



## TASTE OF CHATORA SET MENU

THREE COURSES - £25.00, FOUR COURSES - £30.00

### **Papad Basket** 🌿

Served with three homemade chutneys.

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### **Sexy Chicken (MD, E, SOYA)** 🌿🌿

Boneless chicken strips, Himalayan mustard, greek yoghurt, and garlic leaves

### **Aloo Chaat (D)** 🌿

Jerusalem artichokes, potatoes, chickpeas.

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### **Paneer Tikka (D, MD)** 🌿

Basil, cottage cheese, sweetcorn, green pepper.

### **Tandoori Phool (D, MD)** 🌿

Broccoli, cauliflower florets, yoghurt, cauliflower puree, rustic tomato.

### **Tandoori Salmon** 🌿

Carom seeds, yoghurt, roasted tomato.

### **Chicken Malai Tikka (D)** 🌿

Yoghurt, soft cheese, red and puy lentil chaat, garlic pickle.

### **Lamb Seekh Kabab (D, MD)** 🌿

Pineapple murabba, ivy gourd pickle.

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### **Paneer Lababdar (D)** 🌿

Cottage cheese simmered in tomato, and fenugreek sauce.

### **Smoked Ravaya (MD)** 🌿

Aubergine, garlic, ginger.

### **Makai Palak** 🌿

Fresh chopped spinach, dill, and basil leaves.

### **Prawn Pumpkin Chettinad (C)** 🌿🌿

Tiger prawns, rock moss, roasted chilly, curry leaf.

### **Awadhi Murgh (D)** 🌿

Corn-fed chicken, fresh mint, yoghurt.

### **Handi Gosht** 🌿

Hyderabadi melting lamb cooked on a slow fire.

*Served with chana dal, basmati rice, pink peppercorn raita, bread basket.*

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### **Pistachio Kheer (D, N)**

Rice pudding, pistachio, cardamom, kulfi.

### **Indian Mango & Shrikhand (D, N)**

Mango jelly, almond chikki.

### **Steamed Bengali Yoghurt (D)**

Infused with cardamom and a touch of raspberry puree to serve.