

LAMB DISHES

All dishes can be prepared according to your taste, **mild, medium, hot** or extra hot (Phal hot)

- | | | | |
|--|----------------|--|----------------|
| 55. LAMB TIKKA MASALA | 10.49 € | 63. LAMB ROGAN JOSH | 10.49 € |
| Pieces of barbecued lamb cooked with cream, yoghurt, tomato and onion sauce. | | Lamb & chopped tomato, first fried with butter then cooked in special sauce. | |
| 56. LAMB KORMA | 10.49 € | 64. LAMB BHUNA | 10.49 € |
| Tender lamb cooked in yoghurt and cream sauce, garnished with almond powder. A mild dish. | | Lamb cooked with chopped onions & tomato in a semi dry sauce. | |
| 57. LAMB VINDALOO | 10.49 € | 65. LAMB HYDRABADI | 11.49 € |
| Famous dish from Goa, made with tender lamb and cooked in hot ground vindaloo paste. For the people who have a passion for hot food. | | Boneless lamb cooked in special sauce in hydrabadi style. | |
| 58. LAMB JALFREZI | 10.49 € | 66. LAMB KARAHİ | 10.49 € |
| Lamb cooked with fried onion rings and peppers. The dish is famous for its different flavors & herbs. | | Boneless pieces of lamb cooked with thick gravy of chopped tomato and garlic. Served in sizzling "karahi wok". | |
| 59. LAMB DOPIAZA | 10.49 € | 67. LAMB BALTI | 10.49 € |
| Lamb pieces cooked with onion petals and Chef's special sauce. | | Boneless lamb cooked with deep fried peppers, chopped onions, ginger & garlic sauce, served in medium dry sauce. | |
| 60. LAMB SAAG | 10.49 € | 68. LAMB CHASHNI | 10.49 € |
| Lamb cooked with spinach, onions, ginger, garlic and tomato sauce. | | Lamb cooked in special sweet & sour sauce. A chef's speciality. | |
| 61. LAMB PASANDA | 11.49 € | 69. LAMB DANSAK | 10.49 € |
| Lamb cooked with pistachu nut powder & touch of red wine with bit of cream. | | Lamb cooked with lentils in onion gravy. A delicious Medium-sweet-dish. Can be served with pineapple garnish if ordered. | |
| 62. LAMB MADRAS | 10.49 € | 70. LAMB CURRY | 10.49 € |
| A unique south Indian dish. Boneless lamb cooked in thick medium sauce of grated coconut cream & a touch of lemon. | | The most common curry dish from India, boneless lamb cooked in a unique mixture of twenty four spices based sauce. | |
| 62. LAMB ACHARI | 11.49 € | 71. LAMB PATIA | 10.49 € |
| Lamb cooked with fresh spice Ghee and coriander with homemade pickles to give that tangy flavour. | | Boneless lamb fried with lemon slices and cooked with tomato and onion gravy. | |

We use boneless Lamb pieces, which is cleaned & manipulated by us