

# FARIDKOT MENU (VEGETARIAN)

## BHALLA PAPADI CHAAT

CRISP FRIED PASTRY AND CHICK PEAS DRIZZLED WITH CREAMY YOGHURT, TAMARIND AND MINT CHUTNEY.

## KHASTA TIKKI

CRISPY SAGO AND SESAME SEED CAKE WITH VEGETABLES

## TANDOORI HARRA PHOOL

TANDOORI ROASTED BROCCOLI WITH CREAM CHEESE AND MACE

*Gewurztraminer Fleur de Lotus, Jasmeyer, Alsace, 2006, France*

## SAAG PANEER

MASALA PANEER STIR FRIED WITH CREAMED PUNJABI GREENS

## PARDA KHUMB

BAKED MUSHROOMS SEALED IN A POT WITH GINGER AND FENNEL POWDER

*Served with*

## KASURI ALOO ANARDANA

ROASTED NEW POTATOES TOSSED WITH RED CHILLIES, DRIED FENUGREEK LEAVES AND POMEGRANATE SEEDS

## DAL MAKHANI

BLACK LENTIL SPECIALITY

## PULAO AND TANDOOR BAKED BREADS

*Cline Los Carneros Syrah, Sonoma, 2005, USA*

## CHEF'S CHOICE OF KULFI SELECTION

*Chateau Fayau, Grand vin de Bordeaux, 2005, France*

**£43 per person | £59 with wines**

A DISCRETIONARY 12.5% SERVICE CHARGE AND A £1 COVER CHARGE WILL BE ADDED TO THE BILL  
ALL PRICES ARE INCLUSIVE OF THE CURRENT RATE OF VAT