



**£26.95**  
**4 Tapas dishes from below list and desert**  
**Cosmopolitan or London Mojito cocktail or choice of Beer**

**Pani Puri**

Puffed wheat crisp stuffed with spicy chick pea and potato, topped with sweet and sour chutney.

**Ajwan Jhinga**

Medium spiced Bay of Bengal King Prawns char grilled with crushed Ajwan Hing also known as Asafuetida and chef special spice and a touch of yogurt, served with mild chutney.

**Haas Tikka**

Marinated duck fillets lightly spiced and cooked in a clay oven. Served with salad and mint chutney

**Officer Lamb Chop Barhar**

Medium spiced lamb chop char grilled with red and yellow peppers, served with a side salad.

**Lamb Tikka Pura**

Medium spiced pieces of lamb, char-grilled with chefs special spice. Served with mint chutney and salad.

**Crispy Fried Jhinga**

Bay of Bengal King Prawn Spiced with crushed sun roasted red chilli, red onions, ginger, garlic and then wrapped in corn flower and deep fried, served with a homemade tamarind chutney and salad.

**King Prawn Puri**

Chefs special medium spiced Bay of Bengal king prawn, cooked with mixed peppers, wrapped in a puri.

**Shallow Fried Raja Scallops**

With finely chopped garlic, ginger and green chillies and simmered in a coconut milk sauce

**Mixed Parora**

Mixed with onions, aubergines, potatoes and mixed peppers then tossed with besan (chickpea flower) and finely chopped chilli, served with a homemade tamarind sauce.

**Lamb or Goats cheese and chive Samosa dish**

Lightly fried parcels with a choice fillings. Served with homemade chutneys and salad