

NEWCASTLE RESTAURANT WEEK

Menu available during the restaurant week only



£20 PER PERSON

Please choose one from each section

STARTERS

Chaat E Shaandar

Punjabi dahi puri with crispy shells bursting with spiced potato, cool yogurt, and vibrant chutneys.

Onion Bhajiya

Delicately spiced onion fritters, golden and crisp, fried to perfection.

Chilli Paneer 〰

Crispy paneer tossed in a fiery Indo-Chinese sauce with peppers and onions.

Peshwari Tikka 〰

Chicken Tikka, marinated with a blend of spices. Roasted to golden perfection.

Bird Nest 〰

Golden wheat flour puri cradling a flavourful, dry tawa chicken curry.

Seekh Kebab

Minced lamb mixed with spices and herbs, roasted in the tandoor for a succulent bite.

Amritsari Prawns 〰

Succulent king prawns in a sweet chilli sauce, with onions, capsicum, and spices.

MAIN COURSE

Kashmiri Murgh 〰

Succulent chicken slow-cooked in a rich, aromatic Kashmiri gravy.

Patiyala Chicken 〰

...cooked with our chef's secret blend of aromatic masalas.

Lamb Saagwala 〰

Succulent lamb slow-cooked with fresh spinach in a rich, earthy curry.

Handi Lamb 〰

Succulent lamb, potatoes, and cauliflower slow-cooked in a rich, traditional Handi curry.

Goan Prawn Curry 〰

King Prawns simmered in a tangy and spicy Goan coconut curry.

Shahi Paneer Dhaba Style 〰

Creamy Indian cheese in a rich, robust, and authentic gravy, with a hearty Dhaba twist.

Haider Palak Masala 〰

Mushrooms and baby spinach, slow-cooked in a home-style, aromatic masala.

Dum Aloo Banarsi 〰

Baby potatoes simmered in a rich, tangy gravy of slow-cooked onions, tomatoes, and yogurt.

SERVED WITH

Basmati Rice or Plain Nan or Tandoori Roti

FINISH OFF WITH

Saffron Kheer

A decadent, creamy rice pudding infused with fragrant saffron and delicate cardamon.

〰 medium 〰〰 spicy

- Please let your server know regarding any allergies you may have.
- This offer is valid only during NE1's Restaurant Week and cannot be combined with our other offers.