



NAVADHANYA
• ART OF MODERN INDIAN DINING •

EARLY BIRD MENU

£25.99 per person. Maximum of **6 guests**.
Available from **Sunday to Thursday**,
between **5:00 PM and 6:30 PM**



APPETISER

Papadi Chaat (V)

Chickpeas, Papadi, Sweet Yoghurt, Mint and Tamarind Chutney.

OR

BOMBAY PAV BAJI (V)

House Butter Brioche, Sweet and Tangy Smashed Vegetables.

OR

MATTAR SCALLOPS

Seared Scallops, Green Peas Puree, Pickled Mango and Charcoal Leaf.

OR

MALAI CHICKEN

Tender chicken, Soft Cheese, Cardamom, Mace,
Black olives and Truffle Oil.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients:
Fresh corianders, Dairy products, Nuts, Coconut, Ginger, Garlic, Eggs and other spices. Please speak
to waiters if you have any special requirements



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MAIN COURSE

(All mains served with Dal Makhni, Saffron Pulao Rice, Garlic and Coriander Naan).

KADAI PANEER (V)

Fresh Cottage Cheese, Green Peas, Tomato Sauce and Fenugreek.

OR

PUNJABI MURGH

Chicken Tikka cooked with Creamy Tomato Sauce and Crushed Fenugreek.

OR

RAILWAY LAMB CURRY

Lamb Curry finished with classic "Southern Spices" and Potatoes.

DESSERT

MANGO KULFI

Alphonso Mango Puree, Malai cream, Aam Papad and Rosewater.

OR

FIG AND CHOCOLATE

Spiced Chocolate Ice Cream, Poached Fig and Chocolate Samosa.

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