



Vegetarian Canapé Style Starters

Papdi Chaat

Crispy small flour crackers dressed in chickpeas, potato, yoghurt, tamarind sauce & garnished with pomegranate seeds, coriander & chaat masala

Aloo Tikki & Chana

Cocktail size potato patty with dry fry 'chata pat' chick peas, drizzled with tamarind sauce

Sweet Chili Garlic Mogo

Pieces of crispy mogo with our special sweet chili garlic glaze

Paneer Tikka

Indian cheese coated in our signature spice recipe, charcoal grilled

Chili Paneer

Indo-Chinese style Indian cheese cooked in a spicy & sour sauce

Gobi Manchurian

Crispy deep-fried cauliflower florets glazed in spicy & sour sauce

Hara Bara Kebab

Crispy deep-fried spiced potato and spinach kebabs

Non-Vegetarian Canapé Style Starters

Lamb Seekh Kebab

Spring lamb mince infused with Lahori spices charcoal grilled

Lamb Chops *

Our signature dish, spring lamb front chops marinated with Lahori spices, charcoal grilled

This menu is designed for outdoor live events where we cook on site and use charcoal grills

Please note that our menu package consists of a minimum of 6 items excluding naan, salad etc.

** Denotes surcharge*

Traditional Tandoori Chicken

On the bone whole chicken pieces generously spiced in a special marinade, charcoal grilled

Chicken Tikka

Chicken breast pieces generously spiced in a special marinade, charcoal grilled

Haryali Chicken Tikka

Chicken breast in a special marinade of spinach, coriander and mint, charcoal grilled

Lamb Tikka *

Our special Blue Carrot recipe using boneless spring lamb, charcoal grilled

Jeera Chicken

Whole chicken pieces on the bone-dry fry with butter, cumin seeds & garam masala

Chili Chicken

Indo-Chinese style crispy chicken cooked in a spicy & sour sauce

Peri Peri Chicken Wings

Mildly spiced Peri Peri buffalo chicken wings, charcoal grilled

Tandoori Chicken Wings

Buffalo chicken wings with that original tandoori marinade, charcoal grilled

Fish Pakora *

Crispy deep-fried cod loin pieces, coated in a spice blend

Aachaari Salmon Pakora *

Crispy deep-fried salmon pieces, coated in pickled spice blend

Fish Tikka *

Tilapia fish pieces cooked in our Blue Carrot spice blend

Tandoori Salmon *

Salmon pieces coated in a tangy spice blend, charcoal grilled

Punjabi Chili Tiger Prawn *

Our signature dish, spicy tiger prawns, charcoal grilled

Tandoori Lobster Tail *

Cold-water rock lobster tails marinated in our spicy tandoori blend, charcoal grilled

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