

# NON VEG STARTERS

## CHICKEN

**Chicken Samosa** - Triangular pastry filled with minced chicken and spices

**Chicken Spring Roll** - Spicy minced chicken wrapped in filo pastry

**Chicken Tikka**- Boneless breast cooked in deliciously spiced yoghurt

**Masala Chicken** – Chicken marinated in our masala over night

**Garlic Chicken wings** - Chicken cooked with garlic, spices And a touch of cream

**Jeera Wings** – chicken wings marinated in cumin seeds and whole black pepper

**Chilli wings** – Chicken wings marinated in our special sauce and fried.

**Tandoori Chicken**- Chicken pieces on the bone

**Chicken Pakora**- Tender chicken breast pieces marinated in ginger, garlic, coriander and spices and deep fried in batter

**Butter Chicken** - Succulently marinated chicken breast pan fried in butter

**Tangri Chicken** - Chicken drumstick pieces marinated in yogurt, gram flour and spices.

**Murgh Haryali** - Chicken marinated in spinach, yogurt and spices.

**Murgh Tikka Lahsuni** - Chicken marinated in curd and flavoured delicately with garlic.



## LAMB

**Seekh Kebab**- Marinated minced lamb cooked slowly

**Meat Samosa**- Spicy minced lamb wrapped in triangular shaped pastry

**Reshmi Kebab** - Chicken mince, floured with cumin and served on a skewer

**Shami Kebab** – spicy minced lamb kofta's

**Tandoori Spiced Lamb Chops**- Lamb chops marinated in fresh spices

- Lamb Chops marinated in a garlic and garlic yogurt & spiced,

**Tandoori Lamb Chops** - Lamb Chops marinated in yogurt and spices

