



G L A Z E

RESTAURANT

STARTERS

Haryali Tikka

Chicken Breast | Mint | Coriander | Indian Herbs (GF) 🌶️

Lamb Rashmi Kebab

Lamb Mince | Ginger | Garlic | Cashew Nut (GF)

Masala Fried Fish

Tilapia Fish | Gram flour | North Indian Authentic flavour (GF) 🌶️

Paneer Pakora

Indian Cottage Cheese | Gram Flour | Indian Herbs (V) (GF) 🌶️

Batata Vada

Fresh Potato | Gram Flour | Coriander leaves | Indian Street Food (V) 🌶️

MAIN COURSE

Lamb Hydrabadi Korma

Diced Lamb | Cashew Nuts | Yogurt in Indian Rich Gravy (GF) 🌶️

Palak Chicken

Chicken Breast | Fresh Spinach Gravy | Indian Spices (GF) 🌶️

Moilee Fish

Cod | Coconut Base | Tomato | Curry leaves (GF) 🌶️

Palak Cholay

Chickpeas | Spinach | Ginger with Garlic | Indian Spices (GF) 🌶️

Paneer Jalfrezi

Cottage Cheese | Mixed Peppers | Coriander | Indian Herbs (V) (GF) 🌶️

(All India Main Courses are Served with Pilau rice)

Sides - £2 each

Naan Bread | Garlic Naan | Lachha Paratha

DESSERTS

Gajar Halwa (Carrots cooked in Milk) (GF)

Gulab Jamun (Milk, Flower, Sugar)

Suji Halwa (Semolina, Butter) (GF)

Kulfi (Indian Ice Cream with Nuts) (GF)

Please Choose One of Kulfi Flavour (*Mango, Saffron, Malai, Badam and Pistachio*)

Two courses, £25.95 | Three courses, £30.95

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter. The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare