

# BOMBAY MAY

May 1st-31st

Speciality menu

## STARTERS

Tandoori Stuffed Mushrooms (V) £8

*chestnut mushrooms filled with a fragrant tandoori marinade, oven-baked and served with zesty mint chutney*

Hariyali Paneer Tikka (VG available) £9

*delicious cubes of paneer marinated in vibrant green spices, grilled and served with a refreshing mint chutney*

Traditional Murg Malai Tikka £10

*tender chicken thighs marinated for 24 hours in a blend of spices, grilled and served with mint chutney*

## MAINS

Dum Ka Murg £22

*slow-cooked chicken curry, inspired by the culinary heritage of the Nawabs, with its aromatic blend of spices*

Kadhai Jhinga £22

*succulent king prawns cooked in the traditional Indian wok style, infused with aromatic spices and herbs*

Dal Tadka (VG) £19

*classic Indian lentil dish, tempered with fragrant spices, finished with a drizzle of ghee. Topped with red chilli, fresh cilantro leaves and chopped red onion*

*All main courses are served with rice & freshly baked naan bread*

## DESSERTS

Mango Kulfi £9

*creamy & decadent Indian frozen dessert, ripe mango, cardamon, saffron, chopped mix nuts*

Kheer £8

*creamy rice pudding infused with the richness of milk, the sweetness of sugar and the crunch of nuts*

Shahi Tukra £8

*transport yourself to the Mughal era with this decadent dessert featuring fried bread soaked in a luxurious saffron-infused milk sauce.*

## EXTRAS

Masala Poppadom £4.50

*topped with a blend of peanuts, fresh coriander, juicy tomatoes, mint & onions*

Freshly baked naan bread / garlic naan £4

Cumin flavoured rice / Mix pilau / Plain rice £4

## BEERS

Tiger £4.20 (330ml)

Cobra £6.45 (620ml)

Kingfisher £6.95 (650ml)

V = Vegetarian, VG = Vegan. Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.