

# New Delhi

A four - course tasting menu based on the seasonal cuisine of New Delhi

## Amuse Bouche

### Golgappa Puri

Fried puri, tamarind water, chilli, chaat masala and chickpeas

*(Terre di Sant'Alberto Prosecco – 4.50)*

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## Starter

### Harbara Kabab

Fried mozzarella fritter coated in fresh green peas with black cumin and chilli

### Lamb Bara

Roasted lamb chop marinated in yoghurt, dried chilli paste, lemon and ginger

*(Madfish Riesling (Australia) – 4.60/Mann Family Bostock Pinotage (South Africa) – 3.60)*

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## Main

### Lamb Khada Piyaza

Diced lamb cooked in a fresh tomato and onion sauce with Delhi spices

### Chicken Butter Masala

Roast chicken cooked in a rich tomato sauce with cream

### Methi Malai Matter Paneer

Fresh green peas and Indian cottage cheese in a cashew and fenugreek sauce

## served with..

### Laccha Paratha and Saffron Rice

*(Milestone Sauvignon Blanc (New Zealand) – 4.90/Cuma Organic Malbec (Argentina) – 3.80)*

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## Dessert

### Mango Masti

A celebration of the mango with yoghurt, cream and fresh fruit

*(Calvados VSOP Chauffe Coeur 25ml – 3.50)*

**£25\***

(Minimum order of 2 per table. Wine measures are 125ml unless otherwise stated)

\*wine recommendations not included in price