

OPEN ALL DAY FROM 12pm-10pm

AWARD WINNING RESTAURANT
VILLAGE INDIYA

Grays

A Taste Worth Travelling For...

4 COURSE LUNCH

with a glass of bubbly for Mum

SPECIAL LUNCH FROM - 12-5pm

£17.95^{PP}

SEE MENU ON THE BACK



Ali Hussain, Jackie Doyle-Price MP,
Ainsley Harriot & Chef Abdus Sahid



29 Lodge Lane, Grays RM17 5RY
01375 39 29 92 • www.villageindiya.com

VEGETABLE OPTIONS AVAILABLE PLEASE ASK

STARTERS

CHICKEN TIKKA (D)

Marinated chicken cooked in tandoor.

SHEEK KEBAB

Minced lamb skewered and grilled in tandoor.

VEG SAMOSA'S (G) (V)

Filled pastries with vegetable

PRAWN PURI (G)

Prawns cooked with medium spice, served on pancake.

ALOO TUK TUK (G) (V)

Spicy potato mash coated with breadcrumbs, deep fried, served with sweet chilli dip...famous street food of Bangladesh.

MAINS

(Served with Pilau Rice or any Naan)

LAMB SHANK

Lamb shank slow cooked with onion, peppers, cherry tomatoes and herb sauce.

CHICKEN SHASHLICK (D)

Chicken barbecued with chunky peppers and onion.

KORAI TIGER PRAWN

Succulent tiger prawns cooked with aromatic spices in well flavoured thick sauce.

CHICKEN TIKKA MASALA (D) (N)

British favourite – with almonds and coconut in a sweet sauce.

CHICKEN BHUNA

Chicken cooked with onions, peppers, cherry tomatoes in a thick aromatic sauce. Medium spice.

VEG SIDE

(Share a Side)

BOMBAY ALOO OR ONION BHAJI

DESSERT

INDIAN ICE CREAM OR ANY COFFEE