

# INDIAN TDH CURRY MENU

## **STARTERS**

### **\* Lahsuni Chicken Tikka \*\***

*Chicken breast marinated in tandoori spices and flavoured delicately with garlic.*

### **\*Chilli & Lime Squid\*\*\***

*Crispy battered squid coated with melody of sweet chilli, lime & bell peppers.*

### **\*Lamb Shashlik \*\***

*Juicy boneless lamb marinated in dry spices , chilli oil and ginger&garlic served on skewers.*

### **\* Pilli Pilli Boga\***

*Baby corn , mushroom , aubergine , peppers & broccoli dusted in spicy flour batter and crispy fried.*

## **MAIN COURSE**

### **\*Murgh Musallam \*\***

*Chicken breast marinated in rich spices and simmered in rich tomato & onion sauce , served with zafrani pulao.*

### **\*Lamb Pasanda \***

*Lamb boneless marinated in ginger & garlic ,fresh cream cooked in saffron , onion and cashew nut creamy sauce.*

### **\*Jheenga Ke Jalferazi \*\***

*Prawn stir fried with onion , tomato , bell peppers and ground spices.*

### **\*Saag Corn \***

*Leaf spinach and sweet corn sautéed in butter with chillies and ginger.*