गत्रक तंत्रत्वा

AVAILABLE MONDAY – SATURDAY 12PM TO 4PM

TWO COURSES <u>£7.95</u> Three Courses <u>£9.95</u>

As An Appetiser Two Poppdums And Spiced Onions Are Available For £1.75 Extra

STARTERS

Vegetable Pakora

Spicy vegetables deep fried with gram flour

Chicken Pakora (£1.25 extra) Chicken deep fried with spices and gram flour

Haggis Pakora (£1.25 extra) The Scottish delicacy, deep fried with spices and gram flour

Vegetable Samosa Savoury Indian Pastry

Poori

Light thin Indian bread smothered with following choices: Garlic mushrooms OR Aloo Chana

Chilli Chicken wings

Chicken wings dipped in flour with a host of spices, deep fried to crispy perfection and served with a tangy sauce

MAIN COURSE

Chicken Ceylonese korma With lashings of creamed coconut

Chicken Chasni

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

Chicken Makahani Masala Aromatic Indian spices ,almond and cashew nut powder with flourish of fresh cream and coconut cream Prawn Kerela Chilli

A piquant patia base, kali mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies with fresh coriander

Lamb Bhoona

A rich and flavoursome condensed sauce with plenty of ginger, garlic and tomatoes curry sauce (£1.25 extra)

Chicken Maharani

Chicken sautéed with peas and mushrooms in a spicy patia base sauce

Chicken South Indian Garlic Chilli

Hot and spicy with a saucy twist of sweet 'n' sour

Lamb Malaider

Spinach purée simmered with lashings of green chilli and garlic with a dash of fresh cream

Lamb Satrangi

A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions and a soupçon of spring onions and coriander

Paneer Saag (v) Home-made cottage cheese cooked with spinach and cream and flavoured with fenugreek

Tarka Dal (v) Yellow lentil simmered with host odf spices and tarka

Vegetable Pardesi (v) Succulent spinach, shallow fried onions and mushrooms. Simmered in a rich ginger and garlic tar Chicken Tikka Breast £1.00 extra

King Prawn £2.95 extra

RICE Pilau Rice Boiled Rice

DESSERTS Gulab Jamin

Vanilla Ice Cream

Plain Nan Chapattis

BREADS