



## GUJARATI HOMEMADE

### **MRS PATEL'S ULTIMATE BBQ**

Home made succulent Tandoori chicken pieces marinated for 32 hours. A unique recipe infused with irresistible flavours. Served with vegetable Biryani, fresh coriander, lemon, chutney and yoghurt Raita.

### **MRS PATEL'S SCRUMPTIOUS LAMB**

Marinated with delicate spices for 24 hours allowing the ingredients to be absorbed. Slow cooked with a hint of mint. Served with vegetable Biryani, fresh coriander, lemon, chutney and yoghurt Raita.

### **MRS PATEL'S SPECIALITY COMBO**

Can't decide? Have both! All in one Ultimate BBQ Tandoori Chicken and Scrumptious Lamb. Especially for the meat lovers. Served with vegetable Biryani, fresh coriander, lemon, chutney and yoghurt Raita.

### **MRS PATEL'S STREET FOOD CLASSIC SAMOSA CHAAT**

2 home made Samosas. Gujarati chic pea curry, fresh coriander and fresh red onions. They're crunchy and savoury. Served with a drizzle of chutney sauce. A very popular vegetarian & vegan dish (v)

### **MRS PATEL'S SPICED FRIES**

Crispy Fries, seasoned with a dry blend of spices. Served with homemade chutney dip. (v)

### **MRS PATEL'S SPICY POTATO BITES**

These delicately spiced potatoes are crispy on the outside and soft on the inside. Served with homemade chutney dip (v).  
Enjoy on the go...

### **MRS PATEL'S LAMB BURGER**

Minced lamb patties infusing fresh, dry spices and hint of mint. We leave them for 12 hours to deepen the flavours. Shallow fried slowly on a low heat allowing the meat to be soft and tender.

### **MRS PATEL'S CHICKEN TIKKA WRAP**

The chicken is marinated using a combination of fresh spices. It's an old-school homemade technique producing texture and taste. Served on a warm wrap with salad and sauces.  
Easy to eat on the move...

### **MRS PATEL'S ULTIMATE TANDOORI**

Home made succulent Tandoori chicken pieces marinated for 32 hours. A unique recipe infused with irresistible flavours. Served with vegetable Biryani, fresh coriander, lemon, chutney and yoghurt Raita.

### **MRS PATEL'S LAMB POT**

Soft and tender lamb curry. Slow cooked to absorb the flavour. Another authentic Mrs Patel's curry recipe handed down through many generations.

### **MRS PATEL'S KIDS MEAL**

Chicken or Lamb wrap. For the smaller appetite.

**LET THE SPICES FLOATING IN THE BREEZE TAKE YOU TO GUJARAT.**

[www.mrspatels.co.uk](http://www.mrspatels.co.uk)

Call Kapil Patel: 07941 114597