

Indian City

CHRISTMAS



MENU





MENU A

£ 23.95 (Minimum 2 person)

STARTER

(Please choose one starter per person)

**Malay Chicken, Shami Kebab, Green Chicken Tikka or
Lamb Samosa**

MAIN COURSE

(Please choose one main dish per person)

MALA KING PRAWN

Whole King Prawn cooked with chef special ingredients (Traditional sauce & medium hot)

NAWABI CHICKEN

Tender pieces of grilled breast chicken cooked with mince chicken, onion and garlic

CHICKEN OR LAMB TIKKA MASALA

Exclusive recipe of succulent chicken/lamb in a smooth sauce *(Mild and creamy)*

DUM GOHST LAHOORI

Tender pieces of lamb cooked with garlic, peppers, fresh herbs and a slight hint of shatkora *(citric vegetable)*

Or ANY MAIN DISH OF YOUR CHOICE *(Al carte menu)*

SIDE COURSE

DAL MASALA *(Thick Sauce)*

Chana and red lentils prepared into an exotic dish

AND

KUMBI MUSHROOM

Peas and mushroom cooked in a dry traditional sauce

PILAU RICE AND NAAN

2 X PILAU RICE AND NAAN BREAD



Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill





MENU B

£ 24.95 (Minimum 2 person)

STARTER

TANDOORI PLATTER

Green Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka

(All served on a platter to share)

MAIN COURSE

(Please choose one main dish per person apart from ROYAL ROAST CHICKEN)

DUM GOHST LAHOORI

Tender pieces of lamb cooked with garlic, peppers, fresh herbs and a slight hint of shatkora *(citric vegetable)*

MALA KING PRAWN

Whole King Prawn cooked with chef special ingredients (Traditional sauce & medium hot)

CHICKEN OR LAMB TIKKA MASALA

Exclusive recipe of succulent chicken/lamb tikka in a smooth sauce, mild and creamy

ROYAL ROAST CHICKEN *(Naaga Hot)*

(Minimum TWO people)

Whole chicken cooked with the Chef's special ingredients; garlic, peppers and a touch of tamarind sauce

MAAS BIRAN *(Seabass)*

Whole seabass grilled in a tandoori oven with fried deshi onion

Or ANY MAIN DISH OF YOUR CHOICE *(A la carte menu)*

SIDE COURSE

DAL MASALA *(Thick Sauce)*

Chana and red lentils prepared into an exotic dish

AND

KUMBI MUSHROOM

Peas and mushroom cooked in a dry traditional sauce

PILAU RICE AND NAAN

2 X PILAU RICE AND NAAN BREAD

Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill



MENU C

VEGETARIAN CHRISTMAS SPECIAL

£ 21.95 (Minimum 2 person)



STARTER

(Please choose one starter per person)

PANEER TIKKA
ONION BHAJEE
VEGETABLE SAMOSA

MAIN COURSE

(Please choose one main dish per person)

VEGETABLE KARAHİ

Mixed vegetables cooked in a semi dry sauce with green and yellow peppers

GARLIC CHILI PANEER *(Hot)*

Paneer cooked with fresh green chilli and garlic sauce

PANEER MASALA

Indian cottage cheese cooked in a smooth, mild and creamy sauce

SHOBZI TAWA

Vegetables cooked with spinach and aubergine

SIDE COURSE

KUMBI MUSHROOM

Peas and mushroom cooked in a dry traditional sauce

AND

DAL MASALA *(Thick Sauce)*

Chana and red lentils prepared made into an exotic dish

PILAU RICE AND NAAN

2 X PILAU RICE AND NAAN BREAD

Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill





Merry
Christmas!



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