



# new year's eve banquet menu

If there are any dishes you like which are not on the menu, please ask a member of **staff** and we will happily prepare it for you

## starters

### Popadums & Condiments

#### Avocado Prawns

Norwegian prawns tossed with herbs and spices in a mild sauce and served with fresh avocado

#### Shahi Maachli

Smoked salmon strips rolled with rich Norwegian prawns, served with a delightful mild sauce

#### Mussels

Delicately spiced fresh mussels, served with herbs and spices

#### Tempura King Prawn

King prawns in a tempura batter shallow fried and served with fresh salad and dressing

#### Lamb Rajeshwari

Juicy lamb fillet marinated with herbs, spices and Kashmiri royal cumin, then cooked on a griddle until tender and succulent

#### Milan-E-Seek

Traditional skewered lamb mince, distinctively flavoured with coriander, garlic and ginger creating an abundance of taste

#### Chicken Tikka

Succulent pieces of chicken marinated in spices, roasted in the tandoor and laced with Kashmiri royal cumin

#### Tikka Platter (for 2 persons)

A delightful mix of tandoori chicken, lamb rajeshwari and milan-e-seek served with fresh salad

#### Onion Bhajee

Crisp onions hand shaped and deep fried with gram flour batter until golden brown

#### Vegetable Platter (for 2 persons)

A delightful mix of vegetable samosa, onion bhaji and aloo tikka served with fresh salad

#### King Prawn Bhuna on Puree

King prawns cooked in herbs and spices and served with a shallow fried bread puree

## main meals

*Served with steamed basmati rice and a selection of vegetables*

#### Jhinga Nurali

Jumbo size king prawn, marinated in ginger, garlic and various spices then grilled and simmered in a king prawn stock to give a subtle, slightly hot taste, which is full of flavour

#### Zalfreji Assamki

Spicy off the bone strips of chicken cooked with fresh ginger, garlic, green chillies and a dash of whole black cumin. A very spicy and hot dish

#### Aachari

Chicken or meat simmered with a tangy mélange of mango, mixed pickles, various fresh spices and caramelized shallots and ginger.

#### Murji Nurpuri

Whole breast of chicken stuffed with mince of lamb, cheese, mushroom, onions and tarragon. Baked in the oven and then simmered in a unique mace flavoured sauce.

#### Rhendang

An Indonesian dish consisting of braised lamb strips cooked with lemon grass and various mixed spices to bring out a rich spicy flavour.

#### Chicken Kurma

A very mild, delicate preparation of curd, cream and spices, producing a very mild flavour.

#### Pathia

A traditional hot, sweet and sour dish, prepared with garlic, red chilli, onion and capsicum

#### Murg Makonwala

Tandoor roasted marinated chicken cooked with tandoori spices and honey to give a very mild flavoursome dish.

#### Tikka Masalla

Beautiful dish with meat, prawn or vegetables cooked with cream and herbs

#### Dansak

A very tasty sweet and sour dish cooked with lentils and pineapples

#### Balti

*(available in chicken, lamb, prawn or vegetable)*  
Tender fresh ingredients cooked with various herbs and spices. Rich in colour and taste.

## accompaniments

Plain Nan · Keema Nan · Peshwari Nan · Garlic and Coriander Nan · Chilli Cheese Nan

**£26.95 per person**

Please note: A 10% service charge will be added.

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