



THE RED FORT

VEGETARIAN TASTING MENU

£45 PP / £65 PP WITH WINES

(MIN 2 PER TABLE)

HARA KABAB: Spinach & fenugreek leaves, cheddar cheese, onion, coriander

BHARWAN KHUMB: Tandoori stuffed mushrooms, cottage cheese, ginger

ACHAARI PANEER TIKKA: Grilled cottage cheese, lemon pickle, ginger, garlic

TANDOORI PHOOL: Broccoli florets, cumin, dried fenugreek, mustard paste, yoghurt

(All dishes are served as a starter selection with naan & selection of chutneys)

Domaine Fiumicicoli, Vermentino, Corse Sartene, Corsica, France (Organic) 2016 (175 ml)

PANEER MAKHANI: Cottage cheese, dried fenugreek, tomato gravy

BAINGAN MIRCHI KA SALAN: Baby aubergines, whole chilli, peanut, sesame, tamarind

BHINDI MASALENDAR: Stir-fried okra spiced with tomato, onion & sun-dried spices

DAL MAKHANI: Black lentils, tomato, ginger, garlic, spices & butter

Saffron rice with cumin & naan bread

(All dishes are brought on the table to share)

**Visionaire, Holden Manz, Cabernet Sauvignon, Merlot, Petit Verdot, Shiraz, Cabernet Franc,
Franschhoek, Western Cape, South Africa 2012** (175 ml)

AAM KI KULFI: Indian mango ice cream

Tore Delle Signore, Conte D'Attimis Maniago, Verduzzo, Colli Orientali Del Friuli, Italy 2014 (100 ml)

Tea/Coffee

NOT VALID WITH ANY OTHER DISCOUNT OFFER.

PLEASE SPEAK TO YOUR SERVER FOR ALLERGENS INFORMATION.

A discretionary service charge of 12.5% applies. All dishes may contain traces of nuts. VAT included.