# JUGALBANDI A

### STARTERS

**Tandoori Chicken Tikka (d)**
Tandoori cooked traditional chicken tikka
**Lamb Seekh (d)**
Minced lamb kebab, mint chutney, onion salad
**Amritsari Paneer Tikka (d,v)**
Grilled paneer with carom seeds and garlic-flavoured marinade

### MAINS

**Butter Chicken (d)**
Tandoori chicken tikka simmered in a tomato and fenugreek sauce
**Rogan Josh**
Lamb curry with onions, Tomato and fenugreek Sauce

### SERVED WITH

**Bombay Aloo (m,v)**
Baby potato tossed with curry leaf and tomato
**Baingan Mutter Bharta (v)**
Charred aubergine and green peas masala
**Dal Makhani (d)**
Cooked black lentils simmered in garlic, tomato and butter

**Chocolate Mousse (d,g)**
Chocolate mousse, chocolate dust and cardamon cream39

**39 per person**

# Riwaz
BY ATUL KOCHHAR

## JUGALBANDI B

### STARTERS
**Tandoori Chicken Tikka (d)**
Tandoori Cooked Traditional Chicken tikka
**Lamb Seekh (d)**
Minced lamb kebab, mint chutney, onion salad
**Amritsari Paneer Tikka (d,v)**
Grilled paneer with carom seeds and garlic-flavoured marinade

### SECOND STARTERS
**Scottish Achari Salmon (d,m)**
Scottish salmon with mango pickle marinade
**Tandoori Grilled Prawns (d)**
Grilled prawns marinated in garlic and fenugreek

### MAINS
**Chicken Tariwala**
Punjabi home style chicken curry
**Rogan Josh**
Lamb curry flavoured with onions, tomato and Kashmiri spice blend

### SERVED WITH
**Paneer Tikka Masala (v,d)**
Cottage cheese cooked in tikka masala sauce
**Baingan Mutter Bharta (v)**
Charred aubergine and green peas masala
**Dal Makhani (d)**
Cooked black lentils simmered in garlic, tomato and butter

**Chocolate Mousse (d,g)**
Chocolate mousse, chocolate dust and cardamon cream

### 49 per person