



# Diwali Menu

£32 per person

Sat 18th Oct - Mon 20th Oct

## Welcome Drink

Jhumri Taliya or Rangpur Collins

## Starters (to share)

### Bikaner Kachori Chaat 🌿

Traditional crispy pastry filled with spiced lentils, topped with yogurt & tamarind.

### Fish Hariyali Tikka

Fish steak from the clay oven cooked with fresh mint and coriander.

### Chicken Chop 🌿

Chargrilled chicken marinated in a house blend of fresh herbs and carefully layered spices.

## Mains (choose one)

### Shahi Paneer 🌿

Cottage cheese cooked in a creamy sauce made with onions, yogurt & nuts.

### Bhindi do Piazza

Stir fried okra tossed in a semi-dry onion-tomato masala and seasoned with Kasturi methi.

### Mutton Mappas

Succulent lamb slow cooked in a velvety coconut sauce, infused with freshly pounded aromatic spices for a rich and flavourful experience.

### Dhaba Chicken 🌿 🥜

Inspired by Dhaba's in India, Tandoori grilled chicken simmered in a rich aromatic sauce, with a depth of flavour from whole spices.

## Accompaniments (to share)

### Dal Tarka Panchmel

A melange of five lentils simmered and tempered with cumin, onions, and garlic.

### Kashmiri Pilau Rice 🌿

### Roghni Naan 🌿

## Desserts (choose one)

### Shahi Tukra with Rabri 🌿 🥜

Crisp butter-fried bread soaked in cardamom & saffron-infused milk.

✔ Suitable for Vegetarians   🌿 Contains Gluten   🥜 Contains Nuts   🌶 Spicy

**Vegetarian menu available on request.**

Minimum for 2 people. A 12.5% service charge is applicable.  
Please ask a member of staff regarding your special or allergen needs.