

NAMASTE
&
WELCOME TO

किचन इंडिया

Kitchen India is a restaurant whose concept and ambition has been 25 years in the making.

Our Indian trained chefs, led by Chef Anand, want to deliver a taste sensation to your palates and introduce you to authentic Indian food as cooked in the homes of India.

Our ambition is simple, we want to welcome you again & again

FOOD ALLERGY NOTICE: Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nuts, Fish & Shellfish. We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment that are exposed to these ingredients. Please make your waiter aware of any allergies.

Please be aware that a discretionary service charge of
12.5% is added to the bill

London County Hall, Belvedere Rd, SE1 7PB
www.kitchenindia.co.uk
0207 952 1430

कांटेहवा इन्दीवा

APPETISER

Ghati Jhinga (Prawn) prawn fritters sprinkled with special ghati spice	£11.50
Amritsari Machli (Fish) seasonal fish coated in gram flour & carom seeds, fried to perfection.	£10.50
Chilli Murgh (Chicken) tender diced chicken with bell pepper mixed with north east Indian spice	£10.50
Chilli Paneer (v) Indian soft cheese with an assortment of peppers, cooked in a sweet/sour spicy sauce	£10.50
Punjabi Samosa (v) delicious crushed potato and peas infused triangular pasty made in a Punjabi style	£8
Crispy Bhazia (v) onion & potatoes fritters in a lightly spiced batter	£9
Papdi Chaat (v) spiced potatoes & chickpeas, in a drizzle of chutneys	£9

कांटेहका फवांवा

TANDOORI GRILL

Tandoori Chicken chargrilled marinated half spring chicken (on the bone)	£16
Murgh (Chicken) Tikka La Jawab yogurt marinated chargrilled chicken breast	£12
Shahi Lamb Kebabs traditional spiced chargrilled lamb mince kebabs	£14
Tandoori Lamb Champney trimmed lamb chops lightly seasoned in deghi mirch & garam masala	£18
Machli (Fish) Tikka dill infused salmon grilled in the tandoor	£16
Ajwani Jinga (Prawn) tiger prawns lightly spiced & chargrilled in the tandoor to perfection	£18
Paneer Tikka (v) chargrilled soft cottage cheese (paneer), served with a mint & coriander dip	£12

कांटेहरा फवारा

PLATTERS

Tandoori Mix Platter

assortment of chargrilled chicken tikka, shahi seekh kabab, lamb chops, fish tikka & grilled prawns serves with fresh dips.

£39

Vegetarian Mix Platter (v)

selection of paneer tikka, bhazia, samosa, & grilled vegetables served with assortment of dips

£31

BIRIYANIS

Hydrabadi Murgh (Chicken) Biryani

morsels of chicken in fragrant aged basmati rice, cooked with aromatic spices and kewra water, served with raita

£18

Gosht (Lamb) Dum Biryani

boneless tender spiced lamb slow cooked in aged basmati rice together with braised onions and saffron, served with raita

£19

Jinga (Prawn) Biryani

black tiger prawns, delicately cooked with subtle spices in aged basmati rice, served with raita

£24

Vegetable Nawab Biryani

medley of delicately spiced seasonal vegetables cooked in aged basmati rice and saffron, served with raita

£15

कांटेहका फवारा

MAIN COURSE

Non - Veg

Murgh (Chicken) Jalfrezi £16
tender chicken in a combination of red onion & bell peppers

Murgh (Chicken) Makhani £16
the famous Butter Chicken cooked in a tomato & butter based gravy

Murgh (Chicken) Korma £16
chicken mildly spiced with aromatic hints of cardamom & mace

Methi Murgh (Chicken) £16
tender chicken cooked with fenugreek & masala spices in a rich broth

Gosht (Lamb) Rogan Josh £18
slow cooked lamb marinated in subtle Kashmiri deghi masala

Saag Gosht (Lamb) £18
combination of spinach & lamb, in a butter/cream based sauce

Kundan Kaliyan (Lamb) £26
lamb shank slow cooked, in an onion/tomato gravy with selected herbs & spices

कांटेकरा इन्दीव

MAIN COURSE

Kerela Meen (Fish) Curry

sea bass simmered in a tamarind & coconut jus

£19

Jhinga (Prawn) Gazzi

black tiger prawns cooked in spicy fragrant masala blend

£21

Surmai Machli (Fish)

sea bass pan fried on a bed of courgettes and potatoes, in a tomato and coconut jus

£24

Veg

Paneer Methi Malai (v)

soft cottage cheese (paneer) cooked with fenugreek & masala spices in a rich cream broth

£15

Saag Paneer (v)

combination of spinach & paneer, in a butter/cream based sauce

£14

Hari Subzi (v)

lightly spiced medley of seasonal vegetables tempered with cumin and onion masala

£9.50

Karahi Paneer (v)

Paneer sautéed with pimentos and a blend of aromatic spices

£15

कांटेहका फवांवा

MAIN COURSE

Pyazi Bhindi (v) diced okra tossed together with onion & tomatoes in delicate dry spices	£10
Aloo Gobi (v) delicately dry spiced potatoes & cauliflower fleurets	£10
Jeera Aloo (v) delicately dry spiced potatoes tossed in cumin and coriander	£9
Pindi Choley (v) chickpeas slow cooked in a masala preparation	£9.50
Dal Maharani (v) slow cooked lentils and red kidney beans, in a mixed bengal spice blend	£10

कांटेहका फावांवा

BREADS, RICE ACCOMPANIMENTS

Naan Plain/Garlic/Cheese leavened bread	£4/£4.50/£5
Tandoori Roti round flatbread	£3
Laacha Paratha layered flatbread	£5
Chawal basmati steamed rice	£4
Jeera Pulao basmati rice with roasted cumin seeds	£5
Mushroom Rice basmati rice with mushrooms	£6
Punjabi Pyaaz Salad traditional sliced onion, green chillies and lemon salad	£6.50
Kachumber Salad lemon & olive oil dressed chopped cucumber, tomato & onion	£7
Papad crispy assortment of flavoured papad, often known as the famous poppadum.	£5
Chutney/Pickles/Dips A selection of chutneys, pickles and dip to accompany any dish	£5
Raita roasted cumin & yogurt dip	£4

कांटेक फावां

DESSERT

Kulfi

traditional Indian ice cream
(mango/pistachio/malai)

£7

Gulab jamun

sweet indian dumplings in sugar syrup

£7

Ice cream

vanilla ice cream

£7

कांटेहक इन्वीव

BEER & WINE

Cobra Lager	(330ml) £6.50
Kingfisher Lager	(330ml) £6.50
Perroni Non Alcoholic Lager	(330ml) £6.00
Cider	(500ml) £8.00

Baron de Baussac Viognier (Fr)

(75cl bottle) £42, (250 ml glass) £14.50, (175ml glass) £11.50

Pinot Grigio (It)

(75cl bottle) £39, (250 ml glass) £13.50, (175ml glass) £11

Sauvignon Blanc (Nz)

(75cl bottle) £39, (250 ml glass) £13.50, (175ml glass) £11

Espirit de Lussac, Lussac St-Emillon Bordeaux

(75cl bottle) £58, (250 ml glass) £19.50, (175ml glass) £15

Quid Pro Quo Malbec

(75cl bottle) £55, (250 ml glass) £19, (175ml glass) £14.50

Pinot Noir (Nz)

(75cl bottle) £40, (250 ml glass) £14, (175ml glass) £11

Rioja Reserva (Sp)

(75cl bottle) £42, (250 ml glass) £14.50, (175ml glass) £11.50

Pinot Rosé (It)

(75cl bottle) £38, (250 ml glass) £13.50, (175ml glass) £11.50

Prosecco (It)

(75cl bottle) £39, (125ml flute) £8

Campagna Canard-Duchene (Fr)

(75cl bottle) £90

कांटेहक इन्दीव

SPIRITS

	Single 25ml	Double 50ml
Grey Goose Vodka	£8	£12.50
Bombay Sapphire Gin	£6.50	£11.00
Malhar Gin (Premium Indian)	£7.50	£12.00
Malhar Citrus	£7.50	£12.00
Bacardi White Rum	£6.00	£9.50
Jack Daniels	£6.00	£9.50
Black Label	£8.00	£12.50
Jameson	£6.50	£10.50
Amrut (single malt)	£9.00	£15.00
Glenfiddich 12 years (single malt)	£9.50	£15.00
Hennesy VSOP	£12.00	£18.00
Grand Marnier Liqueur	£7.00	£12.50

Mixers (lemonade, soda, tonic, ginger ale) £3.50

SOFT DRINKS

coke/diet coke/fanta orange/sprite/ginger beer (330ml)	£4.00
apple/orange/pineapple juice (330ml)	£5.00
still/sparkling mineral water (500ml/750ml)	£4/£6
Mango Lassi	£6.00
Salted/Sweet Lassi	£5.50
Indian Masala Chai	£5.00
Tea/Coffee	£5.00