

BHOO MI KITCHEN

FEAST

SMALL PLATES

MALAI CHICKEN

Thighs marinated in yogurt, cashew nut & spices. Bbq'd with pomme puree

KALA

Fillet of salmon, marinated over night & slow roasted over charcoal.

LAMB PASLIYAN

lamb rack, marinated in Keralan spices, served with roasted aubergine mash

BBQ CAULIFLOWER (V)

Florets marinated in yogurt cream, chaat masala, chilli, served with coriander chutney

BBQ

BBQ BUTTER CHICKEN WINGS

Pasted cashew nuts, ginger, garlic, coriander, cream, yogurt, butter and Kashmiri chilli powder.

ACHARI KEBAB

Boneless chicken thighs marinated in yogurt, ginger, garlic, lemon juice and achari masala, skewered & barbecued

SIDES

KERALA LENTILS (V)

SPINACH & POTATOS (V)

MAIN PLATES

BUTTER CHICKEN

Tandoor butter roasted chicken breast, cardamom, chilli, tomato & cream sauce

PRAWN THOKKU

Prawn tossed in tangy and rich masala made of onions, tomato, green chillies

LAMB NILGIRI

A delicious South Indian dish prepared with juicy lamb simmered in herbs and spinach

KERALA LAMB

Cuts of slow cooked lamb leg, soy, cardamom & fennel sauce

CHILLI CHICKEN

Fried chicken breast strips cooked in a chilli, pepper, tomato and garlic reduction

KADHAI PANEER (V)

Indian cheese, bell peppers, chilli, and crushed black pepper in a rich curry

Served with a selection of Rice & Breads

£47 per person