

MASALA ZONE KITE FESTIVAL MENU

3 JANUARY TO 2 FEBRUARY 2020

Starters

Woven Marwari Kachori Chaat v

Crispy wheat pastry with sprouts, tomato, cool yoghurt, spicy chutneys
- available as a vegan option please speak to your server

Kutchi Dabelli – Street Veg Burger v

Fresh baked batch bread to be eaten with rich tasting crushed veg, tamarind, dates, pomegranate, sev

Goli Kebab

Grilled minced lean lamb balls glazed with chilli

Chicken Soola Lollipops

Easy to eat chicken drumsticks marinated overnight in rajasthani spices and then grilled

Mains

Jaipuri Paneer Ka Sweta v/GF

Spicy bhunna sweetcorn together with freshly kitchen made indian pressed cheese

Undhiyo v/GF

Celebratory winter dish made with nine different exotic vegetables including aubergine, plantain, purple yam - all slow cooked with garlic & fresh green herbs

Mewari Veggie Kofta v/VGN/GF

Handmade spheres of mixed veggies in a richly spiced cashew & yoghurt sauce

Royal Jodhpuri Chicken Sweta GF

Aromatic and sumptuous tasting boneless chicken with corn, yoghurt, besan, and spicy rajasthani red chilli

Patrel Gosht GF

Delicious, slow cooked lamb mixed with laboriously made patrel - arbi leaves rolled with chickpea flour, jaggery, tamarind, spices

Desserts

Fun Makar Sakrant Boondi with Rabri Cones

Festive plate of crispy brightly coloured orange spheres served with cream, silver warak & pistachio

Crispy Edged Bikaneri Pancakes

Malpua – served with vanilla ice cream

Mango Srikhand Fruit Cup

Layers of fresh berries, ango srikhand, ginger crumble, fresh mango