



BUSINESS LUNCH

£8.95

STARTERS

VEGETABLE PAKORA
CHICKEN PAKORA
GARLIC MUSHROOM PAKORA
GARLIC MUSHROOMS

MAINS (Vegetable, Chicken or Lamb)

CHASNI

A rich creamy sauce with twist of sweet and sour

KORMA

A mild dish prepared with fresh cream and coconut cream

BHOONA

Medium strength traditional dish garnished with onions, herbs, tomatoes, and selected spices

KADHAI

Cooked in onion and tomato gravy with mixed peppers

PATIA

A sweet & sour dish with a unique tangy taste

SAKUTI

Cooked with cream and green chillies

ACHARI

Cooked with homemade pickle and spices for its delicious and tangy flavours

DHANSAK

Cooked with yellow lentils

Served with Pilau Rice, Plain Naan, Garlic Naan or Laccha Paratha

£3 extra for King Prawn, 50p extra for Lamb

DESSERTS

TEA OR COFFEE
Ice Cream (vanilla or Chocolate)



SPECIAL LUNCH

£10.95

STARTERS

VEGETABLE PAKORA
CHICKEN PAKORA
FISH PAKORA
GARLIC MUSHROOM PAKORA
NEPALESE CHILLI CHICKEN
CHICKEN TIKKA
POLEKO PAKHETA (Chicken Wings)

MAINS

LOCAL KHUKURA KO MASU (on the bone)

On the bone chicken prepared cooked in typical Nepalese style with organic spices

GARLIC CHILLI LAMB

Lamb cooked in garlic, coconut and tamarind sauce with lashings of green chillies

CHILLI GARLIC CHICKEN

Diced breast chicken cooked in a rich garlic pepper sauce

CHICKEN TIKKA MASALA

Chicken tikka cooked in onion and tomato sauce with yogurt masala sauce

CHICKEN HARIYALI

Chicken cooked with ginger, garlic, and fresh spinach leaf

LAMB PATINA

Lamb cooked in ginger garlic, pepper sauce and fresh mint leaf

ALOO GOBI

Potatoes and cauliflower cooked with masala sauce

MIX VEGETABLE CURRY

Fresh cauliflower, potatoes, mushrooms, and green peas cooked together in spices and herbs

TARKA DAAL

Lentil (Channa daal) cooked with fresh herbs in desi ghee

Served with Pilau Rice, Plain Naan, Garlic Naan or Laccha Paratha

50p extra for Lamb

DESSERTS

TEA OR COFFEE
Ice Cream (vanilla or Chocolate)