

2024 NYE Celebration

Before You Start

Poppadoms & Chutney Trio

Meat Starters

Twenty 1 Chicken Tikka (GF)

Boneless chicken pieces marinated in our special blend of spices full of flavour

Masala Fish (GF)

Two fillets of Tilapia marinated in our masala with a blend of garlic, ginger, black pepper, lime, carom seeds, and red chilli

Lasooni King Prawns (GF)

Delicately marinated Jumbo prawns with mixed herbs, garlic, spices, and black pepper

Lamb Chops (GF)

Lamb chops Marinated in aromatic herbs and spices cooked to tender perfection

Tandoori Wings (GF)

Chicken wings marinated in a blend of spices and cooked to perfection in our clay oven

Chicken Seekh Kebab

Char-grilled minced chicken mixed with fresh herbs and combination of aromatic spices

Lamb Seekh Kebab

Char-grilled minced lamb mixed with fresh herbs and combination of aromatic spices

Tandoori Chicken Drumsticks

Chicken drumsticks marinated in a blend of spices and cooked to perfection in our clay oven

Vegetarian Starters

Chili Chips (VG)

Classic chips tossed in sweet chilli sauce for a hint of extra kick

Crispy Bhajias (V)

Fried potato slices Marinated with ginger and garlic

Twenty 1 Paneer Special

Our signature chilli paneer, cooked in our special blend of spices, served with onions and peppers

Twenty 1 Chilli tofu

Our unique blend of spices with vibrant chilli flavours, and peppers, served with peppers and onions

Aubergine Stir Fry

Crispy aubergine prepared with garlic, chilli, and soy sauce

Vegan Chicken Kebabs

Char-grilled minced vegan chicken replacement mixed with fresh herbs and combination of aromatic spices

Vegan Lamb Kebabs

Char-grilled minced vegan lamb replacement mixed with fresh herbs and combination of aromatic spices

Onion Bhajia

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection

Meat Mains

Garlic Chilli chicken (GF)

A true representation of a perfect balance of sweet, tangy, intense, and spicy flavours

Butter Chicken (N)

A well known classic, cooked with a touch of twenty 1 perfection of indian cooking

Railway Dhaba Chicken (GF)

A traditional dish served since colonial times, with Rustic and luscious chicken, served with a potato in a rich gravy

Railway Dhaba Lamb (GF)

A traditional dish served since colonial times, with Rustic and luscious Lamb, served with a potato in a rich gravy

Chicken Biryani

Tender marinated chicken served with Steamed Basmati rice, blended with mild spices and complimented with a touch of saffron

Chicken and Keema Mix Karahi

Minced lamb with fresh garden peas and chicken pieces, cooked with onions, garlic, ginger, chillies and tomatoes

Chef's Special Fish Curry

Tilapia cooked with ginger and chillies in a special gravy featuring a blend of fragrant spices

Vegetarian Mains

House Special Daal Mix (V)

Mixed lentils in a rich garlic and ginger sauce

Matar Paneer

Cottage cheese cooked in a fresh gravy with green garden peas

Veg Hyderabadì (VG)

A dense, creamy texture of mixed vegetable curry topped with cheese, featuring authentic flavours of Hyderabad

Paneer Butter Masala

A well known classic, cooked with a touch of twenty 1 perfection of indian cooking

Vegetable Biryani

Basmati rice flavored with cardamon, cloves, cinnamon, and cumin, garnished with crispy brown onions.

Vegan Chicken Butter Masala

A timeless classic made with all vegan soya based chicken meat replacement

Bombay Aloo

Baby potatoes cooking in a tomato based curry with a medley of spices

Breads

Plain Naan

Garlic Naan

Keema Naan

Chilli Naan

Peshwari Naan

Plain Tandoori Roti

Lachha Paratha

Butter Naan

Garlic & Coriander Naan

Keema Cheese Naan

Chili Cheese Naan

Cheese Naan

Buttered Tandoori Roti

Rice

Basmati Rice

Pilau Rice

Jeera Rice

Egg-Fried Rice

Coconut Rice

Mushroom Rice

Sides

Plain Yogurt

Green salad

Plain chips

Onion salad

Raita

Desserts

Chocolate fudge cake

Homemade Gajar Halwa

Motka Kulfi