

## set christmas dinner menu

### starters

#### KARARE BAIGAN (v)

Crispy fried eggplant, dressed in soya, chilli sesame and scallion (1a,2,10,11)

#### MANGO CHICKEN TIKKA

Chicken fillet in a mango tandoori marinade (4)

#### PRAWN KOLIWADA

Deep fried tiger prawn coated in semolina and curry leaf (1a,5d)

#### PALAK PATTA CHAAT (vg)

Crispy spinach, blueberries, chutneys & yoghurt (1a,4)

### mains

served with pilau or basmati rice

#### DAKSHINI MILONI SUBZ (v)

Mixed seasonal vegetables cooked in a coconut base curry (12)

#### SALLI MURGH

Parsi chicken curry, topped with crispy matchstick potatoes (4)

#### DALCHA GOSHT

Hyderabadi lamb stew cooked with yellow lentil and aromatic spices (4)

#### SOYA CHAAP MASALA (v)

Soya based protein, fenugreek, smoky onion tomato sauce (4,12)

### sides

served family style to the table

#### GARLIC MASALA FRIES (11)

#### PLAIN & BUTTER NAAN (vg) (1a,4,7)

#### YELLOW LENTILS (v)

Tempered yellow lentils with cumin, garlic and fresh coriander

### dessert

#### GULAB JAMUN RABRI

Saffron infused milk soak sponge, condensed milk dumpling (1a,4,3a,3c,3f)

#### FALOODA ICE-CREAM

Rose syrup, basil seed, milk (4,3a,3c,3f)

#### SORBET SELECTION (v)

Assortment of sorbets - please ask your server for today's selection

# देवळाली

## 3 course menu 65pp

Please note there is a 12.5% service charge for groups of 6 or more

**ALLERGENS** 1-Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats) • 2-Peanuts • 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macademia, H-Walnut) • 4-Milk • 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) • 6-Mollusc • 7-Eggs • 8-Fish • 9-Celery • 10-Soya • 11-Sesame Seeds • 12-Mustard • 13-Sulphur dioxide & sulphites • 14-Lupin