

KITCHEN INDIA MENU

Appetizers

Amritsari Machli **£11**
Seasonal fish coated in gram flour, carom seeds, deep fried served with mustard mayo, a northern Indian specialty.

Ghati Jheenga **£12**
Battered prawns with cashewnut and sprinkling of special Ghati spice mix of Maharashtra.

Chili Chicken **£11**
Diced chicken, with bell peppers, in spicy mix with a touch of north-east.

Chili Paneer **£11**
Indian cheese, assorted peppers cooked in sweet-sour, spicy sauce.

Papdi Chaat **£9**
crunchy flour disks with spiced up potatoes & chickpeas drizzled with trio of chutneys, nylon sev.

Punjabi Samosa **£8**
Crunchy triangles of pastry filled with spiced potatoes: green peas served with tamarind-mint chutney.

Crispy Bhazia **£9**
Ever popular Indian street food of onion bhajis with potatoes, gram flour tamarind chutney

From The Tandoor

Shahi Kabab **£16**
Finely minced lamb, with traditional spices & fresh coriander, grilled in tandoor, served with mint chutney.

Chicken Tikka La Jawab **£14**
Succulent chicken breast in hung yoghurt marinade grilled and served with fresh salad.

Tandoori Chicken **£17**
Spring chicken on bone, rubbed with spice blend, hung yoghurt, roasted in clay oven.

Tandoori Champey **£19**
French trimmed lamb cutlets in degi mirch & homemade garam masala marinade, grilled in clay oven, a house specialty.

Fish Tikka **£ 17**
Salmon infused with dill leaves in soft cheese marination; touch of mustard oil grilled in clay oven.

Ajwani Jheenga **£ 18**
Tiger prawns in turmeric & carom seed flavored marination, grilled in tandoor.

Paneer Tikka **£14**
Indian cottage cheese, Paneer infused with spices, rock salt, bell peppers roasted in tandoor

Kitchen India Platters

Non-Vegetarian

£48

Assortment of tandoori delicacies, grilled chicken, seekh kabab, Fish, Prawns served with dips & salad.

Vegetarian-Platters

£35

Selection of Paneer Tikka, Onion Bhazi, Samosa, grilled veg. served with chutneys

Hydrabadi Biryanis

Chicken Biryani

£18

Chicken morsels cooked with Fragrant aged basmati rice, aromatic spices, saffron, kewra water served with pomegranate raita

Lamb Biryani

£20

Boneless lamb slowly cooked with basmati rice, aromatic spices, saffron, brown onions.

Vegetable Biryani

£16

Fresh vegetables cooked with fragrant basmati rice, spices, saffron.

Prawn Biryani

£ 26

black tiger prawns are cooked in aromatic basmati rice preparation.

Naan Bread /Rice/ Accompaniments

Plain Naan (£4) Kachumber Salad (£7) Pulao Rice (£4)

Garlic Naan (£5) Raita £4) Mushroom rice (£5)

Tandoori Roti (£3) Laccha Parantha (£5) Pyazi salad 7

Cheese Naan (£6) Steamed Rice (£3) Papad with Dips (£ 6)

Peshawari Naan (£6)

Main Courses

Butter Chicken **£17**

Old Delhi style Chicken tikka simmered in a rich tomato-fenugreek gravy.

Murg Jalfrezi **£17**

A chicken preparation in flavorful combination of spices, strips of red onions, bell peppers

Chicken Korma **£17**

Aromatic mildly spiced chicken breast curry touch of cardamom & mace

Methi Chicken **£17**

Boneless chicken breast simmered in flavorful fenugreek & spinach blend

Lamb Rogan Josh **£19**

Boneless lamb slow cooked to a rich masala in a Degi mirch and spices-based blend from Kashmir region.

Saag Gosht **£19**

A tasty combination of blended spinach & lamb, enhanced with a touch of butter & cream.

Kundan Kaliyan **£27**

Succulent cut of lamb shanks, slow cooked in onions-tomato gravy, infused with select Indian herbs & spices.

Fish Curry **£20**

Sea bass simmered in southern Indian coastal spices, tamarind & coconut milk.

Surmai Bass **£ 25**

Pan grilled sea bass, on a bed of courgette, potatoes, tomato-coconut gravy

Prawn Gazi **£25**

Jumbo prawns cooked in spicy, fragrant masala blend from Udupi Mangalore

Main course vegetarian

Pyazi Bhindi	£11
Diced up okra tossed with onion-tomatoes, chaat masala.	
Dal Maharani	£10
Wholesome black lentils with Red Kidney Beans, Bengal gram simmered slowly.	
Paneer Methi Malai	£15
Indian cottage cheese cooked in a rich tomatoes, dried fenugreek leaves gravy.	
Saag Paneer	£ 15
Blended spinach & fenugreek leaves with paneer cubes, touch of cream-butter	
Gobi Aloo	£11
Florets of Cauliflower & Potatoes tossed together with spices.	
Pindi Choley	£11
A north-west masaleydar preparation of white chickpeas	
Hari Sabzi	£11
Medley of seasonal vegetables tempered with cumin seeds, onion masala.	
Jeera Aloo	£10
Delicately dry spiced potatoes tossed in cumin and coriander	
karahi paneer	£15
paneer sauteed with pimentos and a blend of aromatic spices	