



## WEEKEND LUNCH MENU

### 2 COURSE £17 | 3 COURSE £21

#### STARTER

Tandoori Rattan: An assortment of Lime scented King Prawns, Lamb Burra Kebab and Chicken Malai Tikka (£3.50 supplement)

Dill and Yoghurt marinated Wild Salmon, Gooseberry chutney and Mustard Cress  
Clay oven smoked Bhatti spiced Lamb, torched Baby Gem, Chilli and Lime dressing  
Steam Chicken Momos, Tomato and brown Sesame chutney  
Cumin and Ginger Potato cakes, spicy Chickpea, Yoghurt, Mint and Tamarind

#### ADDITIONAL NIBBLES: (£4)

Punjabi Vegetable Samosas, Mint & Tamarind Chutney  
Indian Essence Onion Bhajiya  
Crispy Chilli Squid, Lime and Chilli Dressing  
Tandoori Wings, marinated with Rajasthani Red Chillies, Cardamom

#### MAINS

Mustard Seed and Curry Leaf diced Leg of Lamb, Malabar Paratha  
Pan-Seared King Prawns, Seabass, Baby Squid served in a Manga Charu sauce  
Tandoori Murg, chargrilled Corn-Fed Chicken in Mace & Cinnamon Marinade, Makhni sauce  
Steak Two Ways, Angus Fillet Steak, Masala Chips and Beef Pepper Fry (£5 Supplement)  
Chargrilled Tandoori Vegetables and Paneer, Brown Onion and Cashew nut gravy

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

#### BREADS £2.50 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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