

## Starters

<b>Roast Duck Mini Faratha</b> <i>Thin sliced of duck marinated and mixed with exotic herbs, rolled in a mini faratha.</i>	12.90
<b>Pan-fried Scallops à la Façon du Chef</b> <i>Scallops marinated overnight with black pepper, chopped ginger &amp; fresh herbs, pan-fried with a touch of white wine. Served on a crispy mini puri (Mauritian special).</i>	13.90
<b>Crab Creole</b> <i>Zucchini flower stuffed with crab meat cooked in a Creole style (Mauritian delicacy).</i>	11.90
<b>Vegetable Samosa</b> <i>A home-made pastry filled with potatoes, peas, spices and fresh herbs.</i>	7.90
<b>Potato Patties</b> <i>Patties of mashed potato mixed with green chillies, ginger, coriander, spices and Bukhara's special sauce.</i>	8.90
<b>Chilli Salt &amp; Pepper Giant Prawns</b> <i>King Prawns' marinated with five spices &amp; garlic, pan-fried with a touch of white wine.</i>	14.90
<b>Calamari Croustillant</b> <i>Squid marinated with black peppers, mustard seeds and roasted cumin, cooked to perfection. (Vijay's Specialty).</i>	12.90
<b>Chicken Tikka</b> <i>Juicy boneless chicken marinated in Bukhara's masala and Yoghurt, broiled in tandoor.</i>	11.90
<b>Lamb Cutlets</b> <i>Young lamb cutlets marinated with fresh ginger, yoghurt and tandoori masala, broiled in tandoor.</i>	12.90
<b>Green Watercress Salad</b> <i>Mix with Spanish onions, tom, carrots, cucumbers tossed in a Vinaigrette dressing</i>	7.90
<b>Bukhara Platter for 2 or more</b> <i>Chicken tikka, lamb cutlets gingered mint fish and potato patties.</i>	27.90

## Main course from the Tandoor

<b>Five Spices Garlic King Prawns</b> <i>King Prawns marinated with five spices and garlic, cooked in tandoor.</i>	22.90
<b>Tandoori Chicken</b> <i>A traditional chicken beautifully tendered and marinated with fine Indian spices, ginger, garlic, lemon juice and yogurt braised in tandoor.</i>	20.90
<b>Tandoori Perch Fish</b> <i>Fillet of sea perch marinated overnight with exotic herbs and spices barbecued in tandoor.</i>	22.90
<b>Bukhara Lamb Cutlets</b> <i>Fresh ginger flavored young lamb cutlets marinated in yoghurt and tandoori masala, broiled in tandoor.</i>	22.90

## House Special

<b>Goat Curry</b> <i>Goat on the bone cooked in a traditional rustic style widely eaten all over India.</i>	20.90
<b>Prawn à la Mauritian</b> <i>Hot Prawn rougaille from the island of Mauritius (Vijay's Specialty).</i>	23.90
<b>Creamy Saffron Chicken</b> <i>Serve on a bed of sautéed spinach &amp; potatoes</i>	23.90
<b>Vindaille Of Fruit De Mer</b> <i>A mix of fresh seafood cook with onions, mustard seeds, turmeric, lemon juice, red &amp; green peppers (popular dish in Mauritius)</i>	25.90
<b>Duck Canelle Rouge</b> <i>Breast of duck simmered in five whole spices, red wine with orange, Sautéed with peeled tomato, olives &amp; garlic, touch of thyme and olive.</i>	24.90

## Mains from the Curry Delight Seafood

<b>Prawn Pardanaisi</b> <i>Fresh king prawns cooked with onions, green chilli, ginger, coconut milk.</i>	22.90
<b>Kari Camaron</b> <i>Fresh King prawns cooked in Creole style. (Chef's Specialty).</i>	22.90
<b>Mixed Seafood Masala</b> <i>A combination of seafood- fresh prawns, fillet of perch, calamari &amp; scallops cooked gently to perfection.</i>	23.90
<b>Mailapuri Fish Curry</b> <i>Fillet of fish cooked with Madras spices, slice of green chilli, ginger tomato and curry leaves, cumin and eggplant.</i>	22.90

## Chicken

<b>Butter Chicken</b> <i>Boneless chicken half cooked in tandoor finished with creamy tomato based sauce, cream and butter, with a touch of fenugreek for a delicate palate.</i>	12.90
<b>Chicken Khorma</b> <i>A mouth watering chicken made from almonds &amp; cashew nut based curry sauce.</i>	19.90
<b>Chicken Kalia</b> <i>Marinated with yogurt, garlic, mint, cinnamon &amp; cloves braised on slow fire.</i>	11.90
<b>Poulet Aux Quatre Coco</b> <i>Marinated chicken sautéed with cumin, dry coconut, yogurt, dry chillies &amp; garam masala. Serve dry.</i>	7.90

## Lamb

<b>Spicy Dry Lamb Curry</b> <i>Serve on a bed of garlic spinach.</i>	19.90
<b>Rogan Josh</b> <i>Lamb cooked in a traditional Northern Style with sun dried fried onions.</i>	18.90
<b>Pistachio Nilgiri Lamb</b> <i>A khorma speciality from the house of Nizam – mild lamb with pistachio and yoghurt.</i>	18.90
<b>Lamb Dansak</b> <i>Cook in a puree of lentils &amp; spinach</i>	21.90
<b>Beef</b>	
<b>Beef Vindaloo</b> <i>An all famous from Goa - hot and spicy with onion pickle.</i>	18.90
<b>Beef Butter Masala</b> <i>From a Christian wedding banquet, dices of beef tempered with mustard seeds.</i>	18.90
<b>Mauritian Beef</b> <i>Beef marinated overnight- pan-fried with onions, garlic, shallots, thyme, finished with a tomato base – mild, medium or hot. (Mauritian special).</i>	18.90

## Vegetarian Specials

<b>Diwani-Ghandi</b> <i>Garden fresh vegetables cooked aromatically with a blend of spices.</i>	22.90
<b>Kofta Charminar</b> <i>Grated cottage cheese, potato, fresh spinach and apricots dumplings stuffed with raisins &amp; cashew nuts, simmered in an almond based curry sauce.</i>	22.90
<b>Aloo Aubergine</b> <i>Sautéed eggplant, tomato &amp; potato, tempered with five Indian Spices. (Punch Foran).</i>	15.90
<b>Saag Paneer</b> <i>Cottage cheese cooked with a puree spinach.</i>	14.90
<b>Okra – Do – Piazza (seasonal)</b> <i>Okra sautéed with onions, tomatoes &amp; coriander.</i>	15.90
<b>Kari Légumes – Mauritian</b> <i>A mélange of vegetables cooked in island style curry sauce.</i>	15.90
<b>Mushrooms &amp; Chickpea Bhaji</b> <i>Mix of mushrooms &amp; chickpeas cook in rougaille of tomatoes &amp; fresh herbs</i>	14.90
<b>Bhukara Dhal</b> <i>A must to complete an Indian Meal. Split peas cooked in a slow fire, tempered with mild spices and fresh herbs.</i>	13.90

## Side Dishes

<b>Pappadams</b>	3.50
<b>Cucumber Raita</b>	3.00
<b>Mango Chutney</b>	3.00
<b>Banana and Coconut</b>	3.00
<b>Tomato and Onion</b>	3.00
<b>Pickles - Mixed, Lime or Mango</b>	3.00
<b>Side Dish Platter</b> <i>Four selections of condiments, tomato &amp; onion/cucumber raita/ mango chutney/ banana &amp; coconut.</i>	9.90

## Variety of Indian Breads

<b>Plain Naan</b> <i>Baked in tandoor, raised bread enriched with egg, milk and yogurt.</i>	19.90	3.50
<b>Garlic Naan</b> <i>Naan with fresh garlic.</i>	19.90	4.00
<b>Peshwari Nan</b> <i>Naan stuffed with nuts and fruits.</i>	21.90	5.00
<b>Mushroom Chicken Kulcha</b> <i>Naan stuffed with minced mushroom and chicken with a blend of spices.</i>	20.90	5.50
<b>Onion Kulcha</b> <i>Naan stuffed with onions, spices and fresh herbs.</i>		5.00
<b>Roti</b> <i>Indian bread made with wholemeal flour.</i>		3.50
<b>Aloo Paratha</b> <i>Wholemeal bread stuffed with mashed potatoes and fresh herbs.</i>		5.00
<b>Paneer Kulcha</b> <i>Cheese and Spiced Nan.</i>		5.00

## Rice

<b>Saffron Basmati Rice</b> <i>Steamed basmati rice with saffron.</i>	18.90	2.00
<b>Peshwari Rice</b> <i>Rice cooked with gee, dry fruits &amp; nuts.</i>	18.90	4.90
<b>Briyani</b> <i>Lamb or chicken cooked with spices, chopped mint, fresh coriander, yoghurt and mixed with steamed saffron basmati rice.</i>		
<b>Prawn Chicken</b>		23.90
<b>Lamb or beef</b>		20.90
<b>Vegetarian</b>		15.90

## Desserts

<b>Mango or Pistachio Kulfi</b> <i>Mango flavoured Indian Ice-cream.</i>	14.90	9.90
<b>Chai Ice-Cream</b> <i>Tea flavoured Indian ice-cream</i>	15.90	9.90
<b>Gulab Jamun serve with poached fruits</b> <i>Dumplings of creamed cheese, deep fried and soaked in sugar syrup.</i>		7.90
<b>Honey Fig Pistachio ice-cream</b> <i>Pyramid shape ice cream serve with a cinnamon &amp; cardamom coulis</i>		12.90
<b>Almond Kulfi Spire</b> <i>Serve with vanilla &amp; orange blossom syrup</i>		12.90
<b>Sorbet</b> <i>Lemon, Mango, Raspberry, Passion fruit, apple &amp; rose</i>		9.90
<b>Ice-cream</b> <i>Vanilla, Chocolate, Chestnut.</i>		9.90
<b>Fruit Salad</b> <i>A mélange of fresh fruits serve with your choice of sorbet.</i>		10.90



**Le Bukhara  
Restaurant**