

KAROBAR

SUNDAY ROAST

AN ANGLO-INDIAN CELEBRATION OF THE ROAST

S E R V E D A L L D A Y S U N D A Y

STARTERS

- **Aloo Tikki Chaat** **£7.00**
(V) (D, Su)
Potato, peas, sweet yogurt, tamarind & mint chutney
- **Achari Paneer Tikka, Mint Chutney** **£9.00**
(GF) (V) (D, M, Su)
Cubes of soft Indian cheese (paneer) marinated in a tandoori spice blend and grilled with peppers and onions.
- **Tandoori Sriracha Wings, Kasundi Mayo** **£8.00**
(GF) (D,M,Su,E)
Juicy chicken wings marinated in a fiery blend of Sriracha sauce and traditional tandoori spices, cooked on chargrill.
- **Lamb Belly Vindaloo Samosas** **£9.00**
(G,Su)
Succulent pulled lamb belly vindaloo in a crispy pastry shell
- **Tandoori Baked Avocado Salad** **£9.00**
(V) (VGO) (GF) (D, N, Su)
Warm, spiced avocado, pickled onions, beetroot and crisp greens
- **Chicken Tikka Salad** **£10.00**
(GF) (D, N, Su)
Succulent chicken tikka, pickled onions, beetroot and crisp greens

Sunday

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*All mains are served with a traditional plate of:
Yorkshire Pudding, Roast Potatoes, Tandoori Broccoli,
Carrots, and Nihari Gravy.*

- **Slow Braised Lamb Shank*** (G, D) **£20.00**
Tender lamb shank slow-cooked in a rich, aromatic Indian masala.
- **Tandoori Sea Bream:** (G, D, F) **£19.00**
Whole oven-roasted Sea Bream marinated in a light, citrus tandoori spice mix.
- **Belly Pork Balchao** (G, D) **£18.00**
Goan-style pork slow-cooked in a rich, spicy, and tangy vinegar-chili sauce.
- **Honey Glazed Tandoori Chicken Leg** (G, D) **£17.00**
Tender chicken leg marinated with ginger, garlic & Kashmiri chili, finished with a honey glaze.
- **Palak Paneer Kebab** (V) (G, D, N) **£17.00**
Spinach and paneer skewers, infused with aromatic spices, cooked in a traditional tandoor.

DESSERT FROM THE MAIN MENU

SUNDAY SET MENU OFFERS

Savour the full breadth of our fusion cuisine with a selection of our main courses, selected starters, and desserts:

- **2 Courses - £25**
- **3 Courses - £29**
- **3 Courses for two + Bottle of House wine - £78**
- *** £2 Supplement**

Sunday