

BIRIYANI DISHES



- 65. CHICKEN TIKKA BIRIYANI** £9.99
Chicken tikka with Himalayan basmati rice tossed with onions & light spices, with coconut & sultanas. Served with raita.
- 66. LAMB BIRIYANI** £11.99
Lamb with Himalayan basmati rice tossed with onions & light spices, with coconut and sultanas. Served with raita.
- 67. VEGETABLE BIRIYANI** £8.99
Vegetables with Himalayan basmati rice tossed with onions & light spices, with coconut & sultanas. Served with raita.
- 68. PRAWN BIRIYANI**
Prawns with Himalayan basmati rice tossed with onions & light spices, with coconut and sultanas. Served with raita.
- 69. KING PRAWN BIRIYANI** £11.99
King prawns with Himalayan basmati rice tossed with onions & light spices, with coconut & sultanas. Served with raita.

SIDE DISHES

- 70. VEGETABLE CURRY** Mixed vegetable curry. 🌱🔥 £4.99
- 71. BOMBAY ALOO** 🌱🔥 £4.99
Spiced potato & mustard seeds with garlic, onion & tomato sauce.
- 72. SAG ALOO** Spinich and potato. 🌱🔥 £4.99
- 73. SAG PANEER** 🌱🌱🌱 £4.99
Spinich & Indian paneer cheese, light spice with onions & a touch of homemade yoghurt.
- 74. MUSHROOM BHAJEE** 🌱🔥 £4.99
Mushrooms with onion, tomatoes and light spices.
- 75. TARKA DAL** 🌱🔥 £4.99
A popular side dish at every mealtime in the indian subcontinent. Crisp browned garlic, poured over lentils as they cook gives this dish it's rich and distinctive flavour.
- 76. GREEN CHILLI POTATO** 🌱🔥🔥 £4.99
Potato stir-fried with green chillies, garlic, onions, tomatoes & spices.
- 77. DAL SHAMBA** 🌱🌱 £4.99
with lentils, mixed vegetables, tamarind, herbs, spices.
- 78. CHANA MASALA** 🌱🔥 £4.99
Chick-peas cooked with tomato & a little masala sauce.
- 79. DAL MAKHANI** 🌱🌱🌱 £4.99
Lentil cooked with smooth tomato puree, red chilli, fresh cream, butter and garam masala, fairly spicy. One of India's most famous home favourite lentil side dish.
- 80. CHIPS POTATO** 🌱 £4.99
- 81. CUCUMBER RAITHA** Cucumber & yoghurt. 🌱🌱 £4.99

RICES DISHES

- 82. BOILED RICE** Himalayan white rice. 🌱 £3.99
- 83. PILAU RICE** Aromatic basmati rice. 🌱 £4.99
- 84. SPECIAL FRIED RICE** Aromatic rice, stir fried with egg, peas & onion. 🌱🌱 £4.99
- 85. ONION RICE** Onion fried rice. 🌱 £4.99
- 86. MUSHROOM RICE** Mushroom fried rice. 🌱 £4.99
- 87. EGG RICE** Egg fried rice. 🌱🌱 £4.99
- 88. GARLIC RICE** Garlic fried rice. 🌱 £4.99
- 89. CHICKEN FRIED RICE** Chicken fried rice. 🌱🔥 £6.99
- 90. PANEER FRIED RICE** Paneer fried rice. 🌱🌱 £6.99
- 91. CHILLI FRIED RICE** Chilli fried rice. 🌱🔥 £4.99

TANDOORI DISHES

- 96. NAAN** Indian Bread 🌱 £4.99
- 97. PESHWARI NAAN** 🌱🌱 £4.99
Sweet naan stuffed with mango, coconut & sultana.
- 98. KEEMA NAAN** 🌱 £4.99
Naan stuffed with thin layer of minced meat.
- 99. GARLIC NAAN** Garlic naan bread. 🌱 £4.99
- 100. BULLET NAAN** Chilli naan bread. 🌱🔥 £4.99
- 101. CHEESE NAN** Loaded with melted grated cheese. 🌱🌱 £4.99
- 102. CHICKEN TIKKA NAAN** 🌱🌱 £6.99
Naan stuffed with chicken tikka.
- 103. KEEMA CHILLI CHEESE NAAN** 🌱🌱🔥 £9.99
Keema naan topped with green chillies, green & red peppers, onions, fresh coriander & melted cheddar cheese.
- 104. TANDOORI ROTI** Indian tandoori bread. 🌱 £4.99
- 105. CHAPATI** Indian thin flat bread. 🌱 £3.99
- 106. PARATHA** Indian flat bread. 🌱🌱 £4.99
- 107. POORI** Indian poori fried bread. 🌱 £1.99

PAPPADUMS & PICKLES

- 113. PLAIN PAPADUM** £0.99
- 114. SPICY PAPADUM** £0.99
- 115. ONION SALAD** £0.99
- 116. 4 MANGO CHUTNEY** £0.99
- 117. MINT SAUCE** £0.99
- 118. LIME PICKLE** £0.99
- 119. 7 CHILLI PICKLE** £0.99
- 120. CHUTNEY TRAY** £3.99

ALLERGY NOTICE

Please note that some of our dishes may contain nuts, dairy produce, garlic and herbs. If you have a food allergy or a special dietary requirement, Please ask a member of staff before placing your order.

KEY

- 🌱 Gluten 🌱 Dairy 🌱 Nuts 🌱 Eggs 🌱 Fish
🌱 Vegetarian 🌱 Mustard 🌱 Crustacean 🌱 Sulphites



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🌐 www.kingkebab.uk TR26 2LR



Bangladeshi & Indian Cuisine

Takeaway Menu



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📍 18 Chapel street.
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🌐 www.deshifood.co.uk

VEGETABLES STARTERS

- 1. ONION BHAJI** 🍷🍷 £4.99
Crisp balls of sliced onion, with potato, lentils & ground spices.
- 2. PANEER CHAT** 🍷🍷 £6.99
Paneer cubed & juicy tomatoes seasoned with chat masala & simmered in mild creamy sauce. Served on puffed poori bread.
- 3. VEGETABLE SAMOSA** 🍷🍷 £4.99
Crisp triangular pastries with spicy mixed vegetable filling.
- 4. ALOO CHAT** 🍷🍷 £5.99
Potato cubed & juicy tomatoes seasoned with chat masala & simmered in mild creamy sauce. Served on puffed poori bread.
- 5. VEGETABLE SPRING ROLLS** 🍷🍷 £4.99
Golden fried spring rolls packed with fresh, seasoned vegetables.
- 6. CHEESY SPRING ROLLS** 🍷🍷🍷 £4.99
Golden crispy spring rolls packed with rich, melted cheese.
- 7. GARLIC MUSHROOM** 🍷 £4.99
fresh mushrooms stir fried with garlic sauce
- 8. VEGETABLE PLATTER** 🍷🍷 £5.99
Popular vegetable dishes- Vegetable Spring Rolls, Onion bhaji, vegetable samosa Served with fresh salad & mint sauce.

NON VEGETABLES STARTERS

- 10. PRAWN POORI** 🍷🍷🍷 £6.99
Prawns & chopped tomatoes, seasoned with chat masala & simmered in mild creamy sauce. Served on puffed poori bread.
- 11. KING PRAWN POORI** 🍷🍷🍷 £9.99
Large king prawns cooked in mild sauce with onion, tomato and chat masala seasoning. Served on puffed poori bread
- 12. TANDOORI MEAT PLATTER** 🍷🍷 £6.99
Popular tandoori dishes- chicken tikka, sheek kebab & Masala Beef Slider Served with fresh salad and mint sauce.
- 13. MASALA BEEF SLIDER** 🍷 £4.99
Minced beef kebab seasoned with bold Indian spices, crisped to perfection.
- 14. SHEEK KEBAB** 🍷 £4.99
The traditional tandoor-roasted skewer of minced lamb kebab, delicately flavoured with fresh garlic & ginger, onions & corriander.
- 15. MEAT SAMOSA** 🍷 £4.99
Crisp triangular pastries with minced meat filling.
- 16. SPICY CHICKEN** 🍷🍷🍷 £5.99
Strips of boneless chicken fillets cooked with onions, dried red chillies fresh garlic and herbs spices garnished with coriander & served with lettuce.
- 17. CHICKEN TIKKA** 🍷🍷 £4.99
Chicken breast marinated overnight with homemade yoghurt and light-spice masala. Roasted in tandoori oven.
- 18. TANDOORI CHICKEN** 🍷🍷 £4.99
A boneless spring chicken immersed overnight in a light spice masala marinade Roasted in the tandoor.

TANDOORI DISHES

- 20. CHICKEN TIKKA** 🍷🍷 £8.99
Cutlets of tender chicken breast marinated overnight with home-made yoghurt & light-spice masala. Roasted in the tandoori oven & served with sizzling onions, side salad & mint sauce.
- 21. TANDOORI CHICKEN (1/2)** 🍷🍷 £8.99
Two quarters of spring chicken immersed overnight in a light spice masala marinade. Roasted in the tandoor & served with sizzling onions, side salad and mint sauce.
- 22. CHICKEN SASH-LICK** 🍷🍷 £9.99
Chicken tikka, green & red peppers, tomato and onion skewered in the tandoor & served with sizzling onions, side salad & mint sauce.
- 23. TANDOORI MIX GRILL** 🍷🍷 £12.99
A combination of popular tandoori dishes- chicken tikka, Beef Slider, tandoori chicken and sheek kebab, served with Naan Bread, side salad and mint sauce.
- 24. TANDOORI KING PRAWN (DRY)** 🍷🍷🍷 £14.99
King prawns coated in a light spice yoghurt marinade, then roasted until pink. Served with sizzling onions, side salad & mint sauce.
- 25. TANDOORI THIGH (MAIN)** 🍷🍷 £8.99
Boneless chicken thigh marinated in spices & grilled in tandoor, sizzling. Served with lettuce and mint chutney sauce.
- 26. PANEER TIKKA SHASHLICK** 🍷🍷🍷 £9.99
Paneer tikka, green & red peppers, tomato & onion skewered in the tandoor and served with sizzling onions.

TRADITIONAL DISHES

Chicken	£9.99	Chicken Tikka	£10.99
Lamb	£10.49	Lamb Tikka	£10.99
Prawn	£10.99	King Prawn	£15.99
Paneer	£9.99	Vegetable	£8.49

- 30. CURRY** Medium Spiced: The original. Tender bite-sized cubes, in a golden-brown medium spicy gravy sauce, not too hot, not too mild.
- 31. MADRAS** 🌶️🌶️ Fairly hot cooked with red chillies, Smooth spicy sauce, not too hot, contains interesting flavour, with lemon juice. Ranks number one, amongst British spicy eaters favourite.
- 32. VINDALOO** 🌶️🌶️🌶️ Very Hot Dish: A smooth sauce of hot & spicy dish cooked with one piece of potato, copious amounts of hot red chillies.
- 33. DOPIAZA** 🍷🍷 Medium Spiced: A abundance of onions are added to the medium spiced thick sauce with fresh tomato to create a very savoury dish tempered by a hint of a mix of medium spices.
- 34. BHUNA** Medium Spiced: Medium-strength dish with fresh herbs, spices, onions & tomatoes in a thick dry sauce.
- 35. PATHIA** 🍷🍷 Cooked with shredded onions, tomatoes & spices in a thick sauce & fresh lemon juice for a distinctive flavour.
- 36. ROGAN JOSH** Cooked in a colourful glazed tomatoes, garlic & herbs, & delicately flavoured with aromatic whole spices. Medium-strength.
- 37. CEYLON** 🍷🍷 Little Hot Dish: Simmered in medium to fairly hot spicy sauce made of coconut & red chillies.
- 38. KORMA** 🍷 Very Mild: sweet, creamy texture rich with flavour in white sauce, this popular dish cooked with coconut, & fresh cream. It is ideal for those who like milder spices & subtle taste. Often a good choice as an introduction to Bangladeshi food.

HOUSE SPECIALS

Chicken	£9.99	Chicken Tikka	£10.99
Lamb	£10.49	Lamb Tikka	£10.99
Prawn	£10.99	King Prawn	£15.99
Paneer	£9.99	Vegetable	£8.49

- 40. TIKKA MASALA** 🍷 Very Mild: the nation's favourite, we present our exclusive recipe of succulent tikka in a smooth yoghurt red sauce, mild, sweet & creamy.
- 41. MAKAHANI** 🍷 Mild: Tandoori-grilled tikka simmered in smooth tomato gravy makhon sauce, with honey, cream, powdered almond & coconut with butter.
- 42. PASSANDA** 🍷 Very Mild: A mild dish cooked in a very rich sauce, coconut milk & fresh garlic & ginger paste in a light spicy creamy sauce. It has a delicate flavour in which the spices can still be discerned & so it is ideal for anyone trying Bangladeshi food for the first time. It was the favourite dish of the Mogul Emperors.
- 43. BUTTER** 🍷 Mild: Marinated in a blend of spices and yoghurt. Partially baked in the oven & cooked in tomato & onion sauce in low flame with butter, slightly mild, buttery flavour & taste.
- 44. DANSAK** 🌶️ Little Hot Dish: One of the all-time favourites cooked in a sweet, sour & slightly hot sauce, with lemon juice & thickened with lentils.
- 45. KARAHI** 🍷 Medium Spiced Dish: A medium spiced dish cooked deep pan style with cubed of onions, green & red peppers, tomatoes & medium strength garam masala with garlic in a dry thick sauce.
- 46. NIZAMI** 🍷
- 47. Murgh Masala** 🍷🍷🍷 It is a rich, medium-hot Indian curry combining tender chicken pieces with spiced minced meat, Infused with ginger, garlic, and aromatic spices,
- 48. Jalfrezi** 🍷🍷🍷 Cooked with fresh green chillies, red & green peppers, onions, ginger & garlic in a spicy thick sauce. Remarkably very tasty dish.
- 49. ACHARI** 🍷 Fairly Hot A dish made from pickle olives, hot & sour. it is extremely aromatic, spicy & delicious.
- 50. Garlic Chicken** 🍷 A mild blend garlic dish, cooked with garlic and coconut, in a smooth, rich, creamy sweet sauce. Very delicious, highly pleasant to the taste.
- 51. GARLIC CHILLI TAWA** 🍷 cooked with onion, tomato, garlic, ginger & fresh coriander.
- 52. GARLIC CHILLI BALTI** 🍷 cooked in medium spiced sauce of diced onion, garlic, green chilli, green & red peppers, with garam masala & ground coriander.
- 53. CHILLI MASALA** 🍷🍷 Chopped green chillies, cooked with onion, tomato, garlic & hot spices, in a thick dry sauce. It's hot but not too hot & it is a very tasty dish.
- 54. KALI MIRCH MURGH** 🍷🍷 An unusual yet delightful combination of roasted ground peppercorn. A hot spicy Goan dish much admired.
- 55. SAAG GOST** 🍷 Cooked with spinach (saag)- with savoury spices creates a typically authentic dish. Delicious & one of the most effective uses of the spinach dish.
- 56. CHICKEN MODHU MILD** 🍷 creamy sauce with spices & honey.
- 57. NAGA MUKIM** 🌶️🌶️ Cooked with Bengal nagma-chillies sauce, capsicum, tomatoes, spring onions, fresh ginger & garnished with coriander. Tangy, bold & peppery.
- 58. MUSTARD MASALA** 🍷🍷 Fairly Hot cooked with garam masala and crushed seeds of mustard, but not too hot, contains interesting flavour of mustard. One of the Bangladeshi home favourites.
- 59. LONKA PYAZA** 🍷🍷 Fresh green chilli halves & chunky onions with tomatoes, cooked in onion based stock with garam masala.
- 60. RED HOT CHICKEN** 🍷🍷 A fiery treat for the palate, thick sauce flavoured with crushed red hot chillies, strong garlic & ginger.