

any

Thali Frankie Biryani Salad

with House Wine or Soda or Cooler

£9.95

THALI & TANDOOR

थाली और तन्दूर

LUNCH

BIRYANI

**nearly everywhere in India, wherever there is a Muslim community, there is Biryani. Not to be confused with pulao where ingredients are cooked together, the distinction with biryani is that it requires layering. For centuries they have been the court dish around which feasts for Moghals and Nawabs have been centred. We serve ours steaming straight out of individually sealed haandi pots.*

THALI

**a complete healthy balanced meal centred around one curry and a variety of smaller dishes. The way traditional India eats at home.*

THALI LUNCH

Veg Somosa, Raitha, Kachumber, Haandi Chicken or Paneer Kofta or Afghan Lamb, Daal, Rice & Gulab Jamun

CHICKEN

biryani in the Muslim style. Served at all Muslim functions across the Indian subcontinent and eaten by all, guest or gatecrasher. The perfect one potter

LAMB

marinated lamb and rice cooked and layered together in the Hyderabad style

VEGETABLE

mughlai vegetable Biryani baked with saffron and whole spices. Layered with a seasonal vegetable masala. Topped with fried onion and cashew nuts

FRANKIES

**frankies are open ended mini roti parcels. In the dhabas they are baked and filled to order from dawn till dusk. Unsurpassed for passifying the munchies in the interim. With cool Kachumber & a hot daal on the side*

SALAD PLATES

**our salads are a fresh combination of hot and cold there are of three of them and each is served with a fresh lime and chilli oil dressing and crisp naan strips*

CHOLE FRANKIE (V)

spiced chickpeas with fresh coriander, diced onion, tomato and chutney

PANEER & MANGO (V)

flash fried marinated Paneer in a leafy bed with fresh mango, pomegranate and crispy shallots

SHEEKH KEBAB FRANKIE

rolled lamb sheekh with coriander, diced onion, tomato and chutney

MASALA PRAWN & CITRUS

grilled prawns tangled with orange and grapefruit chicory and a mix-up of leaves

TANDOORI CHICKEN FRANKIE

pulled tandoori chicken with coriander, diced onion, tomato and chutney

CHICKEN MALAI & ROASTED PEPPER

a juicy jumble of roasted peppers, nylon sev, puffed rice ginger coriander and leaves