

1947

LONDON

Early Evening Menu

2 courses £30.00 or 3 courses £35.00

Tue-Fri 17:00-18:30

Max 6 guests

POPPADUMS & CHUTNEYS DP GP

Combination of three flavoured poppadums served with mango, mint and coriander chutney

Starters

(choose one)

SAMOSA CHAAT DP GP

Punjabi samosa on a bed of chana masala with yogurt, tamarind and mint chutneys topped with fresh pomegranate

CHILLI PANEER DP

Cubes of paneer and bell peppers tossed in chilli garlic sauce

CHICKEN TIKKA DP

Chicken pieces marinated in traditional spices and roasted in the tandoor

CRISPY CALAMARI WITH GARLIC & GREEN CHILLI GP

Bite-size squid pieces combined with fresh garlic, green chilli, spices, fried in a light batter and served with a sweet chilli sauce

Mains

(choose one)

SPINACH CHICKEN DP

grilled chicken tikka sautéed with Garlic & Fresh Spinach

COCONUT SEA BASS

Pan seared sea bass fillet served on a bed of lemon rice with a coconut infused light curry

CHICKPEA MASALA VEGAN

Chick peas tempered with ginger, green chilli & spices

PANEER MAKHANI NP DP

Cubes of paneer cooked in a buttery tomato and cashew sauce flavoured with sun-dried fenugreek leaves

Accompanied by

TADKA DAL, STEAMED RICE, BUTTER NAAN (DP GP E) & BURANI RAITA (DP)

Desserts

(choose one)

CHOICE OF HOMEMADE KULFIS DP NP

LEMON CHEESECAKE GP DP E

DP · dairy products GP · gluten products NP · nut products SP · soya products E · eggs

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.