

KATRINA'S

~ real food ~

Indian Set Menu Prepared by our resident Indian Chef

Poppadoms & Chutneys

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Choose 1 Starter

Indian Platter

(Onion Bhaji, Samosas and Pakora)

Or

Soup

(Ask your sever for soups available)

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Choose 1 Curry as a Main course

The dishes below can be served with Beef, or Chicken

Curry (Mild)

(Tomato, onion, ginger, garlic, cream and a variety of Indian Spices)

Or

Korma (Mild)

(Cream gravy enriched with cashew nuts and cardamom, mace & rose water)

Or

Jalfrezi (Medium)

(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

Rogan Josh (Medium)

(Slow cooked with finely chopped onions, tomatoes, mace and star anise, whole spices and saffron. An example of traditional Kashmiri cooking)

Or

Karahi (Medium)

(Spiced masala of ginger, garlic, onions and tomatoes, crushed coriander seeds and red chillies. An example of traditional Punjabi cooking)

Or

Madras / Vindaloo (Hot)

(Meat cooked with onions, garlic, fresh green chillies, coriander and a dash of cream.)

Served with Pilau Rice, Plain Naan or Garlic Naan

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Dessert

Galab Jamun

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