



Christmas Dinner Menu



Popadum

Served with 4 different kinds of chutney's

Gajab Ki Seekh

Mouth watering lamb kebabs to excite your taste buds

Chicken Pakora

Batter fried tantalizing bits

Palak Kebab

Shallow fried medallions of spinach and lentil stuffed with cheese and mint

Subz Pakora

Fresh vegetable fritters

Lal Mass

Spicy enough to keep you warm
A unique dish of lamb from Rajasthan in India

Nilgiri Korma

A dish named after a famous forest in southern India
Lamb cooked with fresh mint, coconut and cashewnut paste

Sharabi Kebabi Chicken Tikka Masala

Nation's favourite dish flavoured with Indian rum

Diwani Handi

Mix vegetables cooked with spinach, cheese and Chef's secret spices

Tadke Wali Dal

Yellow lentil simmered in fresh ginger and tempered with garlic

(Main Courses Accompanied with Assorted Rice and Bread)

Christmas pudding

Gulab Jamun

Traditional Indian dessert



Price: £ 18.95 excluding desert
£ 19.95 including desert

Head Chef
P.C. Thakur

*Some of our items contain Nuts, Seeds and other Allergic ingredients.
There is a small risk that traces of these maybe in other food served here.
If this might be a concern to you, please ask to speak to a Server who will be able to help you make an alternative choice.
The price includes V.A.T. at current rate.*

Tel: (0131)557 9899 web: www.9cellars.co.uk



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