



WEEKEND LUNCH MENU

2 COURSE £17 | 3 COURSE £21

STARTER

Crispy Chilli Squid, Lime and Chilli Dressing
Kolkata Inspired batter fried King Prawns, Peppers, Spring Onions, Chilli Garlic sauce
Trio of Chicken: Lehsuni Malai Tikka, Hariyalli Chicken Tikka and Crispy Chicken salad
Lamb Soola Sashlik, Onions, Peppers & Mushrooms
Cumin Spiced Potato Cake, Yoghurt, Mint and Tamarind Chutney, Pomegranate

ADDITIONAL NIBBLES: (£4)

Punjabi Vegetable Samosas, Mint & Tamarind Chutney
Indian Essence Onion Bhajiya
Tandoori Wings, marinated with Rajasthani Red Chillies, Cardamom

MAINS

Mustard Seed & Curry Leaf diced Leg of Lamb, Malabar Paratha
Pan-Seared King Prawns, Seabass, Baby Squid served in a Manga Charu sauce
Kadhai spiced Marinated Chicken Supreme, Masala Potatoes and Summer Greens
Steak Two Ways, Angus Fillet Steak, Masala Chips & Beef Pepper Fry
(£5 Supplement)
Spiced Vegetable & Kale Dumplings, served with a tangy Saffron and Tomato sauce

All mains are served with Chef's choice of Vegetable and Pulao

BREADS £2 EACH

(Naan / Garlic Naan / Tandoori Roti / Malabar Paratha / Peshawari Naan)

DESSERT

Rose Water scented baked Cheesecake, Summer Berries compote
Dark Chocolate Fondant with Orange Curd Ice Cream
Chef's special Plum Crème Brulee

Atul Kochhar

DISHES ARE SUBJECT TO AVAILABILITY
PLEASE ALERT OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES BEFORE YOU ORDER YOUR FOOD AND DRINK.
ALL PRICES ARE INCLUSIVE OF VAT A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

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