

Indo-Kenyan Menu

Bronze

Choice of two Non-Vegetarian and two Vegetarian/Vegan Starter and Main

Two Sides

One Salads

Silver

Choice of two Non-Vegetarian and two Vegetarian/Vegan Starter and Main

Two Sides

Two Salads

Including one showcase performance*

Gold

Choice of three Non-Vegetarian and three Vegetarian/Vegan Starter and Main

Two Sides

Two Salads

One Dessert

Including one showcase performance*

Platinum

Choice of Three Non-Vegetarian and Three Vegetarian/Vegan Starter and Main

Four Sides

Three Salads

Two Desserts

Including two showcase performances*

*Showcase Performance – Typically involving a slice, chopping, flambe or preparing dishes live in front of guests.

*Certain dishes come included with one side, this is in excluded from your choice of additional sides.

Starters

Vegetarian Options

Crispy Bhajiya

Sliced potatoes mixed with traditional Indian spices, gram flour and herbs, fried to crispy perfection.

Dahi Papdi Chat

Papdi topped with chickpea and potato mix, spiced sweet yoghurt, tamarind and our special green chutney.

Pani Puri Shots

A traditional vegetarian Indian street food dish consisting of fried puris stuffed with a mixture of mildly spiced chickpeas and potatoes, served with a container of a spiced water.

Vegetable Samosa Chat

Another traditional vegetarian street food dish consisting of fresh crushed vegetarian samosas topped with chickpeas, yogurt, sev and fresh coriander.

Sev Puri

Deep fried puri stuffed with diced potatoes and chickpeas, topped with fresh coriander, tamarind and sev.

Crispy Sweetcorn

Tender sweetcorn deep fried and then tossed in a wok with our special chilli and garlic sauce.

Vegetable Samosas

Homemade crispy samosas made with filo pastry filled with spiced potatoes, peas and onions.

Chilli & Garlic Mogo

Chunks of cassava fried and tossed in a homemade chilli and garlic paste.

Non-Vegetarian Options

Chilli Garlic Prawns

Medium sized prawns cooked with head and shell on with sautéed onions and a chilli and garlic paste.

Lamb Samosas

Homemade crispy samosas made with filo pastry filled with minced lamb, potatoes, peas, and onions.

Lamb Kebabs

Minced lamb mixed with fresh garlic, ginger and spices cooked in over a traditional coal lit BBQ.

Lollipop Chicken

Chicken drumsticks coated in plain, corn and gram flour, mildly spiced then deep fried to a crispy perfection.

Chicken Tikka

Marinated cubes of chicken breast cooked over a traditional coal lit BBQ served on a bed of fried onions.

Chilli and Garlic Fish

Tender chunks of boneless tilapia fish, sautéed with sliced mixed peppers and onions and then tossed in a wok with our special chilli and garlic sauce.

Tandoori Chicken Wings

Chicken wings with skin on marinated with yogurt, herbs and spices cooked over a traditional coal lit BBQ.

Crispy Chicken Wings

Chicken wings coated in a mildly spiced batter, fried to a crispy perfection. Optional choice of being tossed in our special chilli and garlic sauce.

Chilli Garlic Lamb

Tender strips of lamb, sautéed with sliced mixed peppers and onions and then tossed in a ok with our special chilli and garlic sauce.

Mains

Vegetarian Main Options

Mixed Vegetable Curry

Mixed vegetables cooked in a mildly spiced tomato and onion gravy.

Saag Paneer

Spinach and mixed greens with chunks of Indian cottage cheese cooked in a mildly spiced onion and tomato gravy.

Channa Masala

Chickpeas cooked in a mildly spiced tomato and onion gravy.

Chilli Paneer

Cubes of cottage cheese tossed with peppers, onions, soy sauce and chilli.

Bhindi Bhaji

Chunks of okra cooked in a mildly spiced homemade onion and tomato gravy.

Aloo Bhaigan

Diced potatoes and aubergine cooked in a mildly spiced tomato and onion sauce.

Makai Curry

Tender sweetcorn kernels cooked with whole cashew nuts in a mildly spiced onion and tomato gravy.

Butter Paneer

Fresh cottage cheese cooked in a traditional creamy, sweet tomato and cashew sauce.

Bataka Nu Shaak

Small cubes of potatoes cooked with cumin, sliced green chillies and various spices.

Makhani Daal

Whole black lentil and red kidney beans cooked in a rich butter & cream sauce.

Non-Vegetarian Mains

Butter Chicken

Chicken off or on the bone, cooked in butter, spices and fresh scotch bonnet chillies.

Jeera Chicken

Chicken drumsticks cooked in a delicious cumin, coriander, and chilli paste.

Traditional Chicken Curry

An Indian household staple, chicken cooked on the bone in a mildly spiced tomato and onion gravy.

Chicken Tikka Masala

Chicken tikka pieces cooked in a creamy tomato sauce with almond powder.

Saag Lamb Curry

Tender lamb cooked in a mildly spiced gravy with mixed greens and a hint of fresh mint.

Lamb Masala

Traditionally made curry using boned baby lamb cooked in a mildly spiced tomato and onion gravy.

Lamb Keema Mutter

Minced lamb and peas cooked in a mildly spiced tomato and onion gravy.

Machi Curry

Lightly marinated tilapia cooked in gravy with finely chopped peppers and onion.

Jinga Curry

Medium sized tiger prawns with skin and head on cooked in a mildly spiced onion gravy.

Sides

Pilau Rice

Plain Rice

Jeera Rice

Mixed Vegetable Rice

Traditional Rotli

Fresh Naan

Thepla

Salads

Caesar Salad

Crispy sliced romaine lettuce tossed in a homemade Caesar dressing, topped with crispy croutons.

Mildly spiced Kacumber Salad

Diced tomatoes, cucumber and red onions tossed in Kashmiri mild red chilli powder and spices, topped with crushed poppadom's, optionally served alongside fresh fried whole green chillies.

Mediterranean Salad

Chunks of cucumbers, tomatoes, feta and sliced red onions, tossed in a vinaigrette and fresh cilantro.

Homemade finely sliced coleslaw

Sliced red cabbage, onions, and dill, tossed in a homemade mayonnaise dressing.