CHRISTMAS MENU
€60.00 PER PERSON
ONE DISH FROM EACH SECTION

STARTERS (CHOOSE ONE)

Non Vegetarian Kebab platter 2, 4, 8, 10, 11
Chicken tikka, lamb chop & tandoori prawn
all accompanied with dips & pickles

Vegetarian kebab platter 8, 10, 11
Potato cake, Paneer tikka & Tandoori broccoli
all accompanied with dips & pickles

MAIN COURSE (CHOOSE ONE)

Pickle Seafood Curry 2, 11
Crab claws, prawns & fish simmered in fresh turmeric,
coriander & coconut

Tawa Jhinga 2, 8, 10
Buttered tiger prawns with onion, tomato & ginger sauce,
with tawa masala

Butter Chicken 8
Old Delhi style chicken tikka with ginger & fenugreek
creamy tomato curry

Tandoori Chicken 8
Kashmiri chilli & garam masala marinated chicken (on the bone).
yellow dal, basmati rice & pickled onion

Goat Mince Curry 1 wheat, 8
Organic goat mince & diced braised with onion,
garlic & black cardamom with Maska pao (bread)

Laal Maas 8, 9 cashewnuts, 11
Traditional Jaipuri lamb curry with onion,
ginger, Rajasthani chilly paste

Nathuram’S Choley Bhature 1 wheat, 3, 8, 11
Delhi special chickpea curry simmered in dry pomegranate,
ginger & Buknu masala, puffed fried bread. Pickle & raita

Achari Baingan 11
Baby aubergines cooked in onion & Indian pickling spice paste,
fresh coriander & ginger.

DESSERT (CHOOSE ONE)

Gulab Jamun witch vainilla ice cream 1, 3, 8, 9 pistachio, almonds
Chocolate Crem’eux 1, 3, 8, 9 hazelnut

ALLERGENS

1. Gluten-Wheat
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Lupins
8. Milk
9. Nuts
10. Celery
11. Mustard
12. Sesame Seeds
13. Sulphites
14. Molluscs

Some of our dishes may contain or have been in contact with
nuts, please let your server know of any allergies or dietary
requirements. Fish may contain small bones. We import some of
our spices directly from approved growers across India.