

AVATAR DINING

SET MENU



STARTERS

MIX PLATTER (IDEAL FOR TWO PEOPLE)

Haravara chicken tikka, vegetable samosa, lamb seek kebab and onion pakoras.

VEG/MEAT SAMOSA

Triangular deep fried crispy pastry stuffed with minced meat or seasonal vegetables served with cucumber chutney.

PAKORS'S

Crispy nuggets of spinach, potato, onion and crushed coriander seeds shallow fried and served with a cool cucumber chutney.

ALOO CHAT

Stir fry strips of potatoes cooked with ginger, sour and sweet chili.

CHICKEN TIKKA

Garlic and thyme marinated chicken tikka served with pickled chicken chutney.

LAMB TIKKA

Garlic and thyme marinated lamb tikka served with pickled chicken chutney.

JUICY MINCED LAMB KEBAB

Robustly flavoured with ginger, coriander and pimento.

CHICKEN CHAT

Chicken cooked in a tangy flavoured sauce with cucumber.

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MAINS

CHICKEN/LAMB SAAG

Cooked with spinach, garlic & herbs - medium spicy.

CHICKEN/LAMB BHUNA

Medium spicy with onion, tomatoes & fresh herbs.

CHICKEN/LAMB KORMA

Korma dish prepared with mild spices cooked in a cream mixture with coconut giving it a distinctive flavour.

CHICKEN/LAMB KARAI

With red chilli, spice fried shallots and chom-chilli peppers.

RAJASTHANI STYLE LAMB LEG CURRY

Spice braised lamb cooked in special rajastani sauce.

CHICKEN/LAMB TIKKA MOSSALA

Diced pieces of chicken/lamb in an unique, mild, creamy tandoori sauce.

CHICKEN/LAMB DUPIAZA

Cooked with onion - medium spicy.

CHICKEN/LAMB JALFRAIZI

Cooked with onion, pepper and green chilli.

SEASONAL LOCAL VEGETABLE CURRY

Lightly spiced in a beaten yoghurt and curry leaf flavoured sauce.

SIDES

- Basmati rice
- Plain nan bread
- Garlic spiced spinach
- Bombay baby potatoes

