

## Vegetarian Items

### **Tandoori Paneer Tikka**

Cottage cheese marinated in yogurt based mixture.

### **Bhatti Wala Paneer Tikka**

Chef's special spice flavored chargrilled cottage cheese. Tossed in capcicum and onions.

### **Paneer Frankie rolls**

Spicy paneer tikka mixed with chutneys, wrapped in tortilla.

### **Kesari Paneer Tikka**

Cottage cheese, carom seed, cream, saffron.

### **Hara Bara Kebab**

Spinach potato and vegetable seekh kebab.

### **Gobi Tikka**

Caulifower marinated in our tikka marinade and roasted

### **Malai Broccoli**

Roasted Broccoli in a creamy marinade.

### **Cocktail Samosas / Spring Rolls**

A pastry parcel stuffed with mix vegetables,  
A pastry parcel stuffed with paneer.

**Bhajia** -Vegetables fried in batter,

**Bhajia** -Onion and spinach fried in batter,

**Bhajia** -Potato fried in batter.

## **Mogo Chips**

Cassava chips seasoned with chilli flakes.

## **Chilli Mogo**

Cassava chips marinated in chefs special sauce garnished with chilli flakes.

## **Peri-Peri Chips**

Crispy Potato Chips seasoned with our Peri-Peri Spice.

## **Crispy Chips**

Simple morish potato chips. Crispy on the outside, fluffy on the inside.

## **Papri Chaat**

Crispy cut pastry topped with potato, onions, chickpeas, sweet yogurt and tamarind sauce.

## **Punjabi Aloo Tikki & Chana**

Potato fritters, mildly spiced served with chick peas.

## **Punjabi Samosa Chaat**

Potato & pea cocktail pastry parcel Served with chickpeas, yogurt fresh onion and coriander.

## **Gol Gappe / Pani Puri**

Gol guppas stuffed with a spicy potato & chickpea mix. Served with Spicy Water.

## Non-Vegetarian

### **Murg Tikka**

Boneless cubes of chicken delicately marinated in a traditional tikka marinade.

### **Murg Pudina Tikka**

Boneless breast of chicken, marinated in mint & garlic.

### **Murg Hariyali**

Boneless chicken marinated in fresh spinach and coriander.

### **Murg Malai Kebab**

Breast of chicken in a mild and exotic marinade, finished in the tandoor.

### **Tandoori Chicken Wings**

Chicken Wings delicately marinated in a traditional tikka marinade.

### **Tandoori Kukkad**

Chicken on the bone delicately marinated in a traditional tikka marinade.

### **Reshmi Kebab**

Mince chicken cooked with fresh coriander, and exotic herbs, finished in clay oven tandoor.

### **Lamb Seekh Kebab**

Lamb mince kebabs cooked with fresh coriander, and exotic herbs, Finished in the clay oven.

*Omi's*

# BBQ MENU



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**Lamb**

## **Boti Kebab**

Pieces of tender lamb marinated with chilli, garlic and ginger.

## **Machli Amritsari**

Fresh fillet of fish, marinated in spices and a hint of wild marjoram, coated in a crisp batter, served with lemon.

## Biryanis

### **Sabz Biryani**

An authentic vegetable biryani, cooked in light saffron oil, with traditional biriyani spices

### **Mushroom Pulao**

Delicate Saffron Pulao made from long grain Himalayan Basmati and Fresh mushroom

### **Vegetable Pulao**

Mixed veg Pulao made from long grain Himalayan Basmati.

### **Hydrabadi Kache Gosht Ki Biryani**

Succulent lamb pieces & Himalayan basmati, flavored with cinnamon, Cardamom & exotic spices.

### **Murg Biryani**

Tender chicken pieces & Himalayan basmati, flavored with masalas & exotic spices.

## **Plain Raita**

Yoghurt

## **Cucumber Raita**

Yoghurt with cucumber and chaat masala

## **Boondi Raita**

Tiny balls of gram flour in yoghurt and chaat masala

## **Mixed Raita**

Yoghurt with grated carrots, cucumber, onions and chaat masala

## **Mint Chutney**

Fresh Mint and yogurt chutney

## **Imli Chutney**

Tamarind chutney

## **Mango chutney**

Sweet & sour mango chutney

## **Indian Kachumber Salad**

Indian style salad with cucumber, onions, tomato & lemon juice and spices

## **Punjabi Salad**

Fresh Salads and greens with cherry tomatoes