

Welcome to Kasturi

Our menu combines some of the dishes from across the Indian sub-continent especially the North-East frontier province. Should you require any assistance on choosing your meal or fancy any dishes not on our menu, please do not hesitate in asking a member of our service team.

Wishing you a very happy dining experience with Kasturi

Snacks & Starters

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| 1) Kebab-ke-Karishma (for two) | £13.95 |
| <i>A selection of succulent and delicious kebabs, originally from the mountainous regions of the North-West Frontier province of India. It includes chicken, lamb, minced kebabs, lamb chops, shammi kebab. Strongly recommended as a starter for two people</i> | |
| 2) Mixed Sheekh Kebab | £4.95 |
| <i>Spicy, juicy kebabs of mildly spiced minced chicken & lamb grilled in a clay oven</i> | |
| 3) Adraki Lamb Chops | £5.95 |
| <i>Ginger-flavoured lamb chops cooked in a grilled tandoor</i> | |
| 4) Mixed Chicken Tikka | £4.95 |
| <i>Boneless chicken fillet marinated in a special sauce grilled in the tandoor</i> | |
| 5) Shammi Kebab | £4.95 |
| <i>Spicy lamb cakes with coriander, mint and ginger</i> | |
| 6) Samosa | £3.95 |
| <i>Flaky pastry stuffed with delicately spiced mixed lamb or vegetables</i> | |
| 7) Crab Masala | £6.95 |
| <i>Pan-fried crab meat with spices and herbs</i> | |
| 8) Kandahari Paneer Tikka | £5.95 |
| <i>Home-made cheese wrapped in yoghurt, marinated and stuffed with fresh herbs and spices in olive oil and cumin, grilled in the tandoor</i> | |
| 9) King Prawn on Puri | £8.95 |
| <i>Lightly cooked king prawn with garlic and fresh herbs, served on puri</i> | |
| 10) Khati Kebab | £5.95 |
| <i>Diced tender grilled lamb, tossed with onions and tomatoes, well spiced, served in a butter chapatti</i> | |

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk products, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish products.



Vegetarian Dishes

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| 11) | Paneer Kofta
<i>Dry Fig-stuffed home made paneer, cashew nut and pepper sauce.</i> | £9.95 |
| 12) | Bagare Baingan
<i>Baby eggplant in creamy masala.</i> | £8.95 |
| 13) | Kadai Paneer
<i>Indian cottage cheese with tomato and mixed peppers</i> | £9.95 |
| 14) | Vegetarian Thali
<i>A selection of various vegetarian dishes, recommended by our chef
Served with tandoori naan and pilau rice, this is a traditional way of dining in India</i> | £10.95 |

Specialities Of The House

Poultry Dishes

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| 15) | Murgh Shahjahani
<i>Stuffed breast chicken rolls with chicken minced, marinated and cooked in the oven, served in a thick medium spicy sauce; a famous Mughlai dish</i> | £10.95 |
| 16) | Chicken Afghani Lababdar
<i>Stripes of boneless chicken cooked in our home-made sauce with juliennes of onions, tomatoes and capsicum</i> | £9.95 |
| 17) | Chilli Pudina Murgh
<i>Chicken thighs, fresh mint, coriander and green chilli sauce.</i> | £9.95 |
| 18) | Chicken Bhuna Hyderabadi
<i>A spicy curry of chicken cooked in thick gravy of fried onions and tomatoes</i> | £9.95 |

Meat Dishes

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| 19) | Koh-e-Avadh
<i>Chef's recipe for Rogan Josh and an award-winning dish.
A pair of lamb slices with bone, dum-cooked in their own cardamom-tinged juices and marrow, finished with saffron</i> | £10.95 |
| 20) | Lal Maas
<i>For those with guts of steel, a Rajasthani speciality of spring lamb, cooked with tomatoes, ginger and ground spices.</i> | £10.95 |
| 21) | Lucknowi Lamb Pasanda
<i>From the house of Nawabs of Lucknow, spring lamb cooked in a satin smooth gravy of almond ,cardamom and yoghurt, accentuated with saffron.</i> | £11.95 |
| 22) | Awadh ka Achari Gosht
<i>Boneless tender lamb, pickling spices and yoghurt gravy.</i> | £10.95 |

Grill Dishes

From Our Traditional Tandoori Clay Oven

- 23) **Mixed Chicken Tikka** £10.95
A favourite dish made with Kasturi's special home-made recipe
- 24) **Tandoori Mixed Grill** £12.95
Assorted delicious kebabs from the traditional tandoori clay oven
- 25) **Salmon Tikka** £11.95
Marinated fillet of salmon lightly spiced, gently grilled in a tandoori clay oven



Tandoori Clay Oven

Fish & King Prawn Dishes

- 26) **Prawn Malabari** £13.95
Jumbo king prawns marinated in a sauce of fresh coconut milk with ground mustard, fennel seeds and spices
- 27) **Dahi Machli** £9.95
Slices of fresh telapia fish fillets, coated in turmeric and chilli sauce complemented with a spicy yoghurt dressing

Traditional Biryanies

All biryanies are served with a special vegetable curry and raitha

- 28) **Mashq-e-Tanjan** (a Chicken Biryani) £10.95
Basmati rice cooked with mouth-watering succulent chicken pieces
- 29) **Hyderabadi Lamb Biryani** £11.95
Spiced lamb cooked with basmati rice
- 30) **Biryani Gul-e-Guljar** (a Vegetable Biryani) £9.95
Basmati rice cooked with spiced vegetables flavoured with mint and saffron

Popular Dishes

- 31) **Dansak** £7.95
Diced chicken or lamb cooked with lentils, sweet, sour and hot
- 32) **Madras or Vindaloo** Hot curry chicken or lamb £7.95
- 33) **Kasturi Korai** £8.95
Diced marinated chicken or lamb cooked with onion, green pepper, tomatoes and coriander, garnished with ginger
- 34) **Chicken Tikka Masala** £7.95
An all-time favourite dish with grilled chicken tikka in a creamy and yoghurt sauce. This is the Chef's own special recipe
- 35) **Jhalfrezi** £7.95
Chicken or lamb cooked in medium spices with shallots, green pepper and fresh curry leaves



Popular Dishes

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| 36) | Saag Gosht
<i>Diced lamb cooked with fresh spinach, medium hot and a North Indian favourite</i> | £7.95 |
| 37) | Garlic Chilli Chicken
<i>Hot and spicy supreme chicken with garlic</i> | £8.95 |
| 38) | Thali Royal
<i>The thali provides for a selection of various regional dishes, recommended by our chef, containing chicken, lamb, vegetables, mixed raitha, pilao rice and naan. This is a traditional way of dining in India, mild and medium of taste</i> | £11.95 |

Side Dishes

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| 39) | Mushroom Kalimirch
<i>Fresh mushrooms toasted in a pan with garlic, spices and black pepper</i> | £3.95 | 43) | Saag Aloo
<i>Fresh spinach with potatoes and spices</i> | £3.95 |
| 40) | Rajasthani Bhindi
<i>Fresh crispy fried okra seasoned with tangy masala & gram flour of chickpeas</i> | £3.95 | 44) | Saag Paneer
<i>Fresh spinach with home-made cottage cheese</i> | £4.95 |
| 41) | Paneer Masala
<i>Indian cottage cheese with home-made spices</i> | £4.95 | 45) | Onion Bhaji | £3.50 |
| 42) | Aloo Annardhana
<i>Fresh baby potatoes, cooked with various spices and pomegranate seeds</i> | £3.95 | 46) | Mixed Dal Tarka
<i>Red lentils cooked in Bengali style</i> | £3.95 |
| | | | 47) | Dal-Dera Ismail Khan
<i>A harmonious combination of black dal and herbs, simmering on slow charcoal fire</i> | £4.95 |
| | | | 48) | Chana Masala
<i>Chickpeas with spices</i> | £3.95 |

Rice, Breads & Accompaniments

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| 49) | Steamed Plain Basmati Rice | £2.75 | 56) | Keema Naan | £3.00 |
| 50) | Basmati Pilau Rice | £2.95 | 57) | Chapati | £2.00 |
| 51) | Mushroom Pilau Rice | £3.95 | 58) | Tandoori Roti | £2.00 |
| 52) | Special Pilau Rice | £3.95 | 59) | Laccha Paratha | £2.50 |
| 53) | Plain Naan | £2.50 | 60) | Plain Papadom | £0.60 |
| 54) | Garlic Naan | £2.95 | 61) | Masala Papadom | £0.60 |
| 55) | Peshwari Naan | £3.00 | 62) | Assorted Chutneys | £0.60 |