

# Lunch Menu

12.99 per person

Monday - Friday

12:00 - 15:00

Enjoy a delightful selection of dishes curated by our expert chef, each dish promising a burst of exquisite taste and freshness.

Experience the essence of Kinara—a haven for those who appreciate the artistry of great Indian cuisine.

Please inform us of any allergies or dietary requirements prior to placing your order. Your well-being is our top priority, and we are committed to ensuring a safe and enjoyable dining experience for all our guests.

## Starters

### Sabzi Bhajji

These elegant vegetable fritters captivate with their crispy perfection and aromatic spices, creating a sensory journey of exquisite flavours and textures.

### Hummus aur Paratha

Taste the creamy richness of smooth hummus paired with warm, flaky paratha, creating a harmony of Middle Eastern and Indian flavours that dance on the palate.

### Murgh Tikki

Minced chicken patties with a blend of aromatic spices and expertly cooked to perfection, yielding a succulent texture and an explosion of tantalizing flavours with every bite.

### Sabzi Kathi Roll

Vibrant medley of vegetables, and exotic spices, wrapped in a soft, flaky paratha, offering a delightful fusion of textures and tastes in every bite.

## Main Courses

### Shah Jahani Quorma

Taste a culinary masterpiece with chicken that tantalizes the senses. Creamy indulgence blends seamlessly with the nuttiness of pistachios, crafting a velvety symphony that will leave you craving for more.

### Lahsun Morich Murgh

Experience fiery garlic-infused chicken, intensified by Morich chilli's heat. A tantalizing fusion of pungent and spicy, creating an unforgettable taste.

### Paneer Maharajah

A regal delight where paneer takes centre stage, luxuriating in a sumptuous sauce crafted from tomatoes, cream, and cashews. A dish of richness and indulgence.

### Dal Sultani

Golden-yellow lentils gently meld with tomatoes, earthy cumin, and a curated blend of spices, infusing the dish with rich, aromatic essence, crowned with a red chilli and fragrant spice-infused *tadka*.

## served with

### Saadam

Steamed Basmati rice

### Kalonji Naan

Soft and fluffy Indian flatbread are sprinkled with Nigella seeds, adding subtle nuances of smoke to every bite.

### Sabzi Paratha +1.5

Freshly cooked paratha stuffed with a delectable mixture of seasonal vegetables and aromatic spices.



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SHABU  
NATARAJAN