BIRYANI Lakhnawi Lamb Biryani *Lamb cooked with aromatic spices,* £15.95 saffron, rose water and fragrant rice Awadhi Chicken Biryani Chicken cooked in a pot £14.95 with spices, saffron and basmati rice Vegetable Biryani Vegetables marinated and cooked £12.95 with rice, yoghurt and kewrah water (V) **Soya Chaap Biryani** Soy chunks marinated and cooked £12.95 with rice and rose water (VG) All biryani's are served with Raita, papad and house salad



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

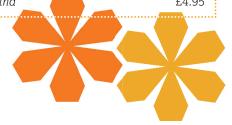
CHAI	
Karak Chai Tea made with aromatic spices like cardamom, ginger and cinnamon	£2.95
Kashmiri Pink Chai Immensely aromatic pink tea made with milk, rose petals and pistachio nuts	£3.95
СНАІ СОМВО	
Chai + Samosa Karak tea with samosa	£4.95
Chai + Bun Makhan Karak tea with toasted brioche bread and butter with homemade spiced seasoning	£4.95
Chai + Paratha Karak tea with paratha	£4.95

(V) Vegetarian (VG) Vegan

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		CHICKEN		SEAFOO
Burrah Succulent lamb chops marinated in yoghurt, kasuri methi and mild spices	£12.95	Malai Tikka Lightly spiced diced chicken marinated with cream and peppercom	£10.95	Tandoori Salmon Salmon marinated with gra mustard & yoghurt
Galouti Mouth-melting lamb patties with rich flavours of blended spices	£11.95	Bhatti Ka Murgh Chicken thighs infused with allspices and yoghurt	£10.95	Tandoori Jhinga King p. flavoured with lime and yellow chilli
Seekh Kebab Minced lamb with aromatic spices cooked in a tandoor	£11.95	Tandoori Chicken Chicken breast and leg marinated in yoghurt, generous spiced and finished in a tandoor	£11.95 sly	
Boti Kebab Diced lamb marinated in clove and star anise, smoked over charcoal	£12.95	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	
5	Dahi ke Kebab Marinated dump of yoghurt with pepper, coriander and chilli	ling £9.95
5	Malai Broccoli Lightly spiced broccoli marinated with cream and peppercorn	£8.95
	Achari Paneer Tikka Cottage ch flavoured with fennel & onion seeds	
	Nadru ke Galouti Delicately spid smokey patties made with lotus stem (VG)	ced £9.95

VECETARIAN

NON-VEG KEBAB PLATTER





VEGETARIAN KEBAB PLATTER

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

CURRIES	
Bhuna Gosht Slow-cooked lamb with onions and spices in a rich tomato gravy	£12.95
Murg Makhni Chicken cooked in spiced tomato and fenugreek sauce with butter	£11.95
Palak Paneer Cottage cheese cooked with spinach purée tempered with fenugreek	£11.95
Veg Kofta Curry Vegetables dumblings cooked in onion and tomato sauce with cashew nuts (V)	£10.95
House Dal Black lentils cooked in tomato sauce and fenugreek leaves, finished with cream and butter	£9.95



KATHI ROLLS Lamb Tender lamb stuffed in paratha with salad and chutney Chicken Chicken kebab stuffed in paratha with salad and chutney Paneer Paneer kebab stuffed in paratha with salad and chutney (v) Soya Chaap Soya kebab stuffed in paratha with salad and chutney (vG)

BREADS

Laccha Paratha Flatbread made with ghee and saffron £3.95 (add cheese for £1)

Roomali Roti Thin flat bread made with flour and milk £3.95

Phulka Roti Thin whole wheat bread (2pcs) £3.95

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

SIDES	
Popadoms Thin crisp disks of lentils fried in oil (VG)	£2.45
Raita Yoghurt with vegetables, mint and coriander	£1.95
Sprout salad Lentil sprouts tossed with cucumber, tomatoes and lettuce. Mint dressing	£6.45
House salad Julienne of carrot, mooli onions and beetroot (VG)	£3.45
Chutneys Coriander and mint blended together with lemon juice (VG)	£1.95
Steamed rice Boiled basmati rice (VG)	£3.95

SWEETS	
Phirni Rice cooked in milk with cardomom powder and saffron simmered over time on low heat	£4.95
Malai Kulfi Frozen Indian-style custard flavoured with nuts	£4.95

BEVERAGES			
Mango Lassi Creamy mango drink with pistachio dressing	£3.95		
Aerated beverage (330ml) Coke, diet coke, 7up	£3.45		
Still water (500ml) Sparkling water (500ml)	£3.45 £3.95		
Tea English breakfast, Earl grey, Green, Fresh mint	£3.95		
*Ask the server for our wine list			

For pre-order and takeaway please visit bkclondon.uk



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