

2 courses and a side
for just £15

sachins



NE1 restaurant week **January 2018 menu**

offer valid: mon-thurs 12-2pm / 6-10.30pm – friday 5.30pm-7.30pm – sat 5.30pm-7pm

starters:

murgh marchi tikka

diced pieces of chicken marinated in yoghurt and barbecued in the tandoor, punjabi spices and chilli flakes, served on a bed of salad * dairy

achari chicken

diced pieces of chicken marinated in pickling spices and barbecued in the tandoor, served on a bed of salad * dairy

channa daal soup (v)

yellow lentil soup cooked with punjabi spices and garnished with fresh corriander, served with a mini nan bread * dairy, egg, gluten, wheat

mixed veg tikka

mixed vegetables cooked in Punjabi spices, coated in breadcrumbs and shallow fried. Served on a bed of salad * dairy, egg, gluten, wheat

fish tikka

pieces of cod marinated in light punjabi spices and barbecued in the tandoor, served on a bed of salad * dairy

salmon tikka

pieces of salmon marinated in a honey and mustard along with punjabi spices and barbecued in the tandoor. Served on a bed of salad * dairy, mustard

lamb tikka

spring lamb marinated in yoghurt in punjabi & kashmiri spices and barbecued in the tandoor. served on a bed of salad * dairy




lamb kofta

marinated spring lamb finely blitzed with yellow lentils and potatoes marinated in punjabi spices and coated in breadcrumbs and shallow fried. served on a bed of salad * dairy, egg, gluten, wheat

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mains:

after 35 years I'd like our restaurant week dinners to decide which makhani should stay on the menu. If you decide to choose the new makhani you'll be given both the old and new makhani to try and your vote decides which one stays on the menu.

new murgh makhani

barbecued chicken cooked in the tandoor, marinated in punjabi spices and a tomato and onion based sauce with a touch of cream, butter, honey and fresh chilli all of which help give this dish loads of flavour.* dairy

old murgh makhani

Barbecued chicken cooked in the tandoor, marinated in Punjabi spices and tossed in butter and cream. Cooked with tomatoes and fresh yoghurt* Dairy, Cashew Nuts

bob's mum's chicken curry

diced chicken cooked in jatinder's secret spices. this flavoursome dish is packed with flavour and it has a gentle spice.the only spice i've worked out are the chilli flakes

paneer masala

pieces of paneer marinated for 48 hours in punjabi spices and served in a rich tomato and onion based sauce * dairy, cashew nuts

mixed vegetable kofta

fresh mixed vegetables cooked in punjabi & kashmiri spices with gram flour, lightly fried and served in a rustic onion and tomato based sauce.

machi masala

pieces of cod marinated in punjabi spices and cooked in a traditional sauce with fresh curry leaves, mustard and fenugreek seeds * mustard

salmon tari wala

pieces of salmon cooked with traditional punjabi spices with dry fenugreek and chilli oil all of which help give this dish plenty of flavour

new lamb makhani

diced spring lamb cooked in punjabi spices in a onion and tomato based sauce with a touch of cream, butter and honey which all help give this dish loads of flavour * dairy

old lamb makhani

barbecued spring lamb cooked in the tandoor, marinated in punjabi spices, tossed in butter and cream and cooked with tomatoes and fresh yoghurt * dairy, cashew nuts

I think my dad's been getting a little jealous of my mum getting all the limelight with her dish so he's come up with his own:

bob's dad's secret lamb curry

spring lamb and potatoes cooked in mohan's secret spices with served in a delicately spiced full on flavour packed sauce * mustard

sides:

rice or nan