

BIRYANI



- Lakhnawi Lamb Biryani** *Lamb cooked with aromatic spices, saffron, rose water and fragrant rice* £15.95
- Awadhi Chicken Biryani** *Chicken cooked in a pot with spices, saffron and basmati rice* £14.95
- Vegetable Biryani** *Vegetables marinated and cooked with rice, yoghurt and kewrah water (V)* £12.95
- Soya Chaap Biryani** *Soy chunks marinated and cooked with rice and rose water (VG)* £12.95

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

Available from 12pm-5pm

Lamb *Lamb Biryani, Seekh Kebab and Karak Chai* £16.95

Chicken *Chicken Biryani, Bhatti Murgh and Karak Chai* £15.95

Vegetarian *Vegetable Biryani, Dahi ke kebab and Karak Chai (V)* £14.95

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* £11.95
- Seekh Kebab** *Minced lamb with aromatic spices cooked in a tandoor* £11.95
- 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* £10.95
- Bhatti Ka Murgh** *Chicken thighs infused with allspices and yoghurt* £10.95
- 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* £10.95

SEAFOOD

- Tandoori Salmon** *Salmon 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* £9.95
- Malai Broccoli** *Lightly spiced broccoli marinated with cream and peppercorn* £8.95
- 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 £22.95



VEGETARIAN KEBAB PLATTER

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

CURRIES



Bhuna Gosht <i>Slow-cooked lamb with onions and spices in a rich tomato gravy</i>	£12.95
Murg Makhni <i>Chicken cooked in spiced tomato and fenugreek sauce with butter</i>	£11.95
Veg Kofta Curry <i>Vegetables dumplings cooked in onion and tomato sauce with cashew nuts (V)</i>	£10.95
House Dal <i>Black lentils cooked in tomato sauce and fenugreek leaves, finished with cream and butter</i>	£9.95



KATHI ROLLS



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



BREADS

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



SMALL PLATES

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

SIDES

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

SWEETS

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



BEVERAGES

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



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