

MAHARAJAH LUNCH MENU

Four Course Lunch £7.95

Served 12noon - 2pm

Starters

Chicken Pakora

diced chicken dipped in chick pea batter and cooked in aromatic oil.

Mali Mushroom

button mushrooms tossed in a cacophony of light herbs and cream .

Fish Pakora

fresh whiting dipped in chick pea batter and cooked in aromatic oil.

Chicken chat

chicken wings marinate in medium spices and herbs, barbequed in tandoor.

Mince Samosa

pastry parcels in cahoots with lightly spiced mince.

Dall and Nariyal Soup

lightly spiced, north Indian lentil soup with coconut milk

Main - dishes can be prepared with chicken tikka / lamb or vegetables

Mahkani

cooked in a creamy, cracked nut and sun dried tomato sauce – VERY MILD

Chicken / Lamb Tikka

succulent peaces of chicken/lamb marinate in spices and then barbequed in tandoor.– MEDIUM

Lahori Chilli

fresh garlic, herbs and fiery kale mirch coming through the sweet mango muraga.– MEDIUM

Jalfrizi

Cooked with fresh shallots and bell pepper to give light flavoured dish, – MEDIUM

Kastoori

Authentic Punjabi dish prepared from cream and garlic infused with swat herbs –MILD

DhahiDeghie

cooked in a rich onion yogurt and freshly roasted coriander seeds sauce.– MEDIUM

SaagKarahi

cooked with spinach, fresh Punjabi spices, ginger, garlic and green pepper.– MEDIUM

Gram Masala

rich flavours achieved by using fresh ginger, garlic, fresh coriander, fresh vine tomatoes and freshly grounded gram masala.– SLIGHTLY HOT

Karahi

cooked in cast iron wok with fresh Punjabi spices, ginger, garlic and green peppers – MEDIUM

all dish are served with rice, chapattis, nan (£1) or tandoori pratha (£1)

Finish off with Ice cream and tea/coffee

Shish Mahal