

8848 ABERDEEN

RESTAURANT WEEK MENU

LUNCH@20 DINNER@25



8848  
RESTAURANT

## PRE-STARTER

### Avacado Dahi Puri

Crispy bite-sized puris stuffed with mashed avocado, finished with cool yogurt, tangy chutneys and crunchy sev – a light, modern twist on classic dahi poori.

## STARTERS

### Kasundi Murgh Tikka

Chicken pieces marinated in Bengali kasundi mustard, yogurt and spices, cooked in the tandoor for a smoky, tangy tikka with a gentle chilli heat.

### Aloo Mushroom Tikki

Shallow-fried patties of mashed potato and sautéed mushrooms mixed with herbs and spices

## MAIN COURSE

### (SHARING TABLE BUFFET)

### Murgh Kashmiri Tikka Masala

Tender chicken tikka cooked in a rich Kashmiri-style tomato and cream sauce

### Rara Gosht(Mutton Curry)

A rich North Indian mutton curry made with both chunky pieces and minced meat, slow-cooked together in a spiced yogurt, tomato and onion gravy robust and deeply flavourful.

### Kala Maas Ka Dal

A slow cooked black gram lentil dish gently simmered onion, ginger, garlic & traditional spices

## DESSERT

### Mango Phirni

Silky chilled rice pudding with sweet mango, cardamom and saffron, topped with crunchy nuts.

**VEGETARIAN & GLUTEN FREE OPTIONS  
AVAILABLE UPON REQUEST**

IF YOU HAVE ANY ALLERGY OR A DIETARY  
REQUIREMENT PLEASE INFORM OUR STAFF  
MEMBER