

Valentine's Menu

(Vegetarian options are available on request...)

APERITIF

Kama Sutra Cocktail

A heady concoction of Vodka, Passoa and cranberry juice - to whet your appetite!

STARTERS

Pan Grilled Sea Scallops

Fresh grilled scallops served with caramelized garlic and pink peppercorn

Punjabi Samosa

Golden triangle of mildly spiced potatoes and green peas

Murgh Hariyali Kebab

Tandoori grilled chicken with a mint and garlic marinade

Amritsari Machi

Mildly spiced golden fried fish with carom seeds

MAIN COURSES

Chicken Tikka Masala

Though the origins of this dish is disputed it still remains Britain's national dish and India's pride-chunks of chicken marinated in spices and yoghurt then baked in a tandoor oven, in a masala ("mixture of spices") sauce

Malabar Prawn Curry

Prawns simmered in a coconut and tomato based sauce-a coastal speciality

Rada Gosht

A rustic lamb dish with whole Indian spices- specialty of North India

Saag Paneer

Home made cottage cheese in a creamy spinach sauce

ACCOMPANIMENTS

Jeera Pulao

Long grained Basmati rice tempered with cumin and onion

Raita

A chilled cumin flavoured yoghurt salad

Naan

A classic bread with leavened dough

DESSERT

Mousse de Passion

A delectable combo of cream and Passion fruit- our chef's creation

DRINKS

1/2 bottle of wine (Torres Mas Rabell or Torres San Valentín) and water
Tea or coffee

Price: 49.00 euros per person + IVA