## KUN

## CHRISTMAS DELIGHTS **INDIAN RESTAURANT**

€24.99 Per Person

\*Including a glass of house wine\*

STARTERS (ANY ONE)

ALOO CHAP / ONION BHAJI Mashed potatoes infused with ginger, and cumin, dipped in the batter and deep fried

**CHICKEN PAKORA** 

Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.

ACHARI MURGH TIKKA
Tender pieces of chicken breast marinated in yoghurt, pickled sauce, fresh seasonal herbs & cooked in a clay oven.

SHEEKH KEBAB

Minced meat of lamb flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered and chargrilled.

KUNDAN SEKUWA (LAMB / CHICKEN )

Slices of chicken or lamb tikka tossed with ginger garlic paste, peppers and mild spices.

**BUTTERFLY PRAWN** 

Freshly marinated prawn with garlic battered in and deep fried served in a papad bed.

**KUNDAN VEGETERIAN PLATTER FOR 2** 

Assorted vegetarian starters

**KUNDAN MEAT PLATTER FOR 2** 

Assorted meat starters



CHICKEN QORMA M

Mild Almond Cream sauce sprinkled with ground cardamom & flavoured with rose water.

HIMALAYAN (CHICKEN/ LAMB/PRAWN)

Traditional dish from Himalayan region of Nepal cooked in Himalayan spices with yoghurt & coriander.

JALFRIZI(CHICKEN/LAMB/PRAWN/VEG)

Slightly sweet and sour curry prepared with the infusion of diced peppers & onions, fresh chopped coriander and finished with the touch of lemon.

MADRAS (CHICKEN/LAMB/PRAWN/VEG)

A south indian special curry of curry leaves, coconut powder and tossed mustard seeds.

LEDOBEDO (CHICKEN/LAMB/PRAWN)

Traditional Napalese curry cooked with a creamy sauce, brown onion and tomato in a medium spicy sauce.

CHICKEN BEGUM BAHAAR

Thick tomato & onion based sauce, cooked with chicken tikka pieces & lamb mince.

SAAG PANEER/ ALOO

Spinach cooked with tossed cottage cheese/potato and onion sauce.

MIX -MAX VEGETABLE

Fresh seasonal vegetables prepared in coconut base sauce tempered with cumin seeds.

ALL MAIN COURSE SERVED WITH PILAU RICE OR GARLIC NAAN FRESH TEA / COFFEE OR DESSERT OF THE DAY





