

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 cauliflower and potatoes | £5.50

TAJA BHINDI MASALA tender okra, stir fried with herbs and spices | £5.50

TADKA DAL yellow lentils tempered with cumin and garlic | £5.50

DAL MAKHANI | £5.50

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

JEERA ALOO an irresistible dish of spiced potatoes with cumin seeds | £5.50

ALOO CHANA MASALA | £5.75

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

SUBZI-E-BAHAR fresh mix vegetable | £5.50

INDIAN BREAD

SUNDRIED TOMATO & OLIVE NAAN
£3.95

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

KEEMA NAAN stuffed with spiced lamb minced | £3.75

GARLIC NAAN
garlic flavoured naan £2.75

ROTI wholemeal flat bread | £2.50

CHEESE AND ONION NAAN
stuff cheese and onion | £3.90

KULCHA onion & coriander | £3.50

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

NAAN unleavened clay oven baked bread | £2.20

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

OUTDOOR AND PRIVATE EVENT CATERING SERVICE AVAILABLE
FOR INFORMATION PLEASE CALL 01243 784068

all dishes are freshly made by our professional chef from india

PALAK KE SAATH | £5.95

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

MUTTER PANEER green peas with home made cottage cheese | £5.50

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

HOME MADE DESSERTS

CHOCOLATE SAMOSA | £5.90

our chef speciality dark chocolate wrap in a pastry shell, served with raspberry sorbet

HOUSE SPECIAL | £5.90

cinnamon spiced bramley apple wrap, served with vanilla ice cream

NARIYAL LADOO | £5.20

coconut roundels made with desiccated coconut and evaporated milk. served with pistachio kulfi

GULAB JAMUN | £5.90

Spongy milky balls soaked in rose scented syrup. Served warm with vanilla ice cream.

FROZEN DESSERTS

KULFI | £4.80

choice of mango or pistachio flavour indian milky ice cream

NARANGI orange sorbet | £5.50 **NARIYAL** coconut ice cream | £5.50



Major credit cards accepted | All prices inclusive of V.A.T.
Prices may be subject to change.

TAKE AWAY MENU

[COLLECTION ONLY]


Thyme & Chillies
www.thymeandchillies.co.uk

authentic indian cuisine at home

Ask our staff about today's house specials
or visit our website.

TO ORDER PLEASE CALL

01243 784068

Thyme & Chillies Restaurant at the Blackhorse,
Birdham Road, Apuldram, Chichester, West Sussex, PO20 7EH

RESTAURANT OPENING TIMES

MON - SUN [Lunch]: 12.00pm to 2.30pm

MON - SAT [Dinner]: 5.30pm to 10.30pm

SUNDAY: 5.30pm to 9.30pm

10% off all take away orders

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 | £5.00

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

MEAT 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 an anise flavour, speciality from punjab

SHAHENSHAH-E-JHEENGA | £15.70

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

KEKDA MASALA | £13.50

crab meat made in maharashtrian 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 | £9.90

all time favourite tandoori chicken

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