



## 2 COURSE LUNCH, £10.00 PER PERSON

### //CHOOSE ONE FROM STARTER//

#### PUNJABI SAMOSA (V) (G)

SPICY MIXED VEGETABLE TURNOVER FILLED WITH SPICES AND HERBS.

#### MINI POTATO STUFFED DOSA (V) (G) (MU)

THIN CRISPY SAVOURY PANCAKE MADE OF RICE AND URAD DHAL, STUFFED WITH MASHED POTATO & GREEN PEAS MASALA.

#### SHEEK KEBAB (MU)

MINCED LAMB MIXED WITH HERBS AND SPICES, WRAPPED ON A SKEWER AND GRILLED.

#### CHILLI CHICKEN (CL) (G) (M)

MARINATED CHICKEN PIECES TOSSED IN MILD SPICES AND CHILL SAUCE.

### //CHOOSE ANY ONE FROM MAINS//

(SERVED WITH PILAU RICE OR BUTTER NAAN)

#### PUNJABI CHICKPEA MASALA (V) (M) (N)

CHICKPEAS COOKED WITH CUMIN, TURMERIC AND GARLIC IN A ONION, TOMATO GRAVY.

#### HARYANVI SAAG ALOO (V) (M)

POTATOES AND SPINACH COOKED IN A THICK SAUCE WITH GROUND SPICES.

#### GUJARATI DHANSAK (CHICKEN) (M)

A POPULAR MILD LENTIL BASED CURRY, FLAVOURED WITH SPICES INCLUDING CUMIN, GINGER, GARLIC, GREEN CHILLIES AND CORIANDER LEAVES.

#### CHETTINAD MASALA (CHICKEN)

SOUTH INDIAN STYLE CURRY MADE FROM HOME GROUND SPICES, COCONUT AND CURRY LEAVES. THIS DISH IS PACKED WITH RICH AROMA.

#### CHICKEN BIRIYANI (M)

AROMATIC BIRYANI WITH BASMATI RICE, CHICKEN & EXOTIC INDIAN SPICES, COOKED ON A SLOW FIRE. SERVED WITH CURRY SAUCE & RAITHA.

## 3 COURSE DINNER, £20.00 PER PERSON

### //CHOOSE ONE FROM STARTERS//

#### HARA GOBI TIKKI (V)

(BROCCOLI CAKES WITH POTATO AND SPRING ONIONS; CRANBERRY SAUCE)

#### MEDLEY OF KEBAB (MU)(M)(CR)

(A PIECE OF CHICKEN KEBAB, LAMB CHOPS AND TANDOORI KING PRAWN)

### //CHOOSE ONE FROM MAINS//

(ALL MAINS WILL RECEIVE A COMPLIMENTARY MINI SOUTH INDIAN DOSA)

#### MURGH DO TAREEKAWALA (M) (N)

CHARCOAL GRILLED CHICKEN MARINATED WITH GARLIC, PAPRIKA, SPICES & ROYAL CUMIN.  
(SERVED WITH BREAD OF YOUR CHOICE)

#### BENGALI JHINGA JOL (MU) (CR) (M)

KING PRAWNS MARINATED WITH INDIAN SPICES GRILLED IN CLAY OVEN, COOKED WITH CAULIFLOWER & POTATO IN KOLKATA STYLE CURRY.  
(SERVED WITH PILAU RICE OR STEAMED RICE)

#### KING PANDAYA'S LAMB CHOPS (MU) (M)

LAMB CHOPS WITH CARAMELISED ONION, TOMATO IN FRESHLY GROUND SOUTH INDIAN SPICES.  
(SERVED WITH PHULKA OR PILAU RICE)

#### ARBI AND PANEER, SARSON KA SAAG (V) (M) (N)

COLOCASIA ROOT SLOWLY COOKED IN FRESH SPINACH, GARLIC WITH INDIAN COTTAGE CHEESE.  
(SERVED WITH GARLIC NAAN OR PILAU RICE)

### //CHOOSE ONE FROM DESSERT//

#### KESAR JAMUN, SAFFRON MILK & ALMONDS (M) (N)

#### GAJAR KA HALWA (M) (N)



AN EXCLUSIVE MENU TO ABERDEEN RESTAURANT WEEK  
FROM THE INSPIRATIONS OF SHRI BHEEMA'S



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