




Entrées / Starters

1.		Allu Pakora	Spicy battered potatoes	V
2.		Salade Raiti	Cucumber, herbs marinated in yoghurt - Not spicy	V
3.		Poulet Tandoori	Not Chilli hot but varies depending on your taste	
4.		Sheek Kebab	Spicy lamb or chicken meat	
5.		Pakora Bengan	Spicy eggplant fritters	V

V - Vegetarian

Plats / Main Course

1.		Keema Mattar	Spicy mince and onions	
2.		Poulet Curry	Mild to hot – but varies depending on your taste	
3.		Chicken Tikka Masala	Spicy – but varies depending on your taste	
4.		Mix Legumes	Mixed vegetables - Mild	V
5.		Dal Punjabi	Lentil curry - mild	V

V - Vegetarian

As with most Indian food, the chef will vary the strength of the curry depending on your palet.