Amira's Javourites

## **Starters**

NEW Chicken 65	£6.50
Hyderabad style spicy battered chicken goujons.	
NEW Gobi Pakora (Vegan)	£5.25
Marinated cauliflower florets are coated with savoury gram flour batter and deep fried.	
NEW Hariyali Chicken	£5.95
Large pieces of chicken are marin <mark>ated with fresh herbs and a</mark>	
homemade hariyali paste, then slow roasted in the tandoori oven.	
Main Dishes	
NEW Lahore Chicken (H)	£12.95
Chicken prepared in a blend of garlic, ginger, onion, peppers, and	
mixed spices, all cooked in an authentic creamy sweet and sour sauce.	
NEW Chana Gost (H)	£13.95
Pieces of lamb are marinated in garlic and ginger paste along with	L13.75
herbs and exotic spices, then cooked with chickpeas in a medium sauce.	
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NEW Tofu Shashlik (H) (Vegan)	£10.95
Large pieces of tofu marinated in ginger, garlic, green chillies, and spices,	
then grilled in the tandoor with tomato, onions, and peppers.	
NEW Goan Jinga (HH)	£16.95
Whole Emperor King Prawns in a spicy blend of peppers, chilli, and garlic.	
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Chicken Kashundi (HH)	£12.95
Marinated chicken cooked in a gravy flavoured with mustard, green chilli, and mango.	
Gurkha Chicken (HH)	£12.95
Chicken tikka cooked with dry red chillies and hot sauce	L12.75
made with Indian herbs & spices. Madras hot in strength.	
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Shahi Jeera Chicken (H)	£12.95
Chicken tikka cooked with garlic, ginger, curry leaves and roasted whole cumin	
seeds (jeera), and then garnished with fried onions in a dry, medium sauce.	
Mango Jackfruit Curry (Vegan)	£9.95
Shredded Jackfruit in a medium hot sauce of mango and spices.	
(H) medium hot /// (HH) hot /// (HHH) very hot	

Please let us know if you would like to make your dish more or less spicy.

If you have any dietary requirements or allergies please speak to a member of staff before placing your order.