



# Chilli

BAR & KITCHEN

WE COOK TO ORDER.

THE ESSENCE OF GOOD FOOD IS TIME.

PLEASE GIVE US SOME TIME TO PREPARE THE BEST INDIAN DISHES FOR YOU.

WE HOPE TO MAKE THE TIME YOU SPEND IN OUR RESTAURANT RELAXED AND ENJOYABLE.

WE HAVE CREATED A WARM, FRIENDLY AND PERSONAL ATMOSPHERE, WHERE YOU, THE CUSTOMER, WILL BE MADE TO FEEL AS THOUGH NOTHING IS TOO MUCH TROUBLE.

WE HAVE WON MANY AWARDS AND ACCOLADES FROM CONNOISSEURS AND CRITICS ALIKE.

YOU WILL FIND THAT OUR MENU IS VERY EXTENSIVE AND HAS A LARGE NUMBER OF DISHES FROM ALL REGIONS OF INDIA AND BANGLADESH. HOWEVER, IF YOU WOULD LIKE US TO MODIFY ANY DISH, OR THERE IS A PARTICULAR MEAL YOU WOULD LIKE US TO CREATE, OUR CHEF WOULD BE VERY HAPPY TO TRY AND PLEASE YOU.

OUR AIM IS TO IMPRESS YOU WITH OUR SERVICE AND QUALITY, TO MAKE YOUR RETURN AN OCCASION TO LOOK FORWARD TO.




# Starters




**ONION BHAAJI** Finely chopped onions with.....  
a combination of traditional Indian spices and herbs deep-fried.

**ALOO CHAT** Potatoes in chat massala.....

**SAMOSA**  Meat or Vegetable .....


**CHICKEN PAKORA** .....

**CHICKEN OR LAMB WRAP**  .....  
Minced lamb or chicken cooked in spring onions with hint of garlic, accompanied by south Asian bread.


**KEBAB E ALOO** .....


**CHICKEN TIKKA PUREE** .....


**GARLIC MUSHROOM**.....


**AMLI DUCK**  Sliced breast of tender duck .....  
cooked in a sweet and sour sauce with a selection of green salad


**MIX SPECIAL** .....


**CHICKEN OR LAMB TIKKA**  .....  
Succulent pieces of diced chicken or lamb mixed with traditional spices cooked in a traditional oven.

**SHEEKH KEBAB**  .....

**BOTEE KEEBAB**  Strips of chicken or lamb.....  
marinated and stir-fried with mustard and fresh coriander.


**KASHI-KE-CHOPS**  Lamb chops marinated in .....  
yoghurt with spices and grilled in clay oven.

**PRAWN PUREE**  .....

**IMLI KING PRAWN**  .....  
King prawn cooked with a tamarind sauce.

**KING PRAWN PUREE** .....

**KING PRAWN BUTTERFLY** .....

**SAMUNDARI HARIYALI**  .....  
Pan fried squid cooked with fresh mint, green chillies, turmeric and olives.

**GARLIC CRABS** .....

**SCALLOPS** .....

**GARLIC MUSSELS** Fresh mussels cooked with .....  
Fresh Mussels cooked with garlic and onions in a aromatic blend of herbs,dry white wine and fresh cream.

## ❁❁❁ Tandoori Kazana ❁❁❁

(Barbecue)

**CHICKEN SATAY**.....

Chicken breast marinated in an aromatic blend of spices and honey grilled in the tandoor, served with a mild sauce.

**PANEER SHASHLICK**.....

Indian cottage cheese marinated in yoghurt with spices, tomatoes, onions and green peppers grilled in tandoor.

**SHIKARI-KE-HUSH** 🌿 Diced marinated duck grilled.....

in a tandoori oven served with grilled tomatoes, onions and green peppers.

**HASH TIKKA** 🌿 Diced duck marinated with mild spices. ....

**TANDOORI LAMB CHOPS** 🌿 .....

Spiced lamb chops marinated then grilled in clay oven

**GARLIC CHICKEN TIKKA** .....

**MACHLEE-KE-TIKKA** 🌿 .....

Spiced and marinated Talapia fish gently cooked over charcoal flame.

**TANDOORI KING PRAWN** 🌿 .....

Mustard and Garlic flavoured King Prawns dipped in spiced Tandoori Massala and grilled in a clay oven

**SIZZLER SPECIAL** 🌿 .....

Chicken Tikka, Lamb Tikka Tandoori Chicken, Sheekh Kebab, Lamb Chops and Nan served with fresh salad

**TANDOORI CHICKEN** 🌿 Half Chicken on the bone. ....

**LAMB OR CHICKEN TIKKA** 🌿 .....

Diced boneless Chicken or Lamb pieces marinated in yoghurt with spices roasted in Tandoori served with fresh salad.

**CHICKEN OR LAMB SHASHLICK** 🌿 .....

Tender Chicken or Lamb marinated in yoghurt with mild spices, grilled in a tandoori oven served with grilled tomatoes, onions and green peppers served with fresh salad

## ❁❁❁ Biryani Dishes ❁❁❁

A mixture of Basmati rices, your choice of meats, poultry or vegetables. Prawns and exotic spices cooked to perfection. Served with vegetable Curry, a princely moghul speciality from South Asia.

**LAMB BIRYANI** .....

**CHICKEN BIRYANI**.....

**CHICKEN TIKKA BIRYANI** .....

**PRAWN BIRYANI** .....

**KING PRAWN BIRYANI** .....

**PERSIAN CHICKEN OR LAMB BIRYANI** .....


Cooked with pineapple


**SPECIAL MIX BIRYANI** .....

**NAVAROTAN BIRYANI - VEGETABLES** .....

## *Chef Ke Soparish*


(Chefs Recommendation)

**CHICKEN TIKKA BHUNA**  Chicken roasted in a Tandoori .....  
oven, cooked with onions, fresh tomatoes, coriander and a selection of spices and herb.


**CHICKEN JALFREZI**  Strips of tender Chicken tossed with ginger, .....  
green chillies, tomatoes and fresh herbs. Cooked in a hot spicy sauce


**CHICKEN OR LAMB TIKKA MASSALA** .....  
Diced Chicken or Lamb cooked in a sauce made with a delicate blend of aromatic spices and herbs, ghee, cream and almond.


**BUTTER CHICKEN** Chicken in a delicate butter sauce and mixed nuts in cream.....

**HUSH ANARASI**  .....  
Fragrant duck cooked with pineapple in an aromatic blend of herbs and dry sherry.


**CHAKMAI MURG** Strips of chicken breast cooked with .....  
olive oil, mangetout, fresh mango, clear honey in a white wine sauce.


**CHICKEN / LAMB REZELA**  Cooked with mince lamb & green chillies.....

**KEBAB-E-HASINA MASSALA**  Marinated chicken / lamb cooked .....  
in tandoori with green peppers, tomatoes, onions, cooked with specially flavoured sauce.

**CHICKEN CORIANDER MASSALA**  .....  
Spicy Strips of chicken cooked with fresh green pepper, coriander, cumin and ginger


**CHICKEN OR LAMB PASSANDA** Tender sliced roast Chicken .....  
or Lamb cooked in fresh cream, ghee, cultured yoghurt and mixed nuts. A mild dish



**KING PRAWN ZAFRANI**  .....  
King Prawns prepared in shells with extra garlic and ginger served with stir-fried green peppers and spring onions, garnished with  
traditional herbs in medium sauce.


**IMLI JINGA MASSALA**  .....  
King Prawns cooked with tamarind in a hot, sweet and sour sauce.


## *Samunder Se Mulakath*


(Seafood)


**KING PRAWN BHUNA**  .....  
King Prawns cooked in spiced sauce with tomatoes, onion flavoured with green herbs


**KING PRAWN MADRAS**  **OR VINDALOO**  .....  
King Prawns cooked in a hot or very hot spicy sauce


**KING PRAWN DHANSAK**  .....  
King Prawns cooked with lentils and spices in a hot and sour sauce.


**PRAWN SAGWALA**  Delicious prawns cooked in spices with spinach.....

**PRAWN PATHIA**  Medium or hot .....  
Prawns cooked in a sweet and sour sauce with tomatoes, onions and fresh herbs


**PRAWN MADRAS OR VINDALOO**  .....  
Prawns cooked in a hot or very hot spiced sauce

**MACHLEE SUKA**  Fillets of fish cooked in a hot, .....  
sweet and sour sauce with tomatoes, onions and fresh herbs.


**BIRAN MASS**  Fish fillets tossed with ginger, .....  
green chillies, tomatoes and fresh herbs in a hot spicy sauce.


**RAJA CHINGRI JOOL**  King Prawns cooked with butternut squash, .....  
onions, tomatoes and green peppers in a medium spicy sauce.

# House Specialities


**LAMB JARDALOO**  .....  
Lamb cooked with Apricot and Honey in hot and sweet sauce


**CHEENA HAASH** .....  
Cubes of Duck with freshly chopped potatoes, marinated in the chefs special medium spicy sauce


**HASH BIRAN**  .....  
Strips of sliced Duck accompanied by fried onions, green peppers and sweetcorn


**DUCK KATI ADRAK**  .....  
Breast of tender duck cooked with onions and ginger served in a rich thick spicy sauce

**SALMON TINDORA** .....  
Fresh salmon cooked with tender asparagus in a garlic flavoured dry sauce.


**MISHTI KUMRA**  .....  
Strips of mediumly spiced cooked lamb with sweet butternut squash.

**LAMB SRIHOTTO**  .....  
Marinated lamb chops stir-fried with baby sweetcorn in medium curry sauce.


**THAWA**  .....  
Chicken or lamb cooked with onions, green peppers, fresh mint and traditional Bangladeshi spices.

**KUFTA BHUNA**  .....  
Minced lamb dumplings in a variety of herbs and spices in a hot sauce.


**MANGO DELIGHT** .....  
Chicken or lamb cooked with mango and lychees in a mild creamy sauce.


**BLACK PEPPER CHICKEN OR LAMB**  .....  
Stir fried chicken / lamb smothered with onions, mushrooms & peppers


**GAUSHT LAZIZ**  .....  
Moist pieces of tender Lamb cooked with Chick peas in medium spicy gravy.


**HARI MIRICHI CHICKEN OR LAMB**  .....  
Chicken cooked with cumin seed and fresh green chillies.

**MURGH DIL BAHAR** .....  
Spiced chicken cooked with fresh lemon, tomato and ginger


**XACUTTI LAMB**  .....  
Spicy Lamb braised with fresh mint leaves, tomatoes, green peppers and ginger

**URI LAMB**  .....  
Succulent Lamb with fresh sliced green beans accompanied by rich spicy sauce

**MANCHURIAN CHICKEN**  .....  
Medium and sweet thick sauce with peeled tomatoes



**CHICKEN OR LAMB KORAI**  .....  
Chunks of Lamb or Chicken in a medium curry sauce accompanied by green peppers, onions and tomatoes



**TANDOORI KING PRAWN MASSALLA** .....  
Exquisite King Prawns roasted in a traditional tandoori oven cooked in mild massala sauce with mixed groundnuts and cream


**KING PRAWN JALFREZI**  .....  
King Prawns tossed with ginger, green chilli, tomato and fresh herbs in a hot spicy sauce


# Murgh Ki Rasoi


(Chicken Delicacies)


CHICKEN MADRAS  OR VINDALOO  .....  
Diced Chicken in hot or very hot spiced sauce

CHICKEN PATHIA MEDIUM  OR HOT  .....  
Spiced diced Chicken cooked in sweet and sour sauce with fresh tomatoes


CHICKEN SAGWALLA  .....  
Chicken pieces cooked in medium spices and herbs with spinach


CHICKEN DUPIAZA  .....

CHICKEN BHUNA  With selected herbs in dry sauce .....

CHICKEN ROGON JOSH  .....  
Chicken cooked in medium spicy sauce topped with fried onions

CLASSIC CHICKEN KORMA Diced tender Chicken prepared in .....  
mildly spiced sauce cooked with coconuts, almond in a rich creamy velvety sauce.

CHICKEN DHANSAK  .....  
Chicken cooked with lentils flavoured with hot, sweet and sour sauce



METHI CHICKEN  Chunks of chicken prepared in Rajasthani .....  
style with fresh fenugreek, tomato and mixed peppers in a medium spicy sauce





# Gosth Laziz


(Lamb Specialities)





LAMB MADRAS  OR VINDALOO  .....  
Diced lamb cooked in a hot or very hot sauce


LAMB DHANSAK  .....  
Lamb pieces cooked with lentils, spices flavoured with hot sweet and sour sauce

LAMB SAGWALLA  .....  
Lamb pieces cooked in medium spices and herbs with spinach

LAMB DUPIAZA  .....

LAMB BHUNA  With selected herbs in dry sauce .....

METHI LAMB  Tender Lamb cooked Rajasthani style .....  
with fresh fenugreek, tomato and mixed peppers in a medium spicy sauce


ROGAN JOSH  .....  
A bowl of the well known lamb dish seasoned with mountain herbs and fried tomato





# Balti Special





Balti dishes are cooked in a cast iron Kashmiri balti with freshly blended spices, green peppers, onions and flavoured with herbs. The strength of these dishes can be tailored to suit your individual tastes. Served with a Nan Bread


BALTI CHICKEN OR LAMB  .....



CHICKEN OR LAMB TIKKA BALTI  .....


BALTI MIXED VEGETABLE  .....

BALTI PRAWN  .....

BALTI KING PRAWN MUSOORI  .....

MIXED SPECIAL BALTI  .....

BALTI DUPIAZA  OR BALTI ZIRA  .....


BALTI HAASH BHUNA  .....

CHICKEN OR LAMB TIKKA MASSALA BALTI .....

## Vegetarian Main Dishes

- VEGETABLE MASSALA .....
- VEGETABLE DHANSAK  .....
- VEGETABLE TRAY  Mushroom bhaji, sag aloo, pindi chana. ....
- VEGETABLE CURRY  .....
- KUMRA BAJA  .....
- Butternut squash cooked with onions, green peppers, ginger and fresh green chillies in hot, spicy sauce.
- ASPARAGUS Fresh Asparagus cooked with fresh ginger, .....  
coriander and tomatoes in a tasty mild curry sauce
- NAVAROTAN JALFREZI  Assortment of fine vegetable in a hot sauce .....
- PANEER MUSHROOM MAKHANI .....
- Butter tossed mushrooms and paneer cubes simmered in smooth makhani sauce finished with cream,  
butter and topped with flaked almonds
- KOMBI PIAZZA  .....
- Fresh button mushrooms, green peppers, tomatoes and spring onions in medium coriander based gravy
- CHILLI PANEER  .....
- Home made cheese cooked with yoghurt, onions and green peepers.
- BHINDI BADAAMI Stir fried Okra with Water Chestnut. ....

## Vegetarian Side Dishes

- SAAG ALOO  Spinach cooked with potatoes in a medium hot sauce .....
- CAULIFLOWER BHAJI  .....
- Fresh cauliflower cooked with onions, spices and herbs
- NIRAMISH  .....
- Assortment of vegetables cooked together in spices and herbs to our own recipe
- ALOO GOBI  .....
- Fresh cauliflower and potatoes cooked with fresh tomatoes, onion, spices and herbs
- PINDI CHANA  Chick peas cooked in a tangy sauce .....
- BOMBAY ALOO  Potatoes cooked with cumin and medium spices .....
- MATTAR PANEER Mild/Spicy Home made cottage cheese with peas .....
- KOTCHOI BHUTA  .....
- Tender baby sweetcorn braised in chef's special medium curry sauce
- PALOK PANEER  Home made cheese cooked with Spinach mild or spicy .....
- PALOK BHAJI  .....
- Spinach with garlic, ginger, tamarind with a hint of green chillies
- URI BHAJI  .....
- Fresh green beans exquisitely stir-fried with ginger, garlic, tamarind, coriander
- BEGUN BHAJI  Fresh aubergines cooked with onions and spices .....
- FRESH BINDI  .....
- Ladies fingers (okra) cooked with onions, spices and herbs
- TARKA DALL Assorted lentils cooked with fresh garlic and ghee .....
- MUSHROOM BHAJI  .....
- Fresh mushrooms cooked with onions, cumin, fresh herbs and spices

## Chawal & Rotiyan

BOILED RICE .....
PILAU RICE .....
Basmati rice specially cooked in ghee
ORIENTAL RICE .....
Peas & mushrooms
KEEMA RICE WITH MINCED MEAT .....
MOROBA RICE SWEET, NUTS .....
SPECIAL PILAU RICE .....
Special basmati rice cooked with egg, onion and peas
LEMON PILAU RICE .....
Special basmati rice cooked with onions.
MUSHROOM PILAU .....
Basmati rice with mushrooms
GARLIC PILAU RICE .....
Basmati rice with garlic
NAN .....
Leavened bread freshly baked
CHEESE AND ONION NAN .....
With grated cheese and onion baked in an oven

PESHWARI NAN .....
Leavened bread stuffed with ground almond and honey
KEEMA NAN .....
Leavened bread stuffed with minced lamb
MASSALLA KULCHA NAN .....
Leavened bread stuffed with mildly spiced minced vegetables
CORIANDER & GARLIC NAN .....
Leavened bread stuffed with coriander and garlic
PARATHA .....
Thick bread lightly fried in ghee
STUFFED PARATHA .....
Thick bread stuffed with vegetables and lightly fried in ghee
CHAPATI Soft thin bread .....
SPICY OR PLAIN PAPADUM .....
CHUTNEY & PICKLE .....

Please note that we only use grain fed Chicken  
Some Dishes may contain traces of nuts and dairy - please ask your server  
\*A discretionary 10% service charge will be added to your bill  
All prices include 20% VAT





# Chilli

BAR & KITCHEN

## Bar Menu

VEGETABLE SPRING ROLL .....

ALOO TIKKA.....

MALAI TIKKA .....

CHICKEN PAKORA .....

CHANA PANNI PURI .....

CHICKEN OR LAMB WRAP.....

MEAT PLATTER.....

Chicken Tikka, Lamb Tikka & Sheek Kebab.

VEGETABLE PLATTER .....

Onion Bhaji, Vegetable Samosa & Aloo Tikki.

28-30 London Road, St. Albans AL1 1NG

**Tel: 01727 840100**

[info@chillibarkitchen.com](mailto:info@chillibarkitchen.com)

[www.chillibarkitchen.com](http://www.chillibarkitchen.com)