

LIVE AT THE PANTILES

2 courses-£40-3 courses-£44 pp

Amuse Bouche

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Appetisers (choose one)

Makali Fry

Crispy fried squid with chilli and lime dressing

Tangra Chilli Prawns (cr,so,gl)

Kolkata inspired batter fried king prawns, pepper, spring onions, chilli garlic sauce Khasta Murg (d,gl)

> Atul's signature chicken tikka pie with spiced berry compote Gilafi Lamb Seekh Kebab (d)

Fine spiced minced lamb coated with peppers & onions skewered in the tandoor Ragda Patties (d)

Spiced potato patties, served with white peas, splashed with sweet yoghurt, mint and tamarind chutneys, Mumbai sev

Mains (choose one)

Essence Kebab Platter (£6 supplement) (cr,mu,d)

An assortment of lamb chop, lime scented king prawn, hariyalli tikka, amritsari murg tikka and mustard salmon, served with apple and corn salad Kadhai Chicken (d)

Chargrilled supreme of chicken, tikka masala sauce with peppers and onions Nalli Lamb Salli Boti (d)

Lamb shank cooked in a brown onion sauce with apricots, jaggery garnished with straw potatoes- a Parsi delicacy

Goan Seafood Curry (cr,m)

King prawns, sea bass, scallops and mussels, dried chillies and coconut sauce a Goan speciality

Malabar Vegetable Biryani (d,gl)

A melange of exotic vegetables cooked with tamarind pulp, coconut milk, curry leaves, served with salan and boondi raita

Mains are served with saag makai (d), saffron pulao, garlic coriander naan (d,gl)

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Dessert

Dessert Platter (d)

Chef's choice of the day (Please ask the server for details)

Despite our best efforts and whilst we have strict controls in place, our food and drink is prepared in areas where cross contamination may occur, and therefore, we are unable to guarantee that our dishes are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies, or dietary requirements. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Darry, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Muts, (SO)-Soya, (V) Vegan