



NEW YEAR'S EVE MENU



COVENT GARDEN & SOHO

3 Courses £31.00
+ glass of prosecco £36.50

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Sprouted Lentil Bhel - a Crispy Salad with Tamarind **v/VGN/GF**

Exciting & complex, dressing of three chutneys - from Bombay's famous Chowpatty beach

Dahi Puri **v**

Crispy whole wheat hollows with mash, yoghurt, tamarind. Our recipe comes from 8 generations of street food masters

Vegetable Punjabi Samosa **v/VGN**

Homemade whole wheat pastry stuffed with spiced veg, served with curried chickpeas

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Deluxe Thali

Any two 4 oz of curry from our curry selection below
2 freshly made vegetables of the day
Dal (lentil) & Rice (or 2 chapattis)
Papad & chutney

Or

Mixed Kebab Platter **GF**

Combination Chicken Tikka, Lamb Chops & Seekh Kebab

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Choice of

Gulab Jamun with Ice Cream

Chocolate Fondant with Coconut Sorbet

a rich and intense warm chocolate cake with a soft melting centre, served with light coconut sorbet

Rasmalai

Milk patties in a creamy milk sauce with saffron

Sorbets **VGN**

Mango, blood orange

CURRY CHOICES

(choose from the following)

Butter Chicken **GF**

The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry, finished with sundried fenugreek. Indians only use thigh meat in their curry - they find breast meat flavourless

Chicken Saffron Korma **GF**

Zero chilli dish with highly - prized saffron, turmeric & cardamom

Dhaaba Lamb Roghan Josh **GF**

Classic Kashmiri recipe. Slow cooked

Nilgiri Veg Green Korma **v/VGN/GF**

From the famous verdant hills of South India. Mixed fresh veg, fresh green herbs & chilli, coconut, cinnamon, ginger

Alleppey Prawn Curry **GF**

From Kerala - fresh tasting yet spicy with green chilli, turmeric, cinnamon, coconut

Paneer Lababdar **v**

Prized Lucknowi dish. Homemade indian ricotta, rich caramelised tomato, fenugreek

Undhiyo & Lentil Khichdi **v/VGN/GF**

Very special Gujarati dish with nine different exotic veggies, including raw banana, suran, purple yam, val dal - served with Indian risotto
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We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants.

We cook extensively with nuts & there could be cross-contamination. We are therefore unable to advise that any dish is nut-free.

We are unable to accept liability as a result of this.

Visa, MasterCard, Switch & American Express cards are accepted. Service charge is discretionary but a recommended 12.5% is added to your total bill, all of which is distributed to our staff.