
Drinks Menu

Lassies (1 litre jug)  (1Ltr) £6.95
Mango // Plain (sweet) // Plain (salt)
A Yoghurt based smoothie

Water (small) £2.95
Sparkling or Still Water (large) £3.95

Soft Drinks £2.25
Sprite // Coca Cola // Irn Bru // Appletiser //
Elder Flower // Soda Water // Lemonade // Ginger Beer (£2.75)
Fresh Orange // Tonic Water // Pomegranate & Elderflower

Beverages

(Fairtrade)

Coffee  £2.50

Cappuccino  £2.50

Latte  £2.50

Espresso £2.50

Tea (by the pot) £2.25

Mint Tea £2.50

Green Tea £2.50



The logo features a large, stylized red letter 'K' on the left. To its right, the word 'khushis' is written in a black, lowercase, handwritten-style font.



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Appetisers

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| Popodoms | £0.80 |
| Onion Chutney | £1.50 |
| Mango Chutney | £1.50 |
| Mixed Pickle | £1.50 |
| Homemade Chutney | £1.50 |
| Pickle Tray | £2.95 |
| Raita | £2.95 |
| Chips | £2.95 |

Starters

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| Vegetable Pakora Fresh vegetables delicately spiced, coated in gram flour. | £4.25 |
| Chicken Pakora Pieces of chicken in chickpea flour and spices. | £5.95 |
| Sword Fish Tikka Roasted in a clay oven with a herb dip. | £6.50 |
| Chilli Chicken Hyderabadi Tikka Chillis, garlic, ginger, coriander and yoghurt, roasted in a clay oven served with a herb dip. | £5.95 |
| Paneer Tikka Roasted in a clay oven with a salad and herb sauce, with peppers, yoghurt and spices. | £5.95 |
| Baked Tandoori Stuffed Mushrooms Mushrooms filled with spicy veg and baked with tandoori spices. | £5.95 |
| Mixed Starter Vegetable and chicken pakora, chicken tikka and samosa. | £5.95 |
| Tandoori Chicken Roasted chicken, salad and mint sauce. | £5.95 |
| Masala Lamb Chops Tender lamb chops with mild spices. | £5.95 |
| Seabass With chilli and coriander, pan fried with spices. | £6.50 |

Tandoori Dishes

Cooked in the clay over renders chicken and lamb virtually fat free. All these dishes are served with rice and curry sauce.

Dishes contain yoghurt and mustard oil.

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| Sword Fish Tikka | £13.95 |
| Chilli Chicken Hyderabadi Tikka | £12.95 |
| Chicken Tikka Pieces of chicken mixed with spices and herbs | £12.95 |
| Paneer Tikka Shaslik Peppers and onions with Indian cheese | £11.95 |
| Baked Tandoori Stuffed Mushrooms Mushrooms filled with spicy veg and baked with tandoori spices. | £11.95 |
| Tandoori King Prawn | £13.95 |
| Tandoori Mix Grill Seekh kebab, chicken tikka, tandoori chicken and lamb chops | £14.95 |
| Lamb Chops | £13.95 |
| Tandoori Chicken Chicken on the bone | £12.95 |
| Seabass with coriander & chilli | £13.95 |

Curry Dishes

Chicken **£9.50** // Lamb **£9.95** // Vegetable **£8.95** // King Prawn **£11.95**

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| Jalfrezi Cooked with a touch of cream with green chillies, onions and fresh coriander. |
| Makhni A special of punjab cooked with butter and cream. |

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| Tikka Masala Cooked in a creamy tasty sauce. |
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| Jaipuri Blended with Punjabi herbs and spices, cooked with fresh fried mushrooms, onions and capsicum. |
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| Chilli Garlic Fresh green chillies with cloves of garlic. |
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| Passanda Cooked with ground almonds, fresh cream and spices. |
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| South Indian Curry Coconut milk, mustard seeds, spices and curry leaves |
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| Chasni A creamy slightly sweet sauce. |
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| Korma (very mild) A sweet dish containing ground nuts, cream and sugar. |
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| Dhansak A beautiful combination of spices and lentils. |
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| Bhuna Prepared with onions and tomatoes. |
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| Pathia A sweet and sour dish. |
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| Rogan Josh Garnished with fresh tomatoes. |
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| Madras (hot) / Vindaloo (very hot) Hot and spicy flavours. |
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| Sag (spinach) Baby spinach with tomatoes. |
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Contains Nuts Contains Mustard Contains Wheat Contains Yoghurt

Contains Cream Contains Milk Contains Egg Contains Flour Contains Fish

*Please inform your server of any allergies. We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens.

Vegetable Dishes

Also available as main courses add £4.00

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| Daal (lentils) | £4.95 |
| Potatoes with Leek and Fenugreek | £4.95 |
| Mixed Seasonal Vegetables | £4.95 |
| Mushroom | £4.95 |
| Sag Aloo (spinach and potatoes) | £4.95 |
| Aloo Gobi (cauliflower and potatoes) | £4.95 |
| Paneer Jalfrezi (Indian cheese with green chillis, onions and a touch of cream) | £4.95 |
| Sag Paneer (spinach with Indian cheese) | £4.95 |

Salads

Super healthy and counts as 1 of your 5-a-day

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| Paneer Salad Fried paneer (Indian cheese) peppers, onions, mushrooms and salad | £4.95 |
| Seasonal Green Salad | £4.95 |
| Chicken Tikka, Cucumber & Tomato Salad | £5.95 |

Bread

All breads contain wheat flour and are made using milk.

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| Nan | £2.95 |
| Garlic and Coriander | £3.25 |
| Peshwari (sweet) | £3.75 |
| Chilli Garlic Nan | £3.75 |
| Keema (mince) | £3.75 |
| Chappati | £1.95 |
| Tandoori Roti | £2.00 |

Rice Dishes

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| Vegetable Biryani | £8.95 |
| Lamb Biryani | £9.95 |
| Chicken Biryani | £9.50 |
| King Prawn Biryani | £12.95 |
| Steamed Rice | £2.00 |
| Pilau Rice | £2.50 |
| Rice with Mushrooms | £3.75 |
| Lemon & Cashew Nut Rice | £3.75 |

A discretionary surcharge of 10% for parties of 8 or more will be added to the bill.