

MASALA ZONE

DIWALI ACROSS INDIA

£36 PER PERSON

minimum 2 persons

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### STARTER

Rajasthani Chicken Soola Lollipops 🍌

easy to eat chicken drumsticks marinated overnight  
in rajasthani spices and then grilled

Calcutta Potato Keema Chop 🍌

lamb mince, potato, dry spices & fresh  
herbs. A delicious Calcutta street food dish

### GRILL

Lucknowi Lamb Boti Kebab

well-marbled boneless lamb, twice-marinated  
for 48 hours in fragrant spices, grilled until tender.  
A royal Nawabi delicacy

### MAIN

#### CURRIES

Patiala Tandoori chicken chops

served on a bed of butter chicken sauce

Cochin Lamb Curry with Roasted Coconut 🍌

slow cooked curry made with roasted coconut & spices  
including fennel, star anise, cinnamon. It is the Rogan Josh of Kerala

with

Dal Makhni

Saffron Pulao

Mint Laccha Paratha

### DESSERT - £5

Diwali Mixed Indian Sweets

barfi selection

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MASALA ZONE

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VEGETARIAN

£36 PER PERSON

minimum 2 persons

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#### STARTER

Delhi Aloo Tikki Chaat **GF**

crisped griddled mash cake with yoghurt & chutney

Mandvi Dabeli

a genius blend of soft & crisp, of spice & sweet of pomegranate.

Ladi pav bread freshly baked by us, stuffed with mashed  
potato blended with a special masala

#### GRILL

Tandoori Paneer/Broccoli /Stuffed Pepper  
on a bed of rich tomato sauce

#### MAIN

##### CURRIES

Jaipuri Paneer Ka Sweta **GF**

Konkani Aubergine, Okra, & Pumpkin Curry

with

Dal Makhni

Saffron Pulao

Mint Laccha Paratha

#### DESSERT - £5

Diwali Mixed Indian Sweets

barfi selection

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