



RF

Quick Lunch

Soup of the Day

Traditional soup, please ask the server

Aloo Tikki

Small potato cakes stuffed with peas and fresh herbs

Traditional Pakoras

Your choice of vegetable or chicken, lightly fried in our chef's special aromatic batter, served with fresh salad garnish, mint yoghurt and a tangy tomato dip

Chicken Wings

Chicken wings coated in a spicy coating and served with mint sauce



Main Course



Prawn Karahi

Succulent prawns cooked gently in a spicy sauce

Jaipuri Chicken

Prepared in a Traditional Punjabi Masala, this dish is brought together with field mushrooms, capsicums, caramelised onions and garnished with finely chopped coriander

Chicken Korma

Tender pieces of chicken with mild spices simmered in a sauce of fresh cream and creamed coconut

Chicken Tikka Salad

*Succulent pieces of chicken breast in a light spicy coating served with yogurt
Accompanied by a mixed leaf salad and coarse cut salad*

Achhari Lamb Karahi

A fusion of lamb and freshly chopped garlic, green chillies, aromatic ginger and mixed pickle

Chicken, Lamb or Vegetable Bhuna

An onion based dish where the meat or fresh vegetables are melted down in tomatoes, fresh coriander and traditional spices

Mixed Indian Vegetables

Baby aubergines, okra and tinda cooked with herbs and spices

Tarka Daal

A mix of red and yellow lentils cooked with tomatoes and spices, finished with cumin, roasted garlic and coriander

Choice of accompaniments

Choose any 1 item from either of the following to accompany your main course

Pilau Rice Boiled Rice Plain Naan Garlic Naan Chapati

Desserts

Two scoops of vanilla ice cream

This menu is available in large print and Braille please ask

www.red-fort.co.uk