



An evening of fine wine and gourmet dining  
Hosted by "Play the Wine Card" at Tsaretta Spice  
Thursday 2<sup>nd</sup> February 2022

PROPOSED DINNER MENU (Subject to minor changes)

Mini Cracked Papadums Served with our homemade chutneys (D,V)

1<sup>st</sup> FLIGHT - INDIAN TAPAS

Manchurian Cauliflower 🌶️ Cauliflower florets tossed in a spicy tangy sauce (VE)  
Mini Onion Bhajis Our light and crispy version of this classic dish served with mango chutney (VE)

2<sup>nd</sup> FLIGHT - FROM THE TANDOOR

Barra Lamb Chop 🌶️ Marinated in chilli, coriander, yoghurt, papaya and cumin (D)  
Tsaretta Chicken Tikka Marinated in Chef's mint, coriander, basil and yoghurt sauce (D)  
OR  
Achari Paneer Tikka 🌶️ Indian cheese with pickling spices (D)  
Tandoori Hari Gobi Broccoli marinated in Greek yoghurt, mace, Tellicherry pepper & lime leaf (D,V)

3<sup>rd</sup> FLIGHT - MAINS

Mangalorean Prawn 🌶️ Black tiger prawns cooked in coconut, tamarind and asafoetida sauce (F)  
Kashmiri Rogan Josh 🌶️ Slowed cooked lamb, onions, tomatoes, Kashmiri chilli and saffron  
OR  
Aloo Shimli Mirch 🌶️ Mixed peppers and potatoes tossed in mustard and spices (VE)  
Katrika Masala 🌶️ Spiced aubergine cooked in a delicate masala sauce (VE)

SERVED WITH

Thoran 🌶️ Greens beans cooked in garlic, chilli and mustard seeds (VE)  
Saffron Pilau (D)  
Plain Naan (D,E,G,V) & Garlic Naan (D,E,G)

FINALE - DESSERT

Chocolate Ruby Delice  
Layers of coffee and dark chocolate mousse, finished with dark chocolate ganache glaze (D,E,G)

Spice Rating: 🌶️ Medium 🌶️🌶️ Spicy

Allergens: D - Dairy, E - Egg, F - Fish, G - Gluten, N - Nuts, V - Vegetarian, VE - Vegan  
Menu items may contain or come into contact with dairy, egg, fish, gluten, nuts and other allergens. Please ask a member of staff if you require more information.