

INTRODUCTION

Indian food is vibrant, colourful and intriguing as the country itself. Numerous and diverse regional cuisines reflect the sheer massive size of India, its huge population, its history as trading and occupied nation and of course the mix of ancient religions that are practiced. India's culinary traditions have been borne out of great wealth and great poverty and offer healthy and exciting flavours unlike anywhere else on earth. Pepper Dining is pleased to invite you to its culinary cuisine complimented by the finest beverages.

APPETISERS

A warm salad of seared **king scallops**, tiger prawns with red grapes, ginger and mango dressing

Stir fried squid rings in a sweet chilli, tomato and citrus with a cumin favoured salad

Tandoori **king prawns** marinated with crushed fennels and coriander served with mango coulise

Pan fried minced **chicken cakes** of ginger, basil, and coriander with mayo and mustard relish

Bengali style **lamb kebab** skewered and grilled with bell peppers, fresh tomato and onions

Delicately spiced **crab and cod cakes** with lime leaves and a sauce of sweet chilli sauce

Tandoori style green **chicken tikka in a roasted artichoke**, with hint of mustard in herbed cream sauce

Spicy tiger prawns pan cooked served on bed of mixed green chilli, roast garlic, tomato & coriander salad

Stuffed red pepper stuffed with chicken tikka & basil seasoned with Cajun spice and melted paneer cheese.

Pan cooked cod coated in seasoned flour with tarragon, cumin & drizzled with sweet & sour cream dill sauce

Sheek kebab of spiced minced lamb wrapped with diced peppers, onions and coriander

Minced **tuna chutney** patties with green chillies coriander, red onions, green herbs and spices, (mild hot)

ACCOMPANIMENTS

Cumin flavoured **raitha of yoghurt** with chopped onions, tomato and cucumber

Seasonal salad of fresh greens, tomatoes and cucumber with seasoned olive oil dressing

Asparagus and cucumber salad with virgin olive oil and lemon zest dressing

TANDOORI GRILLS

Seafood platter- Tandoori salmon, king prawns, stir fry king scallops, crab & cod, and tuna fish

Mixed platter- stir fried king scallops, king prawns, green chicken tikka, lamb boti and lamb chops

Lamb & chicken platter - lamb boti, green chicken tikka, lamb chops, sheek kebab and chicken cake

Popadom (each)

Chutneys (per guest)

MAIN COURSES- All complimented with sides as described

Shell on fresh jumbo **wild prawn** simmered in coconut milk and grilled to perfection. Served on a bed of stir fried crisp vegetables and smooth massala mash to melt in your mouth

Tail on **king prawns** in a delicate saffron flavoured marinade roasted in tandoor, served with saffron rice on a cocktail sauce of shrimp, cashews and ground almonds

A **rack of lamb** massaged with crushed whole spices and dry roasted, served on a sauce of sweet corn with lightly spiced massala mash and sweet browned onions

Braised **lamb shank** simmered and tenderised, served in a Bengali style medium curry sauce served with curried saffron rice

Chunky pan fried **rib eye steak** garlic infused and Cajun pepper dusted served with garlic flavoured button mushrooms and massala mash

Half lemon spring chicken on bone marinated in fresh herbs and virgin olive oil slowly cooked in grill, drizzled with pepper cream sauce served with spicy couscous

Pan fried Tuna fillets well marinated, cooked with hint of Soya sauce served with seasoned roasted artichoke and peppers, fish drizzled with roast garlic and coriander cream sauce.

Lamb and pineapple spicy curry cooked with roasted whole garlic and fresh red chilli served in pineapple ring and seasoned blanched broccoli.

Spicy **lamb minced patties** pan cooked served with tortellini pasta cooked in spicy tomato and basil sauce as base

Whole **sea bass** drenched in crushed garlic roasted over charcoal. Served on garlic flavoured baby spinach and steamed basmati rice with a jam of fresh tomato

Juliened vibrant **green and red veg rolled in** rice sheet chapatti style served with spicy mash potato drizzled with herbed green sauce

OTHER DISHES

Selection of Sides

Massala Mash Potatoes
Stir Fried Cauliflower
Garlic Flavoured Spinach
Stir Fried button Mushroom
Okra stir fry

Roasted Aubergine Crush
3 Dhall Tarka
Tarka saag dhall
Bombay Potato
Sag Aloo

Selection of Breads

Plain Naan
Garlic & Coriander Naan
Stuffed Veg Naan
Stuffed Fruit Naan
Egg Paratha
Keema Naan (Minced Meat)
Peshwari Naan (sweet)
Cheese and Chilli Naan
Tandoori Paratha
Chapati

Selection of Rice

Steamed Basmati Rice
Saffron Rice
Egg Rice
Spicy Couscous
Lemon Rice
Mushroom Rice
Special Fried Rice
Vegetable fried rice
Garlic Flavoured rice

HOUSE SPECIALITIES –All served with choice of plain Naan or Basmati Rice (Except Thali).

KING PRAWN GOVI-Fresh king prawns lightly spiced & fried, prepared with fresh cauliflower, herbs & spices, a superb blend of ingredients & flavours.

SALMON GOVI-Fresh fillet of salmon lightly spiced & shallow pan fried, then carefully cooked with fresh cauliflower, herbs & spiced, an extraordinary blend of subtle flavours.

LAMB OR CHICKEN TORTELLINI- Slices of freshly cooked chicken or lamb tikka cooked in coconut milk. Kidney beans, basil, tomatoes and tangy achari massala, served with tortellini pasta (Chicken or Lamb)

VEGETARIAN THALI- Bombay Aloo, tarka dhall, mix veg, raitha, vegetable rice and chapati

MEAT THALI- Chicken tikka, lamb bhuna, chicken massala, saffron rice and naan

SOUTH INDIAN CURRY - Black peppered curry in south Indian style, slightly spice hot (Chicken or Lamb)

BENGALI STYLE CHICKEN CURRY- Cooked in rich tomato, butter and cream sauce

MIXED KARAI- chicken and lamb tikka and king prawns cooked with spicy tomatoes, peppers, onions and herbs

SOUTH INDIAN FISH CURRY- Salmon fish, made of tamarind with mild spices and coconut based.

ACHARI LAMB TIKKA- Famous Hyderabad dish cooked with pickling spices, fresh coriander and yoghurt.

HYDERBAD LAMB- Hyderabad style spicy lamb leg curry in a thick consistent of fresh ground coconut and curry leaf

DUCK MASSALA- Pan seared duck and stir fried with garlic, tomatoes, bell peppers cooked in massala sauce.

LAMB KOFTA MASALA- Lightly spiced and well marinated minced lamb meat ball pan cooked then simmered in rich massala sauce

CHAT TIKKA MASSALA- cooked with sprinkle of chat massala, tomato puri, coriander and spices. Sweet and sour dish. (Chicken or Lamb)

PANEER TIKKA BHUNA-Medium spice simmered to dry with onions, tomatoes glazed with Indian cheddar (Paneer) cheese (Chicken or Lamb)

STUFFED CHICKEN ROLL-Chicken roll marinated with fresh herbs and spices, stuffed with cheese and spinach cooked in Tandoor served with massala sauce

MURGH JHUL(fairly hot)-Half spring tandoor fresh herb chicken on bone with crushed whole roasted garlic in olive oil, green chillies, red onions, coriander

Items not listed on this menu can be organised on request. Traditional items from take away menu also available for eat in, choices from: Kurma, Kashmir, Passanda, Pathia, Tikka Massala, Madras, Vindaloo, Bhuna, Karai, Dansak, Rogan Josh, Jalfrezi, Shashlick, Onion Bhaji and Samosa. All at additional charge of £2 for main course, £1.00 for starter and side dish.

PARTIES OF SIX OR MORE A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED

