

## SABZI MANDI

### VEGETABLE MARKET

#### RIPE MANGO CURRY | 6.5

Chunks of fresh ripe mango, curry leaves, mustard seed.  
An authentic mangalorean style. A must try.

#### PALAK KOFTA | 6.5 | D, N

Spinach dumpling stuffed with cottage cheese and potato served  
in a creamy cashew sauce.

#### GREEN CHILLI PAKODA || 5

Stuffed jalapeno peppers deep fried with spiced gram flour batter coating.

#### BAIGAN BHARTA | 6.5

Mashed aubergine sauted with onion, ginger, garlic tomato  
- A North India speciality.

#### ALOO GOBI | 6

Cauliflower and potatoes, stir fried - An all time favourite.

#### TAJA BHINDI MASALA | 6.5

Tender Okra, stir fried with onions, herbs and spices.

#### DAL | 6

T & C signature Dal Makhani, **black lentils** [D] **OR** tempered **yellow Lentils**, tadka dal.

#### JEERA ALOO | 6

An irresistible dish of spiced potatoes with cumin seeds.

#### CHANA MASALA | 6

Softened chick peas in gentle spices topped with fresh coriander.

#### SUBZI-E-BAHAR | 6

Mixed vegetable in a thick gravy.

#### PALAK KE SAATH | 6.5

Spinach puree with delicate spice

- In a choice of potato, mushroom or paneer [homemade Indian cottage cheese D].

#### MUTTER PANEER | 6.5 | D

Green peas with homemade Indian cottage cheese curry.

## INDIAN BREADS FROM TANDOOR

#### NAAN | 3.5 | D, G

Leavened clay oven baked bread.

#### THYME & CHILLI NAAN | 4.5 | D, G

A perfect marriage of thyme, flaked chillies and Indian bread.

#### KEEMA NAAN | 4 | D, G

Stuffed with spiced lamb mince.

#### KULCHA | 4 | D, G

Onion and coriander.

#### PESHWARI NAAN | 4 | N, G, D

Stuffed with coconut, raisin and cashew nuts.

#### GARLIC NAAN | 3.5 | D, G

Fresh garlic flavoured naan.

#### CHEESE AND ONION NAAN | 4.5 | D, G

Stuffed cheese and onion.

#### ROTI | 3 | G

Wholemeal flat bread cooked in clay oven. Vegan.

#### PARATHA | 3.5 | D, G

Plain - mint - aloo [stuffed potatoes].

#### BREAD BASKET | 9.5 | D, G, N

Garlic naan - roti - peshwari naan.

## RICE & BIRYANI'S

### 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 seafood - served with **cucumber raita**.

VEGETABLES 12 | CHICKEN 13 | LAMB 13.5 | PRAWN 14.5  
KING PRAWN 15.5 | SEAFOOD 16.5

### RICE

#### PULAO / STEAMED | 4

Saffron flavoured or plain rice.

#### KHUMB CHAWAL | 5

Basmati rice stir fried with mushroom & Indian herbs.

#### PALAK CHAWAL | 5

Basmati rice cooked with spinach and Indian herbs.

## ACCOMPANIMENTS

PINEAPPLE **OR** CUCUMBER RAITA | 4.5 | D

PLAIN **OR** SPICY PAPAD | 1

HOMEMADE CHUTNEYS TRAY | 2 | D PICKLE | 0.70

## DESSERTS MENU

THESE MIGHT BE A TRACE OF NUTS, GLUTEN OR DAIRY.

### HOME MADE DESSERTS

#### CHOCOLATE SAMOSA | 6.5

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

#### NARIYAL LADOO | 6

Coconut roundels made with desiccated coconut and evaporated milk,  
served with vanilla ice cream.

#### GULAB JAMUN | 6.5

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

### FROZEN DESSERTS

#### KULFI | 5.5

Choice of mango or pistachio flavour indian milky ice cream.

#### NARANGI | 6

Orange sorbet.

#### NARIYAL | 6

Coconut ice cream.

WE ALSO HAVE SISTER RESTAURANTS IN EMSWORTH AND BIRDHAM

### DARBAR

36-38 North Street,

Emsworth PO10 7DG

☎ 01243 430095

✉ contact@royaldarbar.co.uk

🌐 www.royaldarbar.co.uk

### THYME & CHILLIES

Birdham Road, Apuldram,

Chichester, West Sussex, PO20 7EH

☎ 01243 784068

✉ enquiries@thymeandchillies.co.uk

🌐 www.thymeandchillies.co.uk

COLLECTION ONLY

# THYME & CHILLIES

AUTHENTIC INDIAN CUISINE

# TAKEAWAY MENU

To Order Please Call:

## 01243 778881

**10% Discount for NHS Staff**

[www.thymeandchillies.co.uk](http://www.thymeandchillies.co.uk)

**All our dishes are freshly made by our  
professional Chef's from India**

**Restaurant opening times:**

*Lunch*

Monday - Sunday: 12.00pm to 2.30pm

*Dinner*

Monday - Thursday: 5.30pm to 10.30pm

Friday - Saturday: 5.30pm to 11.00pm

Sunday: 5.30pm to 10.00pm

**Thyme & Chillies**

149 St. Pancras, Chichester PO19 7SH

**CHECK OUR WEBSITE FOR VEGAN MENU**

## STARTERS

### VEGETARIAN

**AVOCADO – POMEGRANATE CHAAT | 6.5 | D G**  
Vegetable samosa with layers of avocado, potato, chickpea, pomgranate, yogurt, mint & tamarind. A popular Delhi street food.

**PANI PURI | 6.5 | D**  
All time favourite street food from India. A must try.

**PALAK [SAAG] ALOO SAMOSA | 6 | G**  
Light flaky pastry stuffed with spinach and potatoes.

**PAKORA | 5.5**  
Crispy onion fritters served with tamarind chutney.

**CRISPY CHILLI PANEER | 7 | D G**  
Chunks of Indian cottage cheese sautéed with red onion, green chilli, soya bean sauce and capsicum.

### MEAT & SEAFOOD

**TIRANGA | 7.5 | D**  
House special three different flavoured chicken tikkas served with fresh mint chutney.

**KAMASUTRA | 7**  
Lamb & chicken minced together marinated with chef special spices, cooked in tandoor.

**TANDOORI LAMB CHOPS | 9 | D**  
Tender and juicy lamb chops marinated in yogurt and spices.

**BATAK SAMOSA | 6.5 | G**  
Duck samosa served with fresh mint & coriander chutney.

**THREE WAY TIKKA'S | 8.5 | D**  
Chicken – lamb – king prawn cooked in tandoor served with fresh mint chutney.

**CHEF'S SPECIAL CALAMARI | 7.5 | G**  
Squid with chillies and lime. All time favourite.

**TANDOORI DILL SALMON | 10**  
Fresh salmon marinated with dill & mustard served with chef's special plum chutney.

**KASUNDI JHEENGA | 10 | D**  
King prawn marinated in a mustard based mix, finished in the tandoor. A speciality from West Bengal.

## MAIN MURG SELECTION

### CHICKEN

**DELHI STYLE MURG MAKHANWALA | 11.5 | D N**  
Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander.

**PISTACHIO | 12 | D N**  
An unusual and irresistible korma with ground pistachio nuts, in mild and creamy sauce.

**MURG METHI | 12 | D**  
Chicken tikka cooked with fresh fenugreek leaves and ginger, garlic, lemon sauce.

**MURG CHETINAD | 12**  
A popular south Indian delicacy from Madras, chicken cooked with spices & coconut cream.

**MURG PALAK | 11.5**  
Murg palak is a classic Indian combination of chicken in spinach sauce. A favourite from Punjab.

**KORI GASSI | 12.5**  
Mangalorean style chicken curry in a delicious coconut and red chilli based sauce. It has a lovely blend of various fragrant spices.

**PUNJABI MURG KADAI | 11.5**  
Chicken tikka cooked with bell peppers, onion, tomato and green chillies.

**MURG CHOLAY | 11.5**  
Chicken cooked with chick peas is traditional north Indian style dish.

## MEAT SELECTION

**NARGISI KOFTA | 13.5 | D**  
Lamb meat balls stuffed with goat cheese, topped with medium spiced gravy.

**GOSHT MUGLAI | 13 | D, N**  
Tender diced lamb cooked in a mild creamy cashew nut based curry sauce, typical Korma as you get in India.

**KOSHA MANGSHO | 13**  
Chunks of lamb cooked in an onion, ginger, garlic gravy with handsome portions of tomato, yogurt and mustard oil. A very popular dish of Kolkata.

**PAHADI GOSHT | 12.5**  
Lamb cooked in a coriander and mint flavour base curry. A Himalayan delicacy.

**GOSHT KADAI | 13.5**  
Tender pieces of lamb leg cooked with bell peppers, onion, tomato and green chillies.

**KASHMIRI NALLI | 15.5**  
Slow cooked spiced lamb shank, Rogan Josh sauce. A Kashmir speciality.

**GOAN PORK CURRY | 14.5**  
This traditional goan curry is made with pork meat slow cooked with various spices, kokum, garlic, ginger and chillies.

**RAILWAY GOAT | 16**  
Tender pieces from leg of kid goat in a medium spiced gravy, served with broccoli thoran and saffron flavoured rice.

All prices are inclusive of 20% VAT.

SHOULD YOU HAVE ANY FOOD ALLERGIES PLEASE MAKE OUR STAFF AWARE WHEN ORDERING.  
G – GLUTEN, D – DAIRY, N – NUTS



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

## FROM THE OCEAN

**KERALA ALLEPY FISH CURRY | 13.5**  
A traditional kerala delicacy, tilapia fillets cooked in coconut cream sauce flavoured with curry leaves & spices, served on a banana leaf.

**NILGIRI JHINGA | 14**  
King prawns in mint, coriander and chilli curry. A House speciality.

**JHINGA MASALA | 14.5 | D, N**  
King prawns cooked in a garlic chillie sauce.

**JHINGA – E – BAHAR | 16**  
Tandoori king prawns cooked with pepper, onion, tomatoes and chillies.

**SEAFOOD MOILEE | 16.5**  
King prawn, salmon, calamari & tilapia fish in coconut curry, flavoured with green chilli, curry leaves and turmeric – A famous seafood curry from Kerala.

## TANDOORI RATANS

TANDOOR  
– INDIAN CLAY OVEN HEATED WITH CHARCOAL

ALL TANDOOR DELICACY SERVED WITH SALAD AND FRESH MINT CHUTNEY

**RAJA RANI TIKKA | 13.5 | D**  
Succulent pieces of chicken tikka in two different marinade of hung curd, spices and ginger garlic paste.

**BIHARI BOTI TIKKA | 12.5**  
Boneless lamb chunks, marinated with, spices & mints.

**HARIYALI MURG TIKKA | 11.5 | D**  
Coriander, mint and spinach marinated chicken tikka.

**AJWAINI MACHLI | 13**  
Tilapia fillets marinated in carom seeds, garlic & ginger paste and cooked over a charcoal.

**TANDOORI MURG | 11.5 | D**  
All time favourite slow cooked tandoori chicken.

**THYME & CHILLIES SHASHLIK | 13.5 | D**  
Chicken and lamb pieces marinated, peppers, onions, tomatoes grilled on a hot charcoal.

**TANDOORI JHEENGA LASOONI | 15**  
King prawn marinated with yogurt, garlic & ginger paste with chef's special spices.

**TANDOORI SUBZI | 11 | D**  
Paneer [Indian cottage cheese], mushrooms, broccoli, baby potato, tomato and onion grilled with fennel seeds and spices.

**MIXED PLATTER | 17 | D**  
Ajwaini machli, murg tikka, sheek kebab, tandoori chicken served with a butter nan.

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