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M I L E S F R O M D E L H I



Christmas Menu



4550 Miles from Delhi
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www.milesfromdelhi.com



Christmas Menu

Minimum 4 people

Savouries

Poppadoms served with mint and yogurt sauce, spiced onions, mango chutney and cashew nut & red pepper sauce.

Starters

Lasooni Chicken Tikka

Marinated overnight in yogurt flavoured with garlic, ginger, and spices and cooked in clay oven.

Seekh Kebab

The traditional seekh of lamb mince with distinct flavours, creating an extraordinary play of tastes.

Fish Amritsari

Garlic and ajwain laced cod fillets deep fried in gram flour batter.

Onion Bhaji

Onions coated with gram flour batter deep fried to a crispy texture.

Aloo Tikki

Shallow fried potato cakes filled with asafoetida tempered peethi of peas.

Main Course

Chicken Bhuna

Tender pieces of chicken cooked in a thick onion and tomato gravy, garnished with coriander and ginger.

Chicken Tikka Masala

Invented by the world famous - unknown - British curry house chef c1980 as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe of succulent chicken tikka in smooth masala.

Lamb Rogan Josh

The classic lamb curry of Kashmir, braised in a concentrated broth and finished in a rich gravy of myriad spices that provide a host of subtle flavours.

Vegetable Jalfrezi

Garden fresh assorted vegetables cooked in kadai with spicy masala sauce, garnished with ginger juliennes and coriander.

Shrimp Mango Curry

Shrimps marinated with sweet mango, cooked in a medium hot gravy, garnished with coriander and ginger.

Pilau Rice

Basmati rice cooked with saffron and cumin.

Indian Bread

Fresh naan bread.

£21.95

Per Person

Vegetable Christmas Menu

Minimum 4 people

Savouries

Poppadoms served with mint and yogurt sauce, spiced onions, mango chutney and cashew nut & red pepper sauce.

Starters

Onion Bhaji

Onions coated with gram flour batter deep fried to a crispy texture.

Mixed Vegetable Pakora

The pakora served at 4550 Miles from Delhi are the real McCoy. Crisp nuggets of onions, vegetables and spices delicately coated in batter and deep fried.

Vegetable Samosa

Deep fried savoury pastries. Generally eaten as a snack in India, makes an excellent appetisers.

Soya Tikka

Soya fillets marinated in spiced yogurt, and grilled in clay oven, garnished with coriander.

Tandoori Mushrooms

Mushrooms marinated in a tandoori sauce, cooked in a clay oven with onions and peppers.

Main Course

Aloo Methi

Potatoes tossed with a fresh green fenugreek masala.

Chilli Paneer Masala

Paneer with juliennes of capsicum cooked in a traditional karahi gravy.

Malai Kofta

A creamy kofta of squash, khoya and cream cheese simmered in a silky smooth gravy of tomatoes flavoured with garam masala and kasoori methi.

Vegetable Jalfrezi

Garden fresh assorted vegetables cooked in kadai with spicy masala sauce, garnished with ginger juliennes and coriander.

Tarka Daal

A lentil preparation made into an exotic dish with the tempering of garlic, ginger and whole red chillies.

Pilau Rice

Basmati rice cooked with saffron and cumin.

Indian Bread

Fresh naan bread.

£18.95

Per Person