

Kushis



Festive Menu

A La Carte available on
Christmas Day and Hogmanay
with a 15% surcharge

Opening Times

Mon - Thurs
12pm-2.30pm & 4.30pm - 10pm

Friday & Saturday
12pm - 11pm

Sunday
3pm - 10pm

Bookings only on Christmas Day
12pm - 6pm

Bring-your-own-bottle
no corkage charge

Kushis



15 Bank Street, Mid Calder, West Lothian EH53 0AS

Festive Menu

A La Carte available on
Christmas Day and Hogmanay
with a 15% surcharge

Festive Lunch

2 courses £12.95 per person

Starter

Select any one starter

Vegetable Pakora,
Chicken Pakora,
Sheek Kebab or
Chicken Tikka

Main Courses

Select any one curry with chicken or vegetables
(lamb £1.50 extra)

Bhuna

Prepared with onions & tomatoes

Jalfrazi

Cooked with green chillies, onions & fresh coriander, with a touch of cream

Korma

(very mild)

A delicate preparation of coconut, cream, almonds & sugar

Tikka Masala

Yoghurt and tandoor spices served with a creamy rich sauce

Chasni

Creamy dish in a sweet sauce

South Indian Curry

Coconut milk, curry leaves, mustard seeds and fresh coriander

Butter Chicken

Tandoori spices, served with a creamy rich sauce.

Select one of the following

Pilau Rice, Steamed Rice,
Plain Nan Bread Or Garlic Nan Bread

Christmas Day

£34.95 per person

Appetisers

Poppadoms & Pickles

Starters

Kasturi Chicken Lamb Shashlik
Tandoori King Prawn Chilli Paneer
Sea Bass

Main Courses

Slow Cooked Lamb with tomato and garam masala
Punjabi Chicken Curry

Keralan Chicken Curry with chillis and coconut milk

Goan Monkfish Curry with coconut, chilli and coriander

Vegetable & Paneer Mackni Biryani

The Following are all available as vegetable, chicken or lamb

Korma Tikka Masala
Bhuna Chilli Garlic

Accompaniments

Mint Pea Rice or Steamed Rice or Pilau Rice
or a choice of Garlic or Plain Nan

Desserts

Mango & Passion Fruit Cheese Cake

Salted Caramel Cake

Christmas Pudding

If your favourite dish is missing, please ask the staff.

Party Menu

£19.95 per person

Pre-Starters

Poppadoms & Pickle Tray

Selection of Starters

Platter/mix starters

Vegetable Pakora, Chicken Pakora,
Chicken Tikka, Vegetable Samosa

Main Courses

Choose from the following:

Tikka Masala

Yoghurt, tender spices,
creamy rich sauce

Saag/Spinach

Baby Spinach

Dhanshak

A beautiful combination of
spices and fentils

Jaipuri

Blended with Punjabi herbs & spices
cooked with fresh mushrooms,
onions and capsicums

Bhuna

Prepared with onion and tomatoes

Korma

A delicate preparation of almond,
coconut cream and sugar

Jalfrezi

Cooked with green chilli, fresh
coriander and onion with a touch
of cream

Chasni

Creamy dish in a sweet sauce

Chilli Garlic

Fresh roasted garlic and green chilli

Madras

Hot

Select one of the following

Plain Nan, Garlic Nan, Pilau Rice, Steamed Rice