## **SUNDRIES**

Popadom Plain/Spicy	Each <b>1.00</b>
Chutney Tray 🏃 🖟 🇸 🕽 🏏 🔞	4.00
A selection of vibrant chutneys to complement your meal: Mango Chutney, Lime Pickle, Mint Chutney, Onion Chutney and Chili Sauce. Perfect for pairing with Popadoms, curries, and snacks.	1
Mint ♣ 0 Onion Salad, Mango  Lime Pickle †	
Chilli	Each <b>1.00</b>
<b>Raita</b> $\lor \rlap/ $	
Plain	3.00
Cucumber, Onion or Mix Cucumber & Onion	3.30
Chips <b>● ®</b>	3.20
Salad box (⊕) A fresh and colourful mix of crisp lettuce, shredded carrot, o cucumber, red onion, cherry tomato, and lemon - a light and healthy side for any n	
STARTERS Served with salad and mint sauce, except the wraps	
Onion Pholi outtone ACVA	4.00

Onion Bhaji 2 pieces ●○ \( \sqrt{\sq}}}}}}}}}} \simptintite{\seta}\sinthintity}}}}} \end{\sqrt{\sq}}}}}}}}}}} \end{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sq}}}}}}}}}}} \end{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sq}}}}}}}}} \end{\sqrt{\sqrt{\sqrt{\sq}}}}}}} \end{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sqrt{\sq}}}}}}}}} \sqn	4.20
Two crisp, golden onion bhajis made with thinly sliced onions, spiced gram flour based on the spice of the sp	atter,
and aromatic herbs - a classic Indian starter full of flavour.	

Samosa 3 pieces • O 🕽 🐷 Meat: 5.55 Veg: 5.20 Crispy, golden pastry parcels filled with spiced potatoes, peas, and aromatic he

seasoned minded meat and aromatic spices - a classic indian starter.	
Chicken Pakoras 6 pieces () () w / 2	5.75
Six tender pieces of chicken tikka coated in our special seasoned batter and fried	to

Ranna Mix 2 Chicken Tikka, 2 Lamb Tikka, 2 Sheek Kebab 👀 🐨 🏃	7.20
golden perfection - a flavourful and crispy snack.	
Six tender pieces of chicken tikka coated in our special seasoned batter and fried	to

King Prawn Butterfly <b>№</b> 00 w	5.45
1 Onion Bhaji, 2 Chlcken Tikka, 1 Vegtable Samosa, 2 Sheek Kebab	
Special Mix ⊕0 w <sup>†</sup> . A	8.00
Hanna IVIIX 2 Chicken Tikka, 2 Lamb Tikka, 2 Sheek Kebab 🔍 🖾	7.20

King Prawn Butterfly **¥ ●** ○ **▼** ent king prawns, delicately seasoned, butterfly-cut, coated in a light, crispy

batter with bread crumbs, and deep-fried.		
Prawn Puri <b>₩</b> ⊙○ <b>w</b> Ů † ்		6.95
King Prawn Puri <b>≥</b> ○ □ □ ↑ ○		8.45
Chicken Chat Puri ♣ • w0 † ○		6.50
Puri Wrap ⊕ w †	Each	6.35

Tender chicken tikka, spiced sheek kebab or seasoned guorn tikka wrapped in thin deep-fried bread, accompanied by flavourful burger sauce and fresh salad.

Chicken Tikka 🛭 ื	Sheek Kebab () ()
Quorn Tikka 0 ≜√	Quorn Tikka Vegan 🕢

Naan Wrap @ w ? 0Each **7.65** 

Tender chicken tikka, spiced sheek kebab or seasoned Quorn tikka wrapped in freshly made naan bread, accompanied by flavourful burger sauce and fresh salad.

Chicken Tikka, & Sheek Kebab or Quorn Tikka &

#### TANDOORI CLAY OVEN DISHES \* (Excluding Sheek Kebab)

Served with salad and mint sauce.

Marinated in a rich tandoori sauce, skewered, and grilled in the tandoor

Fish is marinated in tandoori sauce & deep fried. Finished and served with fried onions, green peppers and a sprinkle of coriander.

Chicken Tikka 0	4 pieces	5.20	8 pieces	9.40
Lamb Tikka 0	4 pieces	5.55	8 pieces	9.80
Paneer Tikka 0 ✓	4 pieces	6.25	8 pieces	10.65
Quorn Tikka()√ Vegan available •	4 pieces	4.75	8 pieces	8.45
Fish Tikka	2 pieces	6.25	4 pieces	10.65
Sheek Kebab	2 pieces	5.55	4 pieces	9.80
Lamb Chop ()	2 pieces	6.95	4 pieces	12.45
Tandoori Chicken ()	1 pieces	5.25	2 pieces	9.40
			4 pieces	17.20

#### Shashlik ()

Choose from tender pieces of chicken, lamb, paneer or king prawn threaded on skewers with bell peppers and cubed onions - grilled in the tandoor Garnished with a sprinkle of coriander.

Chicken Tikka (8)	12.95
Lamb Tikka (8)	13.75
Paneer Tikka (8)	13.75
Tandoori King Prawn (5)	<b>18.35</b>

#### Tandoori King Prawn 0 ≥ ✓ 16.90

King prawns marinated in a rich tandoori sauce, Grilled in the tandoor. Finished and served with fried onions, green peppers and a sprinkle of coriander.

Mix Grill ○0	16.95
4 Chicken Tikka, 4 Lamb Tikka, 1 Sheek Kebab, 1 Tandoori Chicken	
Special Platter (1)	19.50
4 Chicken Tikka 4 Lamb Tikka	

1 Sheek Kebab, 1 Tandoori Chicken,

1 Lamb Chop, 1 Plain Nan





#### **RANNA CHEF SPECIALS**

## Chicken Tikka 14.45 Lamb Tikka 14.95 Paneer 15.95 Fish Tikka 15.95 Tandoori King Prawn 18.25 Vegetable 13.95

Quorn Tikka 13.95 (Vegan vegetable and Quorn options available) (Check allergen guide for these options)

La Jawab • w 0 \* Vegan • • O

Our signature spicy dish, perfectly balanced with sweet chilli sauce, honey green pepper, coconut, sliced garlic and almonds, offering a delicious fusion and unforgettable spicy-sweet experience.

Keralan ⊕ w 0 † ()

A rich and creamy dish featuring mango pulp, complemented by the smoothness of almond and coconut, creating delightful tropical flavours.

Jal Nagina → 0 🐨 🛈 † 🗘 Vegan 🥺 0 🗘

Our exceptional Jal Nagina, a signature dish featuring a perfect blend of fiery chilli sauce, sweet honey, crunchy almonds, green peppers, sliced garlic and creamy coconut, delivering a bold and memorable flavour experience.

Naga 🌙 🛈 🐷 🗓 🕆 🚫 Vegan 🐼 🛈 🕆

Cooked with our special Naga sauce in a savoury Bhuna style, this dish is complemented by the crunch of green and red peppers and the freshness of tomatoes, offering a bold, spicy kick.

Shashlik Bhuna & 🛛 w 🕽 🕆 🔿 Vegan 🎯 🚨 🗓 w 🛉

Your choice of protein, grilled in the clay oven with cubes of onion, tomato, and vibrant peppers, then cooked in a medium-spiced Bhuna sauce for a mouth-watering, aromatic

Modukash ⊕ • • • • • • • •

A delicately spiced dish with cashews, sliced garlic then combined with honey in a rich, buttery almond-infused sauce, creating perfect balance of sweetness and warmth

Chilli Masala 🌙 🚨 🛈 🥜 🐨 🗓 🕆 🔿

Cooked in a thick, rich tandoori sauce with green chillies, coconut, almonds, and a fiery Naga twist, this dish delivers a perfect balance of spice and texture.

Badami Cream ८ 🗘 🗘 • 🐷 🗓 † △

A luxurious dish simmered in a blend of butter and cream, resulting in a smooth, creamy sauce infused with the richness of almonds

Raushon Maas 🌙 🚨 🗠 🛈 🐨 🛈 🕆 🔿 15.35

ilapia fish tikka, prepared in our Chef's special herb and spice blend, accentuated with roasted garlic, green pepper, and a hint of green chilli.

Deshi Chingri 🌙 💥 ⊙ 🐨 🗓 † 🔿 18.65 Juicy king prawns cooked in a mouth-watering Naga spiced sauce, combined with

green peppers, chilli, and tomatoes - creating a fiery, savoury dish in a traditional Bangladeshi Bhuna style.

Sylheti Chicken >> & @ w 0 \* 0 15.35

Juicy tandoori chicken carefully shredded and soaked in a rich, spicy sauce with sliced garlic, green chilies, and coriander. Slightly spicier than Madras, finished off with a roasted tomato for a satisfying, smoky finish.

Mix Grill Masala ♣ ○ ♥ ♦ • ♥ ♦ ↑ 18.95

Grilled to perfection, this assortment of chicken, lamb tikka, tandoori chicken and sheek kebab is served in a luxurious, creamy masala sauce that complements the rich flavours from the clay oven.

Murgi Moshla ! O o w 0 ? 16.95

A perfect fusion of medium-spiced half tandoori chicken and tender minced meat. harmonized with exotic spices, egg & a rich, thick sauce for a truly satisfying experience.

Available in Plain. Peas or Potato

Keema Bhuna ୬୬ 🏵 🌚 🕽 🕆 🔿 This Bengali-style keema bhuna brings together finely minced meat with medium

spices, green chillies, and ripe tomatoes, finished with a garnish of fragrant coriander for a truly delightful dish.

Rezalla 8 • w 0 † () Chicken Tikka 14.50 Lamb Tikka 14.95

Succulent pieces of Chicken or Lamb Tikka, paired with finely minced meat, co together in this Rezalla dish. A medium-spiced sauce, infused with a blend of exotic spices, fragrant herbs, and ripe tomatoes, creates a rich and flavourful dish.

Balti Novroton ♥ () ♥ () † () Vegan () () 13.95

A flavourful medley cooked in Balti paste containing carrots, chickpeas, lentils, mushrooms, peas, beans, cauliflower, spinach, and tomato



14.95

#### TRADITIONAL SPECIALS

## Chicken Tikka 12.45 Lamb Tikka 13.20 Paneer 13.85 Fish Tikka 13.85 Prawn 13.85 Tandoori King Prawn 18.65

Vegetable 11.65 Quorn Tikka 11.65 (Vegan vegetable and Quorn options ole) (Check allergen guide for these options)

Masala <a>≜</a> <a>⊕</a> <a>⊕</a> <a>⊕</a> <a>⊕</a> <a>○</a> <a>□</a> <a>○</a> <a>○

A classic Indian dish featuring a creamy masala sauce and a blend of aromatic spices. The masala sauce strikes the perfect balance between sweet and mildly spicy, combining almond and coconut to create a deep, indulgent flavour profile.

Butter ⊕ • ⊕ w 0 † 0

Prepared with a perfect balance of medium-spiced herbs and spices, this dish is enriched with cream, almond, and sugar sauce. A golden layer of butter, gently cooked and poured on top, adds extra richness and depth.

Garlic Chilli → 0 w 0 † 0 Vegan • 0

A fiery blend of garlic and green chillies, delivering a rich, bold flavour with an intense garlic taste, balanced by a perfect kick of spice, all wrapped in a thick, savoury sauce. Jalfreizi → 0 w 0 † 0 Vegan • 0 †

A thrilling combination of fresh green chillies, crisp peppers, succulent onions, and juicy tomatoes, all perfectly intertwined in a blend of aromatic spices. Finished with a touch of naga chilli, this dish offers an exciting, fiery experience.

Passanda ♣ ⊕ • • • • • • • •

A deliciously creamy sauce, delicately flavoured with blackcurrant flavoured syrup, coconut, and almonds. It strikes the perfect balance of sweetness and richness, making each bite truly satisfying.

Karahi ⊙ w 🕽 † 🔿 Vegan 🥪 ⊙

A mouth-watering combination of onions, green peppers, and tomatoes delicately cooked with Northern-style spices in a traditional Karahi.

Achari № 0 w 0 † 0 Vegan • 0 †

An explosion of flavour, this dish combines the boldness of pickling spices and the sharpness of lime pickle, creating a tangy, spicy sauce. A delightful and unique taste that excites the palate.

Balti № 0 w 0 † O Vegan 🔊 O Also available in Chicken 11.85 Meat 12.20 Balti sauce crafted with fresh tomatoes, onions, and a mix of fragrant spices. This dish delivers a perfectly balanced blend of tanginess, warmth, and moderate spice, with fresh onions providing a satisfying crunch, making it an irresistible choice for any spice

## TRADITIONAL CURRIES

Chicken 10.95 Meat 11.45 Chicken Tikka 11.95 Lamb Tikka 12.45 Paneer 12.65 Fish 12.65 Prawn 12.65 King Prawn 15.65 King Prawn Tikka 16.95 Vegetable 10.65 Quorn 10.65

(Vegan vegetable and Quorn options availa (Check allergen guide for these options)

Korma ⊕ • • • • ↑

A rich, creamy curry made with almonds. coconut, cream and delicate spices, offering spices with creamy coconut, sugar, and a mild and subtly sweet flavour. Perfect for those seeking a gentle, comforting dish.

Curry () w () † () Vegan (●) with aromatic ginger, garlic, turmeric, and

Madras → • • Vegan • •

A bold South Indian curry with moderate heat, featuring a rich tomato base infused with chilli peppers, garlic, cumin, coriander, and fenugreek

Vindaloo → ① ♥ ① † ○ Vegan • • • † A fiery Goan curry with intense heat, featuring a rich sauce infused with cumin, coriander, turmeric, naga, potatoe and red chilli peppers.

Phall () () () Vegan () () † An extremely hot curry featuring an intense blend of chilli peppers and aromatic spices. Only for the bravest spice enthusiasts who can handle extreme heat.

Bhuna • w 🕽 🕆 Ó Vegan 🐼 • A classic dry-style curry with rich, thick sauce flavours beloved in authentic Indian that clings to tender pieces. Features caramelised onions, tomatoes, and aromat spices for bold, deep flavours.

Dupiaza ⊙ w 🕽 † 🔿 Vegan 🥪 ⊙ A medium-spiced curry featuring the traditional and a luxurious sauce with a distinctive 'two onions' - both fried and fresh - creating rich, layered flavours with aromatic spices.

Ceylon ♪ 🕭 0 🐨 🗓 † 🗘 Vegan 🕑 0 🕭 A Sri Lankan-style curry balancing hot tangy lemon juice for a complex sweet, spicy, and citrusy flavour.

Pathia → № 🕭 • w 🗓 † Ó Vegan 🗹 • 🕭 sic tomato and onion-based curry infused A sweet and sour curry with Persian-Indian influences, featuring moderate cumin for a perfectly balanced, flavourful dish. spice levels balanced with tamarind tang and subtle sweetness. 🕥 🤌

> Dhansak → № 🕭 0 w 0 † O Vegan 🥹 0 🕭 A hearty Parsi curry combining tender protein with creamy lentils, caramelised onions, and aromatic spices, balanced with jaggery sweetness and tamarind tang. Finished with a hint of tamarind and

Saag • w 1 † Vegan • A nutritious curry of tender spinach and leafy greens, slow-cooked with aromatic spices and garlic for an authentic, comforting Punjabi classic.

Methi ⊙ w 🖰 † ் Vegan 🐼 ⊙ A traditional curry featuring fresh fenugreek leaves and aromatic spices. offering distinctive earthy, slightly bitter

Rogan () ♥ () †() Vegan () () A rich, Persian-inspired curry with deep tomato flavours, warm aromatic spices. deep-red colour

#### **BIRYANI DISHES O0**

Our biryanis are cooked with fresh garlic, red pepper slices, onions, kasuri methi, tomato purée, tomato slices and a carefully crafted spice blend. Finished with pilau rice. These dishes deliver the authentic taste of Indian cuisine. Vegan biryani is available with Quorn or vegetables, and prepared with boiled rice instead of pilau rice.

Add a side to your biryani for £1.50 each. Choose from: Vegetable Curry, Tarka Dhal, Plain Raita, Curry Sauce, Madras Sauce, (please see vegetable dish category for allergy details) (Check allergen guide for these options)

Chicken 11.45 Meat 11.95 Chicken Tikka 12.45 Lamb Tikka 12.85 Mix (Chicken & Lamb Tikka) 12.95 Prawn 13.50 King Prawn 18.50

Vegetable 10.75 Quorn Tikka 10.75 (Vegan vegetable & Quorn options

(Check allergen guide for these options)

Please see detail description on our website

Sylheti 15.95 🌶 🏵 🐷 🕽 † 🕭 🔾

ry dish from the Sylhet region of Bangladesh, featuring two portions of shredded tandoori chicken infused with garlic, red pepper, green chillies, and a whole egg - perfect for spice lovers.

#### **VEGETABLE DISHES**

Vegetable Curry ( w () † () Vegan ( ) ( ) ( )	5.95	10.6
Vegetable Bhaji	5.95	10.6
Mushroom Bhaji ⊙ w () † () Vegan (💇 () 💲	5.95	10.6
Garlic Mushroom ♥ ₩ 🕽 🕆 🗘 Vegan 🐼 🖲	5.95	10.6
Cauliflower Bhaji (a) w (b) † (b) Vegan (a) (a) (b)	5.95	10.6
Bhindi Bhaji Okra • w 🐧 🕆 🗘 Vegan 🕪 • 🔞	5.95	10.6
Brinjal Bhaji Aubergine ( ) w () † () Vegan ( ) ()	5.95	10.6
Saag Bhaji Spinach 🛛 🕪	5.95	10.6
Tarka Dhal Lentil • •	5.95	10.6
Bombay Aloo Potato ( ) w ( ) ∳( ) Vegan ( ) ( ) ( )	5.95	10.6
Saag Aloo Spinach & Potato • w () † Vegan • • 8	6.35	11.3
Aloo Gobi Cauliflower & Potato • w () † Vegan • • 8	6.35	11.3
Saag Chana Spinach & Chickpeas • w / † Vegan • • §	6.35	11.3
Chana Masala Chickpeas & () The control of the	6.35	11.3
Chana Bhuna Chickpeas () ♥ () † () Vegan (**) (**)	5.95	10.6
Saag Paneer Creamy ☼ ♠ ⊙ ☜ ♂ † ்	6.85	12.2
Motor Paneer Creamy ☼ ♠ ⊙ ☜ ≬ † ்	6.85	12.2
Dhal Masoor Lentil ( ) w ( ) † ( ) Vegan ( ) ( ) ( )	6.35	11.3
Egg Bhuna ○ • w ↑ ↑	6.85	12.2
Sauce Available ⊙ w () † () Vegan (※) (®)		
Curry, Madras, J Korma 🗈 🌢 Masala 🚨 🗘 🧆 Each	5.95	10.6
-		

## **RICE DISHES**

Vegan dishes are prepared with boiled rice instead of Pilau Rice

	Regular	Large
Boiled Rice (1)	3.75	6.70
Pilau Rice ● 🖟 🏏 🚷	4.45	7.95
Chicken Rice	6.85	12.25
Egg Rice ⊙ √ ( (a) ( )	5.95	10.65
Onion Rice	5.45	9.75
Special Rice Peas & Egg ( ) ( ) ( ) ↑ ( )	5.95	10.65
Keema Rice Mincemeat ( ) () ( )	6.85	12.25
Garlic Rice ● 🕽 🥯 🏏 🗐	5.95	10.65
Mushroom Rice (○() (④) (/) (⑤)	5.95	10.65
Vegetable Rice <b>●</b> ① <b>● /</b> ®	6.35	11.35
Coconut Rice ● 🕽 🞯 🏏 😩	5.95	10.65
Lemon Rice () () ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( )	5.45	9.75

## **BREADS**

Naan breads are soft and fluffy Indian bread, baked in a clay oven, with a slightly crispy exterior and a delightful chewy texture.

Naan ○ • · · · · · · · · · · · · · · · · · ·	2.95
Peshwari Naan Almond & Coconut ○ ♥ ○ ● 1 w V	4.15
Garlic Naan ○●① w ✓	3.75
Cheese Naan ○•() w ∨	4.15
Chilli Naan OOO WY	3.75
Keema Naan Mincemeat ○ ① w	4.15
Chicken Tikka Naan ○•() w 🗸 🚨	4.15
Parata Thick bread cooked in butter () ₩ Y	3.75
Stuffed Vegetable Parata () w • ✓	4.95
Tandoori Roti w 🛭	2.90
Chapatti Thin Bread w	1.70
Puri Deep fried thin bread w.	1.70

# **Set Meal 1**

Popadom, Onion Bhaji, Chicken Tikka Masala Bombay Aloo, Pilau Rice and Plain Nan

## **Set Meal 2**

Popadom (2), Chicken Tikka (4), Sheek Kebab (2), Meat Bhuna, Butter Chicken, Vegetable Curry, Saag Aloo, Pilau Rice & Plain Nan

# **Set Meal Vegetarian**

(Also available in Vegan) Popadom, Onion Bhaji, Vegetable Karahi, Saag

Aloo, Boiled Rice & Tandoori Roti

# **Platter**

Tandoori Chicken, Sheek Kebab, Lamb Tikka, Chicken Tikka, Lamb Chop, Plain Nan, Pilau Rice.

Platter 1 (2 of each item from above)

Platter 2 (3 of each item from above)

Platter 3 (4 of each item from above)



## **DESSERT**

Coconut Supreme (1) (1)	5.00
Ferrero Rocher 80 w 0 0	6.20
Kulfi Pistachio or Mango	Each <b>3.60</b>
Vanilla Cheesecake w 00	3.95
Red Velvet Cake w 0 0	4.70
Pecan Pie W 000	3.95
Chocolate Fudge Cake ₩ 000	5.30
Carrot Cake w 10	4.70
Chocolate Fudge Brownies ₩ 🖟 🕒 🍥	4.25

#### **DRINKS**

Can 330ml

Coke, Coke Zero, Fanta Orange, Sprite Rubicon Mango, Dr Pepper, Water Each **2.20** 

Lassi 500ml () Mango, Salted Each **4.40** 

Alle	ergy Listing S	pic	e Level	D	ish	Type Allergy
0	Eggs	ز	Medium	(\$	•	Chicken
$\bowtie$	Fish	زو	Hot	(\$	0	Meat
٥	Milk	ززز	Very hot	<b>⊕</b> & <b>w</b>	<b>†</b> О	Chicken Tikka
÷	Mustard	زوز	Extremely hot	<b>⊕</b> & <b>w</b>	<b>†</b> О	Lamb Tikka
80	Sesame Seed			(1)	<ul><li>0</li></ul>	Paneer
•	Soya		Sweet	(1)	•) po	Fish
B	Celery		Creamy	(1)	) 💥	Prawn
	Lupin		Sour	(1)	<b>) </b>	King Prawn
8	Peanut	(1)	Gluten Free	<b>₩</b> 0 <b>&amp;</b> w	<b>†</b> 0	King Prawn Tikka
<b>@</b>	Molluscs	•	Healthy	<b>₩ 0</b> & w	7 <b>†</b> 0	Tandoori King Prawn
**	Crustaceans			(		Vegetable
w	Cereals (Gluten, Wheat)		Dish Type	(		Vegetable Vegan
B	Cereals (Gluten, Barley)	V	Vegetarian	<b>⊕</b> <u>&amp;</u> <u>w</u>	ァ <b>テ</b> ロ	Quorn Tikka
R	Cereals (Gluten, Rye)	w	Vegan	780	w 🔥	Quorn Tikka Vegan
0	Cereals (Gluten, Oats)			( w	7 <b>†</b> 0	Quorn
$\Diamond$	Tree Nut (Almond / Cashew Nut)	)		(0	)w	Quorn Vegan
8	Sulphur dioxide (sulphites)			يل	حلا	

# **OPENING TIMES**

OPEN 7 DAYS: FROM 4:00PM TILL LATE

Please check website for all store opening hours Last order 30 minutes before closing



### Disclaimer:

#### Vegan Dishes

Our vegan dishes are typically made without the use of any animal products. Our vegetable oils are made from genetically modified (GM) soybeans. It's important to note that there is always a risk of cross-contamination when preparing food in a kitchen that also handles non-vegan items.

## Allergens & cross-contamination / Fish dishes

Due to the risk of cross-contamination, there can be no guarantee of allergen-free food preparation. However, we take all necessary steps to minimise the risk as much as possible. Fish dishes may contain fish bones, so please eat with care.

