Amit Sharma At THE LANSDOWNE

Vegetable Pakora (V) Vegetable Vege	DIAN STREET FOOD us Delhi and Mumbai Street Food Dishes are meant to be for shar	ring.	THE GREAT INDI	AN TH	IALI	22.00
Vegetarian Proton () We getarian (Vegan options available please ask server) () State of the place of the p			Non - Vegetarian (Shish kebab, Butter chicken, Dal ma masala Popadom, pickle, raita)	khani ,Nan/ch	happati,rice, side salad,	22.00
Cicya Chair papellar review and thick allow gran from the grant grant product and office and second production of from the plant of the	fritters made with vegetables like onions,potatoes, cauliflower, green cabbage, pinach ,coated in gramflour,spices and herbs and deep fried .		Vegetarian (Vegan option Onion bhaii, Saaq paneer, Dal makh	s availabl	e please ask server)	18.00
Cauliflower and Broccol Pakora Fine transition of the State of Level and the Computer of State of Level and	ried appetizer made with chicken ,gram flour, ginger garlic, spice powders and and vegetables mixture and then deep fried. Pr Chilli Fish Pakora (F) Raddock pieces marinated with fresh ginger, green chilli and herbs and vegetables	7.95	BIRYANI			
Paneler and Bullet Chillif Pakora (D) 7.00	lower and Broccoli Pakora auliflower florets and tender stem broccoli marinated in lightly spiced gram flour		onion and mint, basmati rice)	hly pounde	ed spices ,tried	14.00
Vegetable (v) Vegetable (v) FISH & SEAFOOD	er and Bullet Chilli Pakora (D)	7.00	Lamb (D)			15.00
FISH & SEAPOD	n-Pepper Chicken seasoned chicken ,fried up with crunchy, soy-chilli sauce ,peppers and spring onion	8.95				17.00 12.00
(Fibroary protection cases personal and entertied with Characteristics) and the company products of th	y Chilli Cauliflower (V) rispy cauliflower are tossed in a honey chilli sauce)	5.50	FISH & SEAFOOI			
Change make of attign oncome moulded into a gonese mesh then deep-free in a conting of (inchan pask of attign oncome moulded into a gonese mesh then deep-free in a conting of (inchan pask of attign oncome moulded into a gonese mesh then deep-free in a conting of (inchan pask of attign oncome moulded into a gonese mesh then deep-free in a conting of (inchan pask of attign oncome mould deep gonese mesh then deep gonese most gones and gene neese field crapp and served with case and semantial change). No. Continue the pask of	Fikki (D) I potatoes cakes served with spiced chickpeas and drizzled with I define the characteristic content of the character	6.50	Bombay Seafood Curry (F (Bombay mix seafood curry with red) (D) (M) chillies ,cocor	nut -kokum sauce & spiced)	17.00
Purplay Negetable Samosa (U) Chicken Tikka (D)	n Bhaii	6.50	Kerala Monkfish (F) (M)			19.00
Find of Chicken Tikka (D) Classes and dheeas Anythilitimit and contained in tender in mandate (propher and solices) must (cleam and dheeas) Anythilitimit and contained) a house specially) 8.95	Punjabi Vegetable Samosa (D) (Classic punjabi samosa , pastry filled with potatoes and green peas fried crispy and served		leaf ,mustard seeds and spiced puree of onion tomato masala gravy.)			16.00
Montrian King Prawn (SF) Chrisp batter fields grapters with chill significant of curry leaf	f Chicken Tikka (D) with chicken breast pieces double marinated in tandoori masala (yoghurt and spices	8.50	(Pickled marinated kingprawns cooke garnish with fresh lime.)		tomato masala gravy,	
(Seefood mastropiece of pan finde od colored and incorporate in the present polyment of line (Seefood mastropiece of pan finde od colored and incorporate in the present of line (Seefood mastropiece of pan finde od colored and incorporate in the present of line (Seefood mastropiece of pan finde od colored and incorporate and line (Seefood mastropiece of pan finde od colored and incorporate and line (Seefood mastropiece of pan finde od colored and incorporate and incorporate and seefood mastropiece of pan finde od colored and incorporate and seefood mastropiece of pan finde od colored and incorporate and seefood mastropiece of pan finde od colored and incorporate and seefood mastropiece of pan finde od colored and incorporate and seefood mastropiece of pan finde od colored and seefood and seefood and seedood and seefood and seefood and seefood and seedood and seedood and seedood and seefood and seefood and seedood and seedood and seedood and seedood and seefood and seedood and seefood and seedood and seedood and seefood and	a Chilli King Prawn (SF)	8.95	(Monk fish marinated in ginger and garlic and kashmiri chillies paste		17.00	
TANDOORI & GRILL OPTIONS Chicken Tikka (D) (Secoulant boneless chicken breast, marinated overnight in yoghurt ginger, garlic and spices, yet another classic.) (Served with rice, saled and sauce) Malai Chicken Tikka (D) (Sened with rice, saled and sauce) Malai Chicken Tikka (D) (Sened with rice, saled and sauce) Ganiled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Served with rice, saled and sauce) Mix Grill for 1 (D) (G) (A selection of malai likka, chicken tikka, lamb chops, spicy chicken wings, king prawns served with sauce, paan bread and basmati rice.) Mix Grill for 2 (D) (G) (A selection of malai likka, chicken tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) Dal Makhani (GF) (D) (Classic black iertils and kidney bears slow cooked overnight with transtose, creamed with sauce, paan bread and basmati rice.) Some OLD GLASGOW FAVOURITES Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter grawy, flavoured with cardonon and doves, garrish with creamed anice passage) arises with cardonon and doves, garrish with creamed anice passage in the cooked with proposed with rice passage in the correct of the cooked with proposed with proposed with rice passage in the cooked with proposed with cardonon and doves, garrish with creamed almonds. First Class Chicken Curry (D) (A norther midal picked, chicken tikke, lamb chops, spicy chicken wings, king prawns) served with sauce, paan bread of one and town to cooked with rice passage of the cooked with one to the cooked with one to the passage of the cooked with one to t	ried potato patty) chopped red onion,green chillies,and green chutney sandwicher en lightly toasted pav(bread rolls) .	ed	Goan Fish Curry (F) (D) (M (Seafood masterpiece of pan fried of and onion tomatoes to create a delice	l) od cooked in cate balance c	coconut milk ,ginger of flavours.)	16.00
Chicken Tikka (D) (Succulent boneless chicken breast, marinated overnight in yoghurt ginger, agrilled and spices yet another classic.) (Served with rice, saided and sauce) (Malai Chicken Tikka (D) (Boneless chicken breast, marinated in a yoghurt, double cream, green fillilir, oral curring seeds, ginger &garlic paste with cardamorn). (Served with rice, saided and sauce) (Grilled Lamb Chops & Roasted Currin Potatoes (D) (Grilled lamb chops inspired from the street markets of old delhi, marinated with chef special ground spices). (Mix Grill for 1 (D) (G) (As electron of malai tikke, chicken tikka, lamb chop, spicy chicken wings, king prawns served with sauce, basmatri ice and naan bread) Mix Grill for 2 (D) (G) (2 Pcs Each) (As electron of malai tikke, chicken tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmatrice.) SOME OLD GLASGOW FAVOURITES Dak Bungalow Butter Chicken (D) (N) (Chicken Alsa in a erapmy butter grays; flavoured with cardomon and cloves, garnish with caraded almodus, garnish with spices and homemade garlic piddle, cooked with orion normatom smassla.) Sang Paneer (D) (M) (Indian cottage cheese braised in garlic flavoured spinach grayy,tempered with cumin) RICE, BREADS & SUNDRIES Pilau Rice 4.00 Peshwari Nan (G) (D) (N) (Chicken Alsa in a erapmy butter grays; flavoured with cardomon and cloves, garnish with caraded almodus, grays) RICE, BREADS & SUNDRIES Pilau Rice 4.00 Peshwari Nan (G) (D) (N) (Chicken Saag (D) (M) (Chicken narinated with spices and homemade garlic piddle, cooked with orion normato massla) Chicken Saag (D) (M) (Chicken Naga (D) (M) (Another midan spiced chicken curry cooked with early potatoes thin fries) Roadside Lamb Curry (Anglo-incidan lamb curry with with masala and served with edward potatoes thin fries) Roadside Lamb Curry (Anglo-incidan lamb curry with with wasala and served with edward potatoes thin fries) Lamb Karahi (D) Aloo Paratha (D) Aloo Portan (G) Aloo Divided Pickle Spinach Almonator preparation of potatoe	spiced minced lamb and peas with toasted buttered brioche buns)	7.50				
(Succulent boneless chicken breast, martinated overnight in yoghurt ginger, garlic and spices, yet another classic.) (Served with rice, saled and sauce) Malai Chicken Tikka (D) (Boneless chicken breast, martinated in a yoghurt, double cream, green chillife, ginger special problems of the common.) (Served with rice, saled and sauce) Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled lamb chops inspired from the street markets of old delh, martinated with cheft special grouns grouns ground grouns ground grouns ground groun	TANDOORI & GRILL OPTIONS		(Vegetarian dishes may add chilli garlic butter for extra richness)			
Malai Chicken Tikka (D) (Boneless chicken Dreast, maintated in a yoghurt, double cream, green chillir, royal curins seeds, ginger & garlic paste with cardamom.) (Served with rice, salad and sauce) Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled lamb chops inspired from the street markets of old delhi, (marinated with chef special ground spices) (Served with rice, salad and sauce) Mix Grill for 1 (D) (G) (A selection of malai tikka, chicken tikka, lamb chop, spicy chicken wings, king prawns served with sauce, pasmatirice and naan bread) Mix Grill for 2 (D) (G) (A selection of malai tikka, chikcen tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) Mix Grill for 2 (D) (G) (A selection of malai tikka, chikcen tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) SOME OLD GLASGOW FAVOURITES Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and doves, garnish with rosted almonds. First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomator gravy). Chillic Garlic Chicken (D) (M) (succellent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Angle)-indian lemb curry with with masala and served with edward potatoes thin fries.) 15.00 Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masalle with mixed peppers, cnicins)	lent boneless chicken breast ,marinated overnight in yoghurt r ,garlic and spices ,yet another classic.)	16.00	Aloo Gobi (V) (GF) (A traditional home style preparation of potatoes and cauliflower cooked cumin ,green chillies ,ginger and spices.)			10.50
Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled lamb chops inspired from the street markets of old delhi, (marinated with chef special ground spices) (Served with rice, salad and sauce) Mix Grill for 1 (D) (G) (A selection of malal tilks, chicken tilks, lamb chop, spicy chicken wings, king prawns served with sauce, basmati rice and nean bread) Mix Grill for 2 (D) (G) (A selection of malal tilks, chicken tilks, lamb chop, spicy chicken wings, king prawns served with sauce, pasmati rice and nean bread) Mix Grill for 2 (D) (G) (A selection of malal tilks, chicken tilks, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) Mix Grill for 2 (D) (G) (A selection of malal tilks, chicken tilks, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) Mix Grill for 2 (D) (G) (A selection of malal tilks, chicken tilks, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) Saag Paneer (D) (M) (Indian cottage cheese braised in garlic flavoured spinach gravy,tempered with cumin) RICE, BREADS & SUNDRIES RICE, BREADS & SUNDRIES First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy). (An orthern indian spicea chicken curry cooked with fine paste of onion and tomato gravy). (Chicken Basical Chicken (D) (M) (Chicken there grav, flavoured itomato and creamy butter). Aloo Peshwari Nan (G) (D) (N) (An orthern indian spicea chicken curry (D) (An orthern indian spicea chicken curry cooked with fine paste of onion and tomato gravy). (Chicken Saag (D) (M) (Served with rice, salad and savered with edward potatoes thin fries.) Aloo Paratha (D) Aloo Paratha (D) Aloo Paratha (D) Aloo Pried Green Chillies	Chicken Tikka (D) ess chicken breast ,marinated in a yoghurt ,double cream,green royal cumin seeds,ginger &garlic paste with cardamom.)	16.00	Garlic flavoured spinach gravy roasted almonds ,tempered with cumin,finished with cream,garnish with grilled tender-stem broccoli)			10.50
Mix Grill for 1 (D) (G) (A selection of malai tikka, chicken tikka, lamb chop, spicy chicken wings, king prawns served with sauce, basmati rice and naan bread) Mix Grill for 2 (D) (G) (A selection of malai tikka, chicken tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, basmati rice and naan bread and basmati rice.) SOME OLD GLASGOW FAVOURITES Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonach. First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato masale.) Chilli Garlic Chicken (D) (M) (Chicken mainated with spices and homemade garlic pickle, cooked with onion tomato masale.) Chicken Saag (D) (M) (Schicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonach. First Class Chicken Curry (D) A northern indian spiced chicken curry cooked with fine paste of onion and tomato masale.) Chicken saag (D) (M) Chicken saag (D) (M) Some of the cooked with spices and homemade garlic pickle, cooked with onion tomato masale.) Chicken Saag (D) (M) Some of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) Base cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions 15.00 Dal Makhani (GF) (D) Chasaic black lentils and kichney beans slow cooked overnight with tith twith tomatoes, cream and butter.) Chana Masala (Y) (GF) Spiced stewed chicken each with onion tomato masala.) Saag Paneer (D) (M) Indian cottage cheese braised in garlic flavoured spinach gravy, tempered with curnin) Pilau Rice BREADS & SUNDRIES Baita Masala Fries 5.00 Sweet Tamarind Chutney Aloo Paratha (D) Aloo Par	d Lamb Chops & Roasted Cumin Potatoes (D)	18.00	(Cottage cheese cooked in a fenugre butter sauce.) Tarka Chana Dal (GF) (V)	eek - flavoured		10.50
wings, king prawns served with sauce, basmati rice and naan bread) Mix Grill for 2 (D) (G) (A selection of malal tikka, chikcen tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) SOME OLD GLASGOW FAVOURITES Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with noasted almonds. First Class Chicken Curry (D) (A norther indian spiced chicken curry cooked with fine paste of onion and tomato gravy.) Childin Garlic Chicken (D) (M) (Source) 13.00 RICE, BREADS & SUNDRIES Pilau Rice 4.00 Peshwari Nan (G) (D) (N) Boiled Rice 3.75 Popadoms Raita Chicken saag (D) (M) (succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions)	(Served with rice, salad and sauce)	22.00		tomatoes and	d green chillies.)	10.50
(Aselection of malai fikka, chikcen tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.) Saag Paneer (D) (M) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonds. First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy.) Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala.) Chicken Saag (D) (M) (RICE, BREADS & SUNDRIES Pilau Rice 4.00 Peshwari Nan (G) (D) (N) Boiled Rice 3.75 Popadoms Raita (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala) (Chicken Saag (D) (M) (Spiced stewed chickpea cooked with onion tomato masala.) Saag Paneer (D) (M) (Indian cottage cheese braised in garlic flavoured spinach gravy,tempered with cumin) RICE, BREADS & SUNDRIES Pilau Rice 4.00 Peshwari Nan (G) (D) (N) Boiled Rice 3.75 Popadoms Raita Masala Fries 5.00 Sweet Tamarind Chutney Chicken Saag (D) (M) Spiced Onions Masala Chapati (G) (D) Aloo Paratha (D) Aloo Paratha (D) Aloo Paratha (D) Aloo Paratha (D) Fried Green Chillies			(Classic black lentils and kidney beans slow cooked overnight with tomatoes ,cream and butter.)			
SOME OLD GLASGOW FAVOURITES Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonds. First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy). Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato massala.) Chicken Saag (D) (M) (Succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) (Indian cottage cheese braised in garlic flavoured spinach gravy, tempered with cumin) RICE, BREADS & SUNDRIES 14.00 Peshwari Nan (G) (D) (N) Boiled Rice 3.75 Popadoms Raita Sweet Tamarind Chutney Spiced Onions Masala Fries 5.00 Mango Chutney Coriander Chutney Aloo Paratha (D) Aloo Paratha (D) Aloo Paratha (D) Aloo Fried Green Chillies	Mix Grill for 2 (D) (G) (2 Pcs Each) (A selection of malai tikka, chikcen tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.)					10.50
Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonds. First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy) Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala.) Chicken Saag (D) (M) (succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions					10.50	
(Chicken tikka in a creamy butter gravy, flavoured with cardomon and cloves, garnish with roasted almonds. First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy.) Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala.) Chicken Saag (D) (M) (succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions	ME OLD GLASGOW FAVOURITES		(Indian cottage cheese braised in garii	ic flavoured sp	binach gravy, tempered with cumin)	
First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy.) Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala.) Chicken Saag (D) (M) (Succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers ,onions) Pilau Rice 3.75 Popadoms Raita Sweet Tamarind Chutney Spiced Onions Masala Fries Chapati (G) Chapati (G) Chapati (G) Chapati (G) Chapati (G) Coriander Chutney Aloo Paratha (D) A.50 Mixed Pickle Fried Green Chillies	Bungalow Butter Chicken (D) (N) on tikka in a creamy butter gravy, flavoured with cardomon and cloves, with roasted almonds	14.00	RICE, BREADS &	SUNDI	RIES	
Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala.) Chicken Saag (D) (M) (Succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers onions) Lemon & Cashew nut rice (N) 4.25 Masala Fries 5.00 Sweet Tamarind Chutney Spiced Onions Mango Chutney Coriander Chutney Aloo Paratha (D) 4.20 Mixed Pickle Fried Green Chillies	Class Chicken Curry (D) hern indian spiced chicken curry cooked with fine paste of onion and	13.00				4.75 0.95
Chicken Saag (D) (M) (succulent pieces of chicken cooked in finely ground fresh spinach with spices) Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers ,onions 13.00 Chapati (G) Aloo Paratha (D) Fried Green Chillies	Garlic Chicken (D) (M)	13.00		N) 4.25	Raita	2.20
Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers onions) Isono Mango Chutney Aloo Paratha (D) Aloo Paratha (D) Aloo Paratha (D) Aloo Paratha (D) Fried Green Chillies	masala.) en Saag (D) (M)	13.00	Chapati (G)			2.20 2.20
(Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.) Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers ,onions Aloo Paratha (D) 4.50 Mixed Pickle Nan Bread (G) (D) 4.00 Fried Green Chillies						2.20
Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers ,onions		15.00	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			2.20
(Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers ,onions		15.00				2.20
and roasted cherry tomatoes.a north indian delicacy.) Garlic & Coriander Nan (G) (D) 4.60 Kachumber Salad	uts of diced lamb legs cooked with kadhai masala with mixed peppers .onions	13.00				1.50 2.50
South Indian Ginger Lamb (M) (A spicy chettinad (South Indian) preparation, combining ground coconut milk ,tamarind, curry leaves, fennel and roasted spices) (Spicy) (A spicy chettinad (South Indian) preparation, combining ground coconut milk ,tamarind, curry leaves, fennel and roasted spices) (Spicy) (A spicy chettinad (South Indian) preparation, combining ground coconut milk ,tamarind, curry leaves, fennel and roasted spices) (Spicy)	Indian Ginger Lamb (M)	15.00			Naciumbel Salad	2.50
Lamb Roganjosh (D) 15.00 Please Note: Some dishes may contain nuts, Please check with the duty manager		15.00	Please Note: Some dishes may o	contain nuts	, Please check with the duty mana	ger.