



YUVA
FINE FUSION

Valentine menu 2018

£34.95 Per Person

APPETISERS

Popadoms and home made
chutneys & pickles

PAKORA

Shredded onion patty with lentil flour,
cumin, fennel seeds & coriander

SAMOSA

Traditional triangular pastry filled with either
spicy minced lamb or exotic vegetables

CHICKEN KEBAB

Minced chicken with herbs & spices shaped into a small sausage
& cooked in the tandoor

TIGER PRAWNS

Prawns rolled in layers of fine filo pastry

MAIN COURSES

CHICKEN TIKKA MASALA

This country's most popular dish, boneless pieces of diced chicken breast prepared
with homemade almond & herbed yoghurt masala sauce

CHICKEN TIKKA

boneless chicken pieces marinated with mild spices & cooked in the tandoor.

GARLIC CHILLY CHICKEN

Chicken cooked in the tandoor then diced into pieces and cooked with strips of
onions & peppers in a medium spiced thick sauce with lots of sliced Indian green
chillies

LAMB SHATKORA

Medium spiced curry from the Bengal region cooked with Citrus macroptera or
otherwise known as wild orange

SIDE DISH

TARKA DALL OR SAG ALOO

SUNDRIES

RICE & NAN



YUVA
FINE FUSION