

NON VEG MAINS

CHICKEN BHUNA – boneless breast cooked with whole tomatoes and onion.

DESI CHICKEN – boneless chicken in a real traditional gujarati curry

CHICKEN JHALFREZI – sliced chillies and capsicums with chicken.

CHICKEN TIKKA MASALA – traditional chicken Tikka in a creamy sauce.

CHICKEN MAKHNI – chicken Tikka cooked in a buttery sauce.

CHICKEN KARAI – boneless breast and capsicum in a thick sauce.

METHI CHICKEN – fenugreek and spinach simmered with chicken.

CHILLI CHICKEN – boneless breast in a spicy Masala sauce.

JEERA CHICKEN – chicken stir fried with cumin seeds and black pepper.

SAAG CHICKEN – spinach and mustard leaves cooked with chicken.

CHICKEN CURRY – chicken curry cooked home style.

CHICKEN PASANDA – boneless breast in a creamy almond sauce.

CHICKEN LABABDAR – chicken Tikka in a fresh tomato gravy.



CHICKEN ROGANJOSH – boneless chicken in a tomato sauce using fresh, dry roasted spices.

MASALA CHICKEN – chicken stewed in a thick sauce.

KEEMA MATTAR – minced lamb and fresh peas, seasoned with cardammon.

KEEMA MASALA – minced lamb cooked with a thick Masala sauce.

ALOO KEEMA – baby potatoes and minced lamb.

LAMB KARAI – cubed of lamb and capsicum in a Masala sauce.

LAMB ROGANJOSH – diced lamb in a tomato sauce using fresh, dry roasted spices.

LAMB PASANDA – boneless lamb in a creamy almond sauce.

PALAK LAMB – spinach and mustard leaves with lamb.

METHI LAMB – spinach and fenugreek leaves stewed with lamb.

DESI LAMB – lamb curry home style.

LAMB MACHUSI – lamb on or off the bone (African syle, very hot)

LAMB CHOP CURRY – lamb chops stewed in a real curry sauce.

MASALA LAMB – boneless lamb cooked in a thick Masala sauce.

LAMB KORMA – cubes of lamb cooked in a creamy sauce.

LAMB JHALFREZI – sliced chillies and capsicums with lamb.



BHUNA GOSHT – boneless lamb cooked with whole tomatoes and onion.

KOFTA CURRY – spice minced meat balls cooked in a rich gravy sauce. (chicken or lamb)

