

Zafran

a taste of India

Fully Air Conditioned
Stunning Conservatory
Traditional Indian Cuisine



**FREE
DELIVERY**

Available on
food and drink
(£15 Minimum spend)

Delivery radius is 3½ miles
(Up to 4½ miles £1.50
charge applies)

**10% DISCOUNT
ON TAKEAWAYS**
(£15 and above)

SUNDAY BUFFET
(12 Noon till 9pm)

18 different dishes, changing every week

Adult £11.95 • Children £6.95
(under 4ft 7")

GIFT
VOUCHERS
AVAILABLE



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Facebook

www.zafranrestaurant.co.uk

TEL: 01792 813705

215 New Road
Skewen
SA10 6EW

OPENING HOURS Monday - Saturday: 5.30pm - 10.00pm Sunday: 12.00pm - 9.30pm

★ Zafran Fundraiser Events ★

If you or someone you know would like to host a fundraiser or any event, then please enquire with our Zafran team. We can host your special night on a Monday or Tuesday (excluding Bank Holidays) with a dedicated 'Fundraiser Menu' for your guests and can accommodate for games, quizzes, raffles etc.

STARTERS

- Chicken Tikka£4.30**
Marinated diced chicken roasted on skewers in an Indian Tandoori clay oven
- Lamb Tikka£4.50**
Marinated diced lamb roasted on skewers in an Indian Tandoori clay oven
- Salmon Tikka£5.80**
Fillet of salmon lightly spiced and gently grilled over charcoal
- Paneer Tikka£4.00**
Paneer cheese marinated in tandoori spices then slow cooked in the tandoor
- Duck Tikka£5.80**
Marinated diced duck roasted on skewers in an Indian Tandoori clay oven
- Onion Bhaji£3.80**
Deep fried finely chopped onions with capsicum, coriander, fenugreek leaves, herbs & spices
- Chat.....£4.30** **Chicken £4.30** **Aloo £3.80**
Chicken or cubed potatoes (Aloo) cooked in a sweet, sour, chat massala sauce
- Puree£4.50**
Chicken, lamb or prawn cooked in a dry medium sauce, served with fried bread
- King Prawn Puree£7.00**
Marinated and served in a rich sauce with deep fried leavened bread
- Tandoori Chicken£4.30**
1/4 tender chicken breast (on the bone), marinated in yoghurt and spices then broiled in the clay oven
- Tandoori King Prawns.....£7.00**
Marinated in yoghurt and spices then slowly broiled in the clay oven
- Tandoori Scallops£8.30**
Marinated in yoghurt and spices, cooked over charcoal in a massala sauce
- Crab Malabar£6.50**
A tasty crab dish made from flaked fresh crab, sautéed in spices
- King Prawn Butterfly.....£6.30**
Whole king prawns, spiced and coated with breadcrumbs & deep fried
- Prawn Cocktail£4.05**
Juicy prawns in our house special sauce
- Kebab Platter.....£5.20**
A generous assortment of moreish chicken tikka, lamb tikka & sheek kebab
- Sheek or Shami Kebab£4.30**
Tandoori skewered or shami kebab (pan fried), finely minced meat, cooked with herbs & spices

- Rashmee Kebab£4.00**
Minced meat fried & flavoured with herbs & spices, topped with an omelette
- Golden Lamb Chops.....£5.50**
Succulent lamb chops marinated in spices, baked golden in the tandoor
- Chicken Millennium£5.00**
Marinated chicken tossed with onions, garlic & green chillies
- Cockles Nondi Puree£5.50**
Welsh cockles cooked in a spicy sour sauce, served with puree bread
- Fish Pakora.....£4.80**
Fish cubes spiced in gram flour batter & deep fried
- Chicken Pakora.....£4.50**
Marinated and spiced in gram flour batter & deep fried
- Meat, Chicken or Veg Samosa.....£3.80**
Aromatically spiced minced meat or vegetables, wrapped with light pastry pads & crispy fried
- Garlic Mushrooms.....£4.00**
Fresh mushrooms cooked in butter, garlic, herbs & spices
- Magic Mushrooms£4.20**
Mushrooms stuffed with minced lamb, coated with breadcrumbs & pan fried
- Sonali Fry.....£4.80**
White bait stir fried with green chillies, onions & exotic spices
- Pudina Paneer.....£4.30**
Paneer cheese marinated in our chef's selection of spices, cooked with mint, bell peppers & onions
- Chicken & Cheese Spring Rolls£4.30**
Chicken tikka slices, cheese with herbs & spices, wrapped in a savoury pastry
- Mahashas.....£4.50**
Cabbage leaves stuffed with lamb mince, rice and selected green herbs with sweet & sour flavour
- Chelo Kebab.....£4.50**
Finely minced meat mixed with a delicate blend of herbs & spices, coated with red onions, spring onion, tomatoes & mixed peppers
- Mulligatawny Soup.....£3.40**
A classic Indian lentil soup cooked with spices from South India 'Pepper Water' in their language
- Shahi Haleem.....£4.80**
A spicy broth of lentils & pulses, slow cooked with lamb

Food allergies and intolerances

Before ordering please speak to our staff about your requirements

TREASURES FROM THE TANDOOR

Here at Zafran, we have perfected the art of this exciting cooking style from the North West Frontier. The finest ingredients undergo a lengthy marination and seasoning before being cooked in a high temperature in the Tandoor oven to achieve a unique taste and exotic fragrance. This is very healthy and if you require, we can make the dish with No Ghee and minimal oil for your health. Tandoori dishes are served with fresh green salad and mint yoghurt dip.

Chicken Tikka£8.00

Boneless morsels marinated in yoghurt & spices, cooked in the clay oven

Lamb Tikka£8.00

Tender diced lamb marinated in yoghurt then cooked on skewers over flaming hot charcoal

Salmon Tikka£11.00

Succulent salmon flavoured with a blend of cumin & herbs, grilled in a clay oven

Paneer Tikka£7.80

Cottage cheese with special herbs & spices, skewered & barbequed

Goan Roast Duckling£11.00

Breast of duck marinated in exotic spices, cooked in the tandoor

Tandoori Chicken£8.00

1/2 tender chicken (on the bone), marinated in yoghurt with herbs & spices, barbequed on skewers

Tandoori Lamb Chops£11.00

Marinated in a special blend of spices, grilled in the tandoor

Tandoori Mixed Grill£11.00

An extravagant assortment of tandoori chicken tikka, lamb tikka & sheek kebab, served with nan bread

Tandoori King Prawns£13.00

Marinated in yoghurt & spices, grilled in the tandoor

Chicken or Lamb Shashlik£9.00

Diced and marinated, cooked over charcoal with tomatoes, onions, green peppers & mushrooms

King Prawn Shashlik£14.00

Marinated in yoghurt & spices, slow cooked in the tandoor with onions, tomatoes, peppers & mushrooms

Monkfish Shashlik£14.00

Meaty chunks marinated in yoghurt, herbs & spices, slow cooked in the tandoor with onions, tomatoes, peppers & mushrooms

Paneer Shashlik£8.00

Cottage cheese marinated in herbs & spices and barbequed with onion, tomatoes, green peppers & mushrooms

Sheek Kebab£8.00

Minced meat with a blend of herbs & spices, barbequed on skewers in the oven

HOUSE SPECIALITIES

Choose Chicken, Lamb, Duck, King Prawn or Prawn (Duck £3 extra & King Prawn £4 extra)

MILD

Tikka Massala£8.00

Cooked in oriental spices, tomatoes, butter & cream

Pista Korma£8.00

Cooked with cream, almonds, pistachios & our own blend of spices

Tandoori Chicken Massala£8.00

Baked boneless chicken in spices, tomatoes, butter & topped with cream (May contain bones)

Badam Passanda£8.00

Cooked in yoghurt, cream, mixed nuts & spices, garnished with flaked almonds

Makhani (Buttered)£8.00

Cooked with herbs and spices in clarified butter & fresh cream

Muli£8.00

Cooked with butter, tomatoes, capsicum & spices, with cream on top

Chicken Badam Khalie£8.50

Tender whole chicken breasts stuffed with a blend of exotic nuts cooked in saffron in a mild creamy sauce

Nawabi£8.00

Mildly spiced with almonds, ground nuts & cream (a princely dish)

Merango (Honey)£8.00

A beautifully creamy dish cooked with honey & mangoes. Our mild house speciality

Malaya£8.00

A tropical combination of mild spices cooked with pineapple. Highly recommended for mild curry lovers

Tandoori King Prawn Massala£12.50

Tandoori baked king prawns in mild spices, cooked in butter, topped with cream



MEDIUM STRENGTH & ABOVE

Sali£8.00

Cooked with dried apricots in a spicy massala, lavishly garnished with crispy straw potatoes

Delight£8.50

Cooked with minced meat, blended and cooked fairly hot with spices & herbs

Syletwala£8.00

Cooked with garlic, green beans, tomatoes, cumin & coriander

Tikka Achari£8.00

Cooked in a tantalising pickle massala

Kochi£8.50

Cooked in a medium spiced sauce with chopped garlic, ginger & caramelised onions. A firm favourite

Korai£8.50

Spices, chopped onions, capsicum & tomatoes. Speciality of the Khyber Pass

Piazza Jaflong£8.50

In a blend of exotic spices, onion rings & peppers

Jalfrezi£8.00

With green chillies, capsicum, coriander & ginger; a fairly spicy sauce

Jaipur£8.00

Cooked with spring onions, green peppers, mushrooms, spiced garlic & ginger sauce

Tikka Hariyali£8.00

In oriental spices, tomatoes, butter, spinach & topped with cream

Kesuri£8.00

Cooked with a wonderful flavour of methi leaves (fenugreek)

Minted Massala£8.50

With garden mint, cream, green chillies, onions & spices. A Zafran speciality.

SEAFOOD

Zafran Seafood Delight£12.00

Our house speciality, welsh cockles, prawns & white fish cooked in a tangy sauce with herbs & spices, garnished with grab sticks, served with puree bread

Fish Garlic Chilli Massala£9.50

Diced fish grilled with garlic, chillies, tomatoes & coriander

Fish Korai£9.50

Diced fish grilled & fried with spices, tomatoes & capsicum

Pangash Dhandas£9.50

Pangash fish marinated in spices & cooked in a sauce of coconut, onions & cream

Salmon Malaider£11.50

Diced salmon fillets with chopped spinach, garlic & delicate spices in a creamy sauce

Bengal Jhinga£12.00

King prawns with garlic, green beans, tomatoes, cumin & coriander

King Prawn Balchao£12.00

Plump king prawns in a sweet & spicy sauce of coconut, tomatoes, diced chillies, garlic & tempered with vinegar



OUR SIGNATURE DISHES

These signature dishes are our chefs speciality dishes, concocted by using almost alchemical skill & using the finest ingredients & spices

Green Curry (Shobuz)£8.50

Chicken, lamb, duck, prawn or king prawn, cooked with lemon grass, shredded coconut, galangal & fresh green chillies

Laal Maas (Red Curry)£8.50

A fiery Rajastani delicacy of tender lamb cooked in a blend of spices, dried red chillies, onions, garlic & yoghurt

Adraki (Ginger)£8.50

Chicken, lamb or prawn in a thick sauce of spices, browned onions, fresh herbs & shredded fresh ginger

Chettinad£8.00

Chicken, lamb or prawn in a sauce of black peppercorns, coconut, tomatoes, a blend of spices & dried red chillies

South Indian Garlic

Chilli Chicken£8.00

Tandoori baked chicken cooked in fresh garlic & chilli sauce with crisp red chillies

Kashu Chicken£8.50

Tender chicken in a thick sauce with garlic, ginger, coconut, red chillies, crushed & whole cashew nuts

BBQ Bangla£8.00

Marinated diced chicken with fresh onions & exotic spices in a BBQ style sauce

Zafran Special

Nagawala (Ghost Chillies)£8.50

This extremely hot & fiery dish is cooked with the hottest bell peppers (NAGA), tomatoes, onions & fused with spices, BEWARE VERY HOT!

NEW Garlic Lamb Chops Korai ..£11.50

THE CLASSICS

Delicious mouth watering old favourites that have been enjoyed by generations of curry lovers.

CLASSIC CURRY

A traditional curry sauce made to our own unique recipe using fresh herbs & spices. Select your own classic sauce from:- Medium, Madras, Vindaloo, Tinadaloo or Phal strength with ingredients from the following: **Chicken £6.50, Lamb £6.80, Prawn £7.00**

(Duck or Fish £3 extra, King Prawn £4 extra, Tikka Grilled Meats £1.50 extra)

OTHER DISHES

Korma

Mild creamy sauce infused with fresh cream, almonds, coconuts & herbs. A mild dish for a delicate palate

Kashmir

A sauce flavoured with fresh herbs & spices, cooked with selected fruits for a mild creamy dish

Bhuna

Elegant medium strength dish with tomatoes, onions, capsicum & fresh spices for a rich thick sauce, full of flavour

Dupiaza

This dish contains diced and chunky onions, capsicum, tomatoes & a range of spices for a medium sauce, fairly dry Punjabi style

Rogan

Medium dish from Kashmir, cooked with onions, capsicum, fresh spices & glazed with fresh tomatoes

Saag

This classic with fresh chopped spinach cooked with butter, garlic & spices in a medium sauce, really tasty

Pathia

Parsi classic, sweet, sour & hot, all at the same time. Cooked with tomatoes & onions in a thick zesty sauce

Dhansak

A Parsi delicacy, slow cooked lentils with garlic & spices for a sweet, sour, hot sauce

Chana

Chicken cooked with chickpeas, fresh herbs & spices, served fairly dry Punjabi style

Any of the above made from the following: **Chicken £7.00, Lamb £7.50, Prawn £8.00**

(Duck or Fish £3 extra, King Prawn £4 extra, Tikka Grilled Meats £1.50 extra)

GLORIOUS SPICES OF GOA

The cuisine of Goa has a distinct culinary tradition due to its status as a Portuguese Colony for almost 450 years. This led to the introduction of many unusual ingredients and preparation techniques. Goan dishes have proven to be some of our most popular dishes

Goan Fish Curry£9.50

Cooked in a thick coconut sauce with a blend of several rare spices

Fish Xec Xec£9.50

Simmered in a sour spicy sauce of coconut milk, dry chillies, garlic, ginger, pepper & tamarind juice

Jhinga Caldeen£12.00

King prawns with garlic, ginger, lime juice & creamed coconut, mixed with spices & chillies

Chicken Shakuti£8.00

One of our most popular dishes, a hot & spicy dish of Tandoori baked chicken, coconut cream & exotic spices

Chicken Cafreal.....£8.00

A hot & spicy dish of marinated chicken with garlic, ginger, lemon juice & green chillies

Goa Chicken£7.50

Hot & spicy with pineapple in a thick sauce of coconut & several rare spices

Goa Lamb Vindaloo.....£8.00

A fiery hot dish of marinated lamb cooked with potatoes, green chillies, paprika, tomatoes, fenugreek & coriander

Goa Green Vegetables£5.50

A fiery hot & spicy dish of mixed green vegetables & fresh green chillies

CHEF'S SPECIALS

New Taka-Taka Tin Indian BBQ. All Taka-Taka dishes are served on a BBQ sizzler with a side sauce. Choose from mild, medium or hot.

Original Marinated Chicken or Lamb.....£9.50

Chicken or Lamb Sag (Spinach)£9.50

Chicken or Lamb with Mushrooms.....£9.50

Chicken or Lamb with Mixed Vegetables £9.50

Mixed Vegetables and Sag (Spinach)£8.50

FOR THE HEALTH CONSCIOUS

We at Zafran have put together a menu containing more garlic and less fat. Garlic is excellent for good health and is high in sulphur and vitamins, which along with curry leaves which are packed with carbohydrates, helps keep you healthy.

Garlic Chilli Chicken£8.30

Spring chicken marinated in garlic, chilli, coriander & fresh spices

Garlic Chicken Tikka Massala.....£8.30

Baked diced chicken cooked in oriental spices, garlic & tomatoes

Garlic Jalfrezi.....£8.30

Choose from chicken, lamb, duck, prawn or king prawn – cooked with green chillies, capsicum, shredded ginger & coriander

PRICE GUIDE

Chicken as priced – Chicken or Lamb Tikka £1 extra Fish £2 extra Duck £3 extra or King Prawn £4 extra

Garlic Karahi£8.50

Choose from chicken, lamb, duck, prawn or king prawn – marinated in spices and cooked with garlic, onions, peppers & tomatoes

Garlic Chicken Massala£8.30

A medium spiced chicken dish with garlic & cream in a mild sauce

Garlic Tikka (Grilled)

Chicken £8.50

Lamb £8.50

Paneer £7.50

King Prawn or Duck £13.50

Cooked with fresh garlic & served with salad

HANDI DISHES

Handis are a traditional pot which give a deeply flavoured curry, all cooked individually. Choose from chicken, lamb, duck, prawn, king prawn, fish or vegetables

Original Handi£8.00

Cooked in a medium spiced sauce

Handi Polongwala£8.50

With spinach in a medium spiced sauce

Handi Silsila.....£8.50

With mushrooms in a medium spiced sauce

Handi Pili Pili£8.50

Cooked in a green chilli sauce

Handi Shatkora£8.50

Cooked in a shatkora (wild orange) sauce.

A specialty of the Bengal

BALTI DISHES

A Punjabi stir-fry cuisine with freshly blended spices, tomatoes, peppers, onions & herbs. Choose from chicken, chicken tikka, lamb, lamb tikka, duck, prawn, king prawn, fish or vegetables. Baltis are served with nan bread.

Original Balti£9.00

Zafran Special Balti.....£10.50

A combination of lamb, chicken & prawns in our special sauce

Shashlik Balti.....£11.00

Choose from chicken, lamb or king prawn, with barbequed peppers, tomatoes, onions & mushrooms in our special balti sauce

Saagwala Cooked with spinach.....£9.00

Mushroom Balti£9.00

Chilli Balti£9.00

Tropical Balti£9.50

Cooked with lychee & pineapple in our special balti sauce

Jeera Balti£9.00

Cooked with aromatic cumin seeds

Garlic Balti£9.00

Vegetable Balti.....£9.00

Tandoori King Prawn Balti.....£13.00

King prawns marinated & cooked in our barbeque sauce

NEW Tandoori Mix Grill Balti.....£13.00

REGIONAL DISHES

Steak & Chips.....£12.95

Fried Chicken & Chips£7.00

Plain Omelette & Chips£6.50

Chicken, Mushroom, Prawn or Cheese (£1 extra)

French Fried Chicken & Chips.....£7.50

Scampi & Chips£9.00

Chicken Nuggets & Chips.....£7.50

ZAFRAN INDIAN STREET FOOD

All kebabs are stir fried with onions and peppers, served on a plain nan or bread of your choice (50p to £1 extra) Choose: *Regular **Fiery ***Naga Burner (Cheese on top £1 extra)

Chicken Tikka or	
Lamb Tikka Kebab	£7.95
Mixed Kebab	£7.95
With lamb & chicken tikka	
Paneer Tikka or	
Vegetable Kebab	£6.95

Sweet Chilli or BBQ Style Kebab.....	£7.95
Chicken Tikka Loaded Chips	£7.50
Regular or	
Spicy Chicken Tikka Chips	£7.50
Samosa Chat	£6.95
Spicy chickpeas in a zingy sauce with veg samosas	

BIRYANI DISHES

A Persian cooking technique served with a medium spiced sauce

Chicken Biryani	£9.00
Served with saffron basmati rice & mild spices in a vegetable curry	
Lamb Biryani	£9.20
Served with saffron basmati rice, easter spices & a vegetable curry	
Prawn Biryani	£9.20
Cooked with saffron basmati rice & served with a vegetable curry	
King Prawn Biryani	£12.00
Cooked with saffron basmati rice & served with a vegetable curry	
Chicken Tikka Biryani	£9.50
Cooked with saffron basmati rice & served with a vegetable curry	

Tandoori Chicken Biryani	£9.50
Tandoori baked with saffron basmati rice & served with a vegetable massala sauce	
Zafran Special Biryani	£11.00
Chicken, lamb, prawns & mushrooms with saffron basmati rice & served with a vegetable curry, garnished with an omelette	
Tandoori King Prawn Biryani	£13.00
Tandoori king prawns with saffron basmati rice & served with a vegetable curry	
Vegetable or Paneer Biryani	£8.00
Mixed vegetable or paneer cheese with saffron basmati rice & served with a vegetable curry	

KIDS

Chicken Nuggets & Chips	£4.30
Fish Fingers & Chips	£4.30

Child Portion Curry	£6.00
Korma or Massala served with chips or rice	

VEGETARIAN MAIN DISHES

Our vegetarian specialties, you can also choose any curry dish on our menu to have with mixed vegetables or a vegetable of your choice

Paneer Jalfrezi	£6.00
Flash fried paneer cheese with chillies, capsicum & ginger in a spiced onion sauce	
Paneer Tikka Massala	£6.00
Grilled paneer simmered in a rich tomato gravy & topped with cream	
Vegetable Curry	£5.50
Medium, Madras or Vindaloo. Mixed vegetables in a traditional sauce with fresh herbs & spices	
Aloo Chole Mumbai	£6.00
A spicy concoction of potatoes & chickpeas with ginger, green chillies & spices	
Moulvi Paneer	£6.00
Homemade paneer patties mixed with cornflour in a medium spicy sauce garnished with spanish chillies. A nondifor speciality.	

Mushroom Xacuti	£6.00
Mushrooms & Goan Xacuti Massala with coconut & various spices	
Bhaingan Bagaree	£6.00
Spiced aubergines with potatoes in a medium spiced sauce	
Vegetable Chilli Fry	£6.00
Vegetables cooked with chillies, onions, tomatoes & vinegar	
Shahi Rajma	£6.00
Spiced red kidney beans, onions & spices in a massala sauce	
Aloo Shimla Mirch	£6.00
Potatoes & bell peppers cooked with tomatoes, onions & spices	

VEGETARIAN SIDE DISHES

Saag Paneer or Mater Paneer£4.30

Freshly made curd cheese with spinach
or a creamy pea sauce

Tarka Dhal.....£4.00

Creamed lentils cooked in caramelised
garlic, coriander, butter & spices

Chana Massala£4.00

Chick peas cooked in butter, onions & spices

Bhindi Massala (Okra)£4.00

Ladies fingers cooked in butter, onions & spices

Mushroom Massala£4.00

Mushrooms, onions & fresh herbs

Bhaingan Massala£4.00

Aubergines cooked with tomatoes, green peppers,
onions, coriander & mild spices

Aloo Gobi.....£4.00

Cauliflower & sautéed potatoes cooked dry, with
tomatoes & green peppers in a medium sauce

Sabzi Massala£4.00

Vegetables cooked in butter, tomatoes,
onions & green peppers

Gobi Massala£4.00

Cauliflower in spices & herbs, served dry

Saag Bhajee£4.00

Spinach fried in butter, onions & herbs

Saag Aloo£4.00

Spinach, potatoes, fresh herbs & spices

Bombay Aloo£4.00

Potatoes cooked with herbs & spices, served dry

RICE DISHES

Steamed Rice.....£2.50

Pilau Rice£3.00

Special Fried Rice£3.30

Egg Rice£3.30

Mushroom Rice.....£3.30

Palak Rice (Spinach)£3.30

Kabuli Rice (Chick Peas) ...£3.30

Kichire Rice (Lentils)£3.30

Garlic Rice.....£3.30

Keema Rice (Mince Meat) .£3.30

Coconut Rice£3.30

Onion Rice£3.30

Chilli Rice£3.30

Vegetable Rice£3.30

Mita Chawal (Sweet)£3.30

Chicken Tikka Rice.....£4.30

SUNDRIES

Papadom£0.80

Massala Papadom£0.90

Green Salad£2.50

Chips.....£2.50

Spicy Chips.....£3.30

Cucumber Raita.....£2.00

Onion Raita£2.00

CHUTNEY & SAUCES

Chutney Tray.....£3.50

(Selection of 5)

Chutneys£0.80

Mango Chutney, Mix Lime Pickle,

Onion Chutney, Coconut Chutney,

Mint sauce

TANDOORI BREADS

Plain Nan£2.50

Keema Nan.....£3.00

Stuffed with spiced mince meat

Peshwari Nan£3.00

With a sweet stuffing of
almonds & raisins

Garlic Nan£3.00

Cheese & Garlic Nan .£3.50

Garlic & Chilli Nan£3.00

Kulcha Nan.....£3.00

Mixed vegetables

Pudina Nan.....£3.00

Garden mint

Chilli, Cheese &

Keema Nan.....£3.80

Kulcha Lasson£3.80

Cheese, potatoes & onions

Chapati Flat bread£1.80

Tandoori Roti.....£2.50

Paratha£2.50

Buttered layered bread

Stuffed Paratha£3.00

Stuffed with mixed vegetables

Chilli Aloo Paratha£3.00

Spicy chilli & potatoes

THALI DISHES

House Thali (for 4)£60.00

Kebab Platter and Spicy Papadom starter followed by Lamb Bhuna,
Chicken Saag, Chicken Tikka Massala, Lamb Dhansak, Mushroom
Massala, Sabzi Massala, Cauliflower Bhaji, Raita, Nan Bread
& Mixed Pulao

House Thali (for 2)£35.00

Kebab Platter and Spicy Papadom starter followed by Lamb Dhansak,
Chicken Tikka Massala, Mushroom Massala, Sabzi Massala, Raita,
Nan Bread & Mixed Pulao

Mumbai Thali (for 2)£25.00

Aloo Chat or Onion Bhaji starter, Vegetable Bhaji, Chana Massala,
Baingan Bhaji, Tarka Dhal, Raita, Pilau Rice & Nan Bread

Tagore Thali (for 2).....£25.00

Samosa or Onion Bhaji starter, Aloo Gobi, Saag Aloo, Dall Shambha,
Mixed Vegetable Curry, Raita, Pilau Rice & Nan Bread

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