



# Secret Tuesdays

TWO DINE FOR 49

## TO START

Please choose from one of the following starters

### Papri Chaat V/D/G

Chickpeas, Crisp Flour Crackers, Diced Potatoes,  
Red Onions, Sweet Yoghurt, Tamarind Sauce

### Tawa Tikki V/D/G

Tawa Tikki, Aromatic Chickpeas, Sweet Yoghurt, Tamarind Sauce

### Chilli Paneer V/D/G

Indo-Oriental Paneer, Dark Soya Sauce, Green Chillies, Mixed Peppers

### Crispy Corn Bhajiya V/VE/G

Corn Dumplings, Spicy Karahi Chutney, Thai Red Chillies, Black Lava Sea Salt

### Murgh Tikka M

Chicken Breast, Five Rivers Signature Spices, Beetroot, Mint Chutney

### Raunaq-E-Sheek D

Minced Lamb, Ginger, Garlic, Green Chillies, Mint Yoghurt

### Fish Amritsari

Chunks of Fish, Ajwain, Pakora Chutney

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (VE) are vegan, (C) are crustaceans, (M) contain mustard.

Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our product's are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen.

A discretionary 10% service charge will be added to your bill.



## MAIN COURSE

Please choose from one of the following dishes

### VEGETARIAN

Award Winning Saag Punjabi v/D

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.

Daal Bukhara v/D

Brown Lentils, Kidney Beans, Cream, Simmered for 8 Hours

Aloo Methi v

New Potatoes, Fenugreek, Cream

Aloo Matar Gobi v/VE

New Potatoes, Garden Peas, Florets of Cauliflower, Five Rivers Signature Spices

### CHICKEN

Chooza Makhani D

Breast Chicken, Smoked Tomato, Cream, Fenugreek, Cashew Nut

Lasani Chilli Chicken

Breast Chicken, Garlic, Green Chillies

### LAMB

Karahi Gosht

Diced Lamb, Garlic, Ginger, Onions, Green Chillies, Coriander

Lamb Rogan Josh

Diced Lamb, Garlic, Ginger, Onions, Tomatoes, Green Chillies, Coriander

### TO ACCOMPANY

Please choose from one of the following accompaniments

Jeera Rice v

Steamed Basmati Rice v/VE

Matar Pilau Rice v/VE

Fresh Tandoori Naan v/D/G

Garlic & Coriander Naan v/D/G

Tandoori Roti v/VE/G

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