



KOYAL
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INDIAN DINING

KOYAL 2nd ANNIVERSARY MENU

DATE 22ND & 23RD SEP £45 PER PERSON EVENT STARTING TIME 6.30PM

Limited seats available, so please call us to reserve your table and avoid missing out!

AMUSE BOUCHE

✓ Dhokla (D)

Layered fermented lentil cake with tempered curry leaves, coconut & mustard

STARTERS TO SHARE

✓ Bombay Onion Bhaji (M)

Red onion and fennel fritters served with mango and pickled mustard dip

Chilli Garlic Tiger Prawns

Crispy tempura fried tiger prawns tossed with chilli garlic sauce, onion and lime

Old Delhi Chicken kebab (D, M)

Double marinated chicken thigh with homemade tandoori masala, black cardamom, fenugreek, and Kashmiri chilli, served with mint and coriander chutney

REST COURSE

Green mango and masala Shikanjee

An ultimate summer sip with green mango, mint and roasted cumin

MAINS TO SHARE

Champaran Matka Ghost

Slow cooked lamb with whole spices, garlic, ginger, mustard oil and potato

Meen Perattu, Keralian Fish Roast

Wild caught Sea Bream slowly roasted with coconut, shallots, cherry tomatoes and curry leaves

✓ Badami Paneer Kofta (N, D)

Cottage cheese dumplings with silky cashew and brown onion sauce

✓ Kali Dal (D)

Slow cooked black lentils with tomato, fenugreek and butter

Zaffrani Pulao (N, D)

Long grain basmati rice cooked with saffron, cinnamon and brown onions

Methi Naan (G,D)

Tandoori bread, with fresh Fenugreek leaf and butter

DESSERT

Baked Rosogolla (D)

Kolkata style baked cottage cheese dumplings with rich milk, saffron and green cardamom