



# CHRISTMAS MENU



**EARLY BIRD**

Per Person  
**€24.95**



## STARTERS

### GOSHT KA SARYIA

Minced lamb pungently spiced with fresh garlic, ginger, mint, coriander and green chillies, grilled in tandoor

### ONION BHAJIA

Thinly sliced onion fritters mix with fresh coriander, ginger, cumin and gram flour, deep fried served with mint-tamarind glaze.

### VEG SAMOSA.

Home made triangle shaped pastry filled with spicy vegetable.

### TANGRA CHILLI CHICKEN

Indo Chinese stir fried chicken. Calcutta Chinatown style cooking.

### KARWARI SQUID

Semolina coated squid rings served with homemade Tomato chutney.

## MAINS

### CHICKEN TIKKA MASALA

Chicken Tikka cooked with rich tomato sauce finished with fenugreek leaves.

### LAMB ROGANJOSH

Lamb cooked with onion, tomato and chilli flavoured with fennel seeds & dry ginger powder

### KADHAI CHICKEN

Tandoori chicken Tikka with peppers, garlic, freshly ground coriander seed, chilli flakes and peppercorns, in tomato and onion sauce.

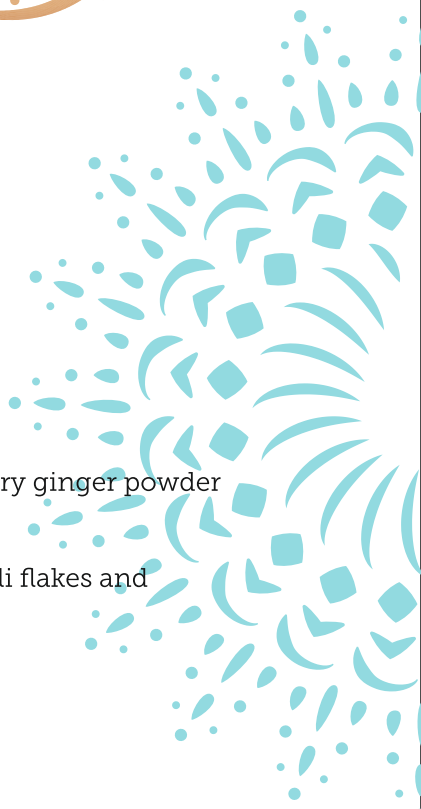
### GOAN BEEF VINDALOO

Beef with red chillies, apple cider vinegar. Goan spiced paste cooking style

### PALAK KOFTA

Spinach dumpling stuffed with raisins and pistachio in a creamy garlic tomato sauce.

*Main course served with podimas potatoes and pulao rice.*



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