

## Express **Menu**

### **Starters**

#### **Chicken Pakora**

Deep fried chunks of chicken cooked in a lightly spiced batter.

#### **Lamb Samosa**

Deep fried traditional Indian savoury pastry filled with minced lamb.

#### **Garlic Mushrooms**

Succulent mushrooms cooked with garlic and onions.

#### **Onion Bhaji**

Crispy onions with gram flour batter, then deep fried.

#### **Vegetable Samosa**

Deep fried traditional Indian savoury pastry filled with a selection of fresh vegetables.

#### **Chana Puree**

Lightly spiced chick peas cooked with onions, tomatoes, herbs & spices.

#### **Chicken Tikka**

Marinated chicken in various spices and herbs, Char-grilled in the tandoori to perfection.

#### **Sheek Kebabs**

Minced chicken & lamb mixed with various herbs and spices, char-grilled in the tandoori oven.

# Main Course

## **Chicken Tikka Masala**

Chicken breast or spring lamb in a subtle creamy sauce.

## **Chicken Nawabi**

Curried in a light medium sauce with a boiled egg, onions and tomatoes.

## **Chicken Tenga Pathia**

A slightly hot and sour dish, cooked with fresh and pureed tomatoes, fresh lemon juice, garlic and herbs.

## **Lamb Rogan Josh**

Medium spiced dish cooked in two stages, with lots of tomatoes.

## **Garlic Chilli Chicken**

Chicken cooked with fine cuts of garlic and fresh chillies.

## **Murghi Jalfrazi**

Chicken cooked with tomatoes, onions, peppers, green chillies & coriander.

## **Chicken Bhuna**

A classic dish, cooked in a medium blend of aromatic herbs and spices in a thick sauce with chopped onions, tomatoes and peppers.

## **Lamb Dupiaza**

Cooked in a medium sauce, balanced with freshly cut ginger and garlic, garnished with fried onions.

## **Chicken Kurma**

Recommended for the real mild eater, cooked in a rich creamy sauce using nuts and almonds.

## **Rangila Shabji**

A mix of fresh vegetables cooked using chef's own Herbs and spices in a mild or medium sauce.

# Rice & Bread

**Plain Nan**  
**Garlic Nan**  
**Tandoori Roti**

**Steamed Rice**  
**Pilau Rice**  
**Mushroom Pilau Rice**