

mint leaf

DEV DUTT JOSHI'S GHAZAL NIGHT MENU

3 COURSES £65pp

HARIYALI CHICKEN TIKKA

Chicken marinated with spices, mint, coriander and cooked in tandoor

GILAFI SEEKH KEBAB

Tandoor cooked minced lamb coated with onion, tomato and capsicum

PUNJABI FISH FRY

Crunchy lightly battered fish fry with Indian spices

ASPARAGUS TEMPURA (V)

Tempura asparagus sprinkled with fennel and coriander serve with garlic chilli chutney

BUTTER CHICKEN MASALA

Chicken breast cooked in clay oven served with onion and tomato creamy masala

LAMB BHUNA KALIMIRCHI

Aromatic Indian black pepper semi dry lamb with shallots

ALLEPPEY FISH CURRY

Traditional Kerala style cooked in mango and coconut tamarind sauce

KADHAI PANEER (V)

Indian cottage cheese cooked with onion tomato masala and finish with fresh herbs

Served with

DAL MAKHANI

BREADS

STEAMED RICE

JALEBI

*Home-made crispy and crunchy batter fried pretzels shaped soaked in sugar syrup
served with rabdi*

PISTACHIO KULFI

Creamy milk-based dessert with pista

Please note some of our dishes may contain traces of nuts
A 12.5% discretionary service charge will be added to your bill