

# VILLA SPECIALITIES

ALL DISHES ARE COOKED WITH FRESH GINGER AND GARLIC. RICE IS EXTRA AND NOT INCLUDED WITH ANY DISH. ALL THESE RECIPES CAN BE PREPARED WITH THE FOLLOWING:

Chicken Tikka	£ 8.95
Lamb Tikka	£ 10.45
Lamb or Prawns (not Tandoori)	£ 9.45
King Prawn	£ 12.95
Vegetable	£ 7.95

## Chili Tikka Masala

Barbecued & cooked with fresh ginger, garlic, green pepper with hot green chilies and fresh coriander

## Tikka Jaipuri

Tender pieces of roast chicken meticulously prepared with a selection of Punjabi herbs and spices, pan fried with mushrooms, onion and capsicums in a medium strength sauce.

## Tikka Mela

Barbecued & cooked with ginger, garlic, spring onion, plot tomatoes, fresh coriander and green chilies

## Tikka Malaidar

Cooked with spinach puree, green chilies, garlic and a dash of fresh cream

## South Indian Garlic Chili Tikka

Cooked with garlic paste, chilies and tomatoes, if you like: it hot and spicy, this will blow your mind!

## Tikka Punjabi Style

Marinated in yoghurt, delicate herbs and spices roasted in the tandoor and cooked to the Chef's own recipe. Hot & Excellent

## Tikka Garam Masala

Bite sized tikka pieces cooked with garlic butter and a blend of warm spices giving an excellent dish of medium strength

## Tikka Sing Sing Chandni

Marinated in yoghurt, with delicate herd and spices cooked in tandoor and pan fried with spring onions and capsicums with sweet and sour sauce

## Tikka Nentara

Barbecued & cooked with spring onion, Kashmiri methi and fresh coriander. For extra bite please ask for green chilies to be added

## Special Tikka Madras

Cooked in crushed green chilies and fresh coriander leaf. Very hot, thick gravy)

## Tikka Masander

With peppers, onions, tomatoes, green chilies (SLIGHTLY HOT).

## Tikka Mara

Cooked with green chilies, tomatoes and various vegetables (HOT).

## Tikka Murgh Rogani

Cooked with roast cashew nuts in a delicate sauce. For an extra bite, green chili can be added to any dish.