

## ENGLISH DISHES

Served with chips.

Omelette Of Your Choice	£8.95	Fried Chicken	£8.95
<small>Chicken / prawns / mushroom / plain</small>			

## SIDE DISHES

Saag Paneer	£4.50	Chana Bhaji	£3.95
Tarka Dhall	£3.95	Bombay Aloo	£3.95
Saag Bhaji	£3.95	Aloo Methi	£3.95
Mushroom Bhaji	£3.95	Aloo Gobi	£3.95
Bhindi Bhaji	£3.95	Mix Vegetable Bhaji	£3.95

## RICE DISHES

Boiled Rice	£3.25	Kashmiri Rice	£3.95
Pilau Rice	£3.25	Coconut Rice	£3.95
Mushroom Pilau	£3.95	Chips	£3.25
Vegetable Pilau	£3.95	Spicy Chips	£3.25
Keema Pilau	£3.95		

## NAAN BREADS

Naan	£2.50	Chapatti	£1.70
Garlic Naan	£2.75	Tandoori Roti	£2.40
Large Naan	£2.75	Paratha	£2.75
Large Garlic Naan	£3.25	Stuffed Paratha	£3.00
Peshwari Naan	£2.75	Puri	£1.60
Keema Naan	£2.75	Garlic Keema Naan	£3.40
Garlic Cheese Naan	£3.00		
Garlic Coriander Naan	£3.00		



Please note:  
Some of our dishes may contain nuts or traces of nuts,  
gluten, Eggs, Fish, Milk & Dairy Products.  
Please speak to a member of staff regarding the  
ingredients in our dishes when making your order.

# KINGFISHR

AUTHENTIC INDIAN CUISINE

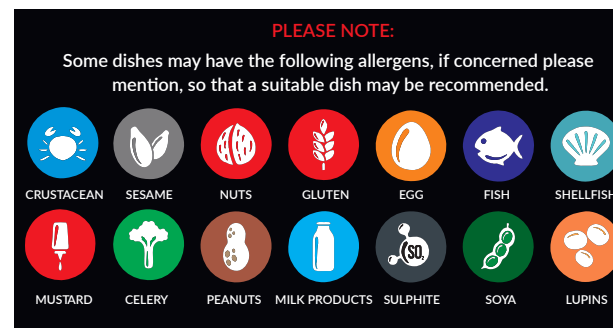
1 Antrobus Street, Congleton  
Cheshire, CW12 1HG

## 01260 274 488

If you suffer from any allergies please consult your server as some  
dishes may contain allergens

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ANTROBUS STREET, CONGLETON  
CHESHIRE, CW12 1HG

## 01260 274 488

**OPEN 7 DAYS A WEEK**  
SUNDAY TO THURSDAY: 5.00PM TO 11.00PM  
FRIDAY & SATURDAY: 5.00PM TO 11.30PM

**FREE DELIVERY**  
OVER £15 WITHIN A 3 MILE RADIUS

BOOK ONLINE ON OUR WEBSITE:  
**WWW.KINGFISHRINDIAN.CO.UK**





## APPETISERS

Popadom	£0.65	Chutney	£0.65
Spicy Popadom	£0.65	Onion, Mango, Hot Sauce, Mint Sauce & Lime Pickle	

## VEGETARIAN STARTERS

Vegetable Samosa	£3.95	Paneer Pakora	£3.95
Onion Bhaji	£3.95	Garlic Mushroom Puri	£3.95

## SEAFOOD STARTERS

Garlic Chilli King Prawn	£6.75	King Prawn Puri	£6.75
King prawn cooked in a sweet chilli sauce infused with garlic oil and diced root ginger.		King prawn cooked in a medium Bhuna sauce with curry leaves. Served on a puri (deep fried flat bread)	
Bhuna Prawn Puri	£4.95	Machley Biraan	£4.95
Cooked in a medium Bhuna sauce with curry leaves served on a puri (deep fried flat bread)		Fish fillets marinated and slightly spiced, shallow fried over a slow flame	
Prawn Cocktail	£4.50		

## TANDOORI STARTERS

Tandoori Chicken	£4.75	Sheek Kebab	£4.50
Chicken Tikka	£4.75	Lamb Chops	£5.95
Lamb Tikka	£4.95	Tandoori King Prawn Tikka	£6.75
Garlic Chicken Tikka	£4.75		

## STARTERS

Tandoori Mix Starters	£5.25	Chicken Pakora	£4.50
Lamb chops, garlic chicken tikka and sheek kebab.		Lightly spiced and deep fried chicken fritter	
Mix Starter	£4.95	Chicken Chat Puri	£4.50
Chicken and lamb tikka, onion bhaji & meat samosa.		Chicken with onion, tomatoes cooked in a medium sauce. Served on a puri (Deep fried flat bread)	
Bombay Ribs	£4.95	Thai Style Chilli Chicken	£5.10
Lamb ribs marinated in sundried chilli peppers and ground black pepper, seasoned with sea salt		Chicken strips stir-fried in a sweet chilli sauce with onions and peppers. Also available in paneer and white fish	
Meat samosa	£3.95	Chicken Chilli Fry	£5.10
Home-made pastry triangles filled with minced lamb and peas		Thinly sliced pieces of Chicken pan fried with onion and spices	
Shami Kebab	£4.50		
Pan fried patties of minced lamb, diced oniouns, finely chopped green chillies, fresh herbs and ground spices			

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## TANDOORI MAINS

Served with salad & Balti curry sauce.  
Tandoori dishes are marinated in spices then barbecued in a tandoori oven for a full aromatic flavour.

Tandoori Chicken	£7.50	Lamb Chops	£10.95
Chicken Tikka	£6.50	Succulent lamb chops, soaked overnight in our own marinade of fresh herbs and ground spices. Fired to perfection in the tandoor.	
Lamb Tikka	£6.95	Tandoori Mix Grill	£10.95
Garlic Chicken Tikka	£6.50	Tandoori chicken, chicken tikka, garlic chicken tikka, lamb tikka, lamb chop and sheek kebab	
Paneer Tikka	£6.95	Shashlik	£9.95
Sheek Kebab	£6.95	Onions, peppers and tomato skewered with either...	
Sausage shaped kebabs of lean minced lamb, green herbs and chillies, diced onions and seasoning.		Tandoori Fish Tikka	£9.95
King Prawn Tikka	£11.95		
Jumbo king prawns shelled and deveined, marinated blend of yoghurt, herbs and spices			

## SIGNATURE DISHES

Shashlik Karahi	£7.95	Gorkali	£7.95
Chicken or lamb tikka cooked with green/red peppers, & tomatoes all cooked in the tandoori oven. stir fried on wok with spices and fresh coriander before serving.		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	
Nepali	£7.95	Naga Jalfrezi	£7.95
Chicken tikka or lamb tikka cooked with garlic, tomatoes, lemon, fresh naga chillies and special Nepali sauce.		A hot fiery dish cooked with ginger, garlic, spices and Naga chilli sauce	
Chicken Afgani	£7.95		
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.			

## CHEFS SPECIALITES

South Indian Garlic	£7.95	Mango Chicken	£7.95
Chicken or lamb tikka, various types of chillies give this dish quite a fiery temper but with a strong chilli flavour. the dish is also prepared with garlic infused in olive oil with fresh coriander		Spicy medium dish cooked with onions, caramalised with small chunks of mango	
Akbari Cham Cham	£7.95		
Breast of chicken cooked in the Tandoori oven with a combination of mince meat, spices, sultanas and almond flakes			
Roshni Chicken or Lamb	£7.95		
Medium sauce cooked with fresh garlic garnished with dry garlic			

## MILD

Passanda	£7.95	Palak Murgh Makhani	£7.95
Chicken or lamb tikka cooked in A north Indian classic dish, cooked in a subtle mild flavoured creamy sauce and red wine.		Chunky chicken tikka simmered into a creamy tomato and spinach sauce, flavoured with jiggery.	
Massala (Chicken Tikka or Lamb Tikka)	£7.95	Chicken Tikka Makhani	£7.95
The most well-known Indian dish, sweet and creamy rich taste of butter, almonds, coconut and delicate spices		Cooked in creamy sauce of butter and tomatoes	
Peshwari Murgh	£7.95	Paneer Makhani	£6.95
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.		Cooked in creamy sauce of butter and tomatoes	
		Motor Paneer	£6.95
		Paneer and peas cooked with ground spices, Curry leaves and a touch of fresh cream.	

## HOUSE SPECIALITIES

Rezallah	£7.95	Murghi Massala	£7.95
Chicken tikka, lamb tikka cooked in the tandoori and then coked in a pan with generous use of mint and coriander with fenugreek leaves and strips of onion and capsicum		Whole breast of chicken cooked with mince meat in a medium to spicy sauce finished with a whole boiled egg	



## SEAFOOD

King Prawn Anarkali	£10.95	Sylhet Salmon	£8.95
Tiger king prawns cooked in a unique blend of spices with onions, peppers and coriander cooked with olive oil.		Pan fried salmon cooked with dozen fresh herbs and spices, garnished with coriander fish lovers delight.	
Machli Bhuna	£8.95	Shahi Chingri	£10.95
Boneless fish lightly spiced, shallow fried in olive oil and cooked with an abundance of onions, tomatoes, garlic, ginger, whole chillies and fresh herbs.		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	

## OLD FAVOURITES

CHOOSE A FILLING BY A COOKING STYLE.

Vegetable	£6.25	Lamb Tikka	£7.25
Chicken	£6.75	Prawn	£6.75
Lamb	£6.95	King Prawn	£9.95
Chicken Tikka	£6.95		

KORMA	PATHIA
A sweet and creamy dish, made with ground coconut, almonds and coconut milk.	Tomato based sweet and sour dish that also has a kick to it.
DHANSAK	KARAH
Sweet and sour taste embodied in a blend of lentils, fresh cream and whole pineapple slice	Chunks of pepper and onions in a medium to spicy sauce with an aromatic flavour that can fill the room.
BHUNA	JALFREZI
Subtle flavours of fresh herbs, cumin and coriander in a nice texture sauce.	Sliced onion, green pepper, green chillies and just enough cayenne pepper to warm you up.
ROGAN JOSH	MADRAS
A very tasty dish containing tomatoes, sweet pimentos and green pepper.	A straight forward curry sauce with a touch of lemon juice and a certain amount of ground chillies, bordering along the hot and uncomfortable.
SAAGWALA	SAMBER
Chopped spinach cooked with extra garlic and hints of ginger and lemon zest.	A lentil based sauce with plenty of freshly squeezed lemon juice, to give it a bit of sharpness and about the same amount of chillies as the madras
DUPIAZA	VINDALOO
A double helping of caramelised onions feature in this recipe.	This is a dish which was influenced by the Portuguese during their time in India, they really liked the chillies.
BALTI	BIRYANI
A favourite of the Punjab, yoghurt based savoury dish containing diced onions and pepper and a nice blend of spices.	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