



TALLI KITCHEN

FESTIVE MENU

APPITISER

Chilli Honey Baby Corn (v)

Crunchy corn tossed in a sweet and spicy honey-chili glaze.

STARTER

(choose one)

Achari Paneer (v)

Pickle-spiced paneer, grilled to perfection, served with mint sauce.

Murgh Malai Tikka

Creamy grilled chicken paired with a beetroot sauce.

Lamb Keema Pav

Spiced lamb mince served with buttery pav bread.

Cafreal Salmon Tikka

Salmon marinated in green goan spices, served with tomato chutney

Beetroot Chop (v)

Crispy beetroot patties with spices, served with mango sauce

MAINS

(choose one)

Malai Kofta Curry (v)

Soft paneer & vegetable dumplings in rich creamy tomato sauce

Delhi Butter Chicken

Creamy tomato-based chicken breast curry, mild and comforting

Kashmiri Lamb Rogan Josh

Tender lamb mild spiced favouful curry

Mangalore Fish or Prawn Curry

Cocunut based fish/prawn curry with tamarind, mild and aromatic

(Mains served with garlic naan, cumin & corriander rice & dal tadka)

DESSERT

White Chocolate Raspberry Cheese Cake

or

Chocolate Melting Heart with Vanilla Gelato