

Myristica

WITH PASSION FROM INDIA

Festive Menu 2011

Lunch £17.95 per person Dinner £24.95 per person

Please choose one starter, one main & one dessert. Side dishes & Naan Breads are complimentary.

Minimum 4 diners required and all orders must be placed in advance.

ON ARRIVAL

Poppodoms with home made chutney's.

STARTERS

- 1. Hara Bhara Kebabs (V)** Light patties of mashed potatoes with green spices, coriander and spinach served deep fried with mint chutney.
- 2. Achari Chicken Tikka** Boneless pieces of breast of chicken marinated with ginger, garlic, tangy pickle, freshly squeezed lime juice with ground spices finished in the tandoor.
- 3. Fish Amritsari** Pieces of Tilapia Fish marinated in yoghurt with ground spices and serve fried with tangy tamarind chutney.
- 4. Turkey- E- Resham** Boneless pieces of turkey marinated in ground spices, fresh lemon and cooked in the tandoor. Served on skewers with peppers and onions on a bed of crisp salad leaves.

COMPLIMENTARY SIDE DISHES

- 9. Mater Panner (V)** Indian cottage cheese cooked with fresh garden peas in tomato and onion gravy.
- 10. Aloo & Chana Masala (V)** Rajasthani dish of chick peas and new potato's with tomato's, ginger and green chillies.
- 11. Dal Bhukara (V)** Classic dal from the afghan region. Black lentils, red kidney beans with mixed pulses cooked slowly with garlic and finished with fresh cream.
- 12. Piping hot naan breads (V)**

MAINS

- 5. Chicken Patiyala** Boneless pieces of marinated chicken simmered in a light sauce of onion, tomato and mild spices, wrapped in an omelette and served with saffron pulao rice.
- 6. Ghost Labadar** Boneless tender pieces of lamb cooked in brown onion sauce with cabbage and mushroom, our own ground spices and served with garlic laced rice.
- 7. Hariyali Machhi** Halibut fish curried with green spices, mint and spinach and served with steamed rice.
- 8. Kasturba Kofta (V)** Koftas of minced vegetables, mashed potatoes, stuffed with panner and dry fruits and cooked in a medium flavoured sauce with steamed rice.

DESSERTS

- 13. Gajjar ka Halwa** Freshly grated carrots soaked in syrup and flavoured with ground cardamom and sliced pistachios. Served with Saffron ice cream.
- 14. Raas Malai** Dumplings of Indian curd cheese served in thickened sweet milk with pistachios.
- 15. Peshwari Samosas** Filo pastry triangles filled with crushed nuts and coconut served hot with our own cashew nut and rose flavoured ice cream.
- 16. Vanilla and Cinnamon Cheesecake** Our own cheese cake made with vanilla extract and freshly grated cinnamon.



Festive Menu 2011 Order Form

Name

Tel

Email

Starters Choose one from:

Hara Bhara Kebabs (V)

Achari Chicken Tikka

Fish Amritsari

Turkey- E- Resham

Mains Choose one from:

Chicken Patiyala

Ghost Labadar

Hariyali Machhi

Kasturba Kofta (V)

Dessert Choose one from:

Gajjar ka Halwa

Raas Malai

Peshwari Samosas

Vanilla and Cinnamon Cheesecake

Please advise us of any allergies prior to booking