

LUNCH MENU

All main courses include rice and salad

VEGETARIAN

- 1. Palak Paneer**120:-
Homemade fresh cheese pieces with spinach in creamy curry and tomato sauce.
- 2. Paneer Tikka Masala**120:-
Homemade fresh cheese pieces with cashew nuts and tomato sauce.
- 3. Alu Matar Paneer**120:-
Stew cooked with peas, potatoes and homemade fresh cheese pieces.
- 4. Alu Begun Achari**115:-
Stew cooked with potatoes, eggplants with lime leaves in a cream sauce.
- 5. Dal Shobji**115:-
Mixed vegetable curry with lentils, tomato, onion, garlic, ginger, coriander and butter.
- 6. Shobji Bora**115:-
Mixed vegetable patties, garlic, onion, tomato, ginger in curry sauce.

VEGAN

- 7. Vegan Tikka Masala**120:-
Grilled vegan chicken pieces of soya with vegan yogurt, spices, nuts and vegan cream in tikka masala sauce.
- 8. Vegan Palak Paneer** 120:-
Tofu with spinach in creamy curry and tomato sauce.
- 9. Vegan Palak Bhaji** 115:-
Fried spinach with onion, garlic, ginger, tomato, and coriander in curry sauce.
- 10. Vegan Korma**115:-
Mixed vegetable curry with yogurt, nuts, spices and fresh cream in korma sauce.
- 11. Vegan Alu Begun Achari**115:-
Curry cooked with potatoes, aubergine with lime leaves in a vegan cream sauce.
- 12. Vegan Dal Shobji**115:-
Mixed vegetable curry with lentils, tomato, onion, garlic, ginger, coriander.

- 13. Vegan Shobji Bora**115:-
Mixed vegetable patties, garlic, onion, tomato, ginger in curry sauce.

CHICKEN

- 14. Chicken Tikka Masala**120:-
Spice marinated and grilled chicken fillet, spices, nuts and fresh cream in tikka masala sauce.

- 15. Chicken Korma**120:-
Bengali curry with yogurt, nuts, spices and fresh cream in korma sauce.

- 16. Mango Chicken**120:-
Grilled chicken fillet with tomato, butter, yogurt, mango and cashew nut mixture in masala sauce.

- 17. Chicken Spenat**120:-
Chicken fillet with spinach and fresh coriander in curry sauce.

- 18. Tandoori Chicken (1 chili)**120:-
Spice marinated and grilled chicken leg, cooked with paprika, fried onion, coriander and ginger in curry sauce. Served with the house's special sauce and mixed vegetables.

- 19. Chicken Balti (1 chili)**120:-
Grilled chicken cooked with fried onion, bell pepper, tomato, cashew, fresh coriander and fresh spices.

- 20. Chicken Madras (2 chili)**120:-
South Indian curry cooked with herbs and chili peppers in madras sauce.

- 21. Chicken Vindaloo (4 chili)**120:-
South Indian curry with chicken in spicy vindaloo sauce.

- 22. Chicken Biryani**125:-
Indian special dish with garam masala, rose water, cashew nuts, onions and spices.

LAMB

- 23. Lamb Tikka Masala**125:-
Spice marinated and grilled lamb fillet, spices, nuts and fresh cream in tikka masala sauce.

- 24. Lamb Korma**125:-
Bengali curry with yogurt, nuts, spices and fresh cream in korma sauce.

- 25. Lamb Spenat**125:-
Lamb fillet with spinach and fresh coriander in curry sauce.

- 26. Lamb Sambal Masala (1 chili)**125:-
Lamb fillet with mixed spices, onion, tomato, paprika, fresh coriander, ginger, garlic in sambal sauce.

27. Lamb Kosha (2 chili)125:-
Lamb, yoghurt and Bengali spices in curry sauce.

13. Lamb Vindaloo (4 chili)125:-
South Indian curry with lamb in spicy vindaloo sauce.

29. Lamb Korai (2 chili)130:-
Grilled lamb fillet prepared with fried onion, paprika, tomato, garlic, onion and coriander.
Served on an iron plate.

10. Lamb Chap.....130:-
Fried lamb fillet, marinated with onion, garlic, lime and Bengali spices. Served with the house's special sauce, mixed vegetables and rice.

FISH

17. Narkel Chingri130:-
Prawn, coconut milk, chili, butter, onion and coriander in curry sauce.

18. Shag Chingri130:-
Prawn with spinach and fresh coriander in curry sauce.

BREAD

20. Naan15:-
Naan bread, topped with butter.

21. Garlic naan20:-
Naan bread, topped with garlic, coriander and butter.

Talk to the staff if you have allergies