

Dastaan-e-Hind (Sagas of the Sub-Continent)

– **All Dishes served with Buttered Tandoori Naan and Basmati Rice**

~ *This was made possible entirely due to the encouragement of the late Stan Mendy*

Jashn-e-Murg (A Celebration of Chicken)

Murg Korma (Chicken Korma) ~

Plot: Derived from the Urdu word for “braise”, the dish can be traced back to the 16th century and to the Mughal arrival into present-day North India, Pakistan, and Bangladesh. Lamb, beef, or game can also be used as the meat in a korma.

Cast: Chicken Breast, Yogurt, Almonds, Spices..... \$11.00

Murg Makhani (Butter Chicken) ~

Plot: A restaurant in Delhi, Moti Mahal, came up with the idea for Butter Chicken to find use for the extra chicken left-over after making tandoori chicken. Cooked for the man who became the first PM of India, it is ours now to relish.

Cast: Chicken Breast, Onion, Tomatoes, Cashews, Spices..... \$11.00

Murg Masala (Spiced Chicken) ~

Plot: While the history of the dish is “dish”puted, the most accepted tale is that it was made when a chef in Glasgow, angry at a bus driver for sending back a curried chicken claiming it was too dry, added tomato soup and spices to the chicken. They dined happily ever after.

Cast: Chicken Breast, Onion, Red Chilli Powder, Spices..... \$10.50

Murg Palak (Chicken Spinach) ~

Plot: They say Mrs. P is a magician in the kitchen. She makes spinach taste great, so I wouldn't bet against it. We present the dish from India endorsed by the Bobeye the sailor man. Did I spell his name right?

Cast: Chicken Breast, Spinach, Yogurt, Spices..... \$11.00

Murg Methi (Chicken in Creamy Fenugreek) ~

Plot: A dash of heat and a pinch of sweet this mouth-watering curry was introduced by yours truly, Mr. P. Introduction to India pending. Undisputedly best in Flesherton.

Cast: Chicken Breast, Fenugreek, Green Peas, Cream, Spices..... \$11.00

Dastaan-e-Gosht (Stories of the Lamb)

Bhuna Gosht (Stir- fried Lamb in Mughlai Gravy) ~

Plot: A popular dish in Pakistan, it is especially appreciated in UK where it was introduced by British-Indian expatriates. At The Restaurant we are proud to make this dish with locally raised lamb.

Cast: Grey Highlands Boneless Lamb, Onions, Tomatoes, Yogurt, Green Chillies, Spices..... \$11.25

Hara Masala Gosht (Green Curried Lamb) ~

Plot: Lamb marinated in spring green spices and slow cooked. Another non-lethal Pakistani export, this lamb is healthy and tasty made with wholesome locally raised lamb.

Cast: Grey Highlands Boneless Lamb, Spinach, Mint, Fenugreek, Green Chillies, Spices..... \$11.25

Shahi Gosht Korma (Lamb Korma) ~

Plot: The suffix Shahi is used to denote royal roots of a dish. This flavourful curry was first cooked in the kitchens of the Mughal Emperor Akbar. The roots for this recipe lie further back in history. Like much of Indian pop-cuisine, the korma was brought to India by the Mughals who came before Akbar, from Persia. The method for cooking lamb korma has remained unchanged for over 500 years.

Cast: Grey Highlands Boneless Lamb, Onions, Yogurt, Cashews, Spices..... \$11.25

Quissey Idhar Udhar Kay (The Other Tales)

Masala Machhi (Stewed Fish) ~

Plot: What does Aakash do when asked to cook up a surprise for someone? He mixes cuisines. This flavourful curry borrows its base spicy and citrusy flavour from traditional Goan cuisine and combines it with the western style of stewing with vegetables to create a dish that is as hearty as it is fishy.

Cast: Filleted Haddock, Pasta Sauce, Veggies, Spices \$10.50

Rogan Josh (Curried Beef Stew) ~

Plot: It is a staple of Kashmiri cuisine – where it was introduced by the Mughals. The spices used in this recipe serve more to create an aroma than to create heat and is mild enough to be appreciated by all palates.

Cast: West Grey Beef, Onions, Tomatoes, Spices \$10.50

Keema Matar (Minced Meat) ~

Plot: The story of this dish can be traced from the House of Royals during Mughal rule, to the House of Commons in the modern times.

Cast: West Grey Beef, Green Peas, Green Chillies, Spices \$10.50

Kahaani Baaghon Sey (Ever“green” Stories)

Kolhapuri Sabzi (Vegetable Kolhapuri) ~

Plot: Despite what the name may suggest, this curry is not actually a part of Kolapore, ON cuisine, but is inspired by the cuisine of Kolhapur, India. The curry takes some of the main aspects of Kolhapuri cuisine such as heat, flavour, and the roasted spices.

Cast: Roasted Coconut, Veggies, Cashews, Spices \$8.50

Chana Masala (Spiced Chickpeas) ~

Plot: Chickpeas cooked in spices and topped with coriander. A popular curry which originated in Northern India. Different variations can be found across the sub-continent. This curry is so versatile that it can be found in restaurants as well as street food carts.

Cast: Chickpeas, Onions, Potatoes, Spices \$8.50

Baigan Bhartha (Roasted & Spiced Eggplant) ~

Plot: Originated in South India before going on to become a main dish in Indian, Pakistani, and Bangladeshi cuisines, and now gaining ground in Flesherton.

Cast: Eggplant, Onions, Tomatoes, Spices \$8.50

Palak Paneer (Cottage Cheese & Spinach) ~

Plot: Another North Indian curry with variations existing across India. Some say that the curry holds cultural significance since paneer is an important source of protein for the largely vegetarian population of India.

Cast: Paneer, Spinach, Yogurt, Spices \$9.50

Pav Bhaji (Spicy Vegetable Medley) ~

Plot: Unlike keema, this dish moved from the streets to the posh palatial surrounds of modern day India.

Cast: Mashed Mixed Veggies, Spices \$8.50

Navratan Korma (Creamy Vegetable Medley) ~

Plot: From Mughal courts to your dinner table, Navratan means nine gems and this curry true to name has a medley of vegetables in it with delicious paneer and cashews.

Cast: Paneer, Mixed Veggies, Cream, Spices \$9.50

Paneer Tikka Masala (Curried Cottage Cheese) ~

Plot: Conceived initially as a vegetarian foil for the Chicken Tikka Masala, this curry has gained popularity and is now one of the most popular vegetarian dishes around the world.

Cast: Paneer, Green Pepper, Dried Fenugreek, Cream, Spices \$9.50

Aur Vagairah (Sides)

Raita or Papadam ~ \$1.50

Dal Tadka or Dal Makhani ~ \$4.50