



DIWALI MENU - RAJASTHANI

Welcome Drink

Dhungar Wali Chaach (g/v)

ginger, cumin, coriander spiced & clove smoked buttermilk

Entrées

Adraki Bhuttey Ke Kebab (v)

pan fried medallions of fresh ginger & corn

Chef's Salads (v)

Mains

Pichola Macchi (g/h/n)

boneless pieces of fish, onion, mild cashew & poppy seed gravy

Junglee Murgh (g/h/n)

morsels of chicken, onion & cashew spiced gravy

Laal Maas (g/h)

lamb, special 'mathania' chillies, cloves

Gatte Ki Sabzi (v)

twice cooked gram flour dumplings, yoghurt gravy

Paneer Khatta Pyaaz (g/n/v)

cottage cheese pieces, pickled onion, tomato gravy

Marwari Dal (g/v)

mélange of five lentils

Sides and Accompaniments

Makhane Ka Pulao (g/n/v)

fragrant basmati rice, puffed lotus seeds

Naan / Kachori (v)

leavened flatbread / fried spiced puff pastry

Poppadum (v)

thin, crisp, fried cracker

Cucumber and Tomato Raita (v)

cucumber, tomato, yoghurt

Achar (v)

mixed vegetable pickle

Desserts

Moong Dal Halwa (g/n/v)

yellow lentils, clarified butter, cardamom

Badam Kulfi (n/v)

almond & reduced milk Indian gelato

(d) dairy free (g) gluten free (h) halal (n) contains nuts (v) vegetarian (ve) vegan