

OOORJA

INDIAN DINING

PRE - THEATER MENU

CHOOSE ONE FROM EACH COURSE

STARTER

CALAMARI PEPPER FRY

Panko fried squid dusted with black pepper & curry leaf podi, tomato chutney

BANARASI PALAK PATTA CHAAT

Gram flour battered crispy spinach, potato chaat, pomegranate, yogurt, tamarind, mint

LAMB SHEEK KEBAB

Tender lamb minced skewer covered with pepper onion & coriander, mint chutney, onion salad

PANNER TIKKA

Tandoori smoked pickle yogurt marinated paneer & capsicum tikka, mint chutney, kachumber salad

SZCHEUAN CHLLI CHICKEN

Calcutta street-style spicy chicken tossed with garlic, chili sauce, onion & peppers

MAINS

PATIALA TAWA SEABASS

Pan fried spiced marinated seabass fillet, tossed courgette masala, kadai tomato gravy

BUTTER CHICKEN

Old delhi style curry, chicken thigh simmered in plum tomatoes, cashew and fenugreek gravy, garnish with fresh cream

PANNER MAKHAN MAKHANA

Tandoori panner tikka, almond and cashew sauce, tossed lotus seed, fenugreek cream

MANGO SHRIMPS CURRY

SUPPLEMENTRY £4

Chef granddad secret recipe" of fresh prawns & green mango cooked in goan chili, coconut vinegar & onion sauce

All served with sharing smoked dal, rice & assorted bread

DESSERTS

ORGANIC PURPLE CARROT HALWA

Traditional north indian dessert 'gajar ka halwa' made by simmering fresh grated carrots with full fat milk & dried fruits topped with peanut brittle

TRIO KULFI ICE-CREAM

Pistachio | mango | rose malai

CHOCOLATE CARAMEL DELICE

SUPPLEMENTRY £3

Rich dark chocolate delice served with salted caramel ice cream

3 COURSES £ 30 PER HEAD

• Please inform us of any allergies or dietary restrictions before placing your order, some dishes may contain allergens.
• A 12.5% discretionary service charge will be added to your bill. Every penny goes to the team at this restaurant.