

Early Bird Menu

TWO COURSE MEAL
Sunday - Thursday
4pm-6.30pm

£22.49

Starters

01. **AGRA BHAJI (4) »**
Onion and noodles fritter with a tamarind sauce
02. **GORU KHATA (7) »**
Flame grilled beef
03. **VEGETABLE PAKORA (2) »**
Chopped vegetables mixed with lentil flour and deep fried
04. **SHEEK LAMB KEBAB (2, 4) »**
Minced lamb pungently spiced with green chilli, mint and fresh coriander cooked in clay oven
05. **PERI PERI GRILL WINGS (7) »**
Grill wings, crispy onion

Mains

06. **CHICKEN/LAMB SAAG »**
A medium dry dish cooked with garlic, ginger, fenugreek and selected spices, garnished with spinach, peppers, spring onions and coriander
07. **CHICKEN OR LAMB NAGA »»»»**
A hot and sweet dish made with a combination of onions, mixed pickle, garlic, bullet chillies, tomatoes and coriander
08. **CHICKEN / LAMB TIKKA SHASHLIK (7) »**
Tender filets of chicken mildly seasoned, marinated and grilled in tandoori oven, served with green peppers and onion
09. **GRILLED SEABASS (5) »**
Whole sea bass, tomato, crispy onion and spicy baby potato
10. **GRILLED BEEF »**
Flame grilled fillet of beef and spicy baby potato
11. **MANGO MURGH MAKHANI (7, 10) »**
A mild dish created from tender strips of grilled chicken enriched in butter, almonds, cream, yoghurt and mango
12. **TIKKA MASSALA (7, 10) »**
Chicken or lamb tikka cooked in pure vegetable ghee with tomato, onion, ground almond, coconut, fresh cream, yoghurt and saffron sauce
13. **SHOBI BHAJI**
Seasonal Vegetable Bhaji
14. **DAL MASSALA »**
Traditional Indian Mixed Lentil Dal
15. **GARLIC CHILLI PRAWNS (7) »»»**
A spicy dish with generous amounts of fresh garlic, onions and ginger garnished with coriander

Choice of Rice, Chips or Nan Included

Agra
Indian Cuisine