



5 COURSE MENU

Non-Vegetarian at €49 p.p.

CHICKEN CHAT

(Flour crispies topped with chicken tikka cubes with tamarind chutney and mint yogurt and spice mix)

KABAB TASHTARI

(Saffron chicken tikka, gilafi lamb seekh, pickle spiced potatoes served with mint chutney)

MURGH KORMA

(Chicken in cashew cardamom curry)

GOSHT BIRYANI LUCKNAWI

(Slow cooked lamb and rice, enhanced with flavours of mace and mint)

KULFI – MITHAI – PAAN

(Dessert mix of homemade frozen slow cooked milk ice, homemade assorted nuts traditional sweet, honey sweetened almond beetle leaf)

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Vegetarian at €45 p.p.

DAHI PAPDI CHAT

(Flour crispies, spiced potatoes and chickpeas with yogurt soaked deep fried lentil pate, tamarind and mint yogurt, tangy spice mix)

SUBZ KABAB TASHTARI

(Cottage cheese tikka, Spinach seekh kabab, pickle spiced potato)

SUBZ DUM KORMA

(Mixed vegetables cooked with cashew cardamom curry)

SUBZ BIRYANI

(Slow cooked rice and vegetable with mint masala)

KULFI – MITHAI – PAAN

(Dessert mix of homemade frozen slow cooked milk ice, homemade assorted nuts traditional sweet, honey sweetened almond beetle leaf)

