

Halimah

Contemporary Indian & Bangladeshi Restaurant

Valentines

MENU FOR TWO



APPETISER

2 Popadoms & Pickle Tray

STARTER

Mix Starter

DESSERT

Gulab Jamon

MAIN COURSE AVAILABLE IN CHICKEN,
LAMB OR VEGETABLE (KING PRAWN £5.00 EXTRA)

Akbary *Cooked in the clay oven, then cooked in the chef's special cocktail sauce. Mild to medium.*

Rezela *Grated onion, garlic, ginger and exotic spices cooked with whole green chillies, a touch of fresh yoghurt and a few drops of rose water. Creamy and medium spicy.*

Pasanda *A dish originated in North India, marinated in spectacular mild creamy sauce.*

Jalfrezi *Cooked with fresh chopped green chillies, green peppers, chopped onion and fresh coriander, garnished with a touch of ginger. Fairly hot and spicy.*

Makhani *Cooked with ghee and cream and served with authentic cream mild sauce.*

Served with Pilau Rice & Nan Bread

£38.00 PER COUPLE

Bring Your Own Bottle

NO CORKAGE CHARGE