

FIERY STARTERS

Reshmi Kebab | £5.00
Boneless chicken with a variety of spices, coated with egg and cooked on a skewer in charcoal

Pyaji Seekh Kebab | £4.00
Minced lamb with a variety of ground spices, cooked on a skewer with spring onion and coriander

Murgh Tikka | £4.00
Tender pieces of chicken marinated with hung yoghurt, authentic hand ground spices and Kashmiri chilli paste, glazed in a medium fire charcoal grill

Afghani Seekh Kebab | £4.00
Minced chicken with a variety of spices, cooked on a skewer with red onion and coriander

Murgh Hariyali Tikka | £4.50
Cubed boneless chicken marinated in fresh mint, coriander and a variety of spices

Chilli Chicken | £6.00
Some like it hot - diced chicken breast cooked with green pepper, soya and chilli sauce

Fish Chilli | £6.00
Diced fish cooked with green pepper, soy and chilli sauce

Tandoori King Prawn | £8.00
King prawns cooked with chefs special spices and cooked on a skewer

Chicken Wings | £3.00
Wings coated with a variety of ground spices and cooked on a skewer

Fish Pakora | £7.00
Marinated with chefs special batter and deep fried

Salmon Ka Pakora | £9.00
Wild salmon marinated with ground spices and deep fried

Lamb Chops | £7.00
Chops marinated with spices and sauces, cooked well done in the tandoor

Chicken Tikka Wrap | £3.95
Fiery Grill favourite. Tikka wrapped in naan with sauces and salad

VEG STARTERS

Onion Bhaji | £3.00
The famous crispy onion pakora made with gram flour batter, green chilli, coriander and handpicked Granny's spices, cooked in a traditional Indian street hawker style

Chilli Paneer | £6.00
Pan fried crispy Indian cheese served with fresh onion, capsicum and flavoured with szechuan sauce

Paneer Shashlik | £6.00
Pieces of cottage cheese marinated with hung yoghurt and spices, grilled in the tandoor with capsicum and onion

Paneer Pakora | £4.00
Deep fried strips of cottage cheese dipped in gram flour batter with coriander, green chilli and spices

Aloo Tikka | £3.00
Minced potato cake stuffed with green peas and garnished with yoghurt, mint and tamarind chutney

Spring Roll (veg or meat) | £3.00
Deep fried with thick crisp crackly skin with tender crisp vegetable filling

Chana Samosa (veg or meat) | £3.50
Deep fried triangular savoury pastries with a mixed vegetable filling, served with masala chick peas

Fiery Grill Veggie Platter | £6.00
This dish covers our entire vegetable tandoori range which includes paneer hariyali, paneer shashlik, onion bhaji, paneer pakora, spring roll and samosa

Paneer Hariyali Tikka | £6.00
Pieces of cottage cheese marinated in fresh mint, coriander and a variety of spices. Grilled in the tandoor with capsicum and onion

MIXED GRILLS

Regular Mix Grill | £8.95
Chicken tikka, hariyali tikka, seekh kebab and chicken wings

Large Mix Grill | £12.95
Chicken tikka, hariyali tikka, seekh kebab, chicken wings, reshmi kebab, lamb chop and fish pakora

Fiery Mega Mix Grill | £19.95
Real meat mountain, includes everything from large mix grill plus salmon ka pakora and king prawns

Boneless Mix Grill | £12.95
Chicken tikka, hariyali tikka, seekh kebab, reshmi kebab

Chettinad Chicken | £6.45

This curry is quite fiery. Chettinad is a style of cooking that has its roots in Tamil Nadu. This fiery curry is a fine example

Punjabi Kukkar | £6.45

A traditional dish from Northern Indian's Punjabi community. Succulent pieces of fresh chicken cooked with onion, green chilli and ground spices. Strongly spiced but highly flavoursome

Chicken Jhaaal Walla | £6.45

(Madras or Vindaloo)

This dish is a boneless chicken curry with strongly spiced sauce and potatoes. Some guests like it hot

Makhani Murgh | £6.45

A very popular dish found in most restaurants in Delhi, where no chef ever dares to change the recipe. Tender boneless chicken cooked in a clay oven, then simmered in a butter and cream sauce. Flavoured with fenugreek and coriander

CHICKEN DISHES

Karahi Chicken | £6.45

If you like spicy but not too hot. Chicken cooked in a skillet with spring onion, capsicum, green chilli paste and tomato

Chicken Tikka Masala | £6.95

Britain's favourite chicken curry. Chicken tikka in a masala sauce enriched with ground almonds and fresh cream

Chicken Dhansak | £6.45

Diced chicken cooked with fresh lentils, tamarind and a variety of spices. Tastes sweet and sour

Chicken Korma | £6.95

Diced chicken cooked with fresh cream and mild spices

Chicken Balti | £6.45

Chicken cooked in a skillet with capsicum, onion, balti sauce and coriander

Chicken Saag | £6.45

Spinach and chicken pieces cooked and tempered with onion, garlic and fenugreek

Chicken Jalfrezi | £6.45

Diced chicken cooked with fresh capsicum and onion, tastes sweet and sour

Chicken Curry | £6.45

Baby chicken breast slowly cooked with our home recipe of whole spice, battered yoghurt and red onion. A simple chicken curry that otherwise is hard to find as mostly are overdone

LAMB DISHES

Punjabi Meat Masala | £7.45

Tender baby lamb cooked in hot Punjabi gravy. Chef special garnished with coriander and ginger

Rogan Josh | £7.45

A spicy tender lamb dish cooked with yoghurt, ginger and garlic, which is flavoured with saffron and coriander

Bhuna Gosht Adraki | £7.45

Boneless tender lamb cubes cooked in a skillet and strongly spiced to give a predominant flavour of fresh ginger and green coriander

Lamb Kaju Korma | £7.95

Tender lamb delicately cooked with ground almonds, cashew nuts and saffron. Very mild, especially for those who do not like spices

Keema Matar Masala | £7.45

Home styled chopped baby lamb cooked with red onion, garlic, ginger and fresh green peas

Mutton Palak Curry | £7.45

Diced lamb cooked with fresh spinach, green chilli, red onion and fresh ginger

Lamb Balti | £7.45

Lamb cooked in a skillet with capsicum, onion, balti sauce and coriander

Saag Gosht | £7.45

Spinach and lamb pieces cooked and tempered with onion, garlic and fenugreek

Lamb Dhansak | £7.45

Diced lamb cooked with fresh lentils, tamarind and a variety of spices. Tastes sweet and sour

Lamb Vindaloo | £7.45

Tender lamb curry in a strongly spiced sauce with potatoes. Some guests like it hot

Lamb Jalfrezi | £7.45

Diced lamb cooked with fresh capsicum and onion. Tastes sweet and sour

Lamb Karahi | £7.45

If you like it spicy but not too hot. Lamb cooked in a skillet with spring onion, capsicum, green chilli paste and tomato

FISH CURRIES

Jal Pari-E-Khas | £7.95

A very mild fish with an uplifting flavour prepared to melt in your mouth, in a specially made gravy with allusion of coconut milk and curry leaves

Garlic Prawn Masala | £8.95

Prawns tossed in freshly ground spices with a hint of garlic

Goan Fish Curry | £7.95

A classic spicy and tangy halibut curry, cooked with fresh grated coconut, red chilli and turmeric

VEGETARIAN

Curry Sauce | £3.00

Plain sauce cooked without the chicken

Karahi Paneer | £6.00

Cubes of cottage cheese cooked with onion, capsicum, tomato and green chilli

Saag Paneer | £6.00

Fresh spinach with curd cheese

Palak Paneer | £6.00

Spinach cooked with pieces of cottage cheese, cumin seeds and garlic

Dal Makhani or Punjabi Daal | £6.00

Black or yellow lentils cooked on a slow fire, tossed with onion. Buffet Dhaba's road side speciality

Navratan Korma | £6.00

Nine varieties of different vegetables cooked with mild spices

Punjabi Cholleh | £5.50

Chick peas in a spicy, tangy chana masala with onion and green chilli. A popular dish from the Punjabi state

Ghobi Aloo Masala | £5.50

Cauliflower and potatoes cooked together with fresh spices

Dal Tadka | £5.50

Yellow dal with toppings of fried tomatoes with garlic and spices in butter

Paneer Jaipuri | £6.00

Cottage cheese cubes cooked in butter, cream, tomato, capsicum and onion

TANDOOR WALI GALI

(Bread Selection)

Fiery Holes Basket | £6.50

All variety of breads, one each served in a basket

Peshwari Naan | £2.00

Naan stuffed with almonds, sulfanas and coconut, cooked in a clay oven

Keema Naan | £2.00

Naan stuffed with minced lamb, blended with green chilli and coriander, cooked in a clay oven

Lachha Paratha | £1.70

Layered whole wheat flour bread. Crispy golden brown, baked with butter

Tandoori Paratha | £1.70

Whole wheat flour bread, baked in the tandoor

Garlic Naan | £1.90

Layered naan flavoured with garlic and green coriander leaves

Plain Naan | £1.50

Unleavened bread

Butter Naan | £1.70

Plain naan with butter topping

Amritsari Masala Kulcha | £2.30

Flour bread filled with spicy potatoes

Cheese Naan | £2.00

Naan stuffed with mild cheddar cheese, can add onions as preference

Chilli Naan | £1.90

Naan topped with raw green chillies

Cheese & Garlic Naan | £2.50

KIDS MENU

*With a choice of chips, peas, beans or mash

CHICKEN NUGGETS*

BATTERED COD*

WHOLETAIL BREADED SCAMPI*

MINCED COD FISH FINGERS*

BABY CHICKEN CURRY WITH RICE

GILL'S SAUSAGES*

£3.95 Each

Please order
at the bar,
choose your flavor from
our mirchi-ometer
and remember your
table number

FIERY HOT
HOT
MEDIUM
MILD
MIRCHI-OMETER

Dare to choose your flavour!

FIERY'S BASMATI RICE

Pilau Rice | £2.50
Saffron flavoured basmati rice cooked with cardamon, cloves, cinnamon and bay leaves

Green Peas Pilau | £2.00
Flavoured basmati cooked with green peas

Special Fried Rice | £3.00
Basmati rice cooked with spring onion, egg, green peas and cashew nuts

Egg Fried Rice | £2.50
Basmati rice cooked with egg

Khumb - Makai Pilau | £2.50
Rice with mushroom and sweetcorn

Steamed White Rice | £1.80
Plain white rice

Lemon Rice | £2.00
Lemon flavoured rice

Brown Rice | £2.00
Pure basmati rice cooked with fried onions

Dhum Vegetable Biryani | £4.95
Garden fresh vegetables cooked with basmati rice in a sealed handi

Dhum Pukht

Chicken Biryani | £6.95
Tender boneless chicken cooked with basmati rice and whole spices, saffron and red chilli

Dhum Zafrani

Gosht Biryani | £7.45
Tender pieces of lamb cooked with basmati rice and whole pieces of cardamon, cinnamon, cloves, red chilli and coriander

King Prawn Biryani | £8.45
A tasty combination of prawns and basmati rice, cooked with whole spices and saffron

SIDES

Plain Chips | £1.70

Masala Chips | £2.30

Chilli Chips | £2.30

Poppadoms (3pcs) | £1.50

Mix Raita | £2.00
Mildly spiced yoghurt with chopped cucumber, tomato and green chilli, with roasted cumin

Boondi Raita | £2.00
Yoghurt with small round puffs of gram flour with roasted cumin

Garden Green Salad | £2.00
Fresh garden vegetables served on lettuce with lemon and green chilli

Onion Salad | £2.00
Served with green chillies and a lemon slice



ENGLISH DISHES

All served with sides

Chilli Con Carne

Meat Lasagne

Veg Lasagne

Fisherman's Pie

Thatched Cottage Pie

Battered Cod

Wholetail Breaded Scampi

Big Al's 4oz Burger

£5.95 Each

10% MONDAY & TUESDAY 10% OFF Food

WEDNESDAY CURRY NIGHT
Any Curry with Naan, Rice or Chips & any Draught or Bottle Beer
£8.95

THURSDAY FREE SIDES
Free side order of Chips, Rice or Naan with any Curry or Mix Grill

SWEET FRIDAY FREE Dessert with every meal

SUNDAY KIDS Child eats FREE with every adult order from the main menu

ONLY AVAILABLE FOR EAT IN. TERMS & CONDITIONS APPLY

www.fierygrill.co.uk



01902 497 236

The Fiery Grill & Curry, Great Bridge Road, Bilston WV14 8NG



FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

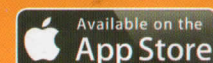


Take-Out Special
10% OFF EVERYDAY

COLLECTION ONLY

The Fiery Grill & Curry

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