



STARTERS

Meat Burgers with an Indian twist

Burgers made of minced lamb with mixed herbs and egg.

Chicken Bihari Tikka (Thigh)

Chicken thigh marinated with crushed red chilli, mixed pickle and herbs & spices. Cooked over charcoal.

Balochi Chicken Legs

Chicken legs marinated in selected herbs & spices and cooked over charcoal.

Machli Masala

Fish marinated in selected herbs and spices and deep fried.

Aloo Tikki (V)

Mashed potato with pomegranate, encased in rich gram flour and shallow fried.

5 Chutneys

1 Pickle

5 Salads

MAIN MEALS

Meat Rogan Josh

Rogan Josh is undoubtedly considered the most emblematic version of all Kashmiri curry dishes. This dish is highly spiced with herbs, sliced julienne cut ginger, **yoghurt (milk)**, coriander, green chillies & peppers. Garnished with fried tomatoes & onions.

Keema Balti

Minced meat cooked with garlic, ginger, tomatoes, green chillies & coriander.

Murgh Achar

Chicken cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger and yoghurt gently simmered in bay leaf juices.

Chicken Tikka Masala

Chicken marinated in **yoghurt (milk)** and herbs & spices. Gently cooked in a clay oven (tandoor) then tossed with **ground almonds**, coriander, **pistachios**, green chillies, onions & **cream (milk)**.

Vegetable Ginger (V)

An assortment of fresh vegetables cooked with lots of Ginger, selected spices, garlic, fresh tomatoes, coriander, aniseed, green chillies and black cardamom. Garnished with fresh coriander.

Gobi Bhaji (V)

Cauliflower cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Matar Pilau Rice (V)

Aromatic basmati rice and fresh peas cooked with selected herbs & spices.

DESSERTS

4 Assorted Desserts

Fruit Platter

Gulab Jaman



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buffet

menu

Buffet Menu 5