

VEGETABLES

RIPE MANGO CURRY | 6.50

chunks of fresh ripe mango, curry leaves, mustard seed. A must try

BAIGAN BHARTA | 7.00

mashed aubergine cooked with onion and tomato, garnished with coriander

ALOO GOBI | 6.50

classic cauliflower and potatoes dish

TAJA BHINDI MASALA | 7.00

tender okra, stir fried with herbs and spices

TADKA DAL | 6.00

yellow lentils tempered with cumin and garlic

DAL MAKHANI | 6.50 [D]

black lentils harmoniously simmered over night on a slow fire, finished with butter and cream. A speciality of North India

JEERA ALOO | 6.00

an irresistible dish of spiced potatoes with cumin seeds

SUBZI-E-BAHAR | 7.00

homestyle fresh mix vegetable curry

PALAK KE SAATH | 7.00 [D]

delicately flavoured spinach with a choice of either potatoes, or indian cottage cheese or mushrooms

INDIAN BREAD

NAAN unleavened clay oven baked bread | **3.50 [G]**

SUNDRIED TOMATO AND OLIVE NAN | 4.50 [G]

KEEMA NAAN stuffed with spiced lamb minced | **4.50 [G]**

KULCHA onion and coriander | **4.00 [G]**

PESHAWARI NAAN stuffed with coconut, raisin and cashew nuts | **4.50 [G][N]**

GARLIC NAAN garlic flavoured naan | **3.50 [G]**

CHEESE AND ONION NAAN stuff cheese and onion | **4.50 [G]**

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

all dishes are freshly made by our professional chef from india

ROTI wholemeal flat bread | **2.50 [G]**

PARATHA plain - mint - aloo [stuff potatoes] | **3.50 [G]**

BREAD BASKET garlic nan - roti - peshwari nan | **10.00 [G]**

BIRYANI'S

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 12.00 [D] | lamb 13.00 [D] | king prawn 16.50 [D]
| mixed seafood 15.50 [D] | vegetable 10.50 [D]**

RICE

PALAK CHAWAL rice cooked in spinach with indian herbs | **4.00**

KHUMB CHAWAL saffron rice with stir fried mushroom
cooked with Indian herbs | **4.00**

PULAO RICE saffron flavoured rice | **3.50**

BOILED RICE | 3.00

ACCOMPANIMENTS

**cucumber raita 3.50 [D] | plain or spicy papadom 1.00
| lime pickle 0.65 | chutney tray 2.00**

CHEF SPECIALS

Not to be missed

BUTTER CHICKEN (ON THE BONE) | 14.00 [D]

the original of Chicken Tikka Masala, that was invented and still served in the restaurants of Delhi. Marinated chicken on the bone is first grilled and then cooked in a rich gravy made with tomato, butter, and a special spice blend as a base. Taste the original - taste the difference

NALLI GOSHT (INDIAN STYLE LAMB SHANK) | 15.50

an exotic slow cooked Lamb Shank dish from Lucknow, North India. Stewed in a spicy gravy of onion, ginger and garlic laced with mild Kashmiri paprika chillies and freshly roasted and milled garam masala spices. Mughal Kings special - A must try.

TAKE AWAY MENU



House of genuine Indian Cuisine

**VALID FROM
JULY – SEPT 2022**

**TO ORDER PLEASE CALL
01243 784068**

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

RESTAURANT OPENING TIMES
Tuesday – Sunday
Lunch – 12 - 2.30pm
Dinner – 5.30 - 10.00pm

Prices may be subject to change



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

HOUSE STARTERS

SAMOSA CHAT | 5.50 [G][D]

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

BATAK SAMOSA | 6.00 [G]

duck samosa served with fresh mint & coriander chutney

KAMA SUTRA KABAB | 7.50

lamb & chicken mince together marinated with chef special spices cooked in tandoor

TIRANGA | 8.00 [D]

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

PYAZ KE PAKORE | 5.50

crispy onion bhaji

SALMON TANDOORI | 9.00

dill and mustard flavour fresh salmon, chargrilled in tandoor – exotic delicacy

CHILLI PANEER | 7.00 [D]

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

KASUNDI JHEENGA | 9.50

king prawns marinated in a mustard based mix, cooked in the tandoor. A speciality from west bengal

CHEFS SPECIAL CALAMARI | 8.50

squid with chillies and lime. All time favourite

CHICKEN SELECTION

MURG MAKHANWALA | 12.00 [D][N]

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

MURG CHETINAD | 12.50

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

LABABDAR MURG | 12.50 [D][N]

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

KORI GASSI | 12.50

mangalorean style chicken curry in a delicious coconut and red chilli based sauce, It has a lovely blend of various fragrant spices

SHAHI MURG | 12.00 [D][N]

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

MURG PALAK | 12.50

murg palak is a classic combination of spinach and chicken dish. A favourite from punjab

MURG SHIMLA MIRCH | 12.50

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

MEAT DELICACIES

RAJASTHANI JUNGLI LAAL MAAS | 13.50

a famous delicacy of highway road side restuarant of Rajasthan lamb cooked in thick sauce flavoured with rose petals

GOAN PORK VINDALOO | 14.00

a traditional goan pork dish, cooked with chillies, garlic and kokum, spicy and tangy

PUDINA GOSHT | 13.00

lamb cooked in a coriander and mint chutney based curry

LUCKNOWI GOSHT | 13.50 [D][N]

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

KADAI GOSHT | 13.50

lamb cooked with bell peppers, onions, tomato in a thick gravy

JAIPURI KOFTA | 13.50

minced lamb meat balls cooked in an authentic Indian gravy, medium hot.

MAIN COURSES FROM THE SEA

MALABARI FISH CURRY | 14.00

a traditional south indian delicacy, tilapia fillets cooked in coconut cream and flavoured with curry leaves & spices.

JHEENGA MASALA | 15.50

king prawns cooked in a chilli, garlic sauce

HARIYALI JHEENGA | 15.50

king prawns in a coriander and mint based curry

SHAHENSHAH-E-JHEENGA | 16.50

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

SEAFOOD MOILEE | 16.50

King prawn, salmon, calamari & tilapia fish in coconut curry, flavoured with green chilli, curry leaves and turmeric - A famous seafood curry from Kerala.

MAIN COURSES FROM THE TANDOOR

TANDOOR – INDIAN CLAY OVEN HEATED WITH CHARCOAL

All Tandoor delicacy served with Salad and fresh Mint Chutney

RAJA RANI TIKKA | 13.00 [D]

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

BOTI TIKKA | 13.50

boneless lamb chunks, marinated with spices & mint

HARIYALI MURG TIKKA | 12.00

coriander, mint and spinach marinated chicken tikka

AJWAINI MACHLI | 12.50

tilapia fish fillets marinated in carom seeds, garlic & ginger paste

TANDOORI MURG | 12.00 [D]

all time favourite tandoori chicken

THYME & CHILLIES SHASHLIK | 14.50 [D]

chicken and lamb pieces marinated with peppers, onions, tomatoes

TANDOORI JHEENGA LASOONI | 16.50

king prawn marinated garlic & ginger paste with chef special spices

TANDOORI SUBZI | 11.00 [D]

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

ALLERGIES – [N] NUTS, [G] GLUTEN, [D] DAIRY

SHOULD YOU HAVE ANY FOOD ALLERGIES PLEASE MAKE OUR STAFF AWARE WHEN ORDERING.