WEEKLY MENU | 26th–30th OCTOBER

Home-cooked Indian tiffin • Dinners only • Made fresh from scratch
A healthy alternative to takeaway | W6, Hammersmith
£15.00 PER PORTION • Introductory pricing • Served with basmati rice and salad of the day
Order by 9:00am daily; the night before is ideal so we can prepare your fresh tiffin from scratch.

MONDAY

CHICKEN CURRY / PANEER MASALA
Our everyday home-style curry in a rich onion and tomato gravy.

BAIGAN BHARTA
Aubergine roasted over a flame, then mashed and cooked with onions and tomatoes.

DAL TARKA — MASOOR DAL
Red lentils topped with a sizzling garlic and cumin tadka, finished with ghee.

TUESDAY

PAHARGANJ STYLE (CHICKEN / PANEER)
A Delhi street-style curry from the busy lanes of Paharganj, full of flavour.

PAHADI ALOO
Potatoes cooked in the simple, rustic style of the hills.

MIXED DAL
A hearty mix of lentils cooked together until soft and comforting.

WEDNESDAY

KOSHA MURGI (CHICKEN / PANEER)
A slow-cooked Bengali-style curry with potatoes, rich and full of flavour.

CABBAGE PEAS
Cabbage and green peas fried with a few simple spices.

GUJARATI DAL
A light Gujarati dal with a little sweetness and tang.

THURSDAY

SRI LANKAN BLACK CURRY (CHICKEN / PANEER)
A dark, spicy curry made with roasted Sri Lankan spices.

DRY LOBIA KI SABJI
Black-eyed beans cooked dry with onions and spices.

PUNJABI MASOOR DAL
Masoor lentils cooked Punjabi-style until thick and hearty.

FRIDAY

NOORANI CHICKEN (CHICKEN / PANEER)
A creamy, mildly spiced Mughlai-style curry. **CONTAINS DAIRY**

KALA CHANA PALAK
Black chickpeas cooked with fresh spinach.

MAH KI DAL
Whole black lentils cooked slowly until rich and creamy.

ALLERGEN WARNING
Prepared in a kitchen that handles nuts, dairy, gluten and soy. If you or a family member has a food allergy or intolerance, please tell us before finalising your choices.

ORDERS & ENQUIRIES • 07539 048324

FOOD HYGIENE RATING 0 1 2 3 4 5 VERY GOOD