# **Kickstarter Bites**

#### ONION BHAJI

Crisp, spiced onions & gram flour fri ers

#### CHILLI PANEER

Indian cottage cheese tossed up with bell peppers, sweet and chilli tomato sauce.

#### CHICKEN TIKKA

Spring chicken marinated in light spices & herbs then grilled in the clay oven.

#### **BOMBAY HOT WINGS**

Pan fried chicken wings marinated with Bombay hot spices.

#### ADRAKI LAMB CHOPS

Chops marinated with ginger, garlic and light spices then cooked in the clay oven.

#### GILLAFI SEEKH KEBAB

Minced meat` skewers and marinated bell peppers cooked in the clay oven.

#### TIGER PRAWN PURI

Cooked with Indian herbs, served with fried bread.

#### SALMON TIKKA

Cooked in the clay oven with Indian herbs.

#### VEG PLATTTER

Onion Bhaji, Samosa, Paneer Tikka and Aloo Tikki

#### MEAT PLATTER

Chicken Tikka, Seekh Kebab, King Prawn and Lamb Chops

# Gillmaster Creations

#### PANEER TIKKA

Indian cottage cheese marinated with bell peppers and Indian spices served with mint sauce.

#### **CHICKEN TIKKA**

Chicken marinated with Indian herbs and light spices, grilled in the clay oven.

#### **ADRAKI LAMB CHOPS**

Chops marinated with ginger, garlic and light spices then cooked in the clay oven.

#### SHASHLICK

Chicken Lamb

Spring chicken or tender lamb marinated with light spices and Indian herbs then grilled with bell peppers, tomatoes and onions.

#### TANDOORI MIXED GRILL

Paneer Tikka, Chicken Tikka, Lamb Chops and King Prawn

#### NIGELLA KING PRAWNS

King prawn marinated with nigella seeds, along with light spices then cooked in the clay oven.

#### SALONI SALMON TIKKA

Salmon tikka marinated with ginger and garlic paste along with Indian spices

# **Old Skool Dishes**

VEG Chicken Lamb

**PRAWN** 

**CHICKEN TIKKA** 

BHUNA KORMA
ROGAN MADRAS
VINDALOO MADRAS
DANSAK DOPIAZA
SAAG TIKKA KARAHI
TIKKA JALFREZI

## SG Finest

#### CHICKEN DELHIWALA

Chicken cooked with our in house made rich creamy sauce with butter and tomatoes.

#### RAJASTHANI LAMB

Slow cooked lamb enriched with Rajasthani red chillies, simmered with onions and green chillies.

#### **CHATTINAD**

Chicken Lamb

Famouse south Indian dish cooked with coconut milk, red chilli and black peppers.

#### CHICKEN LABABDAR

Free range chicken breast marinated with tandoori masala, grilled in the clay oven and served with a sauce of Indian salsa.

#### MASALA LAMB SHANK 🥖

Slow cooked lamb shank served with rich tomato and onion based sauce with coriander.

#### KERALAN SEA BASS 🤳

Pan fried seabass cooked in the Keralan style with coconut sauce and curry leaves.

#### KING PRAWN KOLHAPURI

King prawns, on the shell, in a Maharastrian style cooked sauce with red chillies, onions and bell peppers.

#### SEAFOOD MOILEE

Mixed seafood cooked in Malabar style with coconut milk and herbs

# Biryani Bliss

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Rice cooked with lamb, off the bone, Hyderabadi style!

#### PRAWN BIRYANI

Tiger prawns cooked with Basmati rice along with Kashmiri chillies.

#### NAWABI CHICKEN BIRYANI

Nawab style cooking with chunks of chicken cooked with rice enriched with South Indian spices and herbs.

## Side & Bites

#### MAIN COURSE

#### SAAG PANEER

Indian cheese cooked with spinach puree, cumin and garlic.

#### **BOMBAY ALOO**

Baby potatoes tossed with tomato, jeera and fresh coriander.

#### TARKA DHAL

Trio of lentils with tomatoes and tempered with jeera, cumin and garlic.

#### BHINDI BHAJI

Okra tossed with tomato and garam massala

#### SAAG ALOO

Baby potato cooked with spinach puree, cumin and garlic.

## Rice & Breads

BASMATI RICE PILAU RICE

KEEMA RICE

SPECIAL RICE

MUSHROOM RICE

Naan

Peshwari Naan

GARLIC NAAN KEEMA NAAN

CHEESE NAAN

SPECIAL NAAN (2 Ingredients)

CHAPATI

Roti

PARATHA

**CHIPS** 

Here at the Spice Gallery, our emphasis is on fresh and where possible, locally-sourced produce for all our dishes.