

## ASHA'S SET MENU - VEGETARIAN

£ 39.00 PER PERSON

A basket of poppadom served with selections of homemade chutneys

### STARTERS

#### ALOO MATAR KI TIKKI

Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

#### AVOCADO PAKORAS

Lightly battered smashed avocado with corn, cheddar cheese and ginger.

#### PANEER KA SOOLA

Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavored with mustard.

#### GARDEN SALAD (PANEER)

Charred corn, avocado, berries, spinach and asparagus served with paneer tikka.

### MAIN COURSE

#### PANEER JALFREZI

Fresh paneer tossed with peppers, onions and ginger in a spicy makhani gravy.

#### METHI MUSHROOM MATTAR

Wild mushrooms, fenugreek and sweet peas in a creamy masala gravy.

#### MIXED VEGETABLE KARAHI

A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.

#### DAL MAKHANI

Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

#### SHAHI PANEER BIRYANI

A Royal delicacy paired with two classic dishes - Shahi Paneer and Matar Pulao finished in a rich gravy. A vegetarians delight.

#### VEGETABLE RAITA

#### GREEN SALAD

#### SELECTION OF NAANS

### DESSERT

#### SAFFRON GULAB JAMUN



#### SERVED TO SHARE

Minimum of 5 guests, all bookings of 7 people and above need to order from the same set menu.

**Please Note:** We add a 10% service charge for all the set menus, we believe in fair reward, all service charge and tips are shared between the team members, Prices is inclusive of VAT at current rate. **For dietary and allergen requirement please ask your server for details.**