

## DESI BREADS

Peshawari Naan v	2.99
Plain Naan v	1.49
Tandoori Roti v	1.49
Butter Naan v	1.99
Garlic Naan v	2.49
Keema Naan	4.99
Chilli Naan v	2.49
Chilli Garlic Naan v	2.99
Cheese Garlic Naan v	3.49

## PARATHAS

Paneer Paratha v	2.99
Aloo Paratha v	2.99
Lachha Paratha v	2.49

## BIRYANI

<b>Vegetarian Biryani v</b> Amritsari rice dish cooked with basmati rice, veggies, Herbs and biryani spices	7.99
<b>Egg Biryani</b> Egg rice cooked with saffron and spices	8.49
<b>Chicken Biryani</b> Chicken rice cooked with Saffron and spices	8.99
<b>Prawn Biryani</b> Prawn rice cooked with saffron and spices	12.99
<b>Lamb Biryani</b> Lamb rice cooked with saffron and spices	9.99

### Chef Speciality

<b>Hyderabadi Chicken Biryani</b>	<b>12.99</b>
<b>Hyderabadi Lamb Biryani</b>	<b>13.99</b>

### CORKAGE ALLOWED FROM MONDAY TO THURSDAY ONLY

Subject to a fee of £10 per bottle exclusive to spirits & wines.

No outside drinks allowed at all from Friday - Sunday.

Restaurant reserves a right to withdraw or change the offers at any time.

### FOOD ALLERGIES & INTOLERANCES

Please inform us of any allergies, intolerances or dietary requirements before you order.

Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. Changes can be made to items to allow them to meet the customers allergens or intolerance requirements

DESIGN & PRINT: [TSDDESIGNS.CO.UK](http://TSDDESIGNS.CO.UK)

## RICE

Plain Rice v	2.99
Pilau Rice v	3.49
Peas Pilau v	3.49
Jeera Rice v	3.49
Vegetarian Fried Rice v	4.99
Chicken Fried Rice	5.99
Egg Fried Rice	4.99

## SIDE DISHES

Coleslaw v	2.99
Sweet potato fries v	3.99
Fries v	2.49
Plain Yogurt v	1.49
Raita v	2.50
Boondi Raita v	2.50
Mix Raita v	2.99
Mix salad v	2.99   4.99

## DESSERT

<b>Ice cream (scoop)</b> Vanilla   Chocolate   Strawberry	1.99
<b>Kulfi</b> Mango   Malai   Pista   Gulukand	2.99
<b>Sundae</b> Chocolate   Strawberry	5.99
<b>Rasmalai</b>	3.99
<b>Gulab Jamun</b>	3.99
<b>Gajar Halwa</b>	3.99
<b>Gulab Jamun + Ice cream</b>	4.50
<b>Gajrela + Ice Cream</b>	4.50

UNDER NEW MANAGEMENT

# DesiFlavours

L O N D O N

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WWW.DESIFLAOURS.CO.UK



## VEGETARIAN STARTERS

<b>Onion Bhaji</b> 2 pcs	2.99
<b>Veg Samosa</b> 2 pcs	2.99
<b>Spring Roll</b> 2 pcs	2.50
<b>Hara Bhara kebab</b> 4 pcs	4.50
<b>Aloo Tikki Chaat</b>	4.99
<b>Samosa Chaat</b>	4.99
<b>Chilli Paneer</b>	7.49
<b>Paneer Pakora</b>	4.99
<b>Veg Manchurian</b>	4.50

## NON-VEG STARTERS

<b>Crispy Calamari</b> 8 pcs Served with Chilli Mayo	5.99
<b>Tempura Prawns</b> 5 pcs With Sweet Chilli Sauce	6.99
<b>Desi Chilli Fish</b>	7.99
<b>Amritsari Fish Pakora</b>	6.99
<b>Chilli Chicken</b>	7.99
<b>Lamb Kofta</b> 4 pcs	5.99

## TANDOORI STARTERS

<b>Paneer Tikka</b> v Chunks of paneer marinated in spices and grilled in a tandoor	6.99
<b>Tandoori Aloo</b> v Marinated potatoes in a spicy yogurt, indian herbs and cooked in a tandoor	5.99
<b>Paneer Tikka Shashlik</b> v 6 pcs Soft-creamy marinated paneer with capsicum, tomato and onion skewers bakes to perfection	6.99
<b>Tandoori Chicken</b> Full 9.99 Half 5.99 Spring chicken marinated in fresh spices & lemon juice, cooked over flaming charcoal in tandoor	
<b>Chicken Tikka</b> Baby chicken marinated in yogurt, spices then threaded on a skewer and cooked in tandoor oven	6.99
<b>Seekh Kebab</b> Finger rolls of ground lamb seasoned with spices and grilled in tandoor	6.99

<b>Lamb Chops</b> 5 pcs Marinated lamb chops in Indian spices and cooked in a tandoor	7.99
<b>Chicken Wings</b> Chicken wings marinated with Kashmiri red chill and garlic	5.99
<b>Murgh Achari Tikka</b> Boneless chicken pieces marinated in cheese, herbs, cream and grilled on skewer in a tandoor	7.99

<b>Desi Mix Grill</b> 14.99 Assortment of lamb chops, chicken tikka, chicken wings and seekh kebab	
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<b>Tandoori Fish</b> 8.99 Fine Pieces of fish subtly marinated with spices and barbecue on skewer in Tandoor	
<b>Tandoori Garlic Prawns</b> 14.99 King prawns marinated with garlic and herbs	

## VEGETARIAN SIDE DISHES

<b>Sarso Da Saag</b> 7.99 Nicely simmered and gently cooked fresh mustard. A traditional Punjabi dish	
<b>Mixed veg</b> 6.49 Collection of vegetables prepared in a blend of spices	
<b>Chana Masala</b> 6.99 Chick peas curry	
<b>Bhindi</b> 6.99 Fresh lady fingers cooked in desi style	
<b>Karela</b> 8.99 Stuffed karela fried and dried	
<b>Aloo Methi</b> 6.99 Small potatoes cooked with fenugreek leaves	
<b>Aloo Ghoobi</b> 6.99 Dried cauliflower cooked with potatoes	
<b>Bombay Aloo</b> 6.99 Potatoes cooked with hot tomato gravy	
<b>Palak Paneer</b> 6.99 Spinach slowly cooked with cottage cheese pieces	
<b>Paneer Bhurji</b> 7.99 Scrambled Indian cottage cheese with onion, tomato, spices	

ASK FOR OUR KIDS & DRINKS MENU

## NON-VEG MAINS

<b>Butter Chicken</b> 9.99 Tandoori roast baby chicken in creamy tomato sauce	
<b>Chicken Tikka Masala</b> 9.99 Chunks of chicken marinated in spiced curry sauce	
<b>Chicken Curry</b> 9.99 Boneless chicken marinated and cooked in desi style	
<b>Chicken Korma</b> 9.99 Succulent Chicken pieces delicately flavoured and gently simmered in yogurt with a selection of spices.	
<b>Karahi Chicken</b> 9.99 Boneless chicken with mix bell pepper with hot spice	
<b>Kamadi Kukkar</b> 12.99 Desi flavour speciality. Melt in the mouth-watering country chicken prepared in desi ghee	
<b>Chicken Vindaloo</b> 9.99 Chicken marinated in a highly flavorful spices mixed with vinegar	
<b>Chicken Madras</b> 9.99 Succulent chicken prepared in coconut milk using traditional south Indian spices	
<b>Chicken with Methi   Palak   Saag   Aloo   Jalfregi</b> 9.99	
<b>Lamb Curry</b> 10.99 Baby lamb well cooked in special sauce can be ordered mild, medium or hot	
<b>Lamb Korma</b> 10.99 South coast style lamb curry with green chilli yogurt sauce	
<b>Lamb Bhuna</b> 10.99 Boneless lamb comes with spice thick sauce	
<b>Lamb Roganjosh</b> 11.99 Succulent pieces of spring lamb cooked in a smooth tomato and onion sauce with mixed spices	
<b>Lamb Rara</b> 11.99 Tender lamb pieces cooked in a rich gravy made with aromatic whole spices and minced lamb	
<b>Lamb Madras</b> 10.99 Heavenly slow-cooked Spring lamb in a rich Madras curry with spicy potatoes.	
<b>Kheema Peas</b> 10.99 Minced lamb and peas gently spiced	
<b>Karahi Lamb</b> 10.99 Tender pieces of cooked lamb with special sauce and onion	

<b>Billu Bakra</b> 14.99 Chef Speciality Goat meat cooked homemade style	
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## VEGETARIAN MAINS

<b>Dal Makhani</b> 6.99 Mixed black lentils cooked with herbs served with fresh creamy butter	
<b>Tadka Dal</b> 6.49 Lentil fried with garlic, green chillies, fresh tomatoes	
<b>Paneer Korma</b> 8.99 Succulent cheese pieces delicately flavoured and gently simmered in yogurt with a selection of spices mild taste	
<b>Shahi/Mattar Paneer</b> 8.99 Pieces of cottage cheese cooked with royal creamy sauce	

<b>Paneer Tikka masala</b> 9.99 Pieces of cottage cheese simmered in tandoori then cooked in a thick tomato – origin sauce A very popular dish	
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<b>Karahi Paneer</b> 9.99 Cubes of marinated and sauteed cheese with green and red peppers, tomatoes and herbs	
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## SEAFOOD MAINS

<b>King Prawns Curry</b> 14.99 King prawns cooked in spiced gravy	
<b>Fish Curry</b> 9.99 Black cod spiced in mustered sauce with mustar mash	

HOW SPICY?

Let us know how spicy you like your food or if you have any special dietary requirements.