



Vegetarian

Tandoori Paneer Tikka £20

Paneer cubes skewered and marinated with our special blend

Haryali Paneer Tikka £20

Paneer skewered and glazed with a mint, coriander & spinach puree

Desi Challi £15

Corn on the cob, with garlic butter & seasoning

Vegan Seekh Kebab * £20

Soya mince infused with ginger, garlic & Indian spice

Non-Vegetarian

Chicken Tikka £20

Our special Blue Carrot recipe using chicken breast

Haryali Chicken Tikka £20

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

Lamb Tikka £35

Our special Blue Carrot recipe using boneless spring lamb

Traditional Tandoori Chicken £25

On the bone whole chicken pieces generously marinated in a special spicy yogurt mix

Tandoori Haryali Chicken £25

On the bone whole chicken pieces in a special marinade of spinach, coriander & mint

Tandoori Chicken Wings £20

Buffalo chicken wings with that original tandoori marinade (12 piece)

Peri Peri Chicken Wings £20

Mildly spiced Peri Peri buffalo chicken wings (12 Piece)

All pre-marinated items are packed in 1kg packs

**800g – Subject to availability*

Seekh Kebabs £20

Spring lamb mince infused with Lahori spices

Chicken Kebabs £20

Chicken mince infused with Lahori spices

Lamb Chops £25

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

Fish Tikka £30

Tilapia fish pieces cooked in our Blue Carrot spice blend

Punjabi Chilli Tiger Prawn* £30

Our signature dish, spicy tiger prawns

All pre-marinated items are packed in 1kg packs

**800g – Subject to availability*