

Masala Set Menu

Starter

Onion Bhaji- Onions deep fried in a coating of gram flour batter

Vegetable Pakora- Vegetable fritters coated in a gram flour batter deep fried

Vegetable Samosa- Triangular Pastry filled with mixed vegetables

Chicken Tikka- Chargrilled chicken with a delicate sprinkling of fresh herbs and aromatic spices

Lamb Tikka- Chargrilled lamb with a delicate sprinkling of fresh herbs and aromatic spices

Lamb Samosa- Triangular Pastry filled with minced lamb

Tandoori Chicken- Chicken marinated in fresh herbs and spices

Main Curry if you want Vegetarian or Vegan versions of these dishes email

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Mild

Tikka Masala- Chicken tikka dish in a smooth mild and creamy sauce

Butter Curry- Chicken or lamb with honey, cream, powdered almond and coconut curry

Korma Curry- Chicken or lamb pieces slow cooked in smooth creamy gravy (contains nuts)

Medium

Rogan Josh- Chicken or lamb in a rich and spicy tomato sauce

Bhuna Curry- Chicken or lamb cooked in fairly dry medium sauce

Hot

Madras Curry- Boneless Chicken or lamb cooked in hot curry sauce

Jalfrezi Curry- Strips of chicken or lamb cooked with peppers, tomatoes, fresh green chillies, lime leaf and coriander

Rice

Pilau

Steamed

Mushroom

Naan

Garlic

Plain

Peshwari