

PIONEERS OF INDIAN CUISINE

Plain Popadoms (V)	£0.80
Spicy Popadoms (V)	£0.80
Chutney	£2.00
Onion, Mango, Mint & Mixed Pickle	32.
Onion Bhaji (V)	£5.00
Seekh Kebab	£5.30
Shami Kebab	£5.50
Chicken Tikka	£5.50
Lamb Tikka	£5.30
Meat Samosa	£5.30
Vegetable Samosa (V)	£5.30
Lamb Chops	£6.00
Chicken Chaat	£5.50
Prawn Chaat	£5.50
King Prawn Chaat	£6.50
Tandoori Chicken	£5.30
Garlic Chilli Chicken	£5.50
Tikka Paneer (V)	£5.00
Garlic Mushrooms (V)	£5.00
Chicken Stuffed Pepper	£5.50
Mince Stuffed Pepper	£5.50
Fish Tikka	£6.50
Korai Kebab	£5.50
Fried Scampi	£5.00
Chicken Pakora	£5.30
Vegetable Pakora (V)	£5,30
Potato Channa Puri (V)	£5,50
Mix Starter	£6,50
Chicken tikka, onion bhaji & seekh kebab	
Mix Vegetable Starter (V) Veg samosa, onion bhaji & paneer	£6.50
Samosa Chaat (V)	£5.50
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SHOWSTOPPERS

Pin the Platter (Sharing Appetiser) Mixed platter, tandoori platter or vegetable platter	£12.00
Mass Of The Day Grilled fish with onions and peppers accompanied by coconut rice or lemon rice	£14.00
Quick-Time Tiffin A choice of any main dish (excluding king prawn or fish) with a choice of rice and naan	£16.00
King Of The Grill Chicken tikka, lamb tikka, seekh kebab, tandoori chicken and lamb chops served on a platter with chips and salad	£16.00
Kismet Special Thali Lamb garlic, nawabi chicken, tandoori king prawn, bombay aloo, pilau rice & plain naan	£16.00
Masala Thali Chicken tikka masala, onion bhaji, bombay aloo, pilau rice & plain naan	£14.00
Vegetable Thali Vegetable rice served with Tarka daal, mushroom bhaji, bombay potato and plain naan	£14.00

KISMET SPECIALITIES (All chicken & lamb dishes are Chicken Tikka & Lamb Tikka)

Bengal Naga (Chicken or Lamb) A very hot dish made with house special Naga pickle	£10.95	Chicken Bhuna Masala An amazing dish, created from a combination of Buna and Masala	£10.95
North Indian Garlic Naga Chicken tikka cooked with house special Naga pickle	£10.95	Roshun Fish Garlic flavoured fish served with a rich spicy sauce	£12.95
Delicately spiced and cooked with peeled tomatoes, onions, capsicum and garnished with fresh coriander and topped	£10.95	Kadhi Lamb An authentic stir fry dish cooked with strips of marinated lamb fresh aubergine, green peppers and tomatoes.	£10.95
with whole green chillies Jalfrezi (Chicken or Lamb) Extremely popular hot dish prepared with a spicy sauce using fresh green chillies and pepper	£10.95	Kofta Bhuna Lamb meatball combined with spice, fried then cooked to provide a dish of medium strength and dry consistency	£10.95
South Indian Chicken Medium-Hot dish cooked with sliced chicken tikka and mix peppers., coriander, garlic, spinach and fiery dry chillies	£10.95	Shobji Garlic A combination of mix vegetables in a rich garlic sauce topped with garlic flakes	£10.95
Lamb Green Masala Hot dish combination of blended fresh green chillies, spinach,	£10.95	Mixed Grill Balti All your favourite mix grill cooked in a special Balti sauce	£13.95
green peppers and garlic		Seafood Balti Medium Balti dish with combination of Fish & Prawns	£12.95
Garlic Chilli Chicken (King Prawns add. £2.00) A popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce	£10.95	Nawabi Chicken Rich creamy marinated chicken tikka cooked in a mild sauce	£10.95
Tawa (Chicken or Lamb) Thinly sliced lamb or chicken tossed in cumin, ground coriander and garlic	£10.95	with tomatoes, garlic, peppers and garlic mushrooms Akbori Chicken A smooth and creamy dish prepared with garlic, coriander	£10.95
Achari (Chicken or Lamb) Tender chicken or lamb chunks cooked in onions, green pepper, garlic, ginger and a tangy aubergine pickle	£10.95	and almond powder. Garnished with cubes of paneer Mango Chicken Mild chicken tikka prepared with mix spices and sweetened	£10.95
Kismet Tandoori Morgi Masala A luxurious dish made from marinated tandoori chicken (off the bone) and mince-meat served in a rich thick sauce topped with a whole boiled egg	£10.95	with mango chutney & pulp Chicken Tikka Paneer Strips of chicken tikka cooked with fried paneer (Indian Cheese)	£10.95
Pili Pili (Chicken or Lamb) A delicious dish prepared with grilled tomato, green pepper and onion served in a rich and tantalizing sauce	£10.95	topped with melted cheese Badami Malai Chicken Marinated chicken breast cooked in peanut butter with cashew	£10.95
Rajella (Chicken or Lamb)	£10.95	nut, coconut and almond powder in a smooth mouth watering creamy sauce.	
Marinated & cooked in a very rich special spice with green chilies and yogurt, then topped with coriander and onions		Tandoori Butter Chicken	£10.95
Lamb Methi Gosht 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	£10.95	Tender chicken in a creamy butter sauce Pasanda (Chicken or Lamb) Mild dish cooked with cream, chef's special yogurt, almond powder topped with flaked almonds and raisins	£10.95



Choice of

Chicken, Prawn, Lamb, Mixed Vegetable, Quorn £9.95

Additional charge of £3.00 for King Prawn and £1.00 for Chicken or Lamb Tikka.

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

Balti

House favourite medium curry served in a 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

Intricate layers of fried rice dish served with a separate curry sauce

Dupiaza

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

Rogan Josh

A flavoursome medium curry made from aromatic spices, ginger, garlic and topped with a layer of tomato topping

Sagwala

A fairly mild spinach curry

Dansak

Sweet & sour curry with lentils and pineapple

Masala

Most popular British curry consisting of well known creamy mild orange sauce

Korma
Very mild curry cooked with fresh cream and coconuts

TANDOORI GRILLS

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	£10.50
Chicken Tikka	£10.50
Lamb Tikka	£10.50
Coriander Lamb Chops	£12.50
Paneer And Mushroom Shashlik	£12.00
Tandoori King Prawn	£13.95
Chicken Shashlick	£12.00
Lamb Shashlick	£12.00
Kismet Tandoori Mix Grill Combination of Chicken & Lamb Tikka, Tandoori Chicken, Seekh Kebab & King Prawn	£14.00

Special Vegan Biryani	£9.95
Chicken quorn, chickpeas & aubergine	
Special Vegan Balti	£9.95
Chicken Quorn, mushrooms & spinach cooked in a garlic balti sauce	
Special Vegan Dansak	£9.95
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Plain Pilao (Basmati)	£3.50
Plain Boiled Rice	£3.50
Coconut Rice	£3.75
Oriental Fried Rice	£3.75
Keema Pilao (Mince Meat)	£3.75
Mushroom Pilao	£3.75
Vegetable Pilao	£3.75
Egg Pilao	£3.75
Lemon Rice	£3.75
Garlic Chilli Rice	£3.75
Special Fried Rice	£3.75
Onion Fried Rice	£3.75
Garlic Fried Rice	£3.75

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Plain Naan	£3.95
Garlic Naan	£3.95
Keema Naan	£4.00
Peshwari Naan	£4.00
Cheese Naan	£4.00
Cheese Garlic Naan	£4.00
Cheese Mushroom Naan	£4.00
Chilli Coriander Naan	£4.00
Garlic Keema Naan	£4.00
Plain Paratha	£2.95
Chapati	£2.95
Roti	£2.95
Garlic Roti	£2.95
Portion Of Chips	£2.50
Masala Chips	£2.80

Chicken Tikka & Chips	£7.50
Kebab Roll & Chips	£7.50
Chicken Tikka Masala or Korma with kids Naan	£8.00

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. We follow strict practices to avoid any cross-contamination of allergens, but as there are many dishes prepared in our kitchen that contain nuts, dairy or gluten, our food may not be suitable for those with severe allergies.