



GROUP MENU 1

Non-vegetarian 2 course (minimum 8 people)

£17.50 per head

STARTERS

Aloo Dum

delicately spiced potato and sesame salad

Cauli Pakora

cauliflower florets dipped in our own pakora batter and deep fried

MAINS

Yak Yeti Yak Chicken

select pieces of marinated chicken stir-fried with fenugreek and our own masala blend

Aloo Tamar

fermented bamboo shoots stir-fried with new potatoes and black-eye peas

Bakula Banda

broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Musurko Dal

split orange lentil sauce cooked with traditional spices and finished with garlic fried in vegan butter

Bhat

boiled basmati rice

ADD A DESSERT for just £2.00 supplement

your choice of Kessariko dhai

Kir or

Vanilla ice-cream



GROUP MENU 2

Non-vegetarian 3 course (minimum 8 people)

£20.50 per head

APPETIZER

Kurum Kurum

crispy deepfried poppadum

Achar

*fresh ground traditional tomato based chutney
our own sweet tomato and chilli (mild) chutney*

Nimki

fragrant savoury biscuits

Fresh Raita

yoghurt dip with fresh mint and chilli

STARTERS

Momos

steamed fragrantly spiced pork dumplings, served with achar

Cauli Pakora

cauliflower florets dipped in our own pakora batter and deepfried

MAINS

Yak Yeti Yak Chicken

select pieces of marinated chicken stir-fried with fenugreek and our own masala blend

Yak Yeti Yak Lamb

tender pieces of lamb stir-fried with cumin and our own masala blend

Aloo Tamar

fermented bamboo shoots stir-fried with new potatoes and black-eye peas

Bakula Banda

broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Musurko Dal (unlimited)

split orange lentil sauce cooked with traditional spices and garlic finished with vegan ghee

Bhat (unlimited)

boiled basmati rice

ADD A DESSERT for just £2.00 supplement

your choice of Kessariko dhai

Kir or

Vanilla ice-cream



GROUP MENU 3

Vegetarian 3 course (minimum 8 people)

£19.50 per head

APPETIZER

Kurum Kurum

crispy deepfried poppadum

Achar

*fresh ground traditional tomato based chutney
our own sweet tomato and chilli (mild) chutney*

Nimki

fragrant savoury biscuits

Fresh Raita

yoghurt dip with fresh mint and chilli

STARTERS

Vegetable Momos

steamed fragrantly spiced vegetable dumplings, served with fresh achar

Cauli Pakora

cauliflower florets dipped in our own pakora batter and deepfried

MAINS

Aloo Tamar

fermented bamboo shoots stir-fried with new potatoes and black-eye peas

Bakula Banda

broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Cauli Keraw

cauliflower and green peas stir-fried with our own mix of freshly ground spices

Chamsur Sag

spinach and watercress stir-fried with a classic blend of fresh herbs and spices

Musurko Dal (unlimited)

split orange lentil sauce cooked with traditional spices and garlic finished with vegan ghee

Bhat (unlimited)

boiled basmati rice

ADD A DESSERT for just £2.00 supplement

your choice of Kessariko dhai

Kir or

Vanilla ice-cream