

## *Rinjhim Lunch Special*

### **Chicken Pakora**

(Shredded chicken, deep fried in a chick peas batter and finished with aromatic herbs)

### **Onion bhaji(v)**

(crispy deep fried nuggets of spinach , potatoes , onion & crushed coriander seeds with curried yogurt)

### **Chilli Chicken**

(Chicken cooked in ginger garlic paste ,soya sauce ,hot chilli sauce with indian herbs)

### **Lamb Puri**

(Shredded lamb sauteed with onions , green & papers served with puri )

### **Punjabi Samosa(v)**

(Fried dish with spiced potatoes peas chillies & raisins)

### **Goan Style Beef**

(A goan speciality tender pieces of beef marinated in melange of yoghurt and fresh mint)

## **Main Course**

### **Chicken Korma**

(Mildly spiced & cooked in a creamy sauce)

### **Bhuna Chicken/Lamb/Vegetable**

(chicken/lamb/vegetable cooked in a thick medium strength sauce)

### **Beef Jalfrezi**

(Stir fried & heavily spiced with papers, fresh green chillies)

### **Vegetable Kadai**

(Vegetables cooked with paper and onion with medium spices)

### **Gurkha Style Lamb Leg Curry**

(Lamb cooked with ginger garlic paste and fresh tomatoes and chickpeas with aromatic spices. finished with coriander)

### **Lamb Tawa Masala**

(Tender morsels of lamb cooked with ginger , grlic ,fresh green chilli & coriander)

### **Chicken Tikka Special dry**(flame with brandy)

## **Side Dish**(One Side dish per 2 dinners)

### **Fresh Okara Bhaji**

(Lady finger tossed with ginger garlic paste & onion with Indian spices & herbs finished with coriander)

### **Garlic Spinach**

(Fresh spinach tossed with fresh garlic, ginger & onion with Indian herbs & spices )

### **Tadka Dal**

(Yellow lentils soaked overnight & cooked in turmeric powder with ginger garlic paste & finished with coriander)

### **Mushroom peas**

(Tossed in high flame with onion tomato & coconut cream with indian herbs & spices)

## **Any Bread of choice**