



## LUNCH MENU

### ITTY BITTY NIBBLE

<b>POPPADOM'S</b>	<b>5</b>
<b>POPPADOM'S &amp; CHUTNEY</b>	<b>9</b>

### TO START & SHARE

<b>ONION BHAJI</b>	<b>10</b>
Sliced onions stirred in chickpea flour batter and deep fried	
<b>DRUMS OF HEAVEN</b>	<b>15</b>
Fried Chicken Nibble served with spicy schezwan sauce	
<b>HARA BHARA KEBAB</b>	<b>12</b>
Vegetarian patty made with spinach, potatoes, peas, spices and herbs.	
<b>VEG MANCHURIAN</b>	<b>20</b>
Mix vegetable ginger balls tossed in tasty and tangy sauce.	

### CHICKEN

<b>BUTTER CHICKEN</b>	<b>15</b>
Boneless chicken half cooked in tandoor and finished in a creamy flavoured tomato gravy	
<b>CHICKEN TIKKA MASALA</b>	<b>15</b>
Chicken Tikka cooked in a tangy nutty creamy gravy with pepper and onions.	
<b>CHICKEN TIKKA SAAG</b>	<b>15</b>
Chicken Tikka cooked in fine spinach gravy	
<b>CHICKEN JALFREZI</b>	<b>15</b>
Chicken pieces cooked in a medium spicy creamy sweet and sour sauce.	

### LAMB / GOAT

<b>ROGAN JOSH</b>	<b>17</b>
Lamb cooked with onion, tomato, garlic, kashmiri chilli and spices	
<b>LAMB SAAG</b>	<b>17</b>
Lamb pieces cooked in spinach sauce.	
<b>PUNJABI GOAT CURRY</b>	<b>17</b>
Goat cooked with onion turmeric ginger garlic.	
<b>KARAHI GOAT</b>	<b>17</b>
Goat Pieces saute and cooked in onion gravy with capsicum and spices.	

### VEGETARIAN / VEGAN

<b>DAAL TARKA (V)</b>	<b>15</b>
Urad, Chana dal and Red kidney bean cooked spices and tomatoes.	
<b>CHANA MASALA (V)</b>	<b>15</b>
Chickpeas cooked with spices in a onion tomato gravy	
<b>PANEER SAAG</b>	<b>15</b>
Home made cottage cheese cooked in fine puree of spinach and lightly spiced.	
<b>KHUMBI SAAG (V)</b>	<b>15</b>
Mushrooms sauteed with light spices and spinach gravy.	
<b>SAAG ALOO (V)</b>	<b>15</b>
Potato cooked in spinach puree	
<b>VEGE JALFREZI (V)</b>	<b>15</b>
Mixed vegetables cooked in medium spicy creamy sweet and sour sauce.	

### BIRYANI

<b>VEGETARIAN</b>	<b>22</b>
Rice cooked in special spices with vegetables.	
<b>CHICKEN / LAMB / GOAT</b>	<b>24</b>
Rice cooked in special spices.	

### FISH & PRAWN

<b>MUSTARD FISH CURRY</b>	<b>18</b>
Fish pieces cooked with nigella and mustard seed in spices and tomato gravy	
<b>PRAWN MASALA</b>	<b>18</b>
Prawns cooked in medium spiced gravy with capsicum and onion	

### BREAD

<b>NAAN</b>	<b>4</b>
<b>ROTI</b>	<b>5</b>
<b>GARLIC NAAN</b>	<b>5</b>
<b>GARLIC ROTI</b>	<b>6</b>
<b>CHEESE NAAN</b>	<b>6</b>
<b>CHILLI CHEESE GARLIC NAAN</b>	<b>7</b>

### EXTRA

<b>RICE</b>	<b>4</b>
<b>RAITA</b>	<b>5</b>
<b>ONION</b>	<b>6</b>