

set christmas lunch menu



starters

KARARE BAIGAN (v)

Crispy egg plant tossed in soya and chilli sauce (1a,2,10,11)

MANGO CHICKEN TIKKA

Chicken fillet in a mango tandoori marinade (4)

PALAK PATTA CHAAT (vg)

Crispy spinach, blueberries, chutneys & yogurt (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)

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)

SORBET SELECTION (v)

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



देवळाली

3 course menu 45pp

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