



Indian Ocean

MASTERS OF INDIAN CUISINE

SET MENU

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£20 Per Person

Indian Ocean

MASTERS OF INDIAN CUISINE

includes starter, one main dish, nan bread and rice

Starters

Served with mint sauce and salad.

ONION BHAJI

Sliced onions in a spicy batter, deep fried

SAMOSA

Triangular shaped pastry filled with spicy minced meat or vegetables

SHEEK KEBAB (Minced meat)

Medium spiced and skewered in a clay oven

CHICKEN TIKKA (Off the bone)

Marinated spiced and grilled in a clay oven

Main Favourites

CHICKEN TIKKA MASSALA

Boneless barbecued chicken cooked in a specially prepared, delicately flavoured sauce

CHICKEN TIKKA (Off the bone)

Tender chicken marinated in spices, grilled in a clay oven

TANDOORI CHICKEN (On the bone)

Tender chicken marinated with herbs and spices, grilled in a clay oven

Main Specials

CHICKEN, LAMB or PRAWN

BALTI

A blend of rich spices and onions, served in an iron wok

JHAL-FREZI

Diced pieces of onion cooked in a hot chilli sauce with garlic. Lightly fried with sliced green chillies

PASSANDA

Cooked in wine, a delicate preparation of yoghurt, cream, nuts and spices producing a rich creamy texture

KARAI

Flavoured with green peppers, tomatoes and spices. Garnished with fresh garlic and coriander

Main Curry

VEGETABLE, CHICKEN, LAMB or PRAWN

KORMA

A delicate preparation of yoghurt, cream and spices, producing a very mild and sweet creamy sauce

BHUNA

A garnished dish with onion, garlic, tomato and selected spices

ROUGHAN JOSH

A special preparation with garlic and tomato, chilli and selected spices

MADRAS

Most popular dish of South Indian origin. A rich, fairly hot taste prepared extensively with garlic, chilli and tomato purée

DHANSAK

A combination of spices with lentils, garlic lemon with sugar, producing a hot sweet, sour taste

Rice

PLAIN RICE

PILAU RICE (Saffron)

Bread

NAN

Soft bread baked in the Tandoori oven

PESHWARI NAN

Fruity with coconut

KEEMA NAN

With minced meat

GARLIC NAN

