



# CHRISTMAS MENU

## STARTER

### ONION BHAJIA

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

### CHICKEN TIKKA

Boneless pieces of chicken in a mixture of herbs and spices.

### MIXED NON-VEG PLATTER

Chicken Tikka, Sheek Kabab, King Prawn and Tandoori Chicken

### ALOO TIKKI GHANTEWALA

Crispy potato with fresh pomegranate, chopped ginger green chilli and fresh coriander served with honey yoghurt, mint-tamarind glaze

### MIXED VEG PLATTER

Pakora, Pyazu and Veg Samosa.

### SEEK KEBAB

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

Per Person  
**€35.95**



## MAIN

### CHICKEN SHASHLICK

Diced spring chicken marinated and cooked over charcoal with onion, tomato, mushroom and capsicum

### MALABARI PRAWN

Tiger prawn cooked in a coconut sauce with a smack of south Indian coastal spices.

### KARAI GOSHT (LAMB)

Small cubes of lamb cooked with caramelized onion ginger garlic infused with coarsely ground garam masala

### CHICKEN TIKKA MASALA

All time favourite, needs no explanation

### FRESH VEG JAL-FREZI

Seasoned fresh vegetables cooked with tamarind sauce, ground cumin, coriander turmeric and hot chilli

### PASANDA (Chicken/ Lamb)

Thin slices of lamb or bbque chicken flavoured with herbs and cooked with almond, cashew nuts and fresh cream

## SIDE

### BOMBAY ALOO

Spiced roasted potatoes

*All main dishes served with basmati pilau rice*

## DESSERT

1. Balleys cheese cake
2. Vanilla icecream

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