

MENU

authentic indian cuisine

HOUSE STARTERS

SAMOSA CHAT | £5.50

cumin scented vegetable samosa, wheat crisps, chickpeas and yoghurt with mint & tamarind chutney. popular delhi street food

CHEF SPECIAL CALAMARI | £7.00

fried squid with chillies and lime. not to be missed

KAMA SUTRA KEBAB | £6.20

lamb & chicken minced together marinated with chef special spice finished in tandoor

KALEJI | £6.90

diced liver of lamb tossed in Indian herbs and spices

THREE WAY MURGH TIKKA | £6.90

house special three different flavoured chicken tikkas served with salad and mint chutney

BATAK SAMOSA | £5.20

duck samosa served with mint & coriander chutney

PYAZ KE PAKORE crispy onion bhaji | £4.70

TANDOORI 69 | £7.90

exotic delicacy, fresh salmon in dill and mustard, tilapia in cumin flavour, chargrilled. positioned 69 on the plate

CHILLI PANEER | £5.80

chunk of cottage cheese sautéed in red onion, green chilli, soyabean and capsicum

KASUNDI JHEENGA | £7.95

king prawn marinated in a mustard based mix, finish in the tandoor. speciality from west bengal

KEEMA PAV | £6.50

popular street food of mumbai – spicy mince served on masala pav (bread)

CHICKEN SELECTION

MURGH MAKHANWALA [N] | £10.20

tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander

MURGH METHI | £10.50

chicken tikka cooked with fresh ginger, garlic, lemon and fresh fenugreek leaves

MURGH SHIMLA MIRCH | £10.95

a mumbai special, chicken tikka cooked with bell peppers, onions, tomato and chillies

MURGH CHETINARD | £10.50

a popular south indian delicacy, chicken cooked in roasted herbs with spices & coconut cream

LABABDAR MURGH [N] | £9.90

barbequed boneless chicken cooked with fresh yoghurt and tomato based rich curry sauce

SHAHI MURGH [N] | £11.50

nizam of hyderabad's favourite, chicken cooked in a rich gravy of cashew nuts and cream

MURGH PALAK | £9.95

murgh palak is a classic indian combination of spinach and chicken, favourite from punjab

KORI GASSI | £12.50

mangalorean style chicken curry is a delicious coconut and red chilli based curry has a lovely blend of different fragrant spices

LAMB DELICACIES

RAJASTHANI JUNGLI LAAL MAAS | £12.50

famous lamb delicacy popular amongst highway road side restaurants in rajasthan, cooked in a thick sauce with rose petal flavour

GOAN PORK VINDALOO | £14.90

a traditional goan pork dish flavoured with chillies, garlic and kokum, mildly spiced and tangy

PUDINA GOSHT | £10.95

lamb cooked in a coriander and mint chutney based curry

LUCKNOWI GOSHT [N] | £11.50

specials from the nawab of lucknows kitchen, spring lamb cooked in a smooth gravy of almond, cardamom and yoghurt, accentuated with saffron

HYDERABADI NALLI GOSHT | £14.20

slow cooked lamb shank with turmeric, yoghurt and freshly ground spices with rogan gosh sauce

JAIPURI KOFTA | £12.50

minced lamb meat balls cooked in a authentic indian gravy. medium hot chef's recommendation

RAILWAY BATAK | £15.50

breast of roast duck marinated with chef special spices and herbs, strong in flavour served with pilau rice

MAIN COURSES FROM THE SEA

MALABARI FISH CURRY | £12.95

a traditional south indian delicacy, tilapia fillets cooked in coconut cream and flavoured with curry leaves & spices, served on banana leaf

JHEENGA MASALA | £13.50

king prawns cooked in a chilli, garlic sauce

HARIYALI JHEENGA | £12.95

king prawns in a coriander and mint based curry

KADHAI JHEENGA | £11.50

prawns tossed with onion, capsicum and tomatoes with anise flavour, speciality from punjab

SHAHENSHAH-E-JHEENGA | £15.70

tandoori king prawns cooked with bell peppers, onions, tomatoes and chillies. our chef special

MUMBAI KEKDA MASALA | £13.50

crab meat made in maharashtrain style influenced by malvani cuisine. the masala is prepared using various different spices and coconut. very popular in mumbai road side restaurants

SEAFOOD MOILEE | £15.90

king prawn, salmon, calamari, tilapia fish in coconut curry, flavored with green chilli, curry leaves and turmeric a famous seafood curry from kerala

MAIN COURSES FROM THE TANDOOR

RAJA RANI TIKKA | £12.50

succulent pieces of chicken tikka in two different marinade in hung curd, spices and ginger garlic paste, cooked over charcoal in the tandoor

BIHARI BOTI TIKKA | £9.95

boneless lamb chunks, marinated with yoghurt, spices & mints. cooked in charcoal oven

HARIYALI MURGH TIKKA | £9.95

coriander, mint and spinach marinated chicken tikka

AJWAINI MACHLI | £10.95

tilapia fillets marinated in carom seeds, yoghurt, garlic & ginger paste and cooked over a charcoal oven

TANDOORI MURGH | £9.50

all time favourite tandoori chicken

BATAK SHEEK KEBAB | £12.50

breast of duck mince with kashmiri chilli, garlic, fresh mint and shallots

THYME & CHILLIES SHASHLIK | £13.00

chicken and lamb pieces marinated with peppers, onions, tomatoes grilled on a hot charcoal

TANDOORI JHEENGA LASOONI | £14.95

king prawn marinated with yogurt, garlic & ginger paste with chef special spices

TANDOORI SUBZI | £9.90

paneer [cottage cheese], mushrooms and broccoli grilled with fennel seeds and spices

MIXED PLATTER | £16.90

ajwaini machli, murgh tikka, sheek kebab, tandoori chicken served with a plain nan

VEGETABLES

RIPE MANGO CURRY | £5.90

chunk of ripe mango, curry leaf, mustard seed. an authentic mangalorean style, sweet and tangy

PALAK KOFTA [N] | £5.95

spinach dumpling stuffed with cottage cheese and potato served with a creamy cashew curry

GREEN CHILLI PAKODA | £3.95

stuffed jalapeno deep fried with spiced gram flour batter

BAIGAN BHARTA | £5.95

mashed aubergine cooked with onion and tomato, garnished with coriander

ALOO GOBI | £5.50

cauliflower and potatoes

TAJA BHINDI MASALA | £5.50

tender okra, stir fried with herbs and spices

TADKA DAL | £5.50

yellow lentils tempered with cumin and garlic

DAL MAKHANI | £5.50

black lentils harmoniously simmered over night on a slow fire, finished with butter and cream

JEERA ALOO | £5.50

an irresistible dish of spiced potatoes with cumin seeds

ALOO CHANA MASALA | £5.75

softened chick peas and potatoes in gentle spices topped with fresh coriander

SUBZI-E-BAHAR | £5.50

fresh mix vegetable

PALAK KE SAATH | £5.95

choice of either potatoes or mushroom or sweet corn or cottage cheese in a blend of delicately flavoured spinach

MUTER PANEER | £5.50

green peas with home made cottage cheese

INDIAN BREAD

SUNDRIED TOMATO & OLIVE NAAN | £3.95

KEEMA NAAN stuffed with spiced lamb minced | £3.75

ROTI wholemeal flat bread | £2.50

KULCHA onion & coriander | £3.50

NAAN unleavened clay oven baked bread | £2.20

PESHAWARI NAAN [N] stuffed with coconut, raisin and cashew nuts | £3.25

PARATHA plain - mint - aloo [stuff potatoes] | £2.95

GARLIC NAAN garlic flavoured naan | £2.75

CHEESE AND ONION NAAN

stuff cheese and onion | £3.90

BREAD BASKET selection of naan - paratha - roti | £7.20

RICE

BIRYANI

from the foothills of the himalayas, the naturally fragrant basmati rice is enhanced with cinnamon, cardamom and star anise and layered with delicately spiced meat or fish served with cucumber raita

CHICKEN £9.95 | LAMB £10.95 | KING PRAWN £13.95 | PRAWN £9.95 | MIXED SEAFOOD £15.50
VEGETABLE £8.95

PALAK CHAWAL rice cooked in spinach with indian herbs | £3.95

PULAO RICE saffron flavoured rice | £3.50

PULIHARI RICE south indian rice delicacy with curry leaves and mustard seeds | £3.70

KHUMB CHAWAL saffron rice with stir fried mushroom cooked with Indian herbs | £3.70

SABJI PULAO mixed garden vegetable tossed in saffron rice | £3.75

ACCOMPANIMENTS

CUCUMBER RAITHA £3.50

PINEAPPLE RAITHA £3.50

INDIAN GREEN SALAD £3.50

PLAIN OR SPICY PAPADOM £1.00

LIME PICKLE 65p

CHUTNEY TRAY £1.95

TAKEAWAY MENU
AVAILABLE INSIDE

www.thymeandchillies.co.uk