



KINGFISH R

AUTHENTIC INDIAN CUISINE



APPETISERS

Popadom	£0.80
Spicy Popadom	£0.80
Chutney Tray Onion, Mango, Hot Sauce, Mint Sauce & Lime Pickle	£2.50

VEGETARIAN STARTERS

Vegetable Samosa	£4.25
Onion Bhaji	£4.25
Paneer Pakora	£4.25
Garlic Mushroom Puri	£4.25
Vegetable Mix Starter (Onion Bhaji, Veg Samosa, Mushroom Pakora)	£4.95

SEAFOOD STARTERS

Garlic Chilli King Prawn	£7.75
King prawn cooked in a sweet chilli sauce infused with garlic oil and diced root ginger.	
Prawn Puri	£5.25
Cooked in a medium Bhuna sauce with curry leaves served on a puri (deep fried flat bread)	
Prawn Cocktail	£4.95
King Prawn Puri	£7.75
King prawn cooked in a medium Bhuna sauce with curry leaves. Served on a puri (deep fried flat bread)	
Machley Biraan	£5.75
Fish fillets marinated and slightly spiced, shallow fried over a slow flame	

TANDOORI STARTERS

Tandoori Chicken	£5.10	Sheek Kebab	£5.10
Chicken Tikka	£5.10	Lamb Chops	£7.75
Lamb Tikka	£5.25	Tandoori King Prawn Tikka	£6.50
Garlic Chicken Tikka	£5.10		

STARTERS

Tandoori Mix Starters	£7.25
Lamb chops, garlic chicken tikka and sheek kebab.	
Mix Starter	£6.25
Chicken and lamb tikka, onion bhaji & meat samosa.	
Bombay Ribs	£5.95
Lamb ribs marinated in sundried chilli peppers and ground black pepper, seasoned with sea salt.	
Meat Samosa	£4.95
Home-made pastry triangles filled with minced lamb and peas.	
Shami Kebab	£5.10
Pan fried patties of minced lamb, diced onions, finely chopped green chillies, fresh herbs and ground spices	
Chicken Pakora	£5.10
Lightly spiced and deep fried chicken fritter	
Chicken Chat Puri	£5.10
Chicken with onion, tomatoes cooked in a medium sauce. Served on a puri (Deep fried flat bread)	
Thai Style Chilli Chicken	£5.50
Chicken strips stir-fried in a sweet chilli sauce with onions and peppers. Also available in paneer and white fish	
Chicken Chilli Fry	£5.50
Thinly sliced pieces of Chicken pan fried with onion and spices	



PLATTERS TO SHARE

	for 2	for 4
Vegetable Platter (Vegetable Samosa, Onion Bhaji, Paneer Shashlik)	£7.95	£13.00
Mixed Platter (Meat Samosa, Garlic Chicken Tikka, Ribs)	£8.95	£15.95

TANDOORI MAINS

Served with Balti curry sauce.

Tandoori dishes are marinated in spices then barbecued in a tandoori oven for a full aromatic flavour.

Tandoori Fish Tikka	£13.95
Tandoori Chicken	£10.95
Chicken Tikka	£10.95
Lamb Tikka	£11.45
Garlic Chicken Tikka	£10.95
Sheek Kebab	£10.95

Sausage shaped kebabs of lean minced lamb, green herbs and chillies, diced onions and seasoning.

Lamb Chops	£13.95
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Succulent lamb chops, soaked overnight in our own marinade of fresh herbs and ground spices. Fired to perfection in the tandoor.

Tandoori King Prawn Tikka	£13.95
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Jumbo king prawns, shelled and deveined, marinated in delicate blend of yoghurt, herbs and spices.

Tandoori Mix Grill	£13.95
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Tandoori chicken, chicken tikka, garlic chicken tikka, lamb tikka, lamb chop and sheek kebab

Hari Boti	£10.95
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Filletted chicken thigh, marinade in a blend of green herbs and ground spices, garlic and ginger

Shashlik

Onions, peppers and tomato skewered with either...

Chicken £11.95 | Lamb £12.45 | Paneer £9.95 | King Prawn £13.95



HOUSE SPECIALITIES

Kingfishr Special Thawa	£11.95
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Chicken tikka, lamb tikka, garlic chicken and lamb chops specially prepared with fine herbs and spices. Medium strength and garnished with fine fried peppers and onions

Kingfishr Stir-fry	£10.95
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Chicken tikka, lamb tikka cooked with peppers, onions, garlic, all blended and stir fried in wok

Kingfishr Special Biryani	£13.95
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Kingprawn, lamb and chicken tikka cooked in an exotic mix of spices with peas and saffron rice. Served with salad and vegetable curry sauce

Kingfishr Special Mix Bahar	£11.95
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Combination of chicken and lamb cooked with fresh herbs and spices with a splash of red wine.

Kingfishr Lava <small>Chicken Or Lamb Tikka</small>	£10.95
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Strips of your chosen filling deep fried with crispy breadcrumbs, then cooked with chillies and mixed peppers.

Kingfishr Mirchi Dhanya <small>Chicken Or Lamb Tikka</small>	£10.95
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Spicy dish cooked with plenty of green chillies in a nehari based sauce. A fragrant dish deriving its character from the generous coriander.

Kingfishr Chilli Massala	£10.95
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Chicken or lamb tikka cooked with fresh green chillis, coriander and fresh herbs in a rich spicy sauce

Kingfishr Rangeela <small>Chicken Or Lamb Tikka</small>	£10.95
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Cooked with blend of spices, garlic, Capsicum, onions, garnished with coriander. Flavoured with red wine.

MILD RANGE

Massala (Chicken Tikka or Lamb Tikka)	£10.95
The most well-known Indian dish, sweet and creamy rich taste of butter, almonds, coconut and delicate spices	
Peshwari Murgh	£10.95
Spicy tandoori cooked chicken finished in a rich sauce of date molasses, flavoured with cinnamon and garnished with roasted cashews nut and a drizzle of fresh double cream. Total indulgence.	
Palak Murgh Makhani	£10.95
Chunky chicken tikka simmered into a creamy tomato and spinach sauce, flavoured with jiggery.	
Chicken Tikka Makhani	£10.95
Cooked in creamy sauce of butter and tomatoes	
Paneer Makhani	£9.45
Cooked in creamy sauce of butter and tomatoes	
Motor Paneer	£9.45
Paneer and peas cooked with ground spices, Curry leaves and a touch of fresh cream.	
Paneer Kofta	£10.95
Lightly spiced and deep fried minced lamb meatballs cooked with cubes of Indian paneer cheese in a medium bhuna style sauce	
Passanda	£10.95
A north Indian classic dish, cooked in a subtle mild flavoured creamy sauce and red wine.	

SIGNATURE RANGE

Shashlik Karahi	£10.95
Chicken or lamb tikka cooked in chef's special spicy karahi sauce, with roasted garlic & onions, flavoured with mustard oil.	
Nepali	£10.95
Chicken tikka or lamb tikka cooked with garlic, tomatoes, lemon, fresh naga chillies and special Nepali sauce.	
Afgani	£10.95
Small pieces of chicken or lamb stir-fried in olive oil with onions and green chillies together with Nepalese sauce. A very popular hot dish.	
Garkali Chicken Tikka	£10.95
Lamb Tikka	£10.95
King Prawn	£13.95
Long strips of chicken cooked in an exotic mix of whole spices, red and green peppers, fresh tomatoes and Nepalese sauce in olive oil. Garnished with Mexican chillies	
Naga Jalfrezi	£10.95
A hot fiery dish cooked with ginger, garlic, spices and Naga chilli sauce	



CHEF'S COLLECTION

Mazedaar Lamb Chops	£13.95
Delicious combination of succulent lamb chops cooked with minced lamb green chillies and spices.	
South Indian Garlic Chicken Tikka	£10.95
Lamb Tikka	£10.95
King Prawn	£13.95
Various types of chillies give this dish a quite a bit of temper but also lots of chilli flavour, prepared with garlic infused in olive oil and fresh coriander.	
Saag Kofta	£10.95
Meat balls and spinach cooked in a medium curry sauce	
Balti Garlic Chilli	£10.95
Chicken or lamb tikka cooked with chefs own balti sauce. A hot dish with selected herbs and spices, with green chillies and naga sauce	
Mango Chicken	£10.95
Spicy medium dish cooked with onions, caramalised with small chunks of mango	
Akbari Cham Cham	£10.95
Breast of chicken cooked in the Tandoori oven with a combination of mince meat, spices, sultanas and almond flakes	
Roshni Chicken or Lamb	£10.95
Medium sauce cooked with fresh garlic garnished with dry garlic	

SEAFOOD SELECTION

King Prawn Anarkali £13.95

Tiger king prawns cooked in a unique blend of spices with onions, peppers and coriander cooked with olive oil.

Seafood Medley £13.95

An outstanding dish prepared by our chef with a mixture of king prawns, salmon, sea bass and white fish. Cooked in a unique blend of spices garnished with lemon and lime zest.

Machli Bhuna £13.95

Boneless fish lightly spiced, shallow fried in olive oil and cooked with an abundance of onions, tomatoes, garlic, ginger, whole chillies and fresh herbs.

Salmon Biraan £13.95

Salmon lightly spiced, pan fried with olive oil and cooked with an abundance of onions, tomatoes, garlic and fresh herbs.

Sylhet Salmon £13.95

Pan fried salmon cooked with a dozen fresh herbs and spices, garnished with coriander fish lovers delight.

Salman Ka Khazana £13.95

Pan fried Salmon cooked with a dozen fresh herbs and spices, in thick rich sauce.

Shahi Chingri £13.95

King Prawn stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tobasco sauce and garnished with fresh coriander.

Somondor Ki Joipuri £13.95

King Prawn in shell cooked with saag in bhuna style sauce.



TRADITIONAL DISHES

To Order A Traditional Curry

Choose a filling followed by a cooking style.

Korma

A sweet and creamy dish, made with ground coconut, almonds and coconut milk.

Dhansak

Sweet and sour taste embodied in a blend of lentils, fresh cream and whole pineapple slice

Bhuna

Subtle flavours of fresh herbs, cumin and coriander in a nice texture sauce.

Rogan Josh

A very tasty dish containing tomatoes, sweet pimentos and green pepper.

Saagwala

Chopped spinach cooked with extra garlic and hints of ginger and lemon zest.

Dupiaza

A double helping of caramelised onions feature in this recipe.

Balti

A favourite of the Punjab, yoghurt based savoury dish containing diced onions and pepper and a nice blend of spices.

Dhall Madras

Same as Madras but cooked with lentils to bring out a bit more flavour

Pathia

Tomato based sweet and sour dish that also has a kick to it.

Karahi

Chunks of pepper and onions in a medium to spicy sauce with an aromatic flavour that can fill the room.

Jalfrezi

Sliced onion, green pepper, green chillies and just enough cayenne pepper to warm you up.

Madras

A straight forward curry sauce with a touch of lemon juice and a certain amount of ground chillies, bordering along the hot and uncomfortable.

Vindaloo

This is a dish which was influenced by the Portuguese during their time in India, they really liked the chillies.

Biryani

Fluffy basmati rice cooked with aromatic spices caramelised onions and sun dried sultanas, served with a nut grains and curry sauce.

£1.50 extra for this dish

Vegetable	£8.95	Lamb Tikka	£10.75
Chicken	£9.95	Paneer	£8.95
Lamb	£10.25	Prawn	£9.95
Chicken Tikka	£10.45	King Prawn	£13.95

SIDE DISHES

Saag Paneer	£5.50	Chana Bhaji	£4.95
Tarka Dhall	£4.95	Chana Saag	£4.95
Saag Bhaji	£4.95	Bombay Aloo	£4.95
Mushroom Bhaji	£4.95	Aloo Methi	£4.95
Bhindi Bhaji	£4.95	Aloo gobi	£4.95
Mix Vegetable Bhaji	£4.95	Saag Aloo	£4.95

ENGLISH DISHES

Omelette Of Your Choice £9.95
 Chicken / prawns / mushroom / plain

Fried Chicken £9.95
 Sirloin Steak £13.95



RICE

Boiled Rice	£3.95	Coconut Rice	£4.25
Pilau Rice	£3.95	Egg Fried Rice	£4.25
Mushroom Pilau	£4.25	Onion Fried Rice	£4.25
Vegetable Pilau	£4.25	Garlic Rice	£4.25
Keema Pilau	£4.25	Chips	£3.75
Kashmiri Rice	£4.25	Spicy Chips	£3.75

BREADS

Naan	£2.75	Garlic Keema Naan	£4.00
Garlic Naan	£3.00	Chapatti	£1.60
Large Naan	£3.40	Tandoori Roti	£2.75
Large Garlic Naan	£4.00	Paratha	£3.00
Peshwari Naan	£3.00	Stuffed Paratha	£3.25
Keema Naan	£3.00	Puri	£1.50
Kulcha Naan	£3.00	Garlic Cheese Naan	£4.00
		Garlic Coriander Naan	£4.00