



# KUTI'S NOORANI

♥ Healthy Option (V) Suitable for Vegetarian  
(N) Contains Nuts (GF) Gluten Free  
🔥 Medium Hot 🔥🔥 Hot (D) Contains Dairy Products

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## LUNCH MENU

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1 COURSE £5.50 - 2 COURSES £7.95

### STARTERS

#### *Aloo Tuk (V)*

Potato filled with a combination of lightly spiced vegetables.

#### *Chicken Barisa*

Chicken fried with onions, red and green chillies finished with twist of lime juice.

#### *Pastry Parcel Somosa (V)*

Triangular shaped parcels of wafer thin pastry envelops savoury spicy vegetables complimented with spicy onion and herb sauce.

#### *Chappa Kebab*

Lamb Kebab served with red onions, tomato, tamarind, yoghurt and chilli, rolled in hot chapatti (thin flat bread).

#### *Lamb Razella (V)*

Shredded lamb sautéed in aromatic spices and garnished with garam mosala.



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## MAIN COURSES

### *Mosala Garlic Chilli Lamb*

Lamb stir fried with red onions, roasted chilli and garlic and finished with coriander.

### *Kuti's Grilled Fillet Chicken Salad*

Chicken marinated in garlic, ginger, Greek yogurt, paprika and roasted chilli paste then char-grilled and served on a bed of baby spinach and rocket salad finished with twist of spicy tangy dressing.

### *Murg Rogan Josh*

Chicken cooked in a red onion and tomato gravy, spiced with aromatic garam masalar.

### *Chicken Tikka Mosala*

Marinated grilled chicken cooked in creamed coconut and almond sauce.

### *Sweet Pepper Chicken with Broccoli and Parsnip*

Grilled chicken, broccoli and parsnip tossed with garlic, mustard seeds and cardamon, served on sweet and spicy peppery sauce.

### *Peppery Beans with Coconut (V)*

Marinated grilled chicken cooked in creamed coconut and almond sauce.

### *Lamb Makhani*

Lamb Cooked with green peppers, pureed tomatoes and caramelised onions and crushed peppercorn.

### *Vegetable Bhuna (V)*

Seasonal vegetable cooked with roasted aromatic spices and combined in a creamy tomato base.

### *Ratan Manjosh (V)*

Spinach, paneer (mild vegetable cheese) and potato balls simmered in a tangy tomato and cashew nut sauce.