



VALENTINE'S MENU @ Ruchii (€35.95 pp)

Welcome Drink on arrival

STARTER (CHOOSE ONE)

SAMOSA CHAAT

Crispy crushed pastry parcels stuffed with potatoes, crispy gram threads, honey youghurt, tamarind and date chutney.

TANDOORI PANEER TIKKA

Homemade cottage cheese, roast peppers & carom seeds

GUNPOWDER CHICKEN

Chicken diced, nigella seeds, ginger ,garlic, garam masala, golden fried in gunpowder, served with sweet and sour chutney.

SESAME PRAWN FRY

Tiger prawns served with homemade tomato & lentil chutney

MAIN COURSE (CHOOSE ONE)

PANEER MAKAN MASALA

Tandoori grilled cottage cheese, mixed peppers, in velvety tomato, musky, fenugreek sauce, finished with cream and honey.

CHICKEN CHETTINAD

South Indian most popular dish, chicken simmered in coconut sauce with chef special chettinad spice, tempered with mustard seeds & curry leaves.

NALLI GOSHT

Traditional Awadhi-style : Lamb-shank simmered for 8 hrs in golden Onion, Green Cardamom, with Star-anise and Ginger.

MEEN MOLI JINGA

Jumbo prawns, simmered in onion, green chilli, ginger,garlic, turmeric & coconut sauce.

(Mains served with Rice,Naan & Andhra Potatoes)

DESSERT

CHOCOLATE MARQUISE

