



S E C R E T
T U E S D A Y S

TWO DINE FOR £45

MENU

TO START

PLEASE CHOOSE ONE OF THE FOLLOWING STARTERS

TAWA TIKKI

Authentic fried potato cakes lightly spiced, coated in a crisp corn flour batter, served with Chana Amritsari.
(V) (G) (D)

ONION BHAJEE

This world famous Indian snack needs little introduction. Crisp onions lightly coated in gram flour and deep fried to a golden finish.
(V)

MURGH ASSIETTE

Tender cuts of chicken breast pieces marinated in Five Rivers signature spices and slow roasted in the tandoor. Be spoiled for choice with Malai, Hariyali and the classic Murgh Tikka, creating a medley of flavours on the palate.
(D)

FISH AMRITSARI

Succulent chunks of cod immersed in an ajwain and gram flour batter, delicately spiced and deep fried to a rich golden finish.

RAUNAQ-E-SHEEKH

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

TO FOLLOW

PLEASE CHOOSE ONE OF THE FOLLOWING MAIN COURSES

CHICKEN

CHOOZA MAKHANI

A specialty Punjabi dish. Morsels of roasted chicken simmered in a smooth smoked tomato, yoghurt and cashew nut makhani sauce, blended with a fragrance of redolent kasoori fenugreek.
(N) (D)

LASANI CHILLI CHICKEN

A personal favourite of our Chefs. A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with barbecued pieces of Murgh Tikka.

DHABA MURGH

Exquisite Punjabi country fayre of tender pieces of chicken cooked with ginger, onions, coriander, fresh herbs and native spices.
(N) (D)

MURGH KHAS KORMA

Tikka of tender fillet of chicken sizzled in the tandoor, finished in a mild spicy yoghurt, coconut cream, mace and cardamom sauce.
(N) (D)

VEGETARIAN

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)

DAAL BUKHARA

This lentil delicacy is cooked in a style taken from the Moghul Emperors.
(V) (D)

BHINDI DOPIAZA

Fresh okra sautéed with dry roasted spices, diced tomato, piaz, green chillies, coriander and cumin enriched with dry pomegranate seeds.
(V)

ALOO MATAR GOBI

The classic. Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices, finished with fresh garden peas.
(V)

ALOO METHI

Baby potatoes braised in a fresh, peppery fenugreek masala.
(V) (D)

AWARD WINNING PUNJABI SAAG

A traditional Punjabi favourite. Creamed spinach cooked with cumin seeds, spring onions and garlic.
(V) (D)

LAMB

KARAHI GOSHT

Tender meat braised in a spicy masala of garlic, ginger, onions, tomatoes, green chillies and fresh green coriander, cooked in a Karahi.
A real McCoy Punjabi turka!

LAMB ROGAN JOSH

A classic Kashmiri dish, where tender diced lamb is cooked in its own cardamom tinged juices, hari mirch and piaz, finished with fresh coriander and garnished with crushed cashew nuts.
(N)

KEEMA MATAR

Fine mince of lamb cooked with ginger, garlic paste, cumin, cardamom and bay leaf finished with fresh green garden peas.

CHATPATA GOSHT

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

TO ACCOMPANY

PLEASE CHOOSE ONE OF THE FOLLOWING ACCOMPANIMENTS

JEERA RICE

Fragrant basmati rice cooked with whole cumin and piaz.
(V) (D) (G)

FRESH TANDOORI NAAN

Glazed with Indian ghee.
(V) (G)

STEAMED BASMATI RICE

Aromatic basmati rice, the perfect companion for any meal.
(V)

GARLIC & CORIANDER NAAN

Soft naan cooked with an abundance of fresh ground garlic cloves and fresh coriander.
(V) (D) (G)

MATAR PILAU RICE

Seasoned basmati rice, cooked with whole cumin, cardamoms, cloves, kali mirch and fresh green garden peas.
(V)

TANDOORI ROTI

Crisply whole wheat bread, cooked on the live flames of the tandoor.
(V) (G)