

Five
RIVERS
À LA CARTE

B R E A K *the* F A S T

RAMADAN IFTAR MENU

Iftar Menu

BREAK THE FAST

Dates accompanied by a jug of rose falooda and a fresh fruit medley.

(V) (D) (G)

TO BEGIN

ALOO TIKKI CHAAT

A Mumbai Street Food classic which needs no introduction! Crisp deep-fried aloo tikki on a bed of spicy chickpeas garnished with red onions, coriander, pomegranate drizzled with sweet yoghurt, green chutney and tamarind sauce!

(V) (D) (G)

TANDOORI CHICKEN WINGS

Tender chicken wings on the bone marinated in authentic spices smoked in the tandoor.

(D)

RAUNAQ -E- SHEEKH

Minced lamb complimented by the singing flavours of coriander, capsicums, ginger and green chilli creating an extraordinary play of tastes.

TO FOLLOW

TARKA DAAL

The word tarka is a fusion of garlic, ginger and oil which is then poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.

(V)

AWARD WINNING SAAG PUNJABI

This dish was crowned number one, in the Hello Curry Awards hosted by Birmingham Airport. In total 7 finalists from the city's most prestigious restaurants put their Chefs to the test in order to create a signature curry to represent Birmingham globally. This award winning dish has been recreated – using a special recipe from Rashpal's ancestral kitchen – at international airports across the globe, including Abu Dhabi, Bangkok, Mumbai and Las Vegas.

(V) (D)

KARAHI CHICKEN

Chicken slow roasted and then pan fried in a traditional Indian Karahi, infused with tomatoes, bell peppers, garlic and ginger.

CHATPATA GOSHT

Lamb two way as chef marries fillet with a fine mince, slow cooked with five selected spices. A Kashmiri speciality.

MAIN COURSE WILL BE ACCOMPANIED BY

The Chef's Raita (V) (D)

Jeera Rice (V)

Tandoori Bread Basket

Including Tandoori Roti

Lacha Paratha

and Garlic Coriander Naan

(V) (D) (G)

£25.00

PER HEAD