

# **ROTI CHAI** Dining Room

## Sharing Selections 2022

We offer sharing selection menus featuring our most popular dishes, for larger parties.

These menus are designed to help ensure that our team is best able to serve your party and other guests.

If you need any drinks recommendations, please ask and we will be delighted to help. Also, do let us know if you have any special requirements for your party.







### **ROTI CHAI** Dining Room

#### sharing selections

£34.5 per person

add a welcome drink for £6 per person

Chicken keema pav

chicken keema with peas and two buttered mini 'pav' rolls

Gilafi seekh kebab

rustic tandoor cooked Elwy Valley Welsh lamb kebab 3pcs

Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

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Butter chicken

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

Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

with

Basmati rice VG steamed

Tandoori naan V

Tarka dhal VG tempered yellow lentils

Raita V mint & cucumber yoghurt

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Gulab jamun V N two mini donuts, sugar & rose syrup

Mango kulfi V Indian style ice cream on a stick

V vegetarian VG vegan N contains nuts



£42.5 per person

add a welcome drink for £6 per person

Chilli garlic prawns

with Goan chilli, roasted garlic, rock samphire, coconut rice

Chicken sixty five

Chennai style chicken, with cumin smoked chilli chutney

Gilafi seekh kebab

rustic tandoor cooked Elwy Valley Welsh lamb kebab 3pcs

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Butter chicken

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

Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

Raan e baluchi

16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala

with

Basmati rice VG steamed

Tandoori naan V

Tarka dhal VG tempered yellow lentils

Baigan aloo VG rustic potato & aubergine

Raita V mint & cucumber yoghurt

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Malai cheesecake V with a seasonal berry compote

Chocolate chilli tart V rich artisan chocolate tart with a hint of heat

House masala chai v

## **ROTI CHAI** Dining Room

## mixed & vegetarian sharing selections

£34.5 per person

add a welcome drink for £6 per person

Seasonal pav bhaji V

spiced vegetable mash with buttered 'pav' bun

Gilafi seekh kebab

rustic tandoor cooked Elwy Valley Welsh lamb kebab 3pcs

Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

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Butter chicken

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

Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

Jackfruit biryani VG

basmati rice cooked with saffron, fennel & cinnamon, layered with jackfruit

with

Basmati rice VG steamed

Tandoori naan V

Tarka dhal VG tempered yellow lentils

Raita V mint & cucumber yoghurt

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Gulab jamun V N two 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



£34.5 per person add a welcome drink for £6 per person

Seasonal pav bhaji V

spiced vegetable mash with buttered 'pav' bun

Tofu coconut gola VG

crumbed spiced tofu & coconut with herb mint chutney

Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

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Jackfruit biryani VG

basmati rice cooked with saffron, fennel & cinnamon, layered with jackfruit

Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

Sabz duo VG

pairing of North Indian spiced chickpeas and rustic potato & aubergine

with

Basmati rice VG steamed

Tandoori naan V

Tarka dhal VG tempered yellow lentils

Raita V mint & cucumber yoghurt

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Gulab jamun V N two mini donuts, sugar & rose syrup

Mango kulfi V Indian style ice cream on a stick

House masala chai V