



INDIAN MENU

STARTERS

SPINACH PANEER SAMOSAS (2)
cheese, tamarind chutney, coriander mint chutney

POTATO & PEAS (2)
tamarind chutney, coriander mint chutney

CHICKEN SAMOSAS (2)
tamarind chutney, coriander mint chutney

LAMB SAMOSAS (2)
tamarind chutney, coriander mint chutney

VEGETARIAN

SPINACH PANEER
cream

SPICED YELLOW DAL
cardamom

INDIAN BLACK LENTILS
spiced yogurt

CHANA MASALA
chickpea, tomato, herbs & spices

DIETARY RESTRICTIONS GUIDE:

V - Vegetarian | VG - Vegan | GF - Gluten Free | D - Dairy | NF - Nut Free



INDIAN MENU

MAIN DISHES

DELHI BUTTER CHICKEN
yogurt, scented masala turmeric

CHICKEN TIKKA MASALA
creamy spiced curry

BIRYANI

LAMB SHOULDER
crispy onion, raita

CHICKEN
crispy onion, raita

SEASONAL VEGETABLE
cucumber, yogurt, coriander

TANDOORI

TANDOORI CHICKEN
grilled 1/2 chicken, cilantro mint chutney

TANDOORI TIGER SHRIMP
grilled lime, cilantro mint chutney

SIDE

INDIAN STEAMED BASMATI RICE

BREADS & CONDIMENTS

Plain Naan (1 piece)
Garlic Naan (1 piece)
Sesame Naan (1 piece)
Chapati (1 piece)
Papadam Chip (GF)
Tamarind Chutney (4oz)
Coriander & Mint Chutney (4oz)
Mango Chutney (4oz)

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