



## **Yatra – By AnuragFoodStory**

**5-course tasting menu inspired by Anurag's MasterChef UK journey.**

**Become part of his yatra (journey) and feel the nostalgia behind different stories for each course.**

### **Chana Jor garam**

Crispy masala chickpeas, with cherry tomato, cucumber, red onion and pomegranate on a rice cracker (papad), served with a spiced yoghurt drink shot

### **King Prawns**

Pan-fried smoked paprika-infused prawns served on a crispy tortilla, with feta spread, crushed peas, and coconut spicy sauce. Garnish: Fried curry leaves  
(Veg option: Roasted cauliflower)

### **Lamb**

48 hrs marinated slow-cooked leg of lamb, served on mustard potato mash with mint yogurt drizzle. Garnish: Roasted Almond Flacks  
(Veg option: Spiced jackfruit)

### **Chicken**

Layers of saffron & cardamom-infused basmati rice and succulent charred chicken, served with cucumber ribbons & pomegranate yogurt.  
Garnish: Crispy onions and fresh coriander  
(Veg option: paneer)

### **Drunken Coffee**

Irish cream-based custard as coffee shots with torched Italian meringue topping  
Served with a ginger biscuit spoon and an assortment of handmade chocolates