



TANDOORI BOX

Enjoy a selection of Aktar's signature Tandoori style marinated meats; perfect for a family BBQ this summer.

COOK AS YOU NORMALLY WOULD RAW MEATS

FOR BEST RESULTS FOR LAMB SHOULDER POP INTO OVEN AT 180 FOR 45 MINS COVERED AT 180 ON TRIVET THEN REDUCE HEAT TO 160 FOR 2 HOURS THEN FINISH ON BBQ WITHOUT FOIL.

FOR FISH RECOMMENDED FOR 3 MINS ON EACH SIDE

BIHARI STYLE LAMB SHOULDER (D)

Shoulder of wiltshire lamb with bihari yoghurt based marinade

RECHEADO MARINADED WHOLE BREAM

Whole bream with south indian pickled red chilli marinade

MAAS KE SOOLEY

Beef rump marinated in raw papaya, garlic, smoked ghee, Kashmiri chilli, black cardamom & nutmeg

ADRAKI MURGH (D)

Cotswold white drumsticks marinated in Kashmiri chilli, fresh and dry ginger, toasted cumin & coriander

TULSI MURGH (D)

Chicken thigh in an herby marinade of fresh basil, coriander, fenugreek & green chilli

ACHARI MURGH (D)

Chicken wings marinated in yoghurt, North indian pickling spices, Kashmiri chilli & garam masala

CHAPLI KEBAB (G)

North India style spicy mutton kebab - marinated mince, shallots, garlic, coriander, chilli & cumin

(G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (V) Vegetarian

Allergenic ingredients are present in our kitchen. We cannot guarantee dishes are 100% free of these ingredients.