

Mewar Menu

Bhuna Paneer

Homemade Masala Indian cottage cheese glazed in the tandoor with bell peppers

Paturee

Pan fried crab cakes with tiger prawns wrapped in a banana leaf

Thatee Ka Gosht

Butter flied leg of lamb seasoned with cinnamon, bay leaf and green chillies

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### **Rogani macchi Kari**

*Sea Bass simmered in a tamarind, ripe tomato and ginger sauce with coriander*

### **Vindaloo**

*Pork cheeks stewed with chillies, cloves and garlic*

### **Dal Makhani**

*Black lentils slow cooked overnight on charcoal*

### **Saag aloo**

*New Potatoes, leaf spinach and fresh garlic*

### **Saunfia Murgh biriyani**

*Chicken with fragrant basmati rice, pounded fennel and saffron*

### **Raita**

### ***Served with:***

**Tandoor Baked Breads**

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Meetha Kulcha aur Shrikhand

£45 per person

Gwalior Menu

Bhalla Papadi Chaat

Crisp fried pastry and chick peas drizzled with creamy yoghurt, tamarind and mint chutney

KABULI GOSHT seviyan

Lamb stewed with apricots and vermicelli tossed with pine nuts and baked in an egg custard

Tandoori murgh

Tandoor roasted baby chicken with kashmiri chillies and garam masala

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### **Murgh Makhani**

*Chicken tikka simmered in a creamy tomato sauce*

### **Gosht Ka Salan**

*Classic lamb curry with yoghurt, chillies and saffron*

### **Dal Makhani**

*Black lentils slow cooked overnight on charcoal*

### **Saag aloo**

*New Potatoes, leaf spinach and fresh garlic*

### **Raita**

### ***Served with:***

**Pulao & Tandoor Baked Breads**

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Chef's choice of Kulfi selection

£38 per person

Swat Menu-Vegetarian-

Bhalla Papadi Chaat

Crisp fried pastry and chick peas drizzled with creamy yoghurt, tamarind and mint chutney

Bhuna Paneer

Homemade Masala Indian cottage cheese glazed in the tandoor with bell peppers

Palak anjeer ki tikki

Tandoori roasted broccoli with cream cheese and mace

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### **Kadhai Paneer harra Pyaz**

*Homemade masala paneer tossed with tomatoes, spring onions and juicy bell peppers*

### **Ajwaini Bhindi Tamatar**

*Baby okra with carom seeds, ginger and tomato masala*

### **Dal Makhani**

*Black lentils slow cooked overnight on charcoal*

### **Saag aloo**

*New Potatoes, leaf spinach and fresh garlic*

### **Raita**

### ***Served with:***

**Pulao & Tandoor Baked Breads**

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Chef's choice of Kulfi selection

£35 per person

