

Kismet

PIONEERS OF INDIAN CUISINE

Appetisers

Plain Popadoms (V)

Spicy Popadoms (V)

Chutney

Onion, Mango, Mint & Mixed Pickle

Meat Samosa

Chicken Chaat On Puri

Prawn On Puri

King Prawn On Puri

Lamb Chops

Sheek Kebab

Shami Kebab

Chicken Tikka

Lamb Tikka

Tandoori Chicken

Garlic Chilli Chicken Tikka

Chicken Stuffed Pepper

Mince Stuffed Pepper

Fried Scampi

Fish Tikka

Korai Kebab

Mix Starter

Vegetable Samosa (v)

Onion Bhaji (v)

Potato Channa On Puri (v)

Vegetable Pakora

Tikka Paneer (v)

Garlic Mushrooms (v)

Vegetable Platter for 2 (v)

Veg samosa, onion bhaji & veg pakora

Mix Platter for 2

Chicken tikka, onion bhaji & sheek kebab

Tandoori Platter for 2

Tandoori chicken, lamb tikka & tandoori king prawns

Thali Dishes

Kismet Special Thali

Lamb garlic, nawabi chicken, tandoori king prawns, bombay aloo, pilau rice & plain naan

Masala Thali

Chicken tikka masala, onion bhaji, bombay aloo, pilau rice & plain naan

Vegetable Thali

Vegetable rice served with Tarka daal, mushroom bhaji, bombay potato and plain naan

English Dishes

T-Bone Steak

Fillet Steak

Sirloin Steak

Fillet Steak Masala

Roast Chicken

Lamb Chop

Fried Scampi

Extras: Mushrooms Egg



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Kismet Specialities

Nawabi Chicken

Marinated chicken tikka cooked in a mild sauce with tomatoes, garlic, peppers and garlic mushrooms

South Indian Chicken

Hot dish cooked with sliced chicken tikka and mix peppers., coriander, garlic, spinach and fiery dry chillies

Chicken or Lamb Pasanda

Mild dish cooked with cream, chef's special yogurt, almond powder and flaked almonds

Tawa Lamb Tikka / Chicken Tikka

Thinly sliced lamb or chicken tossed in cumin, ground coriander and garlic.

Mango Chicken

Mild chicken tikka prepared with mix spices and sweetened with mango juice.

Lamb Green Masala

Hot dish combination fresh green chillies, green herbs, green peppers and fresh garlic

Chicken or Lamb Achari

Tender chicken or lamb chunks cooked in onions, green pepper, garlic, ginger and a tangy indian pickle

Kismet Tandoori Margi Masala

A luxurious dish made from marinated tandoori chicken (off the bone) and mince-meat served in a rich thick sauce

Garlic Chilli Chicken

A popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce

Chicken or Lamb Tikka Pili Pili

A delicious dish prepared with grilled tomato, green pepper and onion served in a rich and tantalizing sauce

Chicken Tikka or Lamb Rajella

Marinated & cooked in a very rich special spice with green chillies and yogurt, then topped with coriander and onions

Seafood Balti

Fish & prawn

Roshun Fish

Garlic flavoured fish served with a rich spicy sauce

Bengal Naga Chicken or Lamb

Chicken or lamb cooked with a touch of naga pickle to give a fiery and rich taste with a unique aroma

Chicken or Lamb Tikka Korai

Mixed Grill Balti

Chicken Paneer

Strips of chicken tikka cooked with fried paneer (Indian Cheese)

Lamb Methi Ghost

Methi is the Indian name for the herb fenugreek, which has a distinctive taste and aroma. The curry is medium strength cooked with garam masala, fresh onions and of course fenugreek

Badami Malai Chicken

Marinated chicken breast cooked in peanut butter with cashew nut, coconut and almond powder in a smooth mouth watering creamy sauce.

Chicken Bhuna Masala

An amazing dish, created from a combination of two traditional dishes put together

North Indian Garlic Naga

Chicken tikka cooked with hot naga pickle and plenty of garlic

Akbori Chicken

A smooth and creamy dish prepared with garlic, coriander and almond powder. Garnished with a strip of paneer

Kadhi Lamb

An authentic stir fry dish cooked with strips of marinated lamb, fresh aubergine, green peppers and tomatoes. Prepared on a wok to enhance all the flavors produced by the fresh herbs & spices

Tandoori Butter Chicken Or Meat

Tender chicken in a creamy yet spicy cream and butter sauce

Chicken or Lamb Tikka Jalfrezi

Prepared with a spicy sauce using fresh green chillies and pepper.

Garlic Chilli King Prawn

Keema & Potato Balti

Kismet

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Traditional Dishes

Choice of
Chicken, Prawn, Lamb, Mixed Vegetable, Quorn

Additional charge for King Prawn
and for Chicken or Lamb Tikka.

Balti Dishes

Traditionally cooked with mostly fresh spices and served in Balti dish

Bhuna

A thoroughly garnished dish with onion, tomato, green pepper and a few selected spices, extensively treated to provide a dish of medium strength

Biryani

Subtly spiced. Prepared with rice & served with a separate sauce

Dansak

Sweet & sour curry with lentils and pineapple

Dupiaza

Cooked in smooth gravy of fried and raw onions with whole spices, served with chunks of sautéed onion and tomatoes

Kurma

Very mild curry cooked with fresh cream and coconuts

Madras

A combination of tomato puree and spice to give a fiery taste

Masala

Prepared in a creamy medium base using yoghurt and medium spices to achieve a creamy flavour

Rogan Josh

Tomato and garlic features in this popular Indian dish. Finished with yoghurt.

Sagwala

A fairly spicy dish cooked with spinach giving it a very rich taste

Vegan Dishes

Vegan Quorn & Chickpea Balti
Vegan Quorn Masala

Rice Dishes

Coconut Rice
Oriental Fried Rice
Keema Pilao (Mince Meat)
Mushroom Pilao
Vegetable Pilao
Egg Pilao
Plain Pilao (Basmati)
Plain Boiled Rice
Lemon Rice
Garlic Chilli Rice
Special Fried Rice
Onion Fried Rice
Garlic Fried Rice

Side Dishes

Aloo Methi
Mixed Vegetable Bhaji
Bindi Bhaji
Mushroom Bhaji
Spinach Bhaji
Bombay Potatoes
Cauliflower Bhaji
Aloo Gobi
Tarka Dall (Lentils)
Fried Mushroom
Chana Masala
Sag Paneer
Sag Aloo

Sundries

Plain Naan
Garlic Naan
Keema Naan
Peshwari Naan
Cheese Naan
Cheese Garlic Naan
Cheese Mushroom Naan
Chilli Coriander Naan
Garlic Keema Naan
Plain Paratha
Chapati
Roti
Garlic Roti
Portion Of Chips
Masala Chips

Kids Dishes

Chicken Tikka & Chips
Kebab Roll & Chips

Tandoori Dishes

Marinated, spiced with a special recipe mix with yogurt and barbecued on skewers over flames in our specially made clay oven and served with salad

Tandoori Chicken

Tender half chicken marinated in yogurt and spices and cooked in a charcoal oven

Chicken Tikka

Succulent chicken pieces marinated with delicate spices and cooked in a charcoal oven

Lamb Tikka

Succulent lamb pieces marinated with delicate spices and cooked in a charcoal oven

Coriander Lamb Chops

Succulent lamb Chops pieces marinated in Special Blend of yoghurt and spices, garnished with coriander leaves

Paneer And Mushroom Shashlik

Marinated indian cheese Barbecued on a skewer along with Mushroom, tomatoes and onions

Tandoori King Prawn

King prawn marinated in yogurt and special spices and barbecued on a skewer

Chicken Shashlick

Boneless chicken or lamb pieces cooked with special spices and tomato, onion and capsicum

Lamb Shashlick

Boneless chicken or lamb pieces cooked with special spices and tomato, onion and capsicum

Kismet Tandoori Mix Grill

An assortment of tandoori delicacies consisting of chicken, lamb tikka, tandoori chicken, sheek kebab and king prawn

Allergen Information

Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.