PUSHKAR

COCKTAIL BAR & DINING

£39.99
per person

BASKET OF SAVOURY WITH FRUIT AND VEGETABLE RELISH DG

STARTERS

KANDHARI MURGH TIKKA (CHICKEN)

Chicken morsels marinated with cheese, yoghurt and basil paste finished in the clay oven D

BHOPALI SEEKH GILLAFI

Lamb mince skewered and coated with chopped peppers and onion, finished on charcoal embers D

SALONI MACHHI DILDAR

*Steak of Scottish salmon marinated in a special blend of spices,
flavoured with fresh dill, Chargrilled in tandoor FD*

OR

PORTOBELLO MUSHROOM KI GALOUTI (V)

Melt in the mouth mushroom patties, pan-fried in clarified butter DG

VERMICELLI WILLIAMS (V)

Spiced peas and potato rolled in vermicelli, served with chutney DG

BHATTI KA PANEER TIKKA (V)

Tandoor grilled cottage cheese cubes, stuffed with mint chutney D

PALAK PATTA CHAAT

MAIN COURSE

KALPASI CHICKEN CURRY
Chicken cooked with spices and twice the amount of onions

HIMACHALI GHOST (LAMB)
Lamb simmered in a refreshing and enticing broth of onions, tomatoes and garam masala

KERELA FISH CURRY
An extraordinary dish of tilapia fillets simmered in a coconut and tamarind curry M

OR

PANEER LAVANG LATIKA (V)
Cottage cheese cylinders centred with a clove scented mixture served in a tomato gravy DN

ANGLO INDIAN BAINGAN BHARTA
Smoky eggplant cooked with grated cottage cheese, spring onions & aromatic spices D

DAL DUM PUKHT (V)
*Moog lentil cooked with yellow chillies, yoghurt and exotically
tempered with caramelized garlic*

SIDES
BURHANI RAITA D
GREEN TOSSED SALAD
(All dishes are served with plain/pilau rice and naan bread basket)

DESSERT

GULAB JAMUN WITH VANILLA ICE CREAM
*An exotic fried dumpling of cottage cheese and
reduced milk soaked in rose flavoured syrup* DN

*All food items can contain nuts or traces of nuts.
Please inform your server of any special requirements.*

(N)contains Nuts (D)contains Dairy (G)contains Gluten (S)contains Soy (F)contains Fish (M)contains Mustard