

QISMAAT

3 COURSE LUNCH MENU

STARTERS

*Vegetable Pakora, Chicken Pakora, Mix Pakora (Chicken Pakora, Veg Pakora),
Chicken Tikka (GF), Aloo Tikka (Potato)*

MAIN DISHES

• MILD •

CHANDANI

Succulent pieces of meat cooked in luxurious sauce with fresh cream, honey and coconut (GF)

CHASNI

Cooked in a sweet and sour sauce.

MOHANWALA

Cooked with ginger & garlic masala sauce, cheese, cream & coriander (GF)

• MEDIUM •

TIKKA MASALA

Cooked in a medium strength sauce with green peppers, onions, ginger and garlic (GF)

CHICKEN TIKKA

Chicken pieces off the bone, marinated in herbs and spices (GF)

GARLIC

Cooked with fresh garlic and coriander (GF)

BHOONA

A popular dish, cooked with tomatoes and coriander (GF)

• MEDIUM/HOT •

MANCHOORIAN

Cooked in hot sweet and sour sauce

FAISLABADI

Cooked using spring onions, red peppers, green chillies and chilli sauce (GF)

BUTTER MASALA

Lightly buttered dish with fresh tomatoes, green chillies and cool yoghurt (GF)

GARAM MASALA

Cooked with ginger and garlic, a blend of green chillies and warm spices (GF)

DESSERTS

Tea or Coffee or Vanilla Ice Cream

VEGETARIAN £11.95 / CHICKEN £14.95 / LAMB £17.95 OR KING PRAWN £21.95

*Each meal is served with rice or chips or nan. • All dishes can be served mild or madras at £1 extra.
Allergies: Some items may contain traces of nuts.*