4

KARAHI DISHES

(Mild/Med/Hot)

The 'Karahi' is a unique cast iron wok that is most known to the northern side of Punjab. The technique of using the karahi is fast cooking in order to preserve all the natural flavour of each fresh ingredient that is used. Choose from one of the following, cooked together with ginger, garlic, coriander, onion, green peppers and a selection of herbs and spices.

FISH	£8.95
KING PRAWN	£9.95
PRAWN	£8.45
MEAT	£7.45
CHICKEN	£7.45
KEEMA	£7.45
CHICKEN TIKKA	£7.45
VEGETABLE	£6.95
CHEF'S SPECIAL	

BALTI DISHES

FISH £8.95
Tender succulent fish, cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices and a special balti paste.

KING PRAWN £9.95
Tender king prawns, cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices & a special balti paste.

Tender succulent prawns, cooked with fresh ginger, garlic, onions, tomatoes, herbs, spices and a special balti paste.

MEATTender succulent meat cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices and special balti paste.

Tender succulent chicken, cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices and a special

£7.4

Tender minced meat, cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices and a special balti paste.

CHICKEN TIKKA £7.95

Tender succulent chicken cooked over charcoal and then cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices and a special balti paste.

Fresh vegetables, cooked with fresh ginger, garlic, onions, tomatoes, a selection of herbs, spices & a special balti paste.

CHEF'S SPECIAL £8.95

Chicken, meat, keema, prawn & mushrooms cooked with fresh ginger, garlic, onions, tomatoes and a selection of herbs, spices and a special balti paste.





