

## BIRYANI

- Lakhnawi Lamb Biryani** *Lamb cooked with aromatic spices, saffron, rose water and fragrant rice* £14.95
- Awadhi Chicken Biryani** *Chicken cooked in a pot with spices, saffron and basmati rice* £13.95
- Vegetable Biryani** *Vegetables marinated and cooked with rice, yoghurt and kewrah water (V)* £11.95
- Soya Chaap Biryani** *Soy chunks marinated and cooked with rice and rose water (VG)* £11.95

All biryani's are served with Raita, papad and house salad

(V) Vegetarian (VG) Vegan



### Biryani by the kilo

1kg of biryani served in clay pots can be shared between 3-4 people

Vegetable (V) £30.95

Chicken £34.95

Lamb £39.95

Pre-order and takeaway only

## CHAI

- Karak Chai** *Tea made with aromatic spices like cardamom, ginger and cinnamon* £2.95
- Kashmiri Pink Chai** *Immensely aromatic pink tea made with milk, rose petals and pistachio nuts* £3.95

### CHAI COMBO

- Chai + Samosa** *Karak tea with samosa* £4.95
- Chai + Bun Makhan** *Karak tea with toasted brioche bread and butter with homemade spiced seasoning* £4.95
- Chai + Paratha** *Karak tea with paratha* £4.95

## BIRYANI KEBAB CHAI

**Lamb** *Lamb Biryani, Seekh Kebab and Karak Chai* £14.95

**Chicken** *Chicken Biryani, Bhatti Murgh and Karak Chai* £13.95

**Vegetarian** *Vegetable Biryani, Dahi ke kebab and Karak Chai (V)* £12.95

## KEBABS

### LAMB

- Burrah** *Succulent lamb chops marinated in yoghurt, kasuri methi and mild spices* £12.95
- Galouti** *Mouth-melting lamb patties with rich flavours of blended spices* £10.95
- Seekh Kebab** *Minced lamb with aromatic spices cooked in a tandoor* £10.95
- Boti Kebab** *Diced lamb marinated in clove and star anise, smoked over charcoal* £12.95

### CHICKEN

- Malai Tikka** *Lightly spiced diced chicken marinated with cream and peppercorn* £9.95
- Bhatti Ka Murgh** *Chicken thighs infused with allspices and yoghurt* £9.95
- Tandoori Chicken** *Chicken leg marinated in yoghurt, generously spiced and finished in a tandoor* £10.95
- Chicken Seekh Kebab** *Chicken mince with coriander, chillies & spices and finished in a tandoor* £9.95

### SEAFOOD

- Sarsoon Mahi Tikka** *Monkfish marinated with grain mustard & yoghurt* £15.95
- Tandoori Jhinga** *King prawns flavoured with lime and yellow chilli* £17.95

### VEGETARIAN

- Dahi ke Kebab** *Marinated dumpling of yoghurt with pepper, coriander and chilli* £8.95
- Malai Broccoli** *Lightly spiced broccoli marinated with cream and peppercorn* £7.95
- Achari Paneer Tikka** *Cottage cheese flavoured with fennel & onion seeds (V)* £9.95
- Nadru ke Galouti** *Delicately spiced smokey patties made with lotus stem (VG)* £9.95

### NON-VEG KEBAB PLATTER

An assorted platter of Burrah, Lamb Seekh, Malai Tikka and Bhatti Murgh £21.95



### VEGETARIAN KEBAB PLATTER

An assorted platter of Dahi, Achari Paneer & Malai Broccoli (V) £15.95

## CURRIES



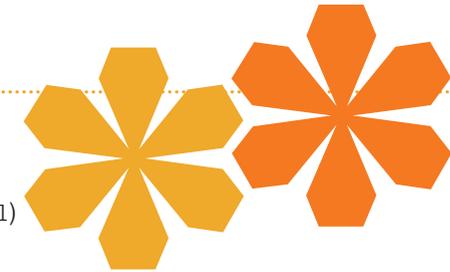
<b>Bhuna Gosht</b> <i>Slow-cooked lamb with onions and spices in a rich tomato gravy</i>	£12.95
<b>Murg Makhni</b> <i>Chicken cooked in spiced tomato and fenugreek sauce with butter</i>	£11.95
<b>Veg Kofta Curry</b> <i>Vegetables dumplings cooked in onion and tomato sauce with cashew nuts (V)</i>	£10.95
<b>House Dal</b> <i>Black lentils cooked in tomato sauce and fenugreek leaves, finished with cream and butter</i>	£8.95



## KATHI ROLLS



<b>Lamb</b> <i>Tender lamb stuffed in paratha with salad and chutney</i>	£10.95
<b>Chicken</b> <i>Chicken kebab stuffed in paratha with salad and chutney</i>	£9.95
<b>Paneer</b> <i>Paneer kebab stuffed in paratha with salad and chutney (V)</i>	£9.95
<b>Soya Chaap</b> <i>Soya kebab stuffed in paratha with salad and chutney (VG)</i>	£9.95



## BREADS

<b>Laccha Paratha</b> <i>Flatbread made with ghee and saffron</i>	£3.45 (add cheese for £1)
<b>Roomali Roti</b> <i>Thin flat bread made with flour and milk</i>	£3.95
<b>Phulka Roti</b> <i>Thin whole wheat bread (2pcs)</i>	£3.95



### SMALL PLATES

<b>Vegetable Samosa</b> <i>Potato and pea stuffed in savoury pastry and fried</i>	£4.45
<b>Bun Makhan</b> <i>Toasted brioche with home made spiced seasoning</i>	£2.95
<b>Papri Chaat</b> <i>Flat savoury pastry disks topped with potatoes, onions, tomatoes and chutneys</i>	£6.45
<b>Samosa Chaat</b> <i>Stuffed savoury pastry with sweet and spicy chutneys</i>	£6.45

### SIDES

<b>Popadoms</b> <i>Thin crisp disks of lentils fried in oil</i>	£2.45
<b>Raita</b> <i>Yoghurt with vegetables, mint and coriander</i>	£1.95
<b>Salad</b> <i>Julienne of carrot, mooli onions and beetroot</i>	£2.95
<b>Chutneys</b> <i>Coriander and mint blended together with lemon juice</i>	£1.95
<b>Steamed rice</b> <i>Boiled basmati rice</i>	£3.95

### SWEETS

<b>Phirni</b> <i>Rice cooked in milk with cardamom powder and saffron simmered over time on low heat</i>	£4.95
<b>Malai Kulfi</b> <i>Frozen Indian-style custard flavoured with nuts</i>	£4.95



### BEVERAGES

<b>Mango Lassi</b> <i>Creamy mango drink with pistachio dressing</i>	£3.95
<b>Aerated beverage (330ml)</b> <i>Coke, diet coke, 7up</i>	£3.45
<b>Still water (500ml)</b>	£3.45
<b>Sparkling water (500ml)</b>	£3.95
<b>Tea</b> <i>English breakfast, Earl grey, Green, Fresh mint</i>	£3.95
<b>Coffee</b> <i>Fresh brewed filter black coffee</i>	£3.95

\*Ask the server for our wine list

For pre-order and takeaway please visit [bkclondon.uk](http://bkclondon.uk)



[bkc.restaurant](https://www.instagram.com/bkc.restaurant)