

# Kama Sutra

T H E F O O D O F L O V E



AUTHENTIC INDIAN CUISINE

Should you have any food allergies please speak to your server.

## Starters

### Chat Pati Tokri...£1.50 (For one person)

Nibbly bits of poppadoms, complemented by a trio of aromatic spiced onions, mouthwatering mango chutney and a mint sauce to tantalise your taste buds

### Punjabi Samosa Chaat...£7.25

Traditional handmade village samosa served with chickpeas, coriander leaves, mint, yoghurt and tamarind chutney

### Ragda Patties...£6.95

Potato patties stuffed with chana dal, shallow fried and served on a bed of spiced white peas, yoghurt, mint and tamarind sauce

### Prawn Puri...£8.50

Prawns cooked with spring onions, green peppers, tomatoes and Indian herbs - served over puri bread with fresh coriander

### Prawn Kamasutra...£8.50

Batter fried prawn sautéed in onions, mixed peppers and tomatoes

### Kashmiri Lamb Chops...£8.95

New Zealand lamb chops flavoured with amaretto and cooked in the Tandoor

### Chicken Tikka Puri...£7.95

Cooked with spring onions, green peppers, tomatoes and Indian herbs - served over puri bread with fresh coriander

### Calamari Jinga Lala...£7.95

Pan fried squids marinated with spicy Goan peri-peri masala, served on a bed of flamed onions, tomatoes and chillies

### Scallop Piri Piri...£8.50

Barbecued scallops sautéed in butter with spring onions, kokum, cayenne pepper and sweet and sour spices

### Fish Amritsari - Punjabi Specialty...£7.95

A popular dish in Punjab and throughout India, fried fish pakora

### Tandoori Salmon...£8.50

Salmon diced, marinated in fresh lime leaves, peppercorn and cheese marinade and cooked in a clay oven

### Nibuwala Chicken Tikka...£7.50

Boneless chicken marinated in lime and several spices, fresh coriander and cooked in the tandoor - a delicacy from the Khajuraho

### Chicken Tikka...£7.50

All time favourite boneless chicken, marinated with spiced yoghurt- cooked in the tandoor

### Chicken Trio...£7.50

Three different types chicken.... chicken tikka, malai tikka and nibuwala chicken tikka

 Moderately Spicy

  Spicy

All prices include VAT. Service Charge of 12.5% is added to your bill.

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### Malai Tikka...£7.50

Mild chicken tikka, marinated in Greek yoghurt, cream and cheese

### Paneer Tikka Shaslik...£7.50

Chunks of curd cheese, mushrooms, capsicum, tomatoes and onions on a skewer - cooked in the Tandoor

### Chilli Potato...£6.95

Crispy baby potatoes tossed with chopped onions and peppers in a tangy sauce

### Chilli Paneer...£7.25

Paneer cubes tossed with onions and peppers in a tangy sauce

### Chilli Chicken...£7.95

Batter fried chicken tossed with onions and peppers in a tangy sauce

### Onion Bhaji...£5.75

Fried onion fritters

### Green Chilli Pakora...£5.50

Deep-fried green chilli fritters

### Jodhpuri Samosa (3 Pieces)...£5.95

Special vegetable samosa – A delicacy from Jodhpur

### Meat Samosa (3 Pieces)...£6.95

All time favourites - Lamb keema samosa

## Old Favourites

All dishes can be made with chicken £12.50  
Lamb £13.50 and Prawns £14.50

### Karahi

A traditional Indian curry prepared in a karahi sauce in a wok & tossed with mixed peppers and onions

### Dopiaza

A traditional Indian curry with an abundance of onions

### Bhoona

A tasty condensed onion and tomato based sauce with additional ginger and garlic

### Jalfrezi

Cooked with stir fried onion, bell peppers and spices

### Traditional Curry

A classic home style dish

### Madras

Cooked in a traditional rich onion & tomato based curry with ground red chilli paste producing a very hot dish

### Ceylonese Korma

Choice of meat swathed in a sumptuously creamy & coconut sauce

### Dhansak

Choice of meat cooked with yellow lintel and special spices

 Moderately Spicy   Spicy

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## Tandoori Ke Angaare Se

### Kamasutra Mixed Platter...£18.95

Our special kebab platter comprising of Tandoori king prawn, lamb seekh kebab, lamb chops, chicken tikka, nibuwala chicken tikka and malai tikka

### Jhinga Shaslik...£14.95

Mildly spiced succulent king prawns served with onion, mushroom, capsicum and tomatoes

### Lamb Seekh Kebab...£12.95

Spiced minced lamb kebab, delicately threaded and cooked on skewer in the tandoor

### Chicken Shaslik...£12.95

Marinated chicken breast served with onion, mushroom, capsicum and tomatoes

### Chicken Trio main...£12.50

Three different types chicken.... chicken tikka, malai tikka and nibuwala chicken tikka

## Seafood & Fish

### Jhinga Balchao...£14.50

Fried prawns laced with spices and condiments, served in a sauce of onions, tomatoes and fresh ginger - a Goan speciality

### Banglori Malai Curry...£14.50

King prawns simmered with coconut milk and whole spices, then cooked in a sauce of onions, ginger, garlic and slit green chillies

### Malabar Fish Curry...£12.50

Succulent fish marinated in coconut milk and simmered in red chilli and kokum sauce

### Kolkata Fish Curry...£12.50

Marinated fish, Shallow Fried on both sides, mixed in fresh mustard sauce and special Bengal spices – a Kolkata speciality

## Lamb Dishes

### Roganjosh Kashmiri...£13.50

Tender pieces of baby lamb steam cooked with dry whole spices, kastoori methi and coriander

### Rajasthani laal maas...£13.50

The best cuts of lamb cooked in brown onion gravy with garlic, coriander and garam masala – a Rajasthani delicacy

### Dum Pukht Gosht...£13.50

Marinated cubes of baby lamb seeped with fine Indian herbs and steam cooked in a sealed earthenware pot

### Lucknowi Lamb Pasanda...£13.50

Lamb cooked in a creamy pistachio sauce

### Saag Gosht... £13.50

Tender pieces of baby lamb cooked in a creamy spinach and spices

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## Poultry & Game

### Murgh Makhanwala (Butter Chicken)...£12.50

Tender tandoori chicken in butter sauce with tomatoes flavoured with fenugreek and garnished with ginger and fresh coriander

### Kori Gassi...£12.50

Boneless chicken cooked in a creamy sauce with roasted red chillies, coriander seeds, cumin, crushed peppercorns, coconut and garlic, finished with tamarind pulp - a coastal delicacy

### Chicken Tikka Masala...£12.50

Boneless breast of tandoori chicken simmered in a masala sauce with a touch of cream

### Chicken Kamasutra...£12.50

Chicken tikka cooked in a curry sauce with spring onions, tomatoes and green chillies, garnished with ginger and fresh coriander

### Murgh Haryali...£12.50

Chicken cooked in a creamy spinach and chef special spices

## Vegetarian

### Vegetable Kofta...£10.50

Paneer & Vegetable dumplings, cooked in a cashew nut sauce and fresh cream

### Paneer Lababdar...£10.50

Batons of cottage cheese cooked in a special sauce flavored with fennel, ginger and onion seeds

### Paneer Makhani...£10.50

Paneer in tomato flavoured butter sauce with fenugreek

### Paneer Tikka Masala...£11.50

Tandoori paneer cooked in a special onion and tomato masala sauce flavored with garam masala

### Vegetable Korma...£10.50

Mild mix vegetable curry in pistachio sauce

### Vegetable Jalfrezi...£10.50

Five-in-one vegetable curry with capsicums, onions, tomatoes and fine Indian spices

### Khatta Metha Baingan...£10.50

Baby aubergines cooked in a tangy flavour sauce with our chef special spices

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## Side/MainDishes

### Bhindi Do Pyaza...£7.95/£9.95

Okra, stir fried onions and spices

### Chana Masala...£7.50/£9.50

Chickpeas cooked in Punjabi home style spices and tinged with tamarind

### Mushroom Masala...£7.95/£9.95

Button mushrooms cooked in a saffron sauce

### Dal Makhani...£8.50/£10.50

A black lentil delicacy with fresh tomato and garlic, finished with cream and served with a dollop of butter

### Tarka Dal...£7.50/£9.50

A yellow lentil delicacy with fresh tomato and garlic, finished with fresh coriander

### Bombay Aloo...£7.50/£9.50

Baby potatoes in a mild sauce

### Saag Aloo...£7.95/£9.95

Fresh spinach puree and potatoes cooked together tempered with garlic, finished with cream

### Saag Paneer...£8.50/£10.50

Fresh spinach puree and cottage cheese cooked together tempered with garlic, finished with cream

### Aloo Gobi Adraki...£7.95/£9.95

Cauliflower and potatoes stir fried chilli, turmeric, onions and tomato and ginger

## Accompaniments

### Green Salad...£3.95

### Kachumber Salad...£3.95

Onions, cucumber, tomatoes and carrots tossed in olive oil with lime & coriander

### Cucumber Raita...£3.75

Churned yoghurt with cucumber and roasted cumi

## Dum Biryanis

(A speciality from Hyderabad)

### Vegetable Biryani...£10.95

Aromatic Basmati rice flavoured with our chef's special masala and "Dum" cooked with vegetables and served with raita

### Chicken Biryani...£12.95

Aromatic Basmati rice flavoured with our chef's special masala and "Dum" cooked with chicken served with raita

### Lamb Biryani...£13.95

Aromatic Basmati rice flavoured with our chef's special masala and "Dum" cooked with lamb served with raita

### Prawn Biryani...£14.95

A specialty from Hyderabad - aromatic Basmati rice flavoured with our chef's special masala and "Dum" cooked with prawns and served with raita

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## Rice

### Sada Chawal...£3.75

Steamed Basmati Rice

### Pulao Rice...£3.95

Aromatic fried Basmati rice

### Jeera Rice...£3.95

Cumin tempered Basmati Rice

### Mushroom Rice...£4.25

Saffron flavoured Basmati rice with spiced mushrooms

### Lemon Rice...£4.25

Pulao rice tossed with spices and fresh lemon

### Coconut Rice...£4.25

Rice cooked with coconut

### Egg Fried Rice...£4.95

Fried egg and rice cooked together -- All time favourite

### Prawn & Egg Fried Rice...£6.95

Prawns, fried egg and basmati rice cooked together

### Keema Rice...£6.95

Spiced roasted lamb keema and basmati rice cooked together

## Indian Breads

### Tandoori Roti...£2.95

Whole wheat flour bread

### Sada or Butter Naan...£3.75

Leavened refined flour bread, plain or butter

### Laccha Paratha...£4.25

Crispy layered whole wheat flour bread

### Chilli or Garlic Naan ...£4.25

Leavened refined flour bread, brushed with garlic or chillies

### Peshwari Naan...£4.50

Naan bread stuffed with almonds and nuts, topped with sesame seeds

### Kulcha Naan...£4.50

Refined flour dough stuffed with your choice of fillings: spiced potatoes or onion or peppers

### Cheese Naan...£4.75

Stuffed with cheese

### Keema Naan...£5.75

Refined flour bread stuffed with minced lamb

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# Kama Sutra...

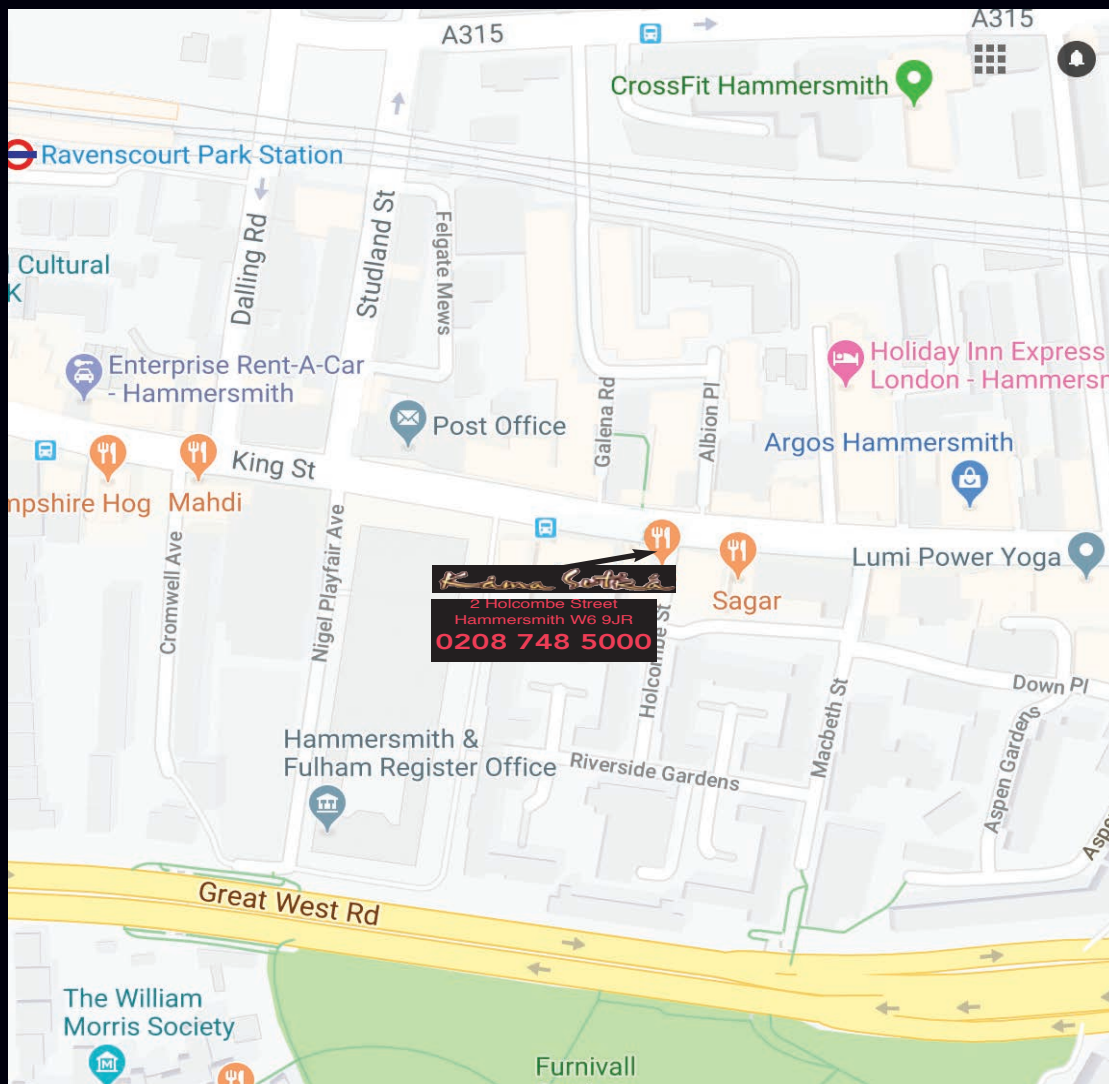
*Literally means aphorisms of love, the science of love and pleasure.*

*It is not just limited to erotic pleasures but encompasses all sensory pleasures.*

*Thus aromatic foods, seductive music, sensuous aromas and sultry surroundings all come within the kam sphere...*

*We have all these ingredients...Welcome to the*

# Kama Sutra



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