

TAMARIND KITCHEN

SET MENU B

APPETISERS

MURGH MALAI TIKKA

Chicken marinated with yoghurt, paneer and cardamom

PESHAWARI SEEKH KEBAB

Lamb mince kabab cooked on skewer and flavoured with capsicum

HARIYALI MACCHI

Char-grilled cod marinated with mint and coriander

MAINS

MURGH MAKHAN WALA

Chicken tikka cooked in rich tomato sauce flavoured with fenugreek

KADAI PRAWNS

Tiger prawns, red onion and peppers tossed with crushed coriander

Both served with

ALOO JEERA

Baby potatoes tempered with cumin, turmeric and fresh coriander

DAL TADKA

Tempered yellow lentils with garlic, cumin and coriander

ZAFFRANI PULAO

MIXED BREADS

DESSERT

GULAB JAMUN WITH GINGER MALAI KULFI

Classic Indian milk dumpling, served with malai kulfi

£ 45 pp

TAMARIND KITCHEN

SET MENU B

APPETISERS

ACHARI PANEER TIKKA

Paneer marinated with yoghurt and mustard oil

TANDOORI MUSHROOMS

Tandoori marinated mushrooms marinated with yoghurt and spices

ALOO TIKKI CHAAT

Potato cakes with chickpeas, sweet yoghurt and duo of chutneys

MAINS

PANEER MAKHANWALA

Paneer cooked in rich tomato sauce flavoured with fenugreek

AJWANI BHINDI

Okra cooked in onion tomato masala flavoured with carom seeds

Both served with

ALOO JEERA

Baby potatoes tempered with cumin, turmeric and fresh coriander

DAL TADKA

Tempered yellow lentils with garlic, cumin and coriander

ZAFFRANI PULAO

MIXED BREADS

DESSERT

GULAB JAMUN WITH GINGER MALAI KULFI

Classic Indian milk dumpling, served with malai kulfi

£ 45 pp