

INDIAN MENU



STARTERS

Lamb Seekh Kebab

Marinated Lamb Mince, flavoured with aromatic spices, finished in the oven served with refreshing mint yogurt.

£7.95

Onion & Spinach Bhaji



Delicious Indian Crisp fried snack served with minted vogurt.

£6.50

Vegetable/Lamb Samosas

Crispy golden pastry filled with spiced vegetables or Savory minced lamb. Served with mint yogurt.

£6.50

Crispy Apricot Stuffed Paneer W



A delicious Apricot, Cheese & Nuts Stuffed Paneer Tikka.

£7.50

Ricotta Dahi Ke Kebab 💜



A Succulent Veg Kebab made from smooth Ricotta & creamy yogurt.

£7.50

Pesto Chicken Tikka

A delicious Chicken Tikka Kebab made with herby coriander basil pesto.

£7.95

MAIN DISHES

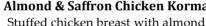
Chicken Laksa Curry



Tempered with a hint of lemongrass, galangal, ginger, dried shrimp and fresh red chilies. Served with rice.

£20.95

Almond & Saffron Chicken Korma



& Saffron Korma. Served with Malabar Paratha.

£20.95

Mutton Ghee Roast

The Hot, Spicy and dry mutton well

cooked in Ghee. Served with Malabar

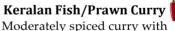
Paratha & Poppadom.

Chicken/Paneer Butter Masala



A luxurious, velvety tomato-based gravy slow-cooked with butter, cream, and a delicate blend of aromatic spices. Served with Rice, Naan & Poppadom.

£20.95



hint of turmeric alongside tempered curry leaf finished with coconut cream. Served with Rice, Malabar Paratha & Poppadom.

£22.95

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Lamb Shank Nihari 📳



Slow cooked tender lamb shanks in rich aromatic gravy. Served with Arborio Khichdi.

£22.95

Saffron Rice Pudding

Creamy pudding flavoured with saffron and pistachios.

£7.95

DESSERTS

Shirkhand

White chocolate shell filled with creamy yogurt. Flavoured with cardamom and saffron.

£7.95





KITE-RESTAURANT

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill. All items are subject to availability. Despite efforts to prevent cross-contamination, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

E-Egg, CE-celery/celeriac, CR-crustaceans, F-fish, M-milk, MU-mustard, P-peanuts, SY-soya, G-gluten, LU-Lupin, MO-mollusks, NUnuts, S-sesame seed, SU-Sulphur dioxide.