

## STARTERS | APPETISERS

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- 1 Vegetable Samosa** these fried pastry parcels vary in shape and filling from pyramid to triangle through the length of the sub-continent, but the northern style with potatoes, green peas, cashew nuts and raisins is still the favourite **2.99**
- 2 Pakoras** savoury gram flour fritters of mixed seasonal vegetables with cumin seeds, onions served with mint and tamarind chutneys **2.99**
- 3 Aloo Tikki** stir fried curried potato rapped in savoury gram flour, cumin and deep fried served with mint and tamarind chutneys **3.49**
- 4 Tandoori Mushrooms** half a dozen char-grilled button mushrooms marinated in old-fashioned tandoori masala, served with pineapple cocktail salad **3.99**
- 5 Paneer Tikka** dices of Indian cottage cheese, capsicum and onion grilled in the tandoor with fine spices in creamy yoghurt marinade and served with mint chutney **4.99**
- 6 Gobi 65** cauliflower marinated with flour and tossed with ginger, garlic, green chillies and finished with coriander and curry leaves **4.99**
- 7 Vegi-Prawn** mashed cottage cheese, Potato Minced onion and chef special masala made into dumpling and stuck to baby corn, deep fried and served with tamarind chutney **4.99**
- 8 Chilis Special Chicken Tikka** boneless chicken pieces grilled in the tandoor with fine spices in creamy yoghurt marinade and served in a papad bowl with mint chutney **4.99**
- 9 Masala Fried Fish** long julian cut fillets of fish marinated with lime and aromatic spices, flavoured with coriander and deep fried. **4.49**
- 10 Chef's Special Chicken 65** diced chicken marinated with flour and tossed with ginger, garlic, green chillies and finished with curry leaves **5.49**
- 11 Chef's Special Andhra fried fish** long fillet of sea bass fish marinated with lime and aromatic spices, and flavoured with coriander **5.99**
- 12 Chef's Special Chicken Ginger fry** cubes of chicken marinated in fresh ginger, coriander and chef special masala and deep fried **4.49**
- 13 Tiger Prawns Ajwaini** jumbo tiger prawns marinated with Bengali spices and grilled in the tandoor oven, served with mint chutney **6.99**
- 14 Vegetarian Platter for Two** exclusive selection of four vegetarian starters served on green salad with four types of homemade chutneys **8.99**
- 15 Chili's Platter for Two** exclusive selection of two non-vegetarian and two vegetarian starters with appropriate dips **9.99**
- 16 Chili's Non-Vegetarian Platter for Two** exclusive selection of three non-vegetarian starters with appropriate dips **15.99**
- 17 Chili's Special Lollis** chicken with bone marinated with ginger garlic paste, coriander, mint, chef special masala and deep fried **5.49**
- 18 Tandoori Chicken** this is a classic, cooked after a long marinating process with cumin, coriander and chilli, tamed with yoghurt, served with mint chutney on the side **5.99**

## MAIN COURSES

- 19 Prawn Malai Curry** prawns simmered in coconut sauce with ginger, garlic and a hint of green chillies. A South Indian coastal speciality **7.99**
- 20 Mango Prawn Curry** Prawns cooked in traditional Indian style with fresh mango. **7.99**
- 21 Chettinad Fish Curry** made with pangasius fish, fresh curry leaves, fennel, onions, tomatoes, cumin and a hint of tamarind **7.49**
- 22 Ginger fish** marinated fish cooked with ginger and tomato in south Indian style **7.49**
- 23 Butter Chicken** tandoori chicken tikka pieces gently simmered in fresh tomatoes, enriched with cream, and flavoured with sun dried fenugreek leaves **6.99**
- 24 Chicken Tikka Masala** chicken baked in a tandoor oven, then cooked with cumin, chopped coriander alongside crunchy onion, tomato masala and a bit of cream **6.99**
- 25 Kadai Chicken** tandoori chicken tikka pieces gently tossed in diced fresh tomatoes, peppers, onions and finished with crushed pepper **6.99**
- 26 Chicken Jalfrazi** boneless chicken breast cooked with capsicum, tomato, chillies and indian spices, its a delicious taste of peppers & chillies. **6.99**
- 27 Mysore Chilli Chicken** tomato and coconut based chicken curry with curry leaves and dried red chillies, South Indian style **7.49**
- 28 Ginger Chicken** cubes of chicken cooked with flavoured spices and Julian of fresh ginger **6.99**
- 29 Badhami Murgh** The traditional Mughalai dish, cubes of chicken cooked in almond cashewnut sauce, flavoured spices, coconut milk and a splash of saffron **7.49**
- 30 Lamb Rogan Josh** cooked with onions, ginger, tomatoes, yoghurt and fennel used to make this most popular lamb delicacy from Kashmir **7.99**
- 31 Lamb Korma** northern style mild lamb curry with creamy sauce based on round cashewnuts and a light spice mixture **8.49**
- 32 Lamb Palak** curried lamb, tempered with cumin, garlic, cooked with spinach and mild spices **7.99**
- 33 Lamb Vindaloo** diced Lamb braised in chilli, palm vinegar, onion and tomato gravy, garnished with pickled onion **7.99**
- 34 Chicken Biryani** aromatic basmati rice cooked Hyderabadi style with juicy pieces of chicken, saffron and spices served with raitha **7.99**
- 35 Lamb Biryani** aromatic basmati rice cooked Hyderabadi style with tender lamb, saffron and spices served with raitha **8.49**
- 36 Prawn Biryani** aromatic basmati rice cooked Hyderabadi style with jumbo king prawns, saffron and spices served with raitha **8.99**

## VEGETARIAN SPECIALITIES

- 37 Masala Dosai** a thin South Indian rice and white lentil pancake, filled with stir fried curried potatoes, served with ginger chutney, peanut chutney and a lentil stew called sambhar **5.49**
- 38 Chilis Special Dosai** tasty South Indian rice and white lentil pancakes, topped with fresh vegetables and coriander, served with ginger chutney, peanut chutney and a lentil stew called sambhar **5.99**

- 39 Palak Paneer** home-made, unripened, cottage cheese cooked with sizzled spinach, mild spices and tomatoes **5.99**
- 40 Paneer Makhani** cheese simmered in tomato butter sauce and sun dried fenugreek leaves **5.99**
- 41 Kadai Paneer** Indian cottage cheese gently tossed in diced fresh tomatoes, peppers, onions and finished with crushed pepper **5.99**
- 42 Malai Kofta** warm made dumplings from home-made, unripened cheese and potato in a creamy almond tomato sauce, flavoured with carom seeds and coriander **5.99**
- 43 Kofta Masala** dumplings from home-made, unripened cheese and potato in a Onion Masala, flavoured with cream and coriander **6.49**
- 44 Methi Aloo** boiled diced potato tossed in whole cumin and cooked in fresh methi, fresh coriander and a splash of tamarind **3.99**
- 45 Aloo Mutter** boiled diced potato cooked in fresh tomato sauce with green peas, fresh coriander and a splash of cream **4.99**
- 46 Mutter Paneer** diced Indian cottage Cheese pan fried and cooked in fresh tomato onion sauce with Green peas, fresh coriander and a splash of cream **5.99**
- 47 Aloo Palak** boiled diced potato tossed in whole cumin with sizzled spinach, mild spices and tomatoes **4.49**
- 48 Mushroom Pepper Fry** fresh mushrooms with chopped tomatoes and cracked pepper masala **5.99**
- 49 Avial** seasonal vegetables with raw mango, white radish, whole spices in fresh coconut and cumin sauce - a typical delicacy from Kerala **5.99**
- 50 Vegetable Korma** seasonal vegetables cooked in saffron flavoured cashew sauce, Moghulai style **5.99**
- 51 Aloo Gobi Adraki** stir fried potatoes and cauliflower with cumin, onions, tomatoes, ginger masala and powdered fine spices **5.49**
- 52 Dal Makhani** our chef religiously cooks this black lentil delicacy overnight on a very slow fire with chopped ginger, garlic, tomatoes, low fat cream and powdered spices **5.49**
- 53 Dal Tadka** yellow and red lentils tempered with cumin, mustard, asafoetida, onions, chopped tomatoes and chopped coriander for a fine **4.99**
- 54 Vegetable Biryani** seasonal vegetables simmered in spices with mint, saffron and nuts, blended with basmati rice served with raitha **6.99**

## SIZZLERS

- 55 Chicken Sizzler with fruits** marinated supreme of chicken cubes grilled in tandoor and tossed with mushrooms and fresh seasonal fruits **9.99**
- 56 Chicken Sizzler with vegetables** marinated supreme of chicken cubes grilled in tandoor and tossed with mushrooms, and fresh Julian vegetables **9.99**
- 57 Lamb Sizzler with fruits** marinated boneless lamb cubes grilled in tandoor and tossed with mushrooms and fresh seasonal fruits **9.99**
- 58 Lamb Sizzler with vegetables** marinated boneless lamb cubes grilled in tandoor and tossed with mushrooms and fresh seasonal vegetables **9.99**
- 59 Prawn Sizzler with fruits** fresh tiger prawns fried and tossed with mild spices, mushrooms and fresh seasonal fruits **9.99**
- 60 Prawn Sizzler with vegetables** fresh tiger prawns fried and tossed with mild spices, mushrooms and fresh seasonal vegetables **9.99**

## SIDE ORDERS

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| 1 <b>Natural Yoghurt</b> natural yoghurt   | 0.99 |
| 2 <b>Cucumber Raita</b> yoghurt with cucumber and mild spices                            | 1.49 |
| 3 <b>Pickles</b> sweet and hot mango   | 0.99 |
| 4 <b>Roast Papad</b> giant lentil crackers   | 0.99 |
| 5 <b>Basmathi Rice</b> fragrant long grained rice originally from the Himalaya Mountains | 1.99 |
| 6 <b>Jeera Pulao</b> aromatic cumin flavoured basmati                                    | 2.49 |
| 7 <b>Saffron Pulao</b> aromatic saffron and cumin flavoured basmati rice                 | 2.49 |
| 8 <b>Vegetable Rice</b> fragrant long grain rice cooked with fresh vegetables            | 2.99 |
| 9 <b>Mashroom Rice</b> fragrant long grain rice cooked with fresh Mashrooms              | 2.99 |

## BREADS

We hand-roll most breads before baking freshly in a tandoor (clay oven).  
This imparts smoky flavours, satisfying consistency, and varied textures.

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| 1 <b>Roti</b> meal bread with a soft and crisp texture                                     | 1.49 |
| 2 <b>Paratha</b> layered whole wheat bread glazed with butter                              | 1.99 |
| 3 <b>Naan</b> naturally leavened bread made of rich refined flour dough                    | 1.49 |
| 4 <b>Butter Naan</b> glazed with low fat butter  | 1.69 |
| 5 <b>Lasooni Naan</b> spiked with chopped garlic, coriander and glazed with low fat butter | 1.99 |
| 6 <b>Paneer Naan</b> filled with home-made cottage cheese and mild spices                  | 2.29 |
| 7 <b>Kashmir Naan</b> dried fruits, nuts and desiccated coconut                            | 2.29 |
| 8 <b>Vegetable Naan</b> filled with seasonal vegetables                                    | 2.29 |
| 9 <b>Aloo Paratha</b> filled with mint, coriander and stir fried potatoes curry            | 2.29 |

## DESSERTS

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| 1 <b>Gulab Jamuns</b> Milk dumplings pampered in cardamom syrup and topped with light chocolate sauce and dollops of whipped cream | 3.49 |
| 2 <b>Kulfi Malai</b> Indian ice cream flavoured with pistachios and saffron  | 3.49 |
| 3 <b>Gajar Halwa</b> Traditional dessert. Fudge made of grated carrots cooked in milk with cardamom and snap fried nuts            | 3.49 |
| 4 <b>Mango Pistachio Mousse</b> Alphonso mango pulp and pistachio nuts with whipped cream, served with cherry                      | 3.49 |

## Kids Special

\* aged under 8 only

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| 1 <b>Chicken Nuggets</b> served with fries and a drink | 3.99 |
| 2 <b>Fried fish</b> served with chips and a drink      | 3.99 |



Please... ask for Ketchup..  
And.. - Enjoy..

