



# Indian Edge<sup>®</sup>

Contemporary Pan - Asian Cuisine

*Restaurant & Lounge*

## TAKE-AWAY MENU

48-50 Warwick Road, Kenilworth. CV8 1HH

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### OPENING HOURS

Sun to Thurs: 5.30pm till 11.30pm

Fri & Sat: 5.30pm till 12.00am

Private party room upstairs  
(Drinking lounge for up to 40 people)

**OUTSIDE CATERING AVAILABLE**  
with tailor made menus  
please enquire for details

All Major Credit Cards Accepted



**20% DISCOUNT**  
**ON TAKE AWAYS**  
on Meals Above £12  
off this price list

# Welcome to Indian Edge

Our aim is to give you a simple taste of our families traditional recipes with a few modern twists.

The head chefs and their team have a wealth of experience with which they produce authentic and modern Indian cuisine at its best, by fusing flavours to make each dish wonderfully mouth watering and appetising. Emphasis on stylish presentation gives us the cutting edge.

Our dedicated managers and their team are always ready to ensure your experience at the edge is a memorable one. It is our pleasure to welcome you to the Indian Edge Restaurant & Lounge.

*“ With a reputation established over 10 years and after a new refurbishment, I am confident that guests who visit “The Edge”, day in - day out, can see how hard me and my team work to make “The Edge” a special place to wine and dine, for both travellers and the locals. I would personally like to thank all of our clients and colleagues who have been supporting us during the past decade. ”*

With great passion



**Mr Kobir . A . Ali**  
(Master Chef & Director)

# GUIDES



No Chilli



Slightly Hot



Madras



Madras Plus



Vindaloo



Vindaloo Plus



May  
Contain Nuts



Gluten Free



Contains  
Dairy Product



Vegetarian

Dishes may have traces of  , we have only highlighted dishes with high concentrates of products, please ask a member of staff for more information.

**Adding extra hot to any curries - slightly hot, madras, vindaloo - 60p extra per dish.**

**Adding Tikka meats to any dish £1.00 extra per dish.**

**Adding extra vegetables £1.00 extra per vegetable.**

## LIGHT APPERTISERS

- |   |   |          |
|---|---|----------|
| 1 | <b>Condiments &amp; pickles</b>   | 40p each |
|   | Mango chutney, Lal sauce, onion chutney, mint sauce  , mixed pickles |          |
| 2 | <b>Plain popadom</b>   | £1.00    |
| 3 | <b>Spiced popadom</b>    | £1.00    |

## VEGETARIAN STARTERS

- |    |  |       |
|----|--|-------|
| 4  | <b>Mulligatawny soup</b>      | £4.25 |
|    | A hearty soup with a hint of black pepper garnished with rice  |       |
| 5  | <b>Dhaal soup</b>              | £4.25 |
|    | A traditional homemade soup of mixed lentils flavoured with cumin  |       |
| 6  | <b>Samosa</b>    | £3.95 |
|    | Mixed vegetable with spices in the famous triangular pastry.   |       |
| 7  | <b>Onion bhaji</b>      | £3.95 |
|    | Finely chopped onions fused with herbs & spices with chick pea flour, rolled into pakoras & deep fried.  |       |
| 8  | <b>Aloo or chana chaat</b>     | £4.25 |
|    | Roasted potatoes or chick peas cooked with roasted onions, tomatoes, pink salt & spices.   |       |
| 9  | <b>Spiced potatoes &amp; garlic mushroom</b>      | £4.75 |
|    | Lightly spiced stir fry of sliced garlic & mushrooms.  |       |
| 10 | <b>Edge's vegetarian assorted</b>    | £4.95 |
|    | Selection of Indian vegetarian hors d'ouvres. Somosa, onion bhaji, spinach & potato pate.  |       |
| 11 | <b>Paneer shashlick</b>        | £5.95 |
|    | Marinated Indian cottage cheese with tomatoes, onions & peppers, cooked in the tandoor.  |       |

## SEAFOOD STARTERS

- 12 Crab roti** 🍷 £5.10  
Homemade with roasted medium spices, wrapped in a bread
- 13 Kakra cutlets** 🍷 £5.10  
Goan style slightly spiced crab cakes
- 14 Salmon tikka** 🍷 🍴 🍷 £5.95  
Juicy pieces of pink salmon cooked tandoori style.
- 15 Fish shashlick** 🍷 🍴 🍷 £5.95  
Fish marinade cooked in tandoor with Fresh peppers, onions, tomatoes served with hint of lemon.
- 16 Fish tikka** 🍷 🍴 🍷 £5.50  
Fish marinated in yoghurt & aromatic spices cooked in tandoor oven.
- 17 Boro chingri butterfly** 🍷 £4.95  
Deep fried large prawn in spiced bread crumbs
- 18 Roti boro chingri** 🍷 🍴 🍷 £5.95  
Savoury spiced giant prawns wrapped in puri bread also in mild creamy option
- 19 Roti chingri** 🍷 🍴 🍷 £4.95  
Same as above, with shrimps.
- 20 Fried garlic tiger prawns** 🍷 🍴 🍷 £6.50  
Tiger prawns sautéed in garlic, butter & coriander, served with garlic sauce.
- 21 Bhaja fish** 🍴 🍷 £5.50  
South Indian style roasted fish with sautéed onions.

## NON VEGETARIAN STARTERS

- 22 Duck tikka** 🍷 🍴 🍷 🍴 🍷 £5.95  
Juicy pieces of duck cooked in traditional tandoori spices.
- 23 Chicken chaat** 🍴 🍷 £5.25  
Diced chicken breast pieces cooked with roasted onions, tomatoes, pink salt & spices.
- 24 Edge's meat assorted** 🍷 🍴 🍷 🍴 🍷 £5.95  
Selection of Indian meat hors d'ouvres. Chicken tikka, lamb tikka, latti kebab
- 25 Stuffed paprika** 🍴 🍷 £5.50  
Choice of chicken pieces, mince lamb or mixed vegetables in herbs & spices stuffed in pepper & cooked in tandoori oven.
- 26 Tikka** 🍴 🍷 🍴 🍷 £4.80  
Chicken or Lamb marinated in yoghurt & aromatic spices cooked in tandoor oven
- 27 Samosa** 🍷 £4.10  
Minced meat with spices in the famous triangular pastry.
- 28 Nargis kebab** 🍴 🍷 £5.50  
Lamb mince shaped like Faberge eggs stuffed with hard boiled egg & topped with omelette.
- 29 Murgh paneer** 🍷 🍴 🍷 £5.95  
Lightly spiced chicken barbecued in clay oven and dressed with cheese, served with salad
- 30 Shashlick** 🍷 🍴 🍷 £5.75  
Chicken or Lamb marinade cooked in tandoor with Fresh peppers, onions, tomatoes served with hint of lemon.
- 31 Latti kebab (sheesh)** 🍷 🍴 🍷 £4.50  
Marinated minced lamb skewered & grilled in clay oven
- 32 Edge's paneer kebab** 🍷 🍴 🍷 £5.50  
Lightly spiced minced lamb, cooked with Indian cottage cheese, served with a spicy sauce.
- 33 Tandoori lamb chops** 🍷 🍴 🍷 £5.95  
Marinated Lamb chops cooked in tandoor
- 34 Tandoori chicken** 🍷 🍴 🍷 £4.25  
Chargrilled 1/4 of chicken cooked in aromatic herbs & yoghurt.

# Mains



## CLAY OVEN SPECIALITIES

These dishes are marinated in herbs & traditional spices then grilled in the coal fired clay oven. (All served with leafy salad & mint sauce **d**)

- 35 Paneer shashlick** **f d x** **£11.95**  
Indian cheese (paneer) marinated & grilled in the tandoori with juicy peppers, onions & tomatoes.
- 36 Tikka** (chicken or lamb) **f d N x** **£8.95**  
(Duck when available extra £1.00) Marinated with yoghurt & light spices, tender boneless chicken or lamb.
- 37 Tandoori chicken** **d N x** **£8.95**  
Traditional favourite, Half chicken on the bone marinated in medium spices.
- 38 Tandoori lamb chops** **d N x** **£9.95**  
Tender chops of lamb cooked with garlic & spices in special yoghurt marinade.
- 39 Latti kebab** (sheesh) **d N x** **£8.95**  
Skewered Luscious spicy minced lamb.
- 40 Tandoori mix grill** **d N x** **£11.95**  
Combination of the clay oven special meats. A delight for the taste buds.
- 41 Shashlick** (Chicken or lamb) **d N x** **£9.95**  
Fresh succulent Tikka pieces cooked in Clay oven with sweet peppers, onions, tomatoes & gentle spices.
- 42 Tandoori boro chingri** **d N x** **£17.95**  
Juicy giant prawns grilled in tandoori oven with edge's special recipe.
- 43 Fish tikka** **d N x** **£10.95**  
Delicately spiced, barbecued pieces of fish served with fried onions with hint of lemon.
- 44 Fish shashlick** **d N x** **£11.95**  
Tender pieces of fish cooked in clay oven with sweet peppers, onions & tomatoes with gentle spices.
- 45 Tandoori sea bass** **d N x** **£15.95**  
Sea bass cooked with herbs & spices in tandoori oven



# OCEAN SPECIALS

Fishes are boned & filleted, but may still contain a few bones.

- 53 Pataan king prawn** 🍗 🌶️ 🍴 **£17.95**  
A famous Afghanistan dish using ginger, chilli & garlic, cooked with lemon. Hot & spicy.
- 54 Bengal fish hara mossalla** 🍗 🌶️ 🍴 **£13.95**  
Bengal fish is marinated for several hours then cooked in a freshly prepared coriander with ginger root, tomato, green peppers, chilli, lemon & black pepper sauce. Served with a leafy salad.
- 55 Boro chingri special** 🍗 🍴 🚫 **£17.95**  
Tiger prawns prepared in typical goan style, this spicy & tangy dish is cooked medium hot with fresh garlic & coriander.
- 56 Crab mossalladar** 🍗 🍴 🚫 **£12.95**  
Minced crab meat cooked in goan style with coconuts, onion & peppers in a slightly hot special sauce.
- 57 Tandoori tiger prawn mossalla** 🍗 🍴 🚫 **£15.95**  
Giant tiger prawns cooked with coconut, almonds, in special creamy tandoori sauce.
- 58 Tandoori tiger prawn jalfrezi** 🍗 🌶️ 🍴 **£15.95**  
Tiger prawns prepared in tandoor, and then cooked with onions & peppers in savoury medium sauce.
- 59 Boro chingri roshni** 🍗 🌶️ 🍴 **£15.95**  
Slow cooked tiger prawns, fused with the famous spicy achari sauce.
- 60 Bengal fish curry** 🍗 🍴 🚫 **£12.95**  
Marinated fish cooked in medium curry sauce.
- 61 Roshun fish** 🍗 🍴 🚫 **£13.95**  
Garlic flavoured sauce cooked medium with bengal fish tikka.
- 62 Fish tikka bhoona** 🍗 🍴 🚫 **£12.95**  
Bengal fish tikka cooked with finely chopped onions, garlic & tomatoes dressed with coriander.
- 63 Boro chingri nawabi passanda** 🍗 🍷 🍴 🚫 **£15.95**  
Tiger prawns slow cooked with cinnamon & bay leaves in creamy almond & coconut sauce.

## THALI

Selection of a variety of dishes selected by the chef to give a taster of different dishes.

- 64 Meat thali** 🍗 🍷 **£18.50**  
Selection of chicken Dakeshwari, lamb Roshni, shish kebab, chicken tikka, pilau rice & nan.
- 65 Vegetarian thali** 🍗 🌱 🚫 **£16.50**  
Selection of somosa, onion bhaji, palook paneer, tarka dhaal, chana mossalla, boiled rice & nan



# SUB-CONTINENTAL

All dishes are cooked with the choice of **chicken or lamb**

- 66 Pataan chicken**    **£13.50**  
A famous Afghanistan dish using ginger, chilli & garlic, cooked with lemon. Hot & spicy.
- 67 Nepalese tikka mossala**     **£9.50**  
Chicken or lamb tikka cooked in a mild rich, creamy, almondy, & coconutty sauce.
- 68 Murgh-i-mossalla**    **£10.95**  
The famous Mossalla containing minced lamb, chicken & boiled egg cooked in a savoury spicy sauce.
- 69 Xacuti**    **£9.50**  
A classical Goan dish with coconut, spices & ground black peppercorn. Slightly hot, hint of lemon.
- 70 Chasney**    **£9.95**  
Strips of marinated chicken or lamb stirred with sweet peppers & onions, tangy & sweet spicy sauce.
- 71 Jalfrezi**    **£9.50**  
A famous Bangladeshi dish cooked with peppers & onions. Covered in a rich tomato sauce, finished with garlic, coriander & fresh green chillies.
- 72 Korahi**    **£9.50**  
Fresh herbs cooked with roasted jeera, onions peppers & tomatoes & spices fused together in "Korahi" (wok) to bring out a roasted flavour.
- 73 Morichcha**     **£10.95**  
Pickled Bengal naga chillies cooked in a hot sauce.
- 74 Murgh jeera**    **£12.95**  
A light tantalising slow cooked chicken dish delicately flavoured with roasted cumin served with basmati rice.
- 75 Razzella**    **£9.50**  
Smoked onion sauce with coriander, lemon & jalapenos, hot & spicy.
- 76 Roshun**    **£9.50**  
Rich & spicy tomato & garlic sauce with slithers of deep fried garlic & coriander.
- 77 Roshni**    **£9.95**  
Slow cooked with lime, green mangoes, coriander & hints of green chillies. Full of flavour & spice.
- 78 Bengal keema**    **£9.50**  
Spicy minced lamb cooked with peas & potatoes in a garlic savoured sauce.
- 79 Punjab makhni** (chicken only)    **£10.95**  
A lovely romantic dish with lots of flavour. Creamy & spicy in buttery sauce.
- 80 Makhani**    **£9.95**  
Mild & creamy dish slow cooked with ripe sweet mangoes & grounded coconut.
- 81 Nawabi passanda**    **£9.95**  
A north Indian dish using chicken tikka or lamb pieces that have been marinated in aromatic spices & cooked with ground almond, cashew nuts, cinnamon & bay leaves. Creamy mild, sweet.
- 82 Fruit passanda**    **£10.50**  
Choice of chicken or lamb. Traditional passanda dish with fruits.
- 83 Dakeshwari**    **£9.50**  
Marinated chicken tikka cooked with coriander, almonds, coconut & fenugreek leaves to give a unique taste of rich cream & herbs. Semi sweet.
- 84 Jaipuri**     **£10.95**  
Marinated chicken cooked in tandoor. Pan cooked, slightly hot in pickled onions, roasted peppers & tomatoes with coriander finish. Contains fresh jalapenos.
- 85 Dalda murgh**     **£9.95**  
Morsels of spiced chicken marinated with light spices cooked to perfection in a delicious creamy coconut & buttery sauce. Semi sweet.

## AUTHENTIC TAWA

A most sought after dish. A combination of bengal style sauce with rich herbs & spices. Thoroughly blended with a touch of crushed cumin, coriander seeds. Garnished with paprika, tomatoes & spring onions.  
Semi dry dish. Slightly hot.

- |           |                         |   |               |
|-----------|-------------------------|---|---------------|
| <b>86</b> | <b>Chicken or prawn</b> |      | <b>£9.50</b>  |
| <b>87</b> | <b>Lamb</b>             |      | <b>£9.50</b>  |
| <b>88</b> | <b>King prawns</b>      |      | <b>£12.95</b> |
| <b>89</b> | <b>Paneer tikka</b>     |     | <b>£9.50</b>  |
| <b>90</b> | <b>Naga tawa</b>        |     | <b>£10.50</b> |

Can be prepared with any of the above items



## TRADITIONAL INDIAN

- |            |                          |   |  |
|------------|--------------------------|---|--|
| <b>91</b>  | <b>BALTI</b>             |     | Special Savoury sauce with fresh ground spices & herbs, cooked in Balti wok. |
| <b>92</b>  | <b>KORMA</b>             |     | Very mild creamy rich & coconutty sauce.                                     |
| <b>93</b>  | <b>CURRY</b>             |      | Traditional medium savoury sauce.  |
| <b>94</b>  | <b>SAAGWALA</b>          |      | Authentic dish cooked with spinach.  |
| <b>95</b>  | <b>CHILLI MOSSALLA</b>   |     | Tangy, spicy with fresh green chillies in spicy sauce.                       |
| <b>96</b>  | <b>DANSAK</b>            |      | Pan cooked in spicy sweet & sour sauce with lentils.                         |
| <b>97</b>  | <b>ROGAN JOSH</b>        |      | Cooked with garlic & herbs in rich tomato sauce.                             |
| <b>98</b>  | <b>MALAYA or KASHMIR</b> |      | Medium dish cooked with fruits.  |
| <b>99</b>  | <b>PATHIA</b>            |      | A fresh & spicy dish cooked sweet & sour.                                    |
| <b>100</b> | <b>DUPIAZA</b>           |      | Medium spiced dish with fried onions.  |
| <b>101</b> | <b>BHOONA</b>            |      | Cooked in a medium refreshingly spicy sauce.                                 |
| <b>102</b> | <b>METHI</b>             |      | Prepared with fresh spices & fenugreek leaves.                               |

- |                         |               |
|-------------------------|---------------|
| <b>Chicken or prawn</b> | <b>£7.95</b>  |
| <b>Lamb</b>             | <b>£8.95</b>  |
| <b>King prawns</b>      | <b>£12.95</b> |
| <b>Mixed vegetables</b> | <b>£6.95</b>  |

## VEGETARIAN DISHES

Most of these dishes are cooked the traditional way by being tossed with fresh coriander, tomatoes & onions.

	Main Dishes	Side Dishes
<b>103 Palok paneer</b>   	<b>£7.95</b>	<b>£4.25</b>
Diced Indian cottage cheese in a puree of spinach tempered with spices and whole cumin		
<b>104 Veg paneer makhani</b>   	<b>£7.95</b>	<b>£4.25</b>
Assorted vegetables and Indian cottage cheese in an Indian style tomato fondue sauce.		
<b>105 Mattar paneer</b>   	<b>£7.95</b>	<b>£4.25</b>
Green peas & Indian cheese.		
<b>106 Sabji roshun</b>   	<b>£6.95</b>	<b>£3.75</b>
Fresh veg cooked with garlic		
<b>107 Sabji samba</b>   	<b>£6.95</b>	<b>£3.75</b>
Fresh veg cooked with lentils medium spiced.		
<b>108 Niramish</b>   	<b>£6.95</b>	<b>£3.75</b>
Spicy dry veg curry.		
<b>109 Bombay potatoes</b>   	<b>£6.95</b>	<b>£3.75</b>
Cooked the classic way but with a twist.		
<b>110 Aloo chana</b>   	<b>£6.95</b>	<b>£3.75</b>
Soft potatoes cooked with chick peas		
<b>111 Chana mossalla</b>   	<b>£6.95</b>	<b>£3.75</b>
Spicy Chick peas.		
<b>112 Roshni mushroom</b>   	<b>£6.95</b>	<b>£3.75</b>
Button mushrooms with the Bengal touch.		
<b>113 Aloo gobi</b>   	<b>£6.95</b>	<b>£3.75</b>
Potatoes & cauliflower.		
<b>114 Bhindi bhajee</b>   	<b>£6.95</b>	<b>£3.75</b>
Fresh okra.		
<b>115 Bringal bhajee</b>   	<b>£6.95</b>	<b>£3.75</b>
Fresh aubergines		
<b>116 Palook aloo</b>   	<b>£6.95</b>	<b>£3.75</b>
Spinach & potatoes.		
<b>117 Tarka dhaal</b>   	<b>£6.95</b>	<b>£3.75</b>
Lentils & roasted garlic.		
<b>118 Chana paneer</b>   	<b>£7.95</b>	<b>£4.25</b>
Chick peas & Indian cheese.		
<b>119 Mushroom bhaji</b>   	<b>£6.95</b>	<b>£3.75</b>
Button mushrooms tossed with onions & tomatoes.		
<b>120 Vegetable curry</b>   	<b>£6.95</b>	<b>£3.75</b>
Medium spiced veg in savoury curry sauce.		
<b>121 Saag bhaji</b>   	<b>£6.95</b>	<b>£3.75</b>
Leaf spinach & garlic cooked in savoury spices.		

## BIRYANI

These Dishes are famous in both East and West Bengal and are cooked with Basmati Rice, served to complete meal with medium spiced vegetable curry.

<b>122 Malayan</b>     (King prawns extra £4.50)	<b>£11.50</b>
Chicken, lamb or prawns cooked in the traditional biryani rice with herbs & spices. An exotic burst of pineapple fruits.	
<b>123 Chicken</b>    	<b>£10.95</b>
<b>124 Lamb</b>    	<b>£11.95</b>
<b>125 Prawn</b>   	<b>£10.95</b>
<b>126 King prawn</b>   	<b>£15.95</b>
<b>127 Aloo &amp; mushroom</b>    	<b>£9.95</b>
<b>128 Niramish</b> (mixed vegetables)    	<b>£9.95</b>
<b>129 Chefs special</b> (chicken, lamb & prawn)    	<b>£13.95</b>
<b>130 Tikka chicken or lamb</b>    	<b>£11.95</b>
<b>131 Tandoori king prawn</b>   	<b>£18.95</b>

## ACCOMPANIMENTS

132 Steamed plain rice	£2.95
133 Basmati pilau rice  	£2.95
134 Lemon rice 	£3.30
135 Mushroom pilau rice  	£3.30
136 Peas pilau rice  	£3.30
137 Chana pilau rice (chick peas)  	£3.30
138 Vegetable pilau rice  	£3.50
139 Keema pilau rice (minced lamb)  	£3.95
140 Special fried rice  	£3.95
141 Garlic rice 	£3.30
142 Egg fried rice 	£3.30
143 Fried rice (onions) 	£2.95
144 Mustard & chilli rice  	£3.30
145 Coconut rice  	£3.30
146 Raitha 	£2.80

Creamy style yoghurt with Cucumber or onion or mixed.

## FRESH BREADS

147 Gluten free bread  	£2.40
148 Keema & cheese nan 	£3.75
149 Plain nan 	£2.50
150 Peshwari nan (coconuts & fruits)  	£3.10
151 Keema nan (minced lamb) 	£3.25
152 Vegetable nan 	£3.25
153 Bangla nan (coriander, garlic & cheese) 	£3.25
154 Garlic nan 	£3.10
155 Coriander & garlic nan 	£3.10
156 Chillie & cheese nan 	£3.10
157 Cheese nan (mozzarella) 	£3.10
158 Puri bread 	£2.25
159 Tandoori roti	£2.25
160 Chapati	£1.50
161 Plain paratha 	£2.50
162 Stuffed paratha  	£2.95
163 Bhatura bread 	£2.25

## EUROPEAN

Served with salad and chips

164 Omelette (chicken/mushrooms/prawns)	£9.95
165 Plain omelette	£7.95
166 Tangri chicken	£10.95
Breadcrumbs coated pieces of chicken, deep fried. Served with fries & salad	
167 Chips	£2.75

# SET MEALS

see allergy advice

## **A** Set Meal for 1 - Non Vegetarian

**Edge's Meat Assorted**

**Chicken Tawa**

**Sag Aloo**

**1 Plain Rice  
Plain Nan**

**£24.95**

## **B** Set Meal for 1 - Vegetarian

**Edge's Vegetarian Assorted**

**Aloo & Chana Bhoona**

**Sag Bhajee**

**1 Rice  
Garlic & Coriander Nan**

**£19.95**

## **C** Set Meal for 2 - Non Vegetarian

**Latti Kebab  
Meat Samosa**

**Chicken Tikka Mossalla  
Lamb Roshni**

**Sag Aloo  
Mushroom Bhajee**

**2 Pilau Rice  
Garlic Nan  
Plain Nan**

**£45.00**

## **D** Set Meal for 2 - Vegetarian

**Vegetable Samosa  
Paneer Shashlick**

**Aloo & Chana  
Vegetable Dansak**

**Mushroom Bhajee  
Sag Aloo**

**2 Rice  
Garlic Nan  
Plain Nan**

**£39.95**

# SET MEALS

see allergy advice

## **E** Set Meal for 4 - Non Vegetarian

**Sheek Kebab  
Meat Samosa  
Chicken Shashlick  
Lamb Tikka**

**Chicken Tikka Mossalla  
Lamb Roshni  
Chicken Chasney  
Lamb Tawa**

**Sag Aloo  
Mushroom Bhajee**

**2 Pilau Rice  
Garlic Nan  
Keema Nan  
Plain Nan**

**£75.00**

## **F** Set Meal for 4 - Vegetarian

**Vegetable Samosa  
Paneer Shashlick  
Onion Bhajee  
Spiced Potatoes & Garlic Mushrooms**

**Vegetable Chilli Mossalla  
Mushroom Roshni  
Vegetable Dansak  
Aloo & Chana**

**Tarka Dhaal  
Sag Aloo**

**2 Rice  
Garlic Nan  
Peshawari Nan  
Plain Nan**

**£65.00**

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