

Rosh Ha-Shana Eve. Menu 29.9.19
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

Mix Appetizers

Apple & honey on the table

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 pcs of Fish Tikka & 2 pc of Seekh Kebab.

Curry Specialties, Stews and additions – Served as a Buffet Style

Chicken Makhani

Delicacy of barbecued chicken cooked in an exotic gravy

Rogan Ghost

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

Mixed Vegetable Curry - Seasonal vegetables cooked in an aromatic curry

Aloo Gobbi Masala - cauliflower & potatoes stir fried with cumin seeds.

Palak Makki - Puree' of spinach mixed with corn, spiced and cooked in a creamy gravy.

Biryani rice with apples & honey

Steamed Basmati Rice

4 Kinds of fresh salads

****In addition will be served on the table:**

Exotic Bread Basket with 3 different kinds of Bread

Dessert

Soft drinks – Orange / Lemonade / water

Tea / Coffee

Beer / House wine Red / White

PRICE PER PERSON 200 NIS
100 NIS age 3-12 (full price from age 12)
Service is not included