



Valentines 2020 Menu

Amuse Bouche

Beetroot Bhajia

Sliced onion and beetroot in savoury batter and deep-fried to a crisp perfection

Starters

Prawn Chaatwalla

Middle Course

Vegetable Jalfrezi

Mixed vegetables in a tomato based sauce with green pepper and scented with spices.

Or

Machli Mitch

Kingklip fused with a light onion base, Mitch's special spices with slices of banana cooked into the curry
Served with naan

Main Course

Gosht Mirch Signature

Cubes of lamb browned with onions, black pepper corns and selected spices finished with freshly crushed green pepper and a sprinkle of coriander.
Served with cashew nut rice

Or

Kadia Murgh

Tender pieces of chicken cooked in a combination of yogurt, Indian spices, tomatoes, green pepper and garnished with fresh coriander
Served with Rogni Naan

Dessert

Goolab Jamun

Dumplings of reduced milk, served in warm in rose syrup.