

KATRINA'S

~ real food ~

Indian Set Menu

Prepared by our resident Indian Chef

Poppadoms & Chutneys

-o-o-o-

Choose 1 Starter

Chicken Pakora

(Chicken pieces with spices and gram flour, deep fried)

Or

Onion Bhaji

(The world famous Indian snack of crisp onions moulded into a sphere mesh then deep-fried in a coating of gram flour until golden brown)

-o-o-o-

Choose 1 Main course

Traditional Chicken Curry

(Tender chicken breast marinated in our chef's secret recipe of Indian spices)

Or

Beef Jalfrezi

(Morsels of meat prepared in a spicy sauce of onions, peppers, fresh ginger, green chillies and coriander leaves, served with spring onions, fresh coriander and a dash of whole black cumin.)

Or

Tandoori Chicken

(Tender chicken specially marinated in yoghurt and spice cooked in our Tandoor Oven)

Or

Vegetable Biryani

(A delicious combination of basmati rice and spiced vegetables.)

Served with Pilau Rice, Plain Naan or Garlic Naan

-o-o-o-

Dessert

Galab Jamun

(Milk and flour pastry balls flavoured with cardamom, sugar and honey syrup)