

THE LITTLE INDIAN

TAKE-AWAY MENU

STARTERS

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| 1. SAMOSA | 35:- | 7. BEEF VINDALOO | 95:- |
| Fried pastry with a savoury filling of potatoes and peas, served with coriander & tamarind chutneys | | Beef curry in a spicy tomato sauce with vinegar | |
| 2. CHICKEN 65 | 45:- | 8. LAMB NAWABI KURMA | 110:- |
| Fried chicken marinated in spices | | Slow-cooked lamb in a rich and creamy cashew sauce with mild spices | |

MAINS

All main dishes are served with a portion of basmati rice

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| 3. CHICKEN TIKKA MASALA | 89:- | 9. PANEER MAKHANI | 95:- |
| Grilled chicken fillets in tomato & cream sauce | | Soft Indian cottage cheese in a tomato, cream & butter sauce | |
| 4. GUNTUR CHICKEN | 85:- | 10. DAL PALAK | 79:- |
| Spicy chicken in a thick onion, tomato & lemon masala | | Lentil stew with spinach & aromatic spices | |
| 5. PALAK MURGH | 85:- | 11. SABZI MAKHANI | 85:- |
| Chicken fillet in a creamy spinach & onion sauce | | Mixed vegetables in a rich tomato & cream sauce | |
| 6. ACHAARI MURGH | 89:- | | |
| Chicken fillet in a tangy pickle masala | | | |
- ### RICE & BREAD
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| 12. STEAMED BASMATI RICE | 25:- |
| 13. SAFFRON RICE | 30:- |
| 14. MALABAR POROTTA | 15:- |
| Flaky, layered flat-bread | |