



NAVADHANYA

• ART OF MODERN INDIAN DINING •

MOTHER'S DAY

• MENU 2024 •

Date: Sunday 10th March 2024

£35 PER PERSON

STREET SNACKS

Avocado Ceviche Panipuri, Pav Bhaji Tart, Aloo Batata Vada.



GOAN CAFREAL SALMON

Tandoori Tikka Green Herbs, Garlic, Coriander
Seeds and Mooli Raita.



PUNJABI MURGH

Chicken Tikka cooked with creamy Tomato sauce
and crushed Fenugreek.

OR

LAMB CHETTINAD

Diced Lamb with Onions, Tomatoes and
18 varieties of homemade spices.

[Served with House Black Dhal, Saffron Pulao Rice,
Garlic and Coriander Naan]



FILTER COFFEE TIRAMISU

Lady Finger, Mascarpone Cheese, South Indian Filter Coffee,
Dark Rum and Cocoa Powder.

OR

MANGO KULFI

Alphonso Mango Puree, Malai cream, Aam Papad and Rose water

FLIGHT OF WINES £20.95 PER PERSON.



Food Allergy Notice: Kindly note that dishes prepared in our kitchen may contain the following ingredients:
Fresh Coriander, Dairy Products, Nuts, Coconut, Ginger, Garlic, Eggs, and various spices. If you have any specific
dietary requirements or concerns, please communicate them with our waitstaff.