



# Slow Food® Bedford

## Embrace

**22<sup>nd</sup> February 2008 8p.m**

**Rajkot Tapas Restaurant – High Street Bedford**

Embracing a culture and cuisine that has made a home in our town.

# RAJKOT



### Menu

To Start

**Poppadum and Freshly made Chutney's**



Tasting the Vegetable dishes

**Patra Chaat**

**Baigan Bhaji**

**& Vegetable Sizzler**

**served with Pilau Rice**



Tasting the Fish

**Malabar Fish Curry**

**Served with Rajkot's Special Chilli Squid  
and Naan Bread**



The Final Tasting

**Chicken Jeera served with**

**Sizzling Lamb Shashlik**

**Parantha Tandori**

**and Onion and Tomato Salad**

Rajkot is Gujarat's most cosmopolitan city. It is therefore no surprise to expect its cuisine to be as unique as the destination itself. The passion continues with our simple authentic freshly prepared tapas style menu made from only the finest ingredients and spices. Our tapas menu mirrors India, constantly changing and reinventing itself through the skills of our chef and management ethos. Vegetarian, Lamb, poultry and fish dishes are infused with eastern spices to create sensations that will be hard to choose between

**“Bringing People Together”**



**Slow Food® Bedford**

All drinks are charged individually on the night

To reserve a place e-mail Sue Miller at [slowfoodbedford@ntlworld.com](mailto:slowfoodbedford@ntlworld.com)

**Slow Food Members £25 Non-members £30**

Payment must be received 7 days before the event Cheque made payable to

**“Slow Food Bedford” sent to 10, Irwin road, Bedford**