

lunch Menu

One course £11 Two Courses £15

STARTERS

Onion Pakora (vegan)

Onion balls pan fried with garlic, chilli and fresh herbs

Honey Sriracha Wings

Barbequed chicken wings glazed with a sweet and spicy cumin honey sriracha sauce

Lamb Sheek Kebab

Marinated lamb minced meat cooked in oven and served with yoghurt chutney

Aloo Chukauni (v)

Potato yoghurt salad tempered with fenugreek seeds, onions, chilli, coriander, turmeric & spices

Kurkure Bhindi (vegan)

Gram flour, amchur, chilli and spice flavoured crispy okra

MAINS

Spiced Butter Chicken with Pilau Rice

Chicken cooked with butter, tomatoes, fresh cream and cashew masala sauce

Fish Malabar with Plain Rice

Diced fish fillet cooked with tomatoes, ginger, onions, garlic, curry leaf and coconut milk

Lamb with Potatoes & Plain Rice

Tender lamb cooked with potatoes, garam masala and fresh herbs

Veg Chowmein (v)

Noodles cooked with garlic, chilli, peppers, onions, carrots, cabbage, herbs, tomatoes, soya & spices

Chitwane Chicken with Rice

Barbequed chicken thigh marinated with garlic, ginger and spices with a touch of cream and red onions

If you have any allergies please let us know in advance