

# KIAAN'S SOUTH INDIAN CUISINE

## Starters

- ♦ Aloo Tikki Chat (V,VG) £6.00  
Potato cutlet served with potato curry topped with yoghurt and chutneys.
- ♦ Chole Samosa Chat (V,VG) £6.00  
Samosa are served with spicy and tangy Chole with a drizzle of sweet chutney
- ♦ Chicken Pakora £6.00  
Served with a Coriander chutney
- ♦ Chicken Liver Roti £6.00  
Sauté of chicken Liver with carrots & onions served on Toasted Roti
- ♦ Chicken Varuval £6.50  
Chicken stir fried in aromatic spices including black pepper, chilli, cardamom and garlic
- ♦ Fish Amritsari £6.50  
Crispy batter of white Tsh Tllets - spiced with Indian flavours of garlic, ginger, cumin and Chaat masala.
- ♦ Prawns Tempura served with a spicy Bengal sauce £6.50
- ♦ Onion Pakora served with a coriander chutney (V) £5.00
- ♦ Pani Puri (V) £6.00  
Hollow puri, fried crisp and Tlled with a mixture of tamarind chutney & chaat masala.

## Desserts

- ♦ KulT Pistachio Lollies £3.50
- ♦ Rasmalai-soft curd Dumplings £3.95
- ♦ Almond & Pistachio Kheer (Rice Pudding) £3.95
- ♦ Mango sorbet £3.95

## Main Thali

- All curry dish are served with Pilao Rice, Plain Nan & Tarka dhal\*
- ♦ Chicken or Vegan Biryani £12.95/£11.95 (GF)
- A highly aromatic and well-seasoned one-pot dish with a perfect balance of chicken or in a Vegan option served with Tarka Dhal.
- ♦ Traditional Dosa (V) (GF) £11.95/£12.95  
With Potato Masala or Chicken Masala or Lamb curry or Tsh curry served with coconut chutney & Tarka Dhal.
  - ♦ Chicken Tikka Makhani £12.95 (GF)  
Aromatic golden chicken pieces in a creamy curry sauce
  - ♦ Chicken Chettinad £12.95 (GF)  
Cooked in coconut and an aromatic masala with a slight aniseed scent.
  - ♦ Lamb Rogan Josh £12.95 (GF)  
Lamb braised in a gravy flavoured with garlic, ginger and aromatic spices
  - ♦ Saag Lamb £12.95 (GF)  
Spiced lamb curry with spinach, green chillies and cilantro
  - ♦ Goan Prawn Curry £12.95 (GF)  
Hot and sour prawn curry with coconut, chilli and tamarind
  - ♦ Octopus A La Provencale £12.95 (GF)  
Diced Octopus slow cooked in an Aromatic tomato sauce
  - ♦ Kerala Fish curry £12.95 (GF)  
Fillets of Tsh flavoured with aromatic spices and Tnished with coriander and lime.
  - ♦ Dhal Wada (V) £11.95  
Falafel Cutlets cooked in a mild Masala Sauce
  - ♦ Mix vegetables Curry (V) (GF) £11.95  
Aromatic South Indian Mixed Seasonal Vegetable
  - ♦ Butterbeans Curry (V) (GF) £11.95  
Mild Butterbeans & New Potatoes cooked in turmeric, coriander and Curry sauce
  - ♦ Chilli Paneer (VG) £12.95  
A Spicy Stir Fry cottage cheese in a Flavoured Sauce with Bell Peppers, Soya Sauce & Garlic
  - ♦ Paneer Makhani (VG) £12.95  
Aromatic Cottage cheese in a Creamy butter sauce

## Drinks Menu

- ♦ Coke, Diet Coke £3.00
- ♦ Fentiman's Eldertower, Raspberry, Ginger Beer £3.00
- ♦ Apple, Orange or Apple & Mango Juice £3.00
- ♦ Still/Sparkling water 330 Ml £2.75
- Spirits & Mixers (All served with Soda, Tonic, Coke, Diet coke, Lemonade)  
25ml £5.50  
Double up for £1.50
- ♦ Bacardi Carta Blanca
  - ♦ Kahlua
  - ♦ Spiced Bacardi
  - ♦ Amaretto
  - ♦ Russian Standard
  - ♦ Vodka Cointreau
  - ♦ Gin
  - ♦ Southern Comfort
- Cocktails £8.50
- ♦ Peach, Passion Fruit or Strawberry Bellini
  - ♦ Margarita (Tequila, Lime Juice, Cointreau)
  - ♦ Cosmopolitan (Lime Juice, Vodka, Cranberry Juice, Cointreau)
  - ♦ Aperol spritz (Aperol, Prosecco, Soda water)
  - ♦ Spiced Mojito (Spiced Rhum, Mint, Limes)
  - ♦ Negroni (Gin, Campari, sweet Vermouth)
  - ♦ Strawberry Daiquiri (Strawberries, Rum, Lime Juice)
- White Wines
- ♦ Australian Riesling Clare valley (175ml £5.25/£20.00)
  - ♦ Haut-Poitou Sauvignon Blanc (175ml £5.25/£21.00)
  - ♦ Freeman's Pinot Gris (175ml £5.50/£22.00)
  - ♦ Muscadet Serve et Maine (175ml £5.50/£22.00)
  - ♦ Prosecco Sparkling wine (175ml £6.50/£20.00)
- Beers
- ♦ Budweiser 330 Ml £3.95
  - ♦ Cobra 330 Ml £4.50
- ♦ Aperol
  - ♦ Grants
  - ♦ Malibu
  - ♦ Jack Daniels
  - ♦ Baileys
  - ♦ Glen Moray
  - ♦ Courvoisier
  - ♦ Tequila/Sambuca
- Red Wines
- ♦ Wairarapa Pinot Noir (175ml £5.25/£20.00)
  - ♦ Fleurie Cru de Beaujolais (250ml £5.25/£21.00)
  - ♦ Argentinian Malbec (175ml £5.50/£22.00)
  - ♦ Iron Horse Shiraz (250ml £5.25/£21.00)