

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 yogurt.
£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

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

Stuffed chicken breast with almond & Saffron Korma. Served with Malabar Paratha.
£20.95

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

Keralan Fish/Prawn Curry

Moderately spiced curry with hint of turmeric alongside tempered curry leaf finished with coconut cream. Served with Rice, Malabar Paratha & Poppadom.
£22.95

Mutton Ghee Roast

The Hot, Spicy and dry mutton well cooked in Ghee. Served with Malabar Paratha & Poppadom.
£22.95

Lamb Shank Nihari

Slow cooked tender lamb shanks in rich aromatic gravy. Served with Arborio Khichdi.
£22.95

DESSERTS

Saffron Rice Pudding

Creamy pudding flavoured with saffron and pistachios.
£7.95

Shirkhand

White chocolate shell filled with creamy yogurt. Flavoured with cardamom and saffron.
£7.95

Mild  Medium  Hot 

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, NU-nuts, S-sesame seed, SU-Sulphur dioxide.