

CHAI KI

Sharing selection

£32.5 per person

add a welcome drink for £6 per person

Burnt Chilli Chicken

Indo-Chinese Szechwan sauce, red & green peppers, spring onion

Gilafi Seekh Kebab

rustic tandoor cooked Elwy Valley Welsh lamb kebab 3pcs

Dahi Puri v

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

GT Road Chicken

with North Indian spices, yoghurt & potato made to an old family recipe

Kerala Prawns

South Indian spiced prawns with a fresh lime leaf, turmeric & coconut milk sauce

Mattar Paneer v

Indian cottage cheese & petit pois in a tomato, garam masala & turmeric sauce

with

Basmati Rice VG steamed

Tandoori Naan v plain

Dhal Fry VG black lentils

Raita v mint & cucumber yoghurt

Gulab Jamun v N three mini donuts, sugar & rose syrup

Mango Kulfi v Indian style ice cream (on a stick)

House Masala Chai v

V vegetarian VG vegan N contains nuts



£42.5 per person

add a welcome drink for £6 per person

Burnt Chilli Chicken

Indo-Chinese Szechwan sauce, red & green peppers, spring onion

Koliwada Calamari

curry leaf, pickled chilli, roasted cumin, fresh ginger & sweet 'jaggery' cane sugar

Dahi Puri v

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

Karol Bagh Butter Chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Kerala Prawns

South Indian spiced prawns with a fresh lime leaf, turmeric & coconut milk sauce

Lamb Sukha Masala

slow cooked lamb shoulder with yoghurt, mustard & garam masala

with

Basmati Rice VG steamed

Tandoori Naan v plain

Dhal Fry VG black lentils

Schezwan Aloo VG Indo-Chinese

Raita v mint & cucumber yoghurt

Malai Cheesecake v with a seasonal berry compote

Chocolate Cake v served with vanilla ice cream

House Masala Chai v