

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 **Pakorras** 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 wrapped in savoury gram flour, cumin and deep fried served with mint chutneys **3.99**
- 4 **Tandoori Mushrooms** char-grilled button mushrooms marinated in old-fashioned tandoori masala, served with mint chutney **5.49**
- 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 **5.99**
- 6 **Gobi 65** cauliflower marinated with flour and tossed with ginger, garlic, chillies and finished with coriander and curry leaves **5.99**
- 7 **Paneer Pakora** slices of cottage cheese wrapped in savoury gram flour batter with roasted cumin powder and deep fried, served with mint chutney **5.49**
- 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 **5.99**
- 9 **Masala Fried Fish** long julian cut fillets of fish marinated with lime and aromatic spices, flavoured with coriander and deep fried **5.99**
- 10 **Chef's Special Chicken 65** diced chicken marinated with flour and tossed with ginger, garlic, chillies and finished with curry leaves **5.99**
- 11 **Chef's Special Chicken Ginger fry** cubes of chicken marinated in fresh ginger, coriander and chef special masala and deep fried **5.49**
- 12 **Tiger Prawns Ajwaini** jumbo tiger prawns marinated with Bengali spices and grilled in the tandoor oven, served with mint chutney **7.99**
- 13 **Vegetarian Platter for Two** exclusive selection of four vegetarian starters served on green salad with four types of homemade chutneys **10.99**
- 14 **Chili's Mixed Platter for Two** exclusive selection of two non-vegetarian and two vegetarian starters with appropriate dips **12.99**
- 15 **Chili's Non-Vegetarian Platter for Two** exclusive selection of three non-vegetarian starters with appropriate dips **16.99**
- 16 **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 **7.99**

MAIN COURSES

- 17 **Prawn Malai Curry** prawns simmered in coconut sauce with ginger, garlic and a hint of green chillies. A South Indian coastal speciality **9.99**
- 18 **Malabari Prawn Curry** coastal sea food made with king prawn, Coconut, fresh curry leaves, fennel, onions, tomatoes, cumin and a hint of tamarind **9.99**
- 19 **Prawn Masala** Mouth watering prawn masala curry is a traditional Indian sea food curry recipe cooked in onion-tomato based spicy mix and rich masala **9.99**
- 20 **Chettinad Fish Curry** made with pangasius fish, Coconut, fresh curry leaves, fennel, onions, tomatoes, cumin and a hint of tamarind **8.99**
- 21 **Kerala Fish Curry** white fish fillets, cut into large cubes cooked in tomato and coconut milk tempered with curry leaves **9.99**
- 22 **Butter Chicken** tandoori chicken tikka pieces gently simmered in fresh tomatoes, enriched with cream, and flavoured with sun dried fenugreek leaves **8.99**
- 23 **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 **7.99**
- 24 **Kadai Chicken** tandoori chicken tikka pieces gently tossed in diced fresh tomatoes, peppers, onions and finished with crushed pepper **8.49**
- 25 **Chicken Jalfrezi** boneless chicken breast cooked with capsicum, tomato, chillies and indian spices, its a delicious taste of peppers & chillies **7.99**
- 26 **Mysore Chilli Chicken** tomato and coconut based chicken curry with curry leaves and dried red chillies, South Indian style **8.99**
- 27 **Badhami Murgh** The traditional Mugalai dish, cubes of chicken cooked in almond cashewnut sauce, flavoured spices, coconut milk and saffron **9.99**
- 28 **Lamb Rogan Josh** cooked with onions, ginger, tomatoes, yoghurt and fennel used to make this most popular lamb delicacy from Kashmir **9.99**
- 29 **Lamb Korma** northern style mild lamb curry with creamy sauce based on round cashewnuts and a light spice mixture **9.99**
- 30 **Lamb Palak** curried lamb, tempered with cumin, garlic, cooked with spinach and mild spices **9.99**
- 31 **Lamb Pepper Curry** boneless lamb cubes braised in curry sauce with cloves, cumin and black pepper **9.99**
- 32 **Chicken Biryani** aromatic basmati rice cooked Hyderabadi style with juicy pieces of chicken, saffron and spices served with raitha **9.99**
- 33 **Lamb Biryani** aromatic basmati rice cooked Hyderabadi style with tender lamb, saffron and spices served with raitha **9.99**
- 34 **Prawn Biryani** aromatic basmati rice cooked Hyderabadi style with jumbo king prawns, saffron and spices served with raitha **9.99**

VEGETARIAN SPECIALITIES

- 35 Masala Dosai** a thin South Indian rice and white lentil pancake, filled with stir fried curried potatoes, served with tomato, peanut chutney and a lentil stew called sambhar **6.99**
- 36 Chilis Special Dosai** tasty South Indian rice and white lentil pancakes, topped with fresh vegetables, onions and coriander, served with tomato, peanut chutney and a lentil stew called sambhar **6.99**
- 37 Chana Masala** delicious Punjabi vegetarian recipe consists of chickpeas simmered slowly in a rich aromatic tomato based curry **5.99**
- 38 Palak Paneer** home-made, unripened, cottage cheese cooked with sizzled spinach, mild spices and tomatoes **6.99**
- 39 Paneer Makhani** cheese simmered in tomato butter sauce and sun dried fenugreek leaves **6.99**
- 40 Kadai Paneer** Indian cottage cheese gently tossed in diced fresh tomatoes, peppers, onions and finished with crushed pepper **6.99**
- 41 Malai Kofta** warm made dumplings from home-made, unripened cheese and potato in a creamy almond tomato sauce, flavoured with carom seeds and coriander **7.99**
- 42 Aloo Palak** boiled diced potato tossed in whole cumin with sizzled spinach, mild spices and tomatoes **5.99**
- 43 Mushroom Mutter Paneer** deep fried mushrooms cooked with green peas and paneer in tomato gravy, finished with cream **7.99**
- 44 Bhindi Masala** deep fried Okra cooked in onion, tomato, cumin seeds, ginger and garlic flavoured with kalonji **6.99**
- 45 Aubergine Curry** long cut eggplant cooked in onion, tomato, mustard seeds, ginger and coconut milk flavoured with curry leaves **7.99**
- 46 Avial** seasonal vegetables, paneer with raw mango, whole spices in fresh coconut and cumin sauce - a typical delicacy from Kerala **7.99**
- 47 Vegetable Korma** seasonal vegetables, paneer cooked in saffron flavoured cashew sauce, Moghulai style **7.49**
- 48 Aloo Gobi Adraki** stir fried potatoes and cauliflower with cumin, onions, tomatoes, ginger masala and powdered fine spices **5.99**
- 49 Dal Makhani** our chef religiously cooks this black lentil delicacy overnight on a very slow fire with chopped ginger, garlic, tomatoes, lowfat cream and powdered spices **7.99**
- 50 Dal Tadka** yellow and red lentils tempered with cumin, mustard, asafoetida, onions, chopped tomatoes and chopped coriander for a fine finish **5.99**
- 51 Vegetable Biryani** seasonal vegetables, paneer simmered in spices with mint, saffron and nuts, blended with basmati rice served with raitha **8.99**

SIZZLERS

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| 52 | Chicken Sizzler with fruits marinated supreme of chicken cubes grilled in tandoor and tossed with fresh seasonal fruits | 10.99 |
| 53 | Chicken Sizzler with vegetables marinated supreme of chicken cubes grilled in tandoor and tossed with fresh Julian vegetables | 10.99 |
| 54 | Lamb Sizzler with fruits marinated boneless lamb cubes grilled in tandoor and tossed with fresh seasonal fruits | 10.99 |
| 55 | Lamb Sizzler with vegetables marinated boneless lamb cubes grilled in tandoor and tossed with fresh seasonal vegetables | 10.99 |
| 56 | Prawn Sizzler with fruits fresh king prawns fried and tossed with mild spices, fresh seasonal fruits | 10.99 |
| 57 | Prawn Sizzler with vegetables fresh king prawns fried and tossed with mild spices, fresh seasonal vegetables | 10.99 |

SIDE ORDERS

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| 58 | Natural Yoghurt natural yoghurt | 0.99 |
| 59 | Cucumber Raitha yoghurt with cucumber and mild spices | 1.49 |
| 60 | Salad sliced Onion-Cucumber and green chilli | 1.99 |
| 61 | Roasted jeera Papad two giant lentil crackers with cumin | 0.99 |
| 62 | Basmati Rice fragrant long grained rice originally from the Himalayas | 2.49 |
| 63 | Jeera Pulao aromatic cumin flavoured basmati | 3.29 |
| 64 | Saffron Pulao aromatic saffron and cumin flavoured basmati rice | 3.49 |
| 65 | Vegetable Rice fragrant long grain rice with fresh vegetables | 3.49 |
| 66 | Mushroom Rice fragrant long grain rice with fresh Mushrooms | 3.49 |

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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| 67 | Roti whole meal bread with a soft and crisp texture | 1.99 |
| 68 | Naan naturally leavened bread made of rich refined flour dough | 1.99 |
| 69 | Butter Naan glazed with low fat butter | 2.29 |
| 70 | Lasooni Naan spiked with minced garlic, coriander and glazed with butter | 2.49 |
| 71 | Kashmir Naan dried fruits, nuts and desiccated coconut | 3.49 |
| 72 | Vegetable Naan filled with seasonal vegetables | 3.49 |

DESSERTS

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| 73 | Gulab Jamuns Milk dumplings pampered in cardamom syrup and dollops of whipped cream | 3.49 |
| 74 | Kulfi Malai Indian ice cream flavoured with pistachios and saffron | 3.49 |
| 75 | Gajar Halwa Traditional dessert. Fudge made of grated carrots cooked in milk with cardamom and snap fried nuts | 3.49 |
| 76 | Mango Pistachio Mousse Alphonso mango pulp and pistachio nuts with whipped cream | 3.49 |

Kids Special (Aged under 8 only)

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| 77 | Chicken Nuggets served with fries and a drink | 4.99 |
| 78 | Fish Nuggets served with fries and a drink | 4.99 |