

## Meal Combos

### MEAL for 1 £14.95

Choose 1 Starter\*  
Veg Pakora or Chicken Chaat

Any 1 Main Course from Old Classics\*\*  
Fried Rice/Boiled Rice or Plain Naan\*\*\*  
2 Poppadoms & Spice Onions

\*For any other starter a charge of £1.50 applies.  
\*\*Supplementary charge of £2.95 for king prawn & Darbar signature dishes, lamb £1.50  
\*\*\*Upgrade to special rice or naan for £1.50

Not available in conjunction with any other offer.  
No tandoori cuisine is included in this offer.

### MEAL for 2 £28.95

Choose 2 Starter\*  
Veg Pakora and Chicken Chaat

Any 2 Main Courses from Old Classics\*\*  
2 Fried Rice/Boiled Rice or Plain Naan\*\*\*  
2 Poppadoms & Spice Onions

\*For any other starter a charge of £1.50 applies.  
\*\*Supplementary charge of £2.95 for king prawn & Darbar signature dishes, lamb £1.50  
\*\*\*Upgrade to special rice or naan for £1.50

Not available in conjunction with any other offer.  
No tandoori cuisine is included in this offer.

MEAL FOR 6 AT £74.95 IS ALSO AVAILABLE TO ORDER

## PIZZA SELECTION

### CHEESE AND TOMATO PIZZA

Mozzarella cheese, tomato sauce

10" PIZZA £6.99

14 PIZZA £10.99

### VEGETABLE SUPREME PIZZA

Mix peppers, mushrooms red onion, tomato, spinach, and black olives

10" PIZZA £6.99

14" PIZZA £10.99

### MEAT FEAST PIZZA

Chicken, pepperoni, mince, mix peppers and jalapenos

10" Pizza £7.99

14" Pizza £11.99

### CHICKEN TIKKA PIZZA

Tandoori chicken tikka, mix peppers, red onion

10" PIZZA £7.99

14" PIZZA £11.99

### PEPPERONI AMERICANA PIZZA

mozzarella cheese, pepperoni, mix peppers, red onion

10" Pizza =7.99

14" Pizza =£11.99

### BBQ DELIGHT

Chicken breast cubes, red onion, mix peppers ,tomato and bbq sauce

10" Pizza £7.99

14" Pizza £11.99

### THE VINDALOO SPICY FEAST

chicken ,mince , pepperoni ,mix peppers ,hot chili and touch of vindaloo sauce.

10" Pizza £ 7.99

14" Pizza £11.99

🔥 Hot   🔥 Medium   🔥 Mild  
❤️ Highly Recommended   🍴 Chefs Special  
🌱 Vegan   🌱 Vegetarian  
🌱 Gluten Free

### COMPLAINTS HANDLING POLICY

At Divans we provide excellent food and service. As a customer of ours, you are entitled to make a complaint if an issue arises. Please call our customer service on the same day to rectify any mistake with your order. If an item needs to be swapped, we will require the faulty item back. Please treat our staff with respect. They are here to help you. Aggressive, offensive behavior will not be tolerated. Prices may change. Please see the updated menu on our website. Prices printed here are correct at the time of printing.

## WE CATER FOR PARTIES

BUFFET TO TAKEAWAY  
ASK US FOR MORE DETAILS.

WE HAVE A FULL RANGE OF  
ALCOHOLIC DRINKS AVAILABLE

### Beer from £3.50

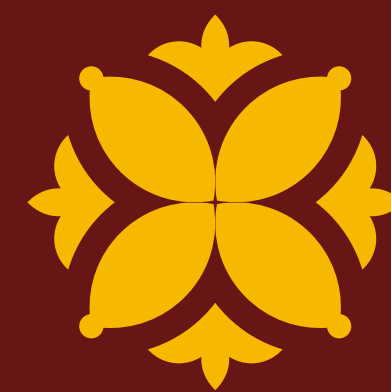
Tiger, Cobra, Peroni and much more.

### Wine from £14.95

70cl bottle

Sauvignon Blac, Pinot Grigio, Merlot shiraz and more.

ALSO, SOFT DRINKS AND MORE WE DELIVER  
IN AREAS WITHIN A 4-MILE RADIUS



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1348 MARYHILL ROAD  
GLASGOW G20 9DG

# STARTERS

## DARBAR APPETIZERS

|                                                                                            |              |
|--------------------------------------------------------------------------------------------|--------------|
| <b>BOMBAY BHEL</b> ✔️                                                                      | <b>£3.95</b> |
| Puffed rice mix tossed with chopped vegetables and tangy sweet tamarind sauce              |              |
| <b>PAPDI CHAAT</b> ✔️                                                                      | <b>£3.95</b> |
| Deep-fried Indian shortcrust topped with chopped vegetables and tangy sweet tamarind sauce |              |
| <b>TANDOORI PAPADUMS</b>                                                                   | <b>£2.50</b> |
| set of 2                                                                                   |              |

## DARBAR CLASSIC STARTERS

|                                                                                                                                                                                                                                     |              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>PAKORA</b>                                                                                                                                                                                                                       |              |
| Delicious Indian crisp fried snack made with gram flour & spices. Classic Indian finger food that no one can resist.<br><b>Chicken £5.95   Haggis £6.25   Fish £6.25</b>                                                            |              |
| <b>CHICKEN CHAAT</b>                                                                                                                                                                                                                | <b>£5.95</b> |
| Grilled chicken drumstick sautéed with sour & tangy homemade Indian chili sauce                                                                                                                                                     |              |
| <b>POORI</b>                                                                                                                                                                                                                        |              |
| Deep fried light fluffy Indian bread with your choice of stuffing<br><b>Chicken Masala £5.95   Spicy Prawn £5.95   Garlic Mushroom £5.75</b>                                                                                        |              |
| <b>CHILLI</b>                                                                                                                                                                                                                       |              |
| CHEF KC special Indo-Chinese starter, lightly battered paneer, chicken or king prawn tossed with onion, peppers, soya sauce, crushed chilli, garnished with spring onion.<br><b>Paneer £5.95   Chicken £6.25   King Prawn £6.95</b> |              |

## DARBAR SIGNATURE STARTERS

|                                                                                                                                                                                                                                                                          |              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>MANCHURIAN</b><br><b>Veg Manchurian</b>                                                                                                                                                                                                                               | <b>£5.95</b> |
| Veg dumplings deep fried and tossed with Manchurian sauce and sesame seed.                                                                                                                                                                                               |              |
| <b>Chicken Manchurian</b>                                                                                                                                                                                                                                                | <b>£6.25</b> |
| Deep-fried bite-sized chicken tossed with Manchurian sauce and sesame seed.                                                                                                                                                                                              |              |
| <b>MOMOS</b><br><b>Vegetable Momos</b> ✔️                                                                                                                                                                                                                                | <b>£5.95</b> |
| Steamed dumplings with vegetable filling                                                                                                                                                                                                                                 |              |
| <b>Chicken Momos</b>                                                                                                                                                                                                                                                     | <b>£6.25</b> |
| Steamed dumplings with chicken filling                                                                                                                                                                                                                                   |              |
| <b>KATHI ROLL (DESI WRAP)</b>                                                                                                                                                                                                                                            |              |
| Authentic street food, Kathi Roll is one of India's most popular grab-and-go street foods. Kebabs & vegetables are rolled into a soft flaky flatbread topped with spicy-tangy chutney, sliced pepper & onion.<br><b>Chicken Masala £5.95   Lamb £6.25   Paneer £5.75</b> |              |
| <b>COCONUT KING PRAWN</b>                                                                                                                                                                                                                                                | <b>£7.95</b> |
| Crispy fried king prawns tossed in southern spice sauce predominantly flavored with fresh coconut, mustard seeds & curry leaves.                                                                                                                                         |              |
| <b>CHICKEN 65</b>                                                                                                                                                                                                                                                        | <b>£6.25</b> |
| A true classic South Indian street food made of Indian spices and curry leaves.                                                                                                                                                                                          |              |
| <b>SALT AND PEPPER CHICKEN WINGS</b>                                                                                                                                                                                                                                     | <b>£5.95</b> |
| Chicken wings tossed with crushed chilli, peppers, onion and soya sauce.                                                                                                                                                                                                 |              |

## VEGAN STARTERS ✔️

|                                                                                                                                                                                                                                                 |              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>KATHI ROLL</b>                                                                                                                                                                                                                               | <b>£5.95</b> |
| Authentic street food, Kathi Roll is one of India's most popular grab-and-go street foods. Kebabs & vegetables are rolled into a soft flaky flatbread topped with spicy-tangy chutney, sliced pepper & onion. Available with Vegetable & Tofu.  |              |
| <b>VEGAN PAKORAS</b>                                                                                                                                                                                                                            | <b>£5.95</b> |
| Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter and cooked to perfection. This selection is specially tailored to the vegan palate. These are available in vegetable, mushroom, and cauliflower. |              |
| <b>ONION BHAJI (DESI STYLE)</b>                                                                                                                                                                                                                 | <b>£5.75</b> |
| These crispy and crunchy onion fritters is one of most popular street food from southern India. These tasty little onion patties are flavoured with chopped ginger, green chillies, curry leaf and turmeric.                                    |              |
| <b>VEG SAMOSA</b>                                                                                                                                                                                                                               | <b>£5.95</b> |
| Wheat flour shell stuffed with mixture of mashed boiled potatoes, green peas, spices and green chilli. The entire pastry is then deep-fried to a golden-brown colour.                                                                           |              |
| <b>CHILLI</b>                                                                                                                                                                                                                                   | <b>£5.95</b> |
| Lightly battered Tofu or mushroom tossed with onion, peppers, spring onion, crushed chilli and soya sauce. Garnished with spring onions.                                                                                                        |              |
| <b>HARIYALI TIKKI</b>                                                                                                                                                                                                                           | <b>£5.95</b> |
| Vegetable patty made with spinach ,peas, potato and flavoured with spices.                                                                                                                                                                      |              |

## PLATTER TO SHARE

|                                                                                                                                                      |               |
|------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>COMBINATION PLATTER</b>                                                                                                                           | <b>£13.95</b> |
| This selection of famous Indian starters consists of 3 vegetable pakora, 3 Chicken pakora, 4 Chicken 65, 2 Fish Pakora, 1 Veg Samosa & 1 Onion Bhaji |               |
| <b>MEAT FEAST PLATTER</b>                                                                                                                            | <b>£16.95</b> |
| A mouth-watering medley of 3 chicken tikka,1 tandoori chicken, 2 mango chicken tikka, 2 lamb chops, 1 Lahori Salmon, and 1 king prawn.               |               |
| <b>VEGAN PLATTER</b>                                                                                                                                 | <b>£13.95</b> |
| 3 Vegetable pakora, 3 cauliflower pakoras, 3 mushrooms, 1 Onion Bhaji and 2 Vegetable Samosas.                                                       |               |



# TANDOORI MAINS

All our tandoori mains are accompanied by curry sauce, a choice of fried or boiled rice, or plain naan. Any upgrades are available with an extra surcharge.

|                                                                                                                               |               |                                                                                                                                                                                                       |               |
|-------------------------------------------------------------------------------------------------------------------------------|---------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>CHICKEN TIKKA</b>                                                                                                          | <b>£14.95</b> | <b>LAMB CHOPS</b>                                                                                                                                                                                     | <b>£15.95</b> |
| King of the grill, Cubed chicken marinated in spiced yogurt mixture & grilled to perfection.                                  |               | Lamb chops marinated in a tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices.                                                                                             |               |
| <b>CHICKEN SHASLIK</b>                                                                                                        | <b>£14.95</b> | <b>LAHORI SALMON</b>                                                                                                                                                                                  | <b>£16.95</b> |
| Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper, and tomato.                                  |               | Succulent pieces of Scottish salmon fish marinated in a tandoori marinade of hung yogurt, garam masala, roasted gram flour, and coriander seeds.                                                      |               |
| <b>MANGO CHICKEN TIKKA</b>                                                                                                    | <b>£14.95</b> | <b>TANDOORI KING PRAWNS</b>                                                                                                                                                                           | <b>£16.95</b> |
| A sweet and spicy makeover to the popular chicken tikka with peppercorn and mango chutney served with mint sauce.             |               | A zingy starter of hung yogurt spiced prawns with the warmth of Kashmiri chili powder and other Indian seasonings.                                                                                    |               |
| <b>TANDOORI CHICKEN (ON THE BONE)</b>                                                                                         | <b>£14.95</b> | <b>Paneer Tikka</b>                                                                                                                                                                                   | <b>£13.95</b> |
| Chicken on the bone is marinated in a mixture of hung yogurt and spicy tandoori masala and cooked on the grill to perfection. |               | Popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.                                                                                                        |               |
|                                                                                                                               |               | <b>Tandoori Mix Grill</b>                                                                                                                                                                             | <b>£19.95</b> |
|                                                                                                                               |               | A mouth-watering medley of chicken tikka, lamb chops, Lahori Salmon tikka , tandoori king prawn and tandoori chicken (on the bone).<br>Served with curry sauce, plain naan, and fried or boiled rice. |               |

# DARBAR OLD CLASSIC

Available in the following

**Vegetable £10.95 | Paneer £10.95 | Tofu £10.95 | Chicken Breast £12.95**  
**Chicken Tikka £12.95 | Lamb £13.95 | Prawn £12.95 | King Prawn 15.95**

|                                                                                                                                                                                                       |                                    |                                        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------|----------------------------------------|
| <b>CHASNI</b> ✔️                                                                                                                                                                                      | <b>Malaidar</b> ✔️                 | <b>KARAHI BHUNA</b> ✔️                 |
| Born in Glasgow, light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.                                                                                  |                                    |                                        |
| <b>MUGHLAI/CEYLONESE/KASHMIRI</b> ✔️                                                                                                                                                                  | <b>PARDESI</b> ✔️                  | <b>DHABA CURRY</b> ✔️✔️                |
| The classic mild Indian experience is available in 3 variations. Ask your servers for the differences.                                                                                                |                                    |                                        |
| <b>ROGAN JOSH</b> ✔️                                                                                                                                                                                  | <b>JALANDHRI</b> ✔️                | <b>TRADITIONAL CURRY</b> ✔️            |
| A flavorsome fusion of tomatoes, paprika, mixed nut paste, and a host of Indian herbs and spices, finished with coconut cream.                                                                        |                                    |                                        |
| <b>SHAKUTI</b> ✔️                                                                                                                                                                                     | <b>JALFREZI</b> ✔️                 | <b>VINDALOO</b> ✔️✔️                   |
| Sumptuously creamy and coconut with green chillies.                                                                                                                                                   |                                    |                                        |
| <b>BHUNA</b> ✔️                                                                                                                                                                                       | <b>PATIA</b> ✔️                    | <b>SOUTH INDIAN GARLIC CHILLI</b> ✔️✔️ |
| A rich, flavorsome condensed sauce with ginger, garlic, and tomatoes.                                                                                                                                 |                                    |                                        |
| <b>MASALA</b> ✔️✔️                                                                                                                                                                                    | <b>JAIPURI</b> ✔️                  |                                        |
| A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cumin, onion, peppers, and onions simmered in a yogurt-sauce.                                                                      |                                    |                                        |
| <b>RAJASTHANI LAAL MAAS</b> ✔️✔️✔️                                                                                                                                                                    | <b>Nihari Nalli (WITH BONE)</b> ✔️ | <b>GOAN CURRY</b> ✔️                   |
| Delicious mutton cooked in ginger garlic paste, yogurt, turmeric and more. It is meant to be fiery which is made with the combination of Kashmiri red chillies and other popular spices of Rajasthan. |                                    |                                        |
| <b>MAKHANWALA</b> ✔️✔️<br>(Famous Butter Chicken)                                                                                                                                                     | <b>CHETTINADU</b> ✔️               | <b>RESHMI CHICKEN MASALA</b> ✔️        |
| Butter chicken or murgh makhnawala is a classic Indian dish made up of mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick, and white pepper.   |                                    |                                        |
| <b>GURKHA CHICKEN</b> ✔️✔️✔️                                                                                                                                                                          | <b>KALIA GHOST</b> ✔️              |                                        |
| Chef kc special Nepal dish is made with aromatic Indian spices.                                                                                                                                       |                                    |                                        |

# DIVANS SIGANTURE DISHES

|                                                                                                                                                                                                                                |               |                                                                                                                                                                                                           |               |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Nihari Nalli (WITH BONE)</b> ✔️                                                                                                                                                                                             | <b>£13.95</b> | <b>GOAN CURRY</b> ✔️                                                                                                                                                                                      |               |
| Nihari nalli is a stew from the Indian subcontinent slow-cooked shank of lamb in tomato-based gravy                                                                                                                            |               | An aromatic curry made with coconut milk and a lot of Indian spices, finished with a temper of fried curry leaves, mustard seeds, and whole dried red chillies.<br>fish (salmon) £15.95 king prawn £14.95 |               |
| <b>CHETTINADU</b> ✔️                                                                                                                                                                                                           |               | <b>RESHMI CHICKEN MASALA</b> ✔️                                                                                                                                                                           | <b>£13.95</b> |
| This lovely flavoursome curry from southern India is made by toasting several spices with coconut and producing an aromatic gravy that has a slight aniseed scent .<br><b>Chicken £13.95   Lamb £14.95   King Prawn £15.95</b> |               | The chicken is marinated in a yogurt and spice mix and then cooked in a rich creamy sauce, finished with finely chopped spinach and garlic.                                                               |               |
| <b>KALIA GHOST</b> ✔️                                                                                                                                                                                                          | <b>£14.95</b> | <b>DARBAR CHOW MEIN</b> ✔️                                                                                                                                                                                |               |
| Delicious slow-cooked lamb mince and lamb pieces along with bone marrow and a host of Indian herbs and spices.                                                                                                                 |               | Stir fried noodles with bell pepper and onions<br><b>Chicken £10.95   Vegetable £9.95   King Prawn £12.95</b>                                                                                             |               |

# VEGETARIAN & VEGAN SPECIALS

**Mains £9.95 | Side £7.95**

|                                                                                      |                           |                                    |
|--------------------------------------------------------------------------------------|---------------------------|------------------------------------|
| <b>MASALEДАР BINDI</b> ✔️✔️✔️                                                        | <b>TARKA DAAL</b> ✔️✔️✔️  | <b>DUM ALOO KASHMIRI</b> ✔️✔️✔️    |
| Tender okra cooked in rich onion & tomato masala                                     |                           |                                    |
| <b>SAAG ALOO OR TOFU</b> ✔️✔️                                                        | <b>ALOO GOBI</b> ✔️✔️     | <b>DESI CHANA MASALA</b> ✔️✔️✔️    |
| Potato or tofu cooked with spinach                                                   |                           |                                    |
| <b>KHUM MUTTAR PANEER</b> ✔️✔️✔️                                                     | <b>SAAG PANEER</b> ✔️✔️✔️ | <b>BAGAN MIRCH KA SALAN</b> ✔️✔️✔️ |
| Mushroom, garden peas, Indian cottage cheese(paneer) cooked in a creamy tomato sauce |                           |                                    |
| Indian cottage cheese(paneer) cooked with spinach                                    |                           |                                    |



# DARBAR SPECIAL BIRIYANI

Served with curry sauce  
Biryani is an intricate rice dish made with layers of curried protein & rice. Given its use of adornments and luxurious finishes, it's no surprise that biryani has roots in Persian cuisine.  
**Chicken £11.95 | Lamb £12.95 | Vegetable £10.95 | King Prawn £14.95**

# SUNDRIES

|                                                                                                                |              |                                    |              |
|----------------------------------------------------------------------------------------------------------------|--------------|------------------------------------|--------------|
| <b>RICE</b>                                                                                                    |              | <b>BREAD</b>                       |              |
| <b>STEAMED RICE</b>                                                                                            | <b>£3.50</b> | <b>PLAIN NAAN</b>                  | <b>£3.50</b> |
| <b>VEG FRIED RICE</b>                                                                                          | <b>£3.50</b> | <b>GARLIC NAAN</b>                 | <b>£3.95</b> |
| Rice combined with a variety of mixed vegetables                                                               |              | <b>PESHWARI NAAN</b>               | <b>£3.95</b> |
| <b>PILAU OR FRIED RICE</b>                                                                                     | <b>£3.50</b> | <b>CHEESE NAAN</b>                 | <b>£4.25</b> |
| Long grain Basmati rice cooked with onions, whole spices & homemade garam masala to get its distinctive color. |              | <b>GARLIC &amp; CORIANDER NAAN</b> | <b>£3.95</b> |
| <b>CHICKEN FRIED RICE</b>                                                                                      | <b>£3.95</b> | <b>KEEMA NAAN</b>                  | <b>£4.25</b> |
| Boiled rice combined with eggs, chunks of chicken, white pepper, and spring onions.                            |              | <b>CHAPPATI</b>                    | <b>£1.50</b> |
| <b>COCONUT RICE</b>                                                                                            | <b>£3.75</b> | <b>GARLIC CHAPPATI</b>             | <b>£1.95</b> |
| Rice tempered with mustard seeds, curry leaves, and desiccated coconuts.                                       |              | <b>BUTTER CHAPPATI</b>             | <b>£1.95</b> |
| <b>LEMON RICE</b>                                                                                              | <b>£3.75</b> | <b>PLAIN PARATHA</b>               | <b>£3.75</b> |
| Rice tempered with mustard, turmeric, and lemon juice.                                                         |              | <b>VEGETABLE PARATHA</b>           | <b>£3.95</b> |
| <b>KASHMIRI PILAU RICE</b>                                                                                     | <b>£3.75</b> | <b>KEEMA PARATHA</b>               | <b>£4.25</b> |
| Rice cooked with fruits, nuts, cream, and white pepper powder                                                  |              |                                    |              |
| <b>MUSHROOM &amp; PEA RICE GF</b>                                                                              | <b>£3.75</b> |                                    |              |
| Long grain Basmati rice cooked with mushrooms, peas, whole spices & homemade garam masala.                     |              |                                    |              |
| <b>CHILLI GARLIC RICE</b>                                                                                      | <b>3.75</b>  |                                    |              |
| Extension of the popular fried rice with crushed chillies and garlic butter.                                   |              |                                    |              |
| <b>EGG FRIED RICE</b>                                                                                          | <b>3.95</b>  |                                    |              |
| Boiled rice combined with eggs, white pepper, and spring onions.                                               |              |                                    |              |
| <b>KEEMA RICE</b>                                                                                              | <b>3.95</b>  |                                    |              |
| Rice cooked with lamb mince and Indian spices.                                                                 |              |                                    |              |

# DESSERTS

|                                                                                                                 |              |                                                                                   |              |                                                                                                           |              |
|-----------------------------------------------------------------------------------------------------------------|--------------|-----------------------------------------------------------------------------------|--------------|-----------------------------------------------------------------------------------------------------------|--------------|
| <b>COCONUT SHELLS</b>                                                                                           | <b>£3.75</b> | <b>COCONUT ICE CREAM</b>                                                          |              | <b>Kulfi £3.95</b>                                                                                        |              |
| Salted caramel brownies                                                                                         |              | Gluten-free coconut ice cream with coconut shavings in a real coconut shell.      |              | Gluten-free Indian traditional ice cream is available in malai, mango, and pistachio.                     |              |
| <b>SALTED CARAMEL BROWNIES</b>                                                                                  | <b>£3.50</b> | <b>AFTER DINNER MINT</b>                                                          | <b>£3.95</b> | <b>Gulab Jamun</b>                                                                                        | <b>£3.50</b> |
| Vegan fudgy chocolate brownies upgraded with a layer of salted caramel running through the center of each bite. |              | This creamy syllabus is a spin on the classic mint choc chip.                     |              | Gluten-free spongy milky balls soaked in rose-scented syrup.                                              |              |
| <b>Add vanilla ice cream or vegan vanilla ice cream for 55p.</b>                                                |              | <b>Add vanilla ice cream or vegan vanilla ice cream for 55p.</b>                  |              | <b>Add vanilla ice cream or vegan vanilla ice cream for 55p</b>                                           |              |
| <b>MANGO COCONUT CHEESECAKE</b>                                                                                 | <b>£3.95</b> | <b>Double Chocolate Gateau</b>                                                    | <b>£3.95</b> | <b>Red Velvet Cheesecake</b>                                                                              | <b>£3.95</b> |
| A ginger crumb base with a mango and coconut mousse topped with a mango gel and sprinkled with toasted coconut. |              | A sinfully delicious chocolate cake layered with a chocolate-heavy cream filling. |              | A creative twist on the popular red velvet cake, combining the best of both worlds, cake, and cheesecake. |              |
| <b>Add vanilla ice cream or vegan vanilla ice cream for 55p.</b>                                                |              | <b>Add vanilla ice cream or vegan vanilla ice cream for 55p.</b>                  |              | <b>Add vanilla ice cream or vegan vanilla ice cream for 55p</b>                                           |              |

# MUNCHY BOX AT £10.95

Treat yourself to a box full of selected starters.

Includes:

**SELECTION OF PAKORAS, CHICKEN CHAAT, CHICKEN 65, SAMOSA, ONION BHAJI**

