



FESTIVE LUNCH MENU £19
CLASSIC

Punjabi Samosa

Crisp wheat parcel of spiced potato,
tamarind chutney

Masalchi Halka

Chicken tikka marinated with cream cheese, yoghurt
and cardamom

Machhi Masala

Fish in South Indian spiced sauce

Chicken Makhan Palak

Classic butter chicken with spinach

Adraki gobhi

Cauliflower tossed with tomato and ginger

Pulao rice

Naan

Gulab Jamun

Cheese dumplings in rose syrup (n)





FESTIVE LUNCH MENU £19
VEGETARIAN

Punjabi Samosa

Crisp wheat parcel of spiced potato,
tamarind chutney

Phalwala Paneer Tikka

Tandoor grilled Indian cheese, star fruit & apple

Subj Nariyal Korma

Seasonal vegetables cooked in coconut sauce
with fennel and curry leaves

Paneer Makhan Palak

Indian cheese, spinach in creamy tomato sauce

Adraki gobhi

Cauliflower tossed with tomato and ginger
Pulao rice

Naan

Gulab Jamun

Cheese dumplings in rose syrup (n)





FESTIVE LUNCH MENU £19
VEGAN

Punjabi Samosa

Crisp wheat parcel of spiced potato,
tamarind chutney

Chukunder Chaap

Spiced beetroot and pinenut croquette

Subj Nariyal Korma

Seasonal vegetables cooked in coconut
sauce with fennel and curry leaves

Smoked Aubergine Chokha

Smoked aubergine pulp with cumin & coriander

Adraki gobhi

Cauliflower tossed with tomato and ginger

Basmati rice

Tandoori roti

Tandoori Ananas

Grilled pineapple, coconut sorbet





FESTIVE LUNCH MENU £19
GLUTEN FREE

Aloo Palak Pyazi

Onion Bhaji with spinach & potatoes with raw
tamarind chutney

Masalchi Halka

Chicken tikka marinated with cream cheese,
yoghurt and cardamom

Machhi Masala

Fish in South Indian spiced sauce

Chicken Makhan Palak

Classic butter chicken with spinach

Adraki gobhi

Cauliflower tossed with tomato and ginger
Pulao rice

Gajar Da Halwa

Cardamom infused classic carrot pudding

