

# INDIA

26th September - 1st October 2014

AWARD WINNING INDIAN RESTAURANT



Tuesday 30<sup>th</sup> September

*Kerala and Tamilnadu Cuisine  
representing Southern India*

Amuse Bouche

**Soup**

Rasam

(Tamarind flavoured South Indian soup)

**Starters**

Daal Vada

(Spicy split chickpeas / Bengal gram fritters)

Lamb Pepper Fry

(Diced lamb cooked in curry style and finished with black pepper)

Kerala Chicken Tikka

(Chicken tikka marinated in curd and coconut masala, cooked in tandoor)

Baby Corn Bezels

(Baby corn fried in a rice flour batter)

**Main Courses**

Meen Mappas

(Coconut based fish curry)

Kari Kozhambu

(Lamb curry cooked in a tamarind and onion base)

Chicken Chettinad

(A famous and richly flavoured south Indian chicken dish)

Beans Poriyal

(Fresh beans tempered in mustard seeds and Indian spices)

Tomato Pappu

(Lentils cooked in tomato sauce)

Lemon Rice

(Lemon flavoured rice with peanuts)

**Dessert**

Sevian Payasam

(Vermicelli pudding)

€28 per person

Wednesday 1<sup>st</sup> October

*Himachali Cuisine  
representing North India*

Amuse Bouche

**Soup**

Khoru

(Yoghurt soup)

**Starters**

Pahari Chicken Tikka

(Chicken tikka cooked in green marination)

Kurkure Khumb

(Mushroom fried in rice and gram flour batter)

Gilafi Seekh Kabab

(Mince lamb cooked in tandoor, coated with capsicum and tomatoes)

Methi Tikki

(Fennel flavoured shallow fried patty of lentils, fenugreek and spinach)

**Main Courses**

Dhauladhari Chicken

(Tandoori chicken tikka cooked in dry mango powder sauce)

Chha Gosht

(Curd based lamb curry cooked in mustard oil)

Murgh Anardana

(Chicken cooked with pomegranate seeds)

Channe Ka Madra

(Chickpeas in a yoghurt curry)

Rasile Kachalu

(Boiled colococia cooked in tomato & onion gravy)

Himachali Apple Pulao

(Pulao rice with apple)

**Dessert**

Badami Kheer

(Almond flavoured rice pudding)

€28 per person

Days of



**SA RE GA MA**  
authentic indian cuisine



Should you suffer from any food intolerances or have any special dietary requirements, kindly inform your server.

Friday 26<sup>th</sup> September

*Gujarati and Rajasthani Cuisine  
representing Western India*

Amuse Bouche

**Soup**

Dal Aur Nariyal Ka Shorba

(Lentil and coconut soup)

**Starters**

Aloo Matar Ki Tikki

(Potato and green pea patty flavoured with asafoetida and royal cumin)

Makai Ke Pakore

(Carom seeds flavoured Batter fried baby corns)

Maans Ke Soole

(Strips of Lamb marinated in Indian spices and cooked to perfection)

Tilmili Murgh Seekh

(Skewered minced chicken, coated with sesame seeds and cooked in clay oven)

**Main Courses**

Murgh Ro Achaar Curry

(Chicken in a pickle curry)

Chicken Dhansak

(Chicken curry cooked with lentils)

Surati Lamb

(A mild lamb curry cooked with cashew nuts and poppy seeds)

Regna Bartha

(Charcoal roasted brinjal, mashed with fresh green chilli and ginger)

Gujrati Kadi

(Yoghurt and chickpea flour based curry)

Masala Bhaat

(Rice and veggies cooked together with ghee and spices)

**Dessert**

Nariyal Laddu

(Sweetened coconut dumplings)

€28 per person

Saturday 27<sup>th</sup> September

*Tandoori Night*

A vast variety of Tandoori dishes cooked in Sa Re Ga Ma's Authentic Tandoori Ovens.

Our chefs will marinate and cook a variety of meats, fish and breads (including chicken, lamb, pork, fish and prawns), in front of your own eyes on the Tandoori live stations.

Also included curry sauces.

Beverage included: still or sparkling water.

Live demonstration cooking by our chefs.

*First time in Malta ... Not to be missed.*

€35 per person



TEMPRANILLO VIIGNIER SYRAH ROSÉ CHARDONNAY MERLOT

**PALATINO** ... Official Wine for Days of India

Sunday 28<sup>th</sup> September

*Grand Indian Buffet Lunch*

A vast array of popular Indian Starters, Main Dishes, Breads, Rice, Salads and Sweets all cooked to perfection.

Eat as much as you like and enjoy a variety of Indian Cuisines.

Also included curry sauces.

Beverage included: still or sparkling water.

€35 per person



VERMENTINO

**... Official Beer  
for Days of India**

Monday 29<sup>th</sup> September

*Bengali Cuisine  
representing Eastern India*

Amuse Bouche

**Soup**

Chingri Shorba

(Prawn soup)

**Starters**

Bengali Fish Fry

(Deep fried preparation of marinated fish coated with egg and bread crumbs)

Achari Murgh Tikka

(Chicken tikka cooked with fragrant spices used in Indian pickles)

Hara Bhara Kabab

(Mixture of cottage cheese and spinach finished with Indian spices and cardamom powder)

Patrani Machhi

(Fish cooked in a leaf)

**Main Courses**

Kosha Mangsho

(A traditional Bengali recipe of goat meat, hot and spiced thick gravy just coats the meat pieces)

Doi Mach

(Fish cooked in a leaf)

Chicken Jalfrezi

(A tangy preparation of Shredded chicken cooked with bell peppers)

Chorchori Vegetable

(Fresh veg cooked with onion & tomato sauce)

Cholar Daal

(Channa dal cooked in mustard oil with coconut pieces)

Misti Pulao

(Mildly sweet, bengali rice preparation)

**Dessert**

Gulab Jamun

(Milk solid dumplings soaked in syrup)

€28 per person

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