

# NAMASTE

## Nepalese and Indian cuisine

### OPENING HOURS

[Monday – Saturday] – 5.00pm to 11.30pm

[Sunday] – 12.00pm - 11.00pm

Executive Banqueting & Corporate Events Rooms are available for hire from 8.30 am to 4.30 pm for business meetings, social meetings, birthdays, weddings, seminars, conferences etc. Tables can be arranged to suit your individual needs and we can provide a delicious snack or a hot lunch menu. Maximum available seating is for 90 people. For more information please ask a member of staff. Please feel free to browse our menu online at : [www.nepalesechef.co.uk](http://www.nepalesechef.co.uk)

SCORES ON THE DOOR : ★★☆☆☆

### Spiciness Guide on our dishes

Mild ○

Medium 🌶️

Medium to hot 🌶️🌶️

Hot 🌶️🌶️🌶️

The spiciness of the main dishes can be changed on our À la carte Menu to suit your taste. Please specify the level of spiciness when placing your order.

Allergies - Some dishes may contains allergens, please follow the signs below

Gluten 

Dairy 

Peanuts 

Nuts 

Sesame 

Eggs 

Celery 

Soya 

Sulphur Dioxide/Sulphites 

Lupin 

Fish 

Molluscs & Crustaceans 

Mustard 

FREE HOME DELIVERY

(Within a five mile radius, minimum order £15.00)

# Drinks Menu

White Wine  
Driest - Sweetest



Red Wine  
Easy Drinking - Full Bodied



Bottle  
Price

- |     |   |        |
|-----|---|--------|
| 01. | Tres Altas Sauvignon Blanc (Spain) (2)<br>Deliciously dry and fresh, delivering Sauvignon style fruit, with a splash of the Spanish secret grape.   | £13.95 |
| 02. | Boar's Kloof Chenin Blanc (South Africa) (3)<br>Packed with up front tropical fruit. The nose has guava and gooseberries. The palate follows through with fruit flavours, with a crisp acid to ensure a fresh and fruity style of wine. | £14.95 |
| 03. | Pinot Grigio (Italy) (2)<br>Sharp, fruity, intense and delicate bouquet. Dry and rounded on the palate.   | £16.95 |
| 04. | Puente Del Inca (Chile) (4)<br>A full Chardonnay with citrus notes that give tropical fruit flavours.   | £17.95 |
| 05. | Hennri La Fontaine Chardonnay (France) (4)<br>A beautiful light yellow Chardonnay with notes of citrus fruits and amber accents of honey and toasted bread. Rich in flavour and fresh with ample fruit.                                 | £18.95 |
| 06. | Trivento Viognier (Argentina) (3)<br>Enticing fruit flavours jump out of the glass in this delightfully fragrant Viognier from Argentina. Delicate and succulent.   | £19.95 |
| 07. | Vermintino D' Astruc (France) (2)<br>Bright yellow with a hint of green, with aromas of rose and grapefruit evolving towards pear and gooseberry notes. Fruity and fresh with a smooth, long and well balanced finish.                  | £19.95 |
| 08. | Bushranger Chardonnay (Australia) (2)<br>Bright and fresh with lots of apple tinted fruits layering the broad palate. Easy going and very drinkable!  | £20.95 |
| 09. | Whitehaven Sauvignon Blanc (Newzealand) (2)<br>A full flavoured medium bodied wine with an abundance of currant and gooseberry flavours and a clean, lingering finish.  | £25.95 |
| 10. | Chablis (France) (1)<br>Not a trace of oak, flinty on the nose with creamy fruit underneath, that gets richer as the mineral characters give way to a gentle fruity core.   | £27.95 |

## ROSE WINES

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|-----|--|--------|
| 11. | Pinot Grigio Rose<br>Perfumed aromas of peach and rose. The palate is dry and balanced.        | £16.95 |
| 12. | Cougars Moon White Zinfandel<br>Youthful fruity aromas with hints of peaches and strawberries. | £16.95 |

## RED WINES

- |     |   |        |
|-----|---|--------|
| 13. | Tres Altas Tempranillo shiraz (Spain) (B)<br>Full of cherry and strawberry fruit flavours. Good firm acidity.   | £13.95 |
| 14. | Boar's Kloof Shiraz Cinsault (South Africa) (C)<br>An array of ripe berries following through in a juicy, well structured palate with a smooth finish.  | £14.95 |
| 15. | Villa Rosa Merlot (Chille) (D)<br>Ripe juicy style, full smooth fruit flavours and delicate herbal notes.   | £17.95 |
| 16. | Rioja (Spain) (C)<br>A classic seductive oak aged Rioja from the Bodegas Aldeanueva, with exhibit sweet plum and raspberry fruit finishing with cedar and vanilla in the palate of this red wine. | £19.95 |



17. Belfontaine Cabernet Sauvignon (France) (C) £20.95  
Ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs.  
Medium to full bodied.
18. Pinotage (South Africa)(B) £21.95  
A deep garnet colour with hints of dark fruits, chocolate and eucalyptus leading to  
a mix of fruit, chocolate and plums supported by soft tannins.
19. Fleurie (France) (A) £26.95  
Elegant and fragrant with expressive red berry fruit characters. Beautifully deep  
flavours, rich in berry notes such as raspberry and floral tones.

## SPARKLING WINE & CHAMPAGNE

20. Prosecco Sparkling Wine 75 cl £19.95
21. Lanson Black Label Brut 75 cl £44.95
22. Moët & Chandon Brut 75 cl £44.95
23. Bollinger Special Cuvee 75 cl £54.95

## HOUSE WINES

	Small Glass 175ml	Large Glass 250 ml	Bottle
Red wine	£3.50	£4.25	£11.95
White Wine	£3.50	£4.25	£11.95
Rose Wine	£3.50	£4.25	£11.95

## DRAUGHT

	Pint	Half
Cobra	£3.80	£1.90
Carling	£3.80	£1.90

## SPIRITS & SHOTS

Mixer (coke/lemonade/soda/juice - £1.35)

Gin 25 ml	£2.50
Bombay sapphire 25 ml	£2.50
Vodka 25 ml	£2.50
Rum 25 ml	£2.50
Bacardi 25 ml	£2.50
Jack Daniel's 25 ml	£2.65
Southern comfort 25 ml	£2.65
Scotch Whisky 25 ml	£2.50
Malibu 25 ml	£2.50
Archers 25 ml	£2.50
Pimm's 25 ml	£2.50
Martini(dry/rosso/Bianco) 50 ml	£2.50
Glenmorangie 25 ml	£2.95
Glenfiddich 25 ml	£2.95
Courvoisier 25 ml	£2.95
Martell VS 25 ml	£2.95
Rémy Martin VSOP 25 ml	£3.75

## LIQUEURS (25 ML)

Amaretto 25 ml	£2.95
Sambuca 25 ml	£2.95
Tequila 25 ml	£2.95
Baileys 50 ml	£3.50
Cointreau 25 ml	£2.95
Tia Maria 25 ml	£2.95

## BOTTLE (BEERS & CIDERS)







Khukuri 660 ml (Nepalese)	£5.20
King Cobra 750 ml	£11.95
Cobra 660 ml	£5.20
Cobra 330 ml	£2.90
Becks 330 ml	£2.80
Magners 568ml	£4.50
Strongbow 330 ml	£2.80
Guinness W/I Porter 500 ml	£4.50
Alcohol Free Beer	£2.60

## SOFT DRINKS & MINERAL







	Large	Small
Coke	£2.70	£1.70
Diet Coke	£2.70	£1.70
Lemonade	£2.70	£1.70
Orange Juice	£2.70	£1.70
Pineapple Juice	£2.70	£1.70
Soda Water	£2.70	£1.60
Sparkling Water	£3.50	£1.70
Still Water	£3.50	£1.70
J20 275 ml	£2.70	
Red Bull 225 ml	£2.95	
Bitter Lemon 200 ml	£1.70	
Ginger Ale 200 ml	£1.70	
Tonic Water 200 ml	£1.70	
S/Tonic Water 200 ml	£1.70	



## APPETISERS

1. **Cream of Tomato Soup**   £2.95  
Served in warmed bowl with a swirl of cream and bread croutons.
2. **Mulligatawny**  £2.95  
A curry-flavoured soup of Anglo-Indian origin. It is regarded as the national soup of India.
3. **Papadoms (Plain or Spicy)** (Mint Sauce Contain ) Each £0.60
4. **Chutneys Mango chutney & Lime Pickle** (Lime Pickle Contains ) (Per person ) £0.60
5. **Raitha**  (Cucumber or mix) £1.75

## SPECIALITY STARTERS

6. **Golden Fried Prawns**     £4.95  
Tiger prawns marinated in fresh lemon juice, ginger, garlic and saffron, coated in special batter and deep fried.
7. **Lemon Chilli Prawns**    £4.95  
Tiger prawns marinated in chillies, garlic, lemon juice, honey and grilled.
8. **Saloni Fish Tikka**     (May contain bones) £4.95  
Salmon fillet marinated with crushed mustard, yoghurt, lemon juice, and spices. Served in a specially prepared light sweet chilli sauce.
9. **Ajwani Mahi Tikka**     (May contain bones) £4.95  
Sea Bass fillet marinated in hung curd, exquisite spices and flavoured with cardamom and gently cooked in the tandoor.
10. **Tareko Machha**     (May contain bones) £4.95  
Thinly battered sea bass fillet marinated with Himalayan spices and herbs, deep fried and served with salad.
11. **Nepali Sekuwa**   £4.95  
Country style cooked Nepalese barbecued lamb, marinated with homemade natural herbs and spices with other necessary ingredients. Cooked in a Tandoori oven.
12. **Chicken Pakora**    £4.95  
Strips of chicken delicately coated in gram flour batter with Indian herbs and spices then deep fried. A true classic. Highly recommended.
13. **Garlic Chicken Tikka**    £4.95  
Diced pieces of chicken breast marinated in Nepalese spices and herbs. Then mixed with fresh lemon juice, ginger garlic and fenugreek. Cooked in a tandoor. A true Nepalese speciality.
14. **Khahare Kebab**    £4.95  
Spiced minced meat mixed with ginger, garlic and egg yolk, then stuffed with cottage cheese masala and grilled. Served with chef's special salad.
15. **Bhutuwa**   (Chicken  or Lamb) £4.95  
Diced pieces of lamb or chicken, stir fried with chopped chillies, tomato, garlic and sautéed with onions in a thick spicy sauce. A classic Nepalese starter.
16. **Kebab Hyderabad**    £4.95  
Minced meat patty with yellow split lentils and spices. Served with soft chickpeas, baby spinach and a Greek yoghurt sauce.
17. **Shahi Paneer Tikka**    £4.50  
Cottage cheese marinated and grilled in a tandoor.
18. **Stuffed Peppers**  (Meat or Vegetable) (Meat contain ) £4.25
19. **Momo**    £4.95  
This is a traditional delicacy in Tibet, Nepal and Bhutan. Minced chicken filling in a crescent shaped and cooked by steaming over a soup. Served with potatoes and SESAME sauce.
20. **Dosa**  (Chicken  or Vegetable) (Samber contain  & coconut chutney contain ) £4.95  
A Typical dish from South India. A crispy pancake made with rice and lentil flour; cooked on a hot greased pan until golden brown, then filled with chicken or vegetable. Served with coconut chutney and samber.

For allergens, see ingredients in Bold and guide signs.  
If you're unsure, please ask member of staff.

21. Garlic Mushroom 🍄🍷	£4.50
Stir fried mushroom in garlic, BUTTER and fresh herbs.	
22. Tandoori Chicken 🍗🍷🍴	£4.35
23. Chicken Tikka 🍗🍷🍴	£4.50
24. Sheek Kebab 🍗🍷🍴	£4.35
25. Lamb Tikka 🍗🍷🍴	£4.95
26. Mixed Kebab 🍗🍷🍴🍴	£4.95
27. Prawn on Puri 🍤🍷🍴🍴	£4.50
28. Chicken Chaat 🍗🍷🍴🍴	£4.50
29. Samosa 🍗🍴 (Vegetable or Lamb)	£3.25
30. Onion Bhaji 🍷🍴	£4.25
31. Vegetable Pakora 🍷🍴	£3.25

## NEPALESE SPECIALITY MAIN DISHES

(Choice of Chicken/Lamb/Tiger Prawn 🍴 /Vegetable/Paneer 🍷)

32. Dall Rimjhim 🍷	£8.95
A traditional Nepalese dish with the combination of various lentils, lemon juice, fresh green chillies, garlic, chopped tomato, Himalayan spices and herbs.	
33. Chhole Parikar 🍷🍷	£8.95
Country style Nepalese cooking with chickpeas, garlic, green chillies and herbs. Delicately flavoured with curry leaves and asafoetida.	
34. Aloo Tama Sathama 🍷🍷🍴	£8.95
Nepalese homemade curry cooked with potato and bamboo shoots. Dedicated to all lovers of Nepalese food.	
35. Chhate Milan 🍷	£8.95
A traditional Nepalese recipe with a fusion of spices including black pepper, lemon leaves and mushroom in coconut milk.	
36. Bhindi Saajh 🍷🍴	£8.95
A unique recipe of sesame sauce with okra in an aromatic blend of spices and peppers, ginger, garlic, tomato and herbs.	
37. Himalyan Curry 🍷🍷🍴	£8.95
A mouth watering pickled spices recipe garnished with slices of green chillies. Guaranteed to give the palate a savoury awakening.	
38. Hariyo Pariyo 🍷🍷	£8.95
Freshly blended spinach puree cooked with mushroom, tomato, garlic, herbs and spices.	
39. Royal Tawa 🍷🍷	£8.95
Cooked in a finely chopped fresh ginger, garlic, pepper and red chilli sauce and a touch of barha masala providing a host of subtle flavours. Garnished with roasted garlic flakes.	
40. Bhirat Murgi 🍷🍴🍴 (Chicken only)	£8.95
Strips of chicken marinated and thinly battered and fried. Then cooked with honey based sauce creating an extraordinary blend of tastes. Garnished with spring onion.	
41. Sangam 🍷🍷🍴	£8.95
Cooked in a spicy pickled sauce with spinach, vegetables, fresh herbs and native spices. A spicy but well balanced dish.	

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## INDIAN SPECIALITY MAIN DISHES

(Choice of Chicken/Lamb/Tiger Prawn 🍴 /Vegetable/Paneer 🍷)

42. Sharisha 🍷🍴🍴	£8.95
Seasoned with olive oil, spring onion and simmered in a rich mustard sauce creating a mouth watering dish and aroma.	

43. **Rara** 🌶️ 🌿 (Chicken or Lamb only) £8.95  
Tender pieces of lamb or chicken cooked in roгани sauce with minced lamb, ginger, garlic, cinnamon, cardamoms, cloves and chopped tomato.
44. **Patiala** 🌶️ 🌿 £8.95  
Chef's special chopped masala simmered in an aromatic white gravy with ginger, garlic, onion, tomato and garnished with strips of ginger.
45. **Lakhnawi** 🌿 🌿 £8.95  
From the Royal kitchens of Lakhnaw State. Cooked with authentic korma sauce. Then gently simmered in yoghurt and a selection of spices, nuts and finished with fresh cream, mawa and cherry.
46. **Asha** 🌶️ 🌿 £8.95  
Using a generous amount of red wine together with chef's special chopped masala and finest quality herbs and spices to generate an unique flavour.
47. **Reshmi** 🌶️ 🌿 🌿 £8.95  
White wine is used along with white gravy and garam masala to create a distinctively refreshing creamy sauce.
48. **Garlic Chilli** 🌶️ 🌶️ 🌿 (M) £8.95  
An exquisite South Indian dish. Cooked with onion, capsicum, tomato fresh garlic, ginger, green chillis and coriander leaves.
49. **Kadhai** 🌶️ 🌿 £8.95  
A delicacy from Punjab. Cooked in an Indian wok with onions, green pepper, ginger, fresh coriander and tomato. Rich in taste and rich in tradition.
50. **Kandhari** 🌶️ 🌿 🌿 (M) £8.95  
Cooked in a mixture of yoghurt, cashew nut paste, garam masala and tomato paste. Simmered with fresh cream and pomegranate juice. Curry with fruit flavours. A little sweet & very exotic.
51. **Assamee** 🌶️ 🌶️ 🌿 (M) £8.95  
Cooked with strips of satkora (tangy fruit), onions, coriander, bay leaves, fresh herbs and native spices. A beautiful and unique dish in a league of its own!
52. **Bhurtha** 🌶️ 🌶️ 🌿 £8.95  
Cooked with chef's special bhurtha sauce, with peeled tomatoes, coriander, chaat masala, green peppers, onions, fresh herbs and spices.
53. **Mutka** 🌶️ 🌶️ 🌶️ 🌿 £8.95  
Cooked in a special homemade tandoori sauce with pepper, tomato, garlic, olives, cumin, garam masala, paprika and fresh herbs.
54. **Chettinad** 🌶️ 🌶️ 🌶️ 🌿 (M) £8.95  
A very authentic South Indian dish from Tamilnadu. Cooked with ginger, garlic, crushed black pepper, chilli powder, lemon juice, crushed coconut and all other Indian spices and herbs. Seasoned with mustard and curry leaves.

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## SEA FOOD SPECIALITY

55. **Sea Bass Ki Khazana** 🌶️ 🌿 (M) 🌿 (Contain bones) £12.95  
Mouth watering whole sea bass matured in a rich spicy sauce with dill, ginger and a touch of mustard oil. Barbeued in the tandoor served with garlic mushrooms.
56. **Bhairawa Fish** 🌶️ 🌿 (M) 🌿 (May contain bones) £10.95  
Mouth-watering Tandoori sea bass fillet cooked in coconut milk, flavoured with tamarind sauce, carom seeds, crispy red chillies and fresh coriander. A beautiful, unique, hot and aromatic dish.
57. **Maccher Johl** 🌶️ 🌿 (M) 🌿 (May contain bones) £10.95  
A real taste of Calcutta. Salmon fillet marinated with crushed mustard and spices, shallow fried and dressed with a sauce of garlic, cumin, bay leaves and crushed red chillies.
58. **Garlic Jhinga** 🌶️ 🌿 (M) £8.95  
Tiger prawns with garlic, crushed red chillies and mango chutney. A mouth watering dish from Goa.

## THE FUSION CORNER (Recommended with fried rice)

59. Chilli Chicken 🌶️🌶️ (Chicken only) (Dry or Saucy) 🍌🍌🍌 £8.95  
Hot delicacy, batter fried chicken cooked with diced onions, peppers, tomatoes, fresh garlic, green chillies. Then simmered in a Himalayan sauce. Rich in taste.
60. Chicken Manchurian 🌶️ 🍌🍌🍌 (Chicken only) £8.95  
Chopped chicken balls deep fried and cooked with finely chopped garlic, ginger, fresh coriander, tomato ketchup and soya sauce with a touch of ground white pepper.
61. Sweet & Sour 🌶️ 🍌🍌🍌 (Chicken or Prawn 🍌 only) £8.95  
Cooked in exotic sweet and sour sauce with pineapple and special blend of native fresh herbs and spices, creating a mouth-watering taste and aroma.

## TANDOORI MAIN DISHES

(All tandoori dishes served with a salad)

62. Tandoori Chicken 🌶️🍌🍌 (Half) £8.50
63. Chicken Tikka 🍌🍌 £8.95
64. Lamb Tikka 🌶️🍌🍌 £9.50
65. Chicken Shaslick 🌶️🍌🍌 £9.50
66. Tandoori King Prawn 🌶️🍌🍌🍌 £14.95
67. Tandoori Platter 🌶️🍌🍌🍌 £11.95
68. Chef's combo Platter 🌶️🍌🍌🍌🍌 (Served with a nan 🍌 & curry sauce) £16.95

## TRADITIONAL MAIN DISHES

	Vegetable /Paneer 🍌 /Prawn 🍌 /Chicken	Lamb	King Prawn 🍌
69. Korma 🍌🍌	£7.50	£7.95	£10.95
70. Masala 🍌🍌🍌	£7.50	£7.95	£10.95
71. Balti 🌶️	£7.50	£7.95	£10.95
72. Rogan Josh 🌶️	£7.50	£7.95	£10.95
73. Jalfrezi 🌶️🌶️	£7.50	£7.95	£10.95
74. Bhuna 🌶️	£7.50	£7.95	£10.95
75. Dhansak 🌶️🌶️	£7.50	£7.95	£10.95
76. Modras 🌶️🌶️	£7.50	£7.95	£10.95
77. Curry 🌶️	£7.50	£7.95	£10.95
78. Saagwala 🌶️🍌	£7.50	£7.95	£10.95
79. Pasanda 🍌🍌	£7.50	£7.95	£10.95
80. Butter 🌶️ 🍌🍌	£7.50	£7.95	£10.95
81. Dupiaza 🌶️	£7.50	£7.95	£10.95
82. Pathia 🌶️🌶️	£7.50	£7.95	£10.95
83. Biryani 🌶️🍌	£9.25	£9.50	£10.95
84. Special Mixed Biryani 🌶️ 🍌🍌🍌	£10.95		

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## VEGETARIAN MAIN AND SIDE DISHES

As a main dish £7.50 ♦ As a Side dish or starter £4.95

85. Baingan Bhaji 🌶️  
Aubergine stir fried with cumin, garam masala, onion, tomatoes and fresh herbs.
86. Chana Palak 🌶️🍌 (Chickpeas with spinach and garlic)
87. Aloo Gobi 🌶️ (Lightly spiced potato and cauliflower)

88. **Bombay Aloo** 🍆 (Medium spicy potato with onion & tomato)
89. **Mushroom Bhaji** 🍄  
Mushrooms cooked with fenugreek, tomato and other herbs
90. **Bhindi Bhaji** 🍆 (Medium spicy okra with onion & tomato)
91. **Palak Bhaji** 🌿 (Spinach cooked with fresh garlic and Butter)
92. **Daal Makhani** 🍲  
A combination of whole black lentils and red kidney beans cooked in very rich and creamy sauce with buttery tomato gravy and seasoned with asafoetida.
93. **Tarka Daal** 🍲 (Lentils with fried garlic)
94. **Daal Fry** 🍲  
Lentils stir fried with fresh herbs, green chillies, garlic and tomato.
95. **Paneer Butter Masala** 🍲  
Indian Cottage cheese cooked in rich tomato butter gravy.
96. **Rajma Rasmisah** 🍲  
Delicious red kidney beans prepared in spicy onion and tomato masala, an extremely popular Indian dish.
97. **Saag Paneer** 🍲 (Spinach & paneer with almond powder, cream & spices)
98. **Vegetable Kolapuri** 🍲  
Made with carefully chosen selection of vegetables. Richly spiced and garnished with spicy popadom.

## RICE AND BREADS

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|---|-------|
| 99. <b>Lemon Rice</b> 🍋   | £3.25 |
| 100. <b>Kathmandu Rice</b> 🍲 🍆 🌿 🍄 (Cooked with chilli, garlic and chicken) | £3.95 |
| 101. <b>Boiled Rice</b>   | £2.35 |
| 102. <b>Fried Rice</b> 🍲  | £2.95 |
| 103. <b>Egg Fried Rice</b> 🍲 🍳  | £3.25 |
| 104. <b>Pilau Rice</b> 🍲  | £2.50 |
| 105. <b>Mushroom Pilau Rice</b> 🍲 (Cooked with mushroom)                    | £3.25 |
| 106. <b>Peas Pilau Rice</b> 🍲 (Cooked with green peas)                      | £3.25 |
| 107. <b>Vegetable Pilau Rice</b> 🍲 (Cooked with mixed vegetable)            | £3.25 |
| 108. <b>Special Pilau Rice</b> 🍲 🍳 (Cooked with egg & peas)                 | £3.25 |
| 109. <b>Keema Pilau Rice</b> 🍲 🍳 (Cooked with minced meat)                  | £3.25 |
| 110. <b>Garlic Fried Rice</b> 🍲 🍳   | £3.25 |
| 111. <b>Plain Nan</b> 🍲   | £2.35 |
| 112. <b>Keema Nan</b> 🍲 🍳 (Minced meat stuffed bread)                       | £2.50 |
| 113. <b>Kulcha Nan</b> 🍲 🍳 (Onion and Vegetable stuffed bread)              | £2.50 |
| 114. <b>Garlic Nan</b> 🍲 🍳  | £2.50 |
| 115. <b>Peshwari Nan</b> (Almond and coconut stuffed bread) 🍲 🍳 🌿           | £2.50 |
| 116. <b>Cheese Nan</b> 🍲 🍳  | £2.50 |
| 117. <b>Garlic &amp; Chilli Nan</b> 🍲 🍳                                     | £2.50 |
| 118. <b>Garlic &amp; Coriander Nan</b> 🍲 🍳                                  | £2.50 |
| 119. <b>Chilli &amp; Coriander Nan</b> 🍲 🍳                                  | £2.50 |
| 120. <b>Garlic &amp; Cheese Nan</b> 🍲 🍳                                     | £2.50 |
| 121. <b>Butter Nan</b> 🍲 🍳  | £2.50 |
| 122. <b>Chapatti</b> 🍲  | £1.50 |
| 123. <b>Tandoori Roti</b> 🍲 🍳   | £1.95 |
| 124. <b>Missi Roti</b> 🍲 🍳 (Roti prepared from chickpeas flour)             | £1.95 |
| 125. <b>Plain Paratha</b> 🍲 🍳   | £2.35 |
| 126. <b>Stuffed Paratha</b> 🍲 🍳   | £2.50 |
| 127. <b>Chips</b>   | £2.35 |

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