

# TASTING MENUS FOR GROUPS

MAGNIFICENT DISHES ARRANGED IN SET MENUS FOR GROUPS OF FOUR OR MORE.

These are assortments of different dishes for all to share. This gives everybody an opportunity to savour — or indeed discover — the astonishing variety of North Indian cuisine enjoyed for centuries by kings, peasants, warriors and legends of the past.

## Firoza

Turquoise

£20 per head

### TO START

#### Gosht Kathi <sup>[g]</sup><sup>[e]</sup>

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti.

#### Hariyali Mokal <sup>[g]</sup>

Chicken finely coated with four kinds of flour, basil and lemon. As tender as the dawn over a distant hill.

#### Aloo Tikki <sup>[v]</sup><sup>[g]</sup>

Delicate potato patties with herbs and aromatics.

### FOLLOWED BY

#### Bhuna Gosht <sup>[g]</sup>

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba.

#### Dhabba Khas <sup>[g]</sup><sup>[m]</sup>

Traditional chicken dish with onion, tomatoes, ginger and garlic.

#### Murg Maskawala <sup>[d]</sup><sup>[n]</sup>

Tandoori cooked chicken with cream, tomatoes, ground cashew nuts. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

#### Subzi Miloni <sup>[v]</sup><sup>[d]</sup>

A medley of seasonal vegetables, subtle spices and spinach. Soft and refreshing.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Naan <sup>[v]</sup><sup>[g]</sup>

The quintessential Indian refined flour bread. Deeply satisfying.

#### Lehsuni Naan <sup>[v]</sup><sup>[g]</sup>

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

## Neelam

Sapphire

£25 per head

### TO START

#### Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory.

#### Boti Kabab Badami <sup>[d]</sup><sup>[n]</sup>

This durbar of delight is a splendour of lamb fillet marinated with almond paste, yogurt and is mildly spiced. But enough for you to order again and again.

#### Achari Tikka <sup>[d]</sup>

Very spicy coated chicken breast, baked over charcoal for a Sultan, (or a Sultana).

### FOLLOWED BY

#### Laal Maas <sup>[d]</sup>

Fiery dish with caramelised onions, red chillies, laced with yogurt. For the most ferocious Bengal Lancer.

#### Dhania Gosht <sup>[d]</sup>

Lamb simmered with coriander. Fragrant, smooth and silky.

#### Murg Kadai <sup>[g]</sup>

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. Comfortably succulent.

#### Murg Maskawala <sup>[d]</sup><sup>[n]</sup>

Tandoori cooked chicken with cream, tomatoes, ground cashew nuts. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Lehsuni Naan <sup>[v]</sup><sup>[g]</sup>

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

#### Peshawari Naan <sup>[v]</sup><sup>[g]</sup><sup>[d]</sup><sup>[n]</sup><sup>[s]</sup>

An unusual naan, this is stuffed with a sweet filling with fruit, nuts and fennel.

## Panna

Emerald

£30 per head

### TO START

#### Macchi Tikka <sup>[d]</sup>

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

#### Adraki Pasliyan <sup>[d]</sup>

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises.

#### Malai Murg <sup>[d]</sup><sup>[n]</sup>

Cashew nuts, cream and cardamom make this soft succulent chicken dish into a tandoor dream.

#### Bhel Puri <sup>[v]</sup><sup>[p]</sup><sup>[g]</sup>

A dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney. Touches every point of the palette.

### FOLLOWED BY

#### Baowli Jheenga

King prawns, peppers and potatoes tossed in a sauce with wonderful aromatic spices.

#### Diwani Handi <sup>[g]</sup>

Lamb on the bone, with aromatics & spices. Slow and fulfilling.

#### Dhabba Khas <sup>[g]</sup><sup>[m]</sup>

Traditional chicken dish with onion, tomatoes, ginger and garlic.

#### Murg-e-Changezi <sup>[d]</sup>

A whole grilled chicken breast slowly cooked in a masala with chicken stock. This sumptuous dish for Moghul kings of history is necessarily a slow affair.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Lacchedar Paratha <sup>[v]</sup><sup>[g]</sup>

Whole-wheat, buttery, flaky, multi-layered.

#### Peshawari Naan <sup>[v]</sup><sup>[g]</sup><sup>[d]</sup><sup>[n]</sup><sup>[s]</sup>

An unusual naan, this is stuffed with a sweet filling with fruit, nuts and fennel.

## Maanik

Ruby

£40 per head

### TO START

#### Zaffrani Nisha <sup>[d]</sup>

When you have fresh jumbo tiger prawns, a saffron marinade, a slight charring, you have a gust of the sea, of the very orient of Sinbad.

#### Adraki Pasliyan <sup>[d]</sup>

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises.

#### Achari Tikka <sup>[d]</sup>

Very spicy coated chicken breast, baked over charcoal for a Sultan, (or a Sultana).

#### Malai Murg <sup>[d]</sup><sup>[n]</sup>

Cashew nuts, cream and cardamom make this soft succulent chicken dish into a tandoor dream.

### FOLLOWED BY

#### Macchi Dum Sunehri <sup>[g]</sup><sup>[d]</sup>

Fresh Scottish monkfish, baked in the tandoor and finished in a sauce with hints of cloves.

#### Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. A favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs.

#### Tandoori Chooza <sup>[d]</sup>

A slow roasted poussin in traditional marinades makes this chicken dish from the tandoor a very special treat.

#### Palak Paneer <sup>[v]</sup><sup>[d]</sup>

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this!

#### Pilee Daal Tadka <sup>[v]</sup>

Yellow lentils simmered with tomatoes, ginger, garlic and coriander. This classic North Indian staple brings with it a breath of the mountains of the North West.

### SERVED WITH

#### Bhoora Chawal <sup>[v]</sup>

Steamed brown rice. Full of fibre.

#### Jeera Chawal <sup>[v]</sup>

Basmati rice cooked with cumin seeds.

#### Lacchedar Paratha <sup>[v]</sup><sup>[g]</sup>

Whole-wheat, buttery, flaky, multi-layered.

#### Peshawari Naan <sup>[v]</sup><sup>[g]</sup><sup>[d]</sup><sup>[n]</sup><sup>[s]</sup>

An unusual naan, this is stuffed with a sweet filling with fruit, nuts and fennel.

#### Mirchi Achaar <sup>[v]</sup><sup>[m]</sup>

Chili pickle. For those who like a bit of heat.

### TASTING MENU SUBSTITUTIONS

Vegan, vegetarian and gluten-free options are available on all tasting menus.

Please ask your server for more information regarding any dietary requirements.

### LUNCH DEAL

Two Course Lunch — £7.95  
Three Course Lunch — £9.95  
Indian Thali Lunch — £9.95

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