Rosh Ha-Shana Eve. Menu 15.9.2023

Tandoori Indian Restaurants

Some of Delicacies Will Be Served On The Table, And Some Will Be Offered As A Buffet Style

Starter (Served to the table)

Apple & Honey on the table

Fish Pakoda

Spiced morsels of boneless Fish cubes dipped in chickpea flour batter served with mint and tamarind sauce

Vegetable Pakoda

Assorted fresh vegetables dipped in spiced chickpea batter, served with mint and tamarind sauce

Main Course

► Tandoori Specialties (Served to the table)

Treasures of the Tandoor (for two)

A mixed variety of our Chef's selection of Tandoori grills, served on a sizzling platter: 2 pcs of Red Chicken Tikka, 2 pcs of White Chicken Kastoori, 2 pcs of Green Chicken Goa & 2 pc of Seekh Kebab.

Fish Tikka

Chunks of boneless fish marinated in Tandoori masala and delicately cooked over charcoal

Vegetable Parada Biryani rice

Basmati rice and fresh vegetables, flavored with saffron, nuts & raisins, cooked with a cover of puff paste

Kashmiri Pilaf Rice

Saffron flavored aromatic Pilaf rice with garden fresh vegetables

Special Chicken Apples & Honey Biryani Rice

**On request

► Curry Specialties, Stews and additions (Served as a Buffet Style)

Lamb Do Pyaza

Lean chunks of lamb cooked in a rich almond sauce and a blend of fragrant spices

Chicken Makhani

Delicacy of barbecued chicken cooked in an exotic gravy

Vegetable Korma

Mix Veg. cooked in a mildly spiced creamy sauce of almonds and dried nuts

Black Chole

Chick peas slowly simmered with tomatoes, and spices

Matar-Mashroom Palak

Green peas and mushroom cooked in a smooth puree' of spinach.

Aloo Gobbi Masala

Cauliflower & potatoes cubs stir fried with cumin seeds.

**In addition will be served on the table:

Exotic Bread Basket with 3 different kinds of Bread (**Ask your waiter for non-gluten bread) **2 Kinds of fresh salads**

Dessert Zafrani Kheer / Gulab Jamun / Malabi / Banufi

Soft Drinks Orange / Lemonade / water

Tea / Coffee