



# *CHRISTMAS*



# MENU

Indian City



# MENU A

£ 29.95 (Minimum 2 person)

## MIXED PLATTER

Chicken Tikka, Onion Bhajee, Vegetable Samosa, Sheek Kebab and Paneer Tikka

*All served on a platter to share*

## MAIN COURSE

*(Please choose one main dish per person)*

### CHICKEN JAL FRY

Smokey flavour, breast chicken cooked with peppers and tomatoes on a sizzling pan (Medium hot)

### TIKKA MASSALA CHICKEN

Exclusive recipe of succulent chicken tikka in smooth sauce, mild and cream

### MURGH MASSALA

Tender chicken tikka cooked with mince lamb and peas

### LAHOORI GOSTH OR CHICKEN

Cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

### GARLIC MORGUL GOSHT

Tender lamb cooked with garlic, fresh green chillies, peppers and sprinkle of ginger (hot)

### TANDOORI BALTI KING PRAWN

Famous Balti dish cooked with tandoori King Prawns

## SIDE COURSE

### DAL MASSALA *(Thick Sauce)*

Channa and red lentil preparation made into an exotic dish

Or

### DESHI ALOO

Tasty small potatoes cooked with fresh herbs and garlic

### PILAU RICE AND NAAN

2X PILAU RICE AND NAAN BREAD



Please note: Some dishes contain nuts, please inform us of any food allergies you have

A suggested gratuity of 12.5% will be added to your bill





**Please note:**

If you would like to choose your own main  
you are more than welcome

# MENU B

£ 31.95 (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)*

### LAHOORI GOSTH OR CHICKEN

Cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

### MALA KING PRAWN

Whole King Prawn cooked off the shell marinated with garlic, curry leaf and onion

### SEA BASS

Grilled sea bass with fried onions, desi style (Must try)

### ROYAL ROAST CHICKEN

*(Minimum TWO people)*

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

*(Naaga Hot)*

### GARLIC MORGUL GOSHT

Tender lamb cooked with garlic, fresh green chillies, peppers and sprinkle of ginger (hot)

### TIKKA MASSALA CHICKEN

Exclusive recipe of succulent chicken tikka in smooth sauce, mild and cream

## SIDE COURSE

### DAL MASSALA *(Thick Sauce)*

Channa and red lentil preparation made into an exotic dish

Or

### DESHI ALOO

Tasty small potatoes cooked with fresh herbs and garlic

### PILAU RICE AND NAAN

2X PILAU RICE AND NAAN BREAD

Please note: Some dishes contain nuts, please inform us of any food allergies you have

A suggested gratuity of 12.5% will be added to your bill

Indian City



# MENU C



## VEGETARIAN CHRISTMAS SPECIAL

£ 27.95 (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)*

#### LAHOORI VEGETABLE

Mixed vegetables cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

#### GARLIC CHILLI PANEER *(HOT)*

Paneer cooked with fresh green chillies and garlic sauce

#### PANEER TIKKA MASALA

Paneer cooked in a smooth sauce, mild and creamy

#### SHOBZI TAWAA

Mix vegetable, cooked with aubergine and spinach

### SIDE COURSE

#### MUSHROOM OR BHINDI BHAJEE

Mushroom or Okra, cooked with tomatoes and onions

Or

#### DAL MASSALA *(Thick Sauce)*

Channa and red lentil preparation made into an exotic dish

#### PILAU RICE AND NAAN

2X PILAU RICE AND NAAN BREAD

Please note: Some dishes contain nuts, please inform us of any food allergies you have

A suggested gratuity of 12.5% will be added to your bill



