FALKIRK
RESTAURANT WEEK

# Moonlight Kitchen

£20

## Starter

VEGETABLE PAKORA
Vegetables mixed with spices and gram flour and deep-fried

CHICKEN PAKORA
Small cubes chicken breast marinated in spices mixed with vegetables

NEPALESE CHILLI CHICKEN (G)
Cooked with mix peppers, onions marinated chicken fried and Nepalese spices

CHICKEN TIKKA
Thick cubes of chicken marinated with herbs & spices and barbecued in tandoori oven

SEEKH KEBAB
Lamb mince marinated & seasoned with fresh mint, ginger, garlic & chilli paste

POLEKO PAKHETHA
Chicken wings barbequed with herbs and spices

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## Mains

LOCAL KHUKHURA KO MASU
On the bone chicken prepared cooked in typical Nepalese style with organic spices

BUTTER CHICKEN (D)
Chicken breast pieces cooked in a tomato butter sauce

LAMB SAAG
Boneless lamb cooked with spinach in traditional Indian style

CHICKEN TIKKA MASALA
Chicken tikka cooked in onion and tomato sauce with yoghourt masala sauce

DAL MAKHANI (D)
Black lentils simmered & seasoned with red kidney beans in traditional Punjabi style

SAAG PANEER
Indian cottage cheese cooked with spinach in pepper sauce

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## Mains

MIXED VEGETABLE CURRY
Fresh cauliflower, potatoes, mushrooms, and green peas cooked together in spices and herbs

LAMB BHOONA (D)
Medium strength traditional dish garnished with onions, herbs, tomatoes, and selected spices

CHICKEN CHASNI (D)
A rich creamy sauce with twist of sweet and sour

CHICKEN KORMA (D)
A mild dish prepared with fresh cream and coconut cream

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## Accompaniment

Boiled Rice
Pilau Rice
Lemon and Cashew nut rice (D, N)

Plain Naan (D, G)
Garlic Naan (D,G)
Peshwari Naan (G, D, N)

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## Dessert

Gulab Jamun
Soft, juicy sponge balls served with or without ice cream

Bowl of Ice-cream (Vanilla or Chocolate)