



4550 Miles From Delhi

Nottingham Food & Drink Festival Menu Wednesday 29th June – Sunday 10th July

Appetiser

Poppadum's, with an assortment of chutneys

Starters (Mixed Platters)

Lasooni Chicken

Marinated Overnight in yoghurt, flavoured with garlic, ginger and spices, then cooked in clay oven.

Gilafi Seekh Kebab

The traditional seekh of lamb mince with distinct flavours, creating an extraordinary play of tastes.

Aloo Tikki

Shallow fried potato cakes filled with asafoetida tempered peethi of peas.

Mixed Vegetabl Pakora

The Pakora served at 4550 from Delhi are the real McCoy.

Crips nuggets of onions, vegetables and spices delicately coated in batter and deep fried.

Main Course

Chicken Karahi

Tender pieces of chicken cooked in a thick onion and tomato gravy, garnished with coriander and ginger.

Butter Chicken

The Perennial favourite of marinade and tandoor grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted meat and fenugreek

Lamb Rogan Josh

The classic Lamb curry of Kashmir, braised in a concentrated broth and finished in a rich gravy of myriad spices that provide a host of subtle flavours.

Pulao Rice

Basmati rice cooked with saffron

Traditional Naan

£13.95 – Eat as much as you like



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Maid Marion Way / Mount Street , Nottingham , NG1 6HE
nottingham@4550.co.uk



4550 Miles From Delhi

Nottingham Food & Drink Vegetarian Festival Menu

Wednesday 29th June – Sunday 10th July

Appetiser

Poppadum's, with an assortment of chutneys

Starters

(Mixed Platters)

Paneer Shashlik

Chunks of tomatoes coated in yoghurt based marinade, then barbequed with onions and peppers

Mixed Vegetabl Pakora

The Pakora served at 4550 from Delhi are the real McCoy.

Crips nuggets of onions, vegetables and spices delicately coated in batter and deep fried.

Hare Bhare Kebab

Patties of potatoes, French beans and carrots mashed together with torn spinach and coriander leaves, spiced with ginger and chillies.

Main Course

Tarka Daal

A lentil preparation made into an exotic dish with the tempering of garlic, ginger and whole red chillies.

Vegetable Jalfrezi

Garden fresh assorted vegetable, cooked with spicy masala sauce, garnished with ginger juliennes and coriander

Malai Kofta

A creamy Kofta of squash, khoya and cream cheese simmered in a silky smooth gravy of tomatoes flavoured with garam masala and kosoori methi.

Pulao Rice

Basmati rice cooked with saffron

Traditional Naan

£13.95 – Eat as much as you like



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