



# CHRISTMAS MENU

## EXPRESS LUNCH

Per Person  
**€12.50**

### First Plate

#### ONION BHAJIA

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

#### MURGH MALAI TIKKA

Chicken breast pieces in green cardamom, cream cheese and lemon juice

herbs and spices, served with mint raita

#### GOSHT KA SARIYA

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

#### MIXED PLATTER

Samosa, Veg Pakora, Sheek Kebab or Murgh Tikka



### Second Plate

#### CHICKEN TIKKA MASALA

Chicken tikka cooked with rich tomato sauce finished with fenugreek leaves

#### CHETTINAD CHICKEN

A spicy chicken dish cooked with coconut milk, fennel, red chillies and tempered with mustard and curry leaves

#### CHICKEN JALFREZI

Medium spice with bell peppers, onions, mushroom, garlic and ginger.

Garnished fresh coriander and fresh ginger.

Diced lamb simmered with aromatic spices

#### PALAK PANEER

Spinach cooked with cottage cheese cubes, tomato and onion sauce

#### NIZAMI KORMA

Chicken malai tikka cooked in a creamy sauce flavoured with rose water & cardamom

All Mains will served with Basmati or Pulao Rice

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