

# MENU

## Starters

### **Basket Of Poppadum with Dips & Chutneys (Ss)**

#### **Samosa Chat**

Crispy samosa with chickpeas, fresh onion & tomato in a mint, tamarind sauce (G, D)

#### **Chicken Tikka**

Tender off-bone chicken, "marinated overnight" in natural yoghurt & Kashmiri chillies (D, M)

#### **Hara Bhara Kabab**

Mouth-watering kabab made with spinach, peas, paneer & fresh green spices (G, D, N)

#### **Crispy Calamari**

Deep fried calamari marinated with ginger, garlic & lemon juice (E, Mo)

## Mains

### **BBC**

Bombay Butter Chicken (D, M)

#### **Chef's Signature Murgh Hariyali Masala**

Mouth-watering chicken cooked in coconut milk & freshly stone blended green herb sauce (D, M)

#### **Lamb Rogan Josh**

Kashmir's special dish slowly braised in gravy for much loved spicy, warming curry (D)

#### **Bombay Aloo**

Tempered New baby potatoes with curry leaves and mustard folded with onion tomato masala (D)

#### **Chana Masala**

Bombay's version of the famous chickpea curry of India - Super scrumptious! (D)

#### **Bombay Tadka Daal**

India's most famous slowly cooked lentils finished with garlic & fresh coriander

### **Steam Rice | Pulao Rice**

### **Basket of Nan**

Garlic Naan | Plain Naan | Tandoori Roti (G, D)

## Dessert

### **Gajar Ka Halwa with Vanilla Ice-cream**

Rich, velvety carrot pudding topped with nuts & dry fruits (E, D, N, So2)

(G - Gluten, D - Dairy, M - Mustard, N - Nuts, Ss - Sesame,  
E - Egg, So2 - Sulphur dioxide, Mo - Molluscs)

