



SHILPA PACKAGE

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£20

Every Wednesday

Dining only



STARTERS

Tandoori Mix Platter **D**

Sheek kebab, chicken tikka & lamb tikka

Mixed Starter **D**

Lamb samosa, chicken tikka & onion pakora

Onion Pakura **V**

Shredded onion mixed with spice & flour deep fried

Samosa Chat **Lamb or Vegetable VD**

Topped with spicy chickpeas, onion, tomato & yoghurt
spinkled with chat masala & Imli chutney

GRILLED MAINS

Marinated in exotic spices & flame baked in the tandoori oven

Tandoori Murgh Half **D**

Tandoori Murgh half chicken

House Grill **D**

Lamb, chicken, lamb chop & sheek kebab

Shashlick **D**

Chicken or lamb

Chicken Tikka **D**

CLAY OVEN MASSALA

Vegetable Massala **DNV**

Lightly spiced with butter, almonds, yoghurt & cream

Massala **Lamb or Chicken DN**

Lightly spiced with butter, almonds, yoghurt & cream

Passanda **Lamb or Chicken DN**

Mild / with butter, almonds, yoghurt & cream

ALLERGY INFORMATION

D = Contains Dairy Products. **N** = Contains Nuts. **F** = Fish.

V = Vegetarian. **DN** = Contains both Dairy Products & Nuts.

If you suffer from an acute allergy

to any of the following:

Soya, Wheat, Nuts or Dairy Products,

please do not hesitate

to inform us when ordering

or if you require the **Vegan** option.

TRADITIONAL COOKING

Chicken / Lamb / Tiger Prawn / Vegan / V

Korma **DN** Mild / Almond, coconut & cream

Karahi Medium / Roasted peppers & onions

Balti Medium spiced / Thick tomato sauce

Dhansak Hot / Sweet & sour,
fresh herbs & lentils

Jalfrezi Hot / Spicy, fresh herbs,
mixed peppers & chilli

Phatia **N** Madras Hot / Sweet & sour, coconut

Madras Hot

Bhuna Medium spiced / Tomato, garlic, onion
fresh herbs & green pepper herbs

Chicken / Lamb / Vegan / V

Biriyani **D** Medium Spiced

Served with dall & raita

RICE

Plain Boiled **Vegan**

Pilau Basmati **V**

VEGETABLE

Bombay Aloo **Vegan**

Sag Aloo **Vegan**

Tarka Dal **Vegan**

Mixed Vegetable Bhaji **Vegan**

BREADS & PICKLES

Plain Naan **D**

Peshwari Naan **DN**