

THE YELLOW CHILLI

SMALL PLATES

Begin your awesome culinary journey with an assortment of delectables that come in mini plates; petite & enjoyable. Don't worry, these won't stuff you. So, you'll still be craving for more!

VEGETARIAN

Crescent Ring 'Punjabi' Samosa

Spicy potatoes in a ring-shaped pastry, crisp baked. Served with homespun chutneys.

£5.95

'Khasta Kaju' Tikki, Whipped Curd, Nylon Vermicelli, 'Anar' Molasses

'Crisp cashew' cakes with sweetened curd & tangy 'pomegranate' treacle.

£5.95

Hadippa Paneer Tikka, Khamiri Naan

Tandoor (clay oven) cooked cottage cheese marinated in a blend of chilli & spices, served with a yeasty flatbread.

£6.95

Paneer Hara Masala, Olive Naan

Chilli, mint & coriander marinated cottage cheese cooked in a tandoor (clay oven), served with olive flavoured flatbread.

£7.95

Mushroom Malai Shabnami

'Shabnam' literally translates to 'dew drops,' creamy mushrooms stuffed with cheese simply spell romance!

£6.95

Malai Paneer Tikka

Cottage cheese marinated in cheesy mix & special yellow chilli powder, cooked in tandoor (clay oven).

£6.95

Tandoori Broccoli Trio

Cream, saffron & mustard - this trio is spectacular!

£6.95

Smoked Dahi 'Galouti'

Awadhi cuisine from North India swears by these 'melt-in-mouth kababs,' originally designed to satisfy the cravings of a governor with weak teeth during the Mughal era!

£6.95

'Panipuri' with 'Soul Curry'

Bombay blockbuster! 'Crisp, hollow dough balls' filled with steamed, spiced edamame, served with 'kokum' flavoured liquid & mint water.

£5.95

Mixed Veg Platter

Hadippa Paneer Tikka, Paneer Hara Masala, Smoked Dahi 'Galouti,' Tandoori Broccoli Trio

£13.95

SIDES

Dishes that might not fall in the main or large category, but, definitely complete & level-up the experience of savouring a meal. Can't underestimate these!

Leafy Bowl

Crisp greens, assorted vegetables, berries & more, tossed with homespun vinaigrette. Absolutely refreshing!

£4.95

Papaya Peanut Slaw

Raw papaya & roasted peanuts in a tangy dressing. Great for the digestive tract, improves the skin & cleanses the body too, from within!

£4.45

Steamed Basmati Rice

Bowl of long, white grains of aromatic goodness!

£4.45

Jeera Rice

Long white grains of aromatic rice tempered with cumin.

£4.95

Red Onion Kachumber

Shredded red onion, crunchy greens, fresh coriander, pepper & other goodness, tossed with authentic Indian style sweet & sour vinaigrette.

£3.95

Saffron Pulao

Fragrant long white grains of rice cooked with choicest of Indian spices & flavoured with saffron.

£5.25

'Burhani' Raita

Beaten curd mixed with 'roasted garlic chunks,' roasted cumin powder, chilli powder & black salt. A Hyderabad delicacy!

£3.95

NON-VEGETARIAN

Bhatti ka Jheenga

Prawns marinated with North Indian spices, cooked to perfection in tandoor (clay oven).

£10.95

Dill Salmon Tikka

Salmon cubes marinated in a dill flavoured cheesy mixture with ginger & garlic, cooked in tandoor (clay oven).

£9.95

Rock Shrimp 'Karwari,' Gunpowder Aioli

Rock shrimps coated in Karwari spiced batter, fried to a crunch & served with a fiery spiced dip.

£8.95

Beer Batter Amritsari Macchi

Seabass fish drenched in beer batter, spiked with flavourful North Indian spices.

£8.95

Scotch Egg 'Nargisi,' Kofta

Boiled eggs encased in minced chicken, crumbed, fried & turned into a creation that literally translates to a 'flower.'

£8.45

Keema Baida Roti, Russet Potato Curry

Flatbread pockets stuffed with spiced mutton mince, covered with beaten eggs & fried. Served with an incredible potato curry.

£7.95

Cheese Chilli Chicken Tikka

Mildly spiced chicken layered with cheese & mixed peppers, cooked in tandoor (clay oven).

£7.95

Pudina Seekh Kabab

Grounded lamb, perfectly spiced, flavoured with mint & cooked in tandoor (clay oven).

£7.95

'Angaar Bedgi' Tikka on Himalayan Salt Brick, House Salad

The bedgi chilli ranks quite high on the Scoville scale. So, we thought it would be the perfect choice to create a fiery chicken tikka.

£7.95

Drums of Heaven 'Butter Garlic'

Simple yet different! Chicken wings tossed in butter with some garlic.

£7.95

Mixed Non-Veg Platter

Bhatti ka Jheenga, Dill Salmon Tikka, Cheese Chilli Chicken Tikka, Pudina Seekh Kabab

£15.95

Dozen 'Pav' Brioche

This cross between a famous bun from Bombay & France is love! Comes in a dozen & with 2 delectable options.

Choose from

Butter Bhaji - £6.45

or Keema Matar - £8.45

Baby Naan with Dips

Tiny, springy Indian flatbread bites with an assortment of homespun dips. Choose from the amazing list.

Saag - Creamy tempered seasonal greens

Kasundi - The popular Bengal mustard

LMD - a.k.a Lalla Mussa Dal; black lentils simmered with spices, overnight

Safeda - Black gram stewed with ginger, chillies & mild spices, finished with ghee

Makhni - Fenugreek spiked creamy tomato sauce

Veg - £6.45

Non-Veg - £8.45

Please speak to the team regarding any allergy concerns you may have. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

THE YELLOW CHILLI

LARGE PLATES

We would like to call these as the 'Patiala pegs' of our Small Plates; meaning, large & hearty, that must be shared between a few of you. A word of caution: can lead to overeating!

VEGETARIAN

Undhiyu with Puri

Ube & assorted seasonal vegetables stewed with choicest of spices, Gujarati style. Paired with crisp breads made of an ancient superfood, tiger nut.

£8.45

Subz Panchvati

Sautéed assorted vegetables with an Indian tadka & a twist of pav bhaji masala.

£8.45

Rajma Masala

Kidney beans cooked with fresh tomatoes & homespun masala.

£8.45

Amritsari Chole

Chickpeas cooked with robust ginger & cumin. This one's the pride of Punjab!

£8.45

LMD

Lalla Mussa Dal; black lentils with spices, simmered overnight. Just like the one from Lalla Mussa station in the North-West Frontier Province of India.

£8.95

Paneer Tikka Masala

Smoky cottage cheese tikka in onion-tomato sauce. Did we say that our cottage cheese is the creamiest?

£8.95

Shaam Savera

Cottage cheese stuffed spinach dumplings dunked in shiny tomato sauce. It's simply the magic of experiencing dusk & dawn on your plate!

£8.95

Sarson ka Saag

Mustard greens tempered with ghee & spices. A favourite from Punjab!

£8.45

Anglo Indian Baingan Bharta

Smoky eggplant cooked with grated cottage cheese, spring onions & aromatic spices.

£8.95

Dal 'Mizaz'

Homely yellow lentils, 'tempered' with cumin, chillies & some spice powders. This is the perfect example of a dish, the simplicity of which is its USP.

£7.95

NON-VEGETARIAN

Pepper Fry Prawns

Fresh prawns pan-tossed with curry leaves, South Indian spices, loads of pepper & finished with a generous dose of coconut.

£12.95

Banana Leaf Halibut 'Pollichathu,' String Hoppers & Curry

'Fish packed in banana leaf parcels with spices, coconut, herbs is fried' till mean crisp & served with steamed rice flour noodles.

£12.45

Meen Moilee

'Means' fresh fish in flavorful Kerala style coconut curry.

£12.95

Mango Butter Chicken

London is not new to this dish, the best of which is found at the roadside eateries of Delhi, a hub for epicureans. The 'mango' is the new dimension to it, a proof of our versatility!

£11.95

Lazeez Murgh Tikka Masala

Chicken tikka in a 'delicious,' chunky tomato gravy.

£11.95

Chicken PST

This spicy Tariwala chicken curry is inspired by its counterpart available at Puran Singh's dhaba on Delhi-Ambala Highway.

£11.95

Chicken Chettinad

A classic chicken dish of the Chettiar community of Tamil Nadu. Did you know that Chettinad cuisine is one of the spiciest cuisines of India?

£11.95

Berkshire Lamb 'Tawa Chaap,' Tandoori Aloo Katliyan

'Berkshire grown lamb chops' dunked in plethora of Indian spices, marinated super well & finished on a griddle. Served with smoky spiced potato slices.

£12.95

Himachali Gosht Rara

Mutton on bone & mutton mince cooked together with some simple, but flavourful spices. The goodness of two in one!

£12.95

'Goli' Kabab Curry with 'Parota'

Succulent tenderloin 'meatballs' steeped in a luscious Mughal influenced sauce & baked with a crisp, 'layered flatbread.'

£12.95

Josh Rogan 'Nalli'

No, it's not the comedian! Lamb shanks simmered in a Kashmiri spiced curd sauce is one of the most famed curries on the Indian culinary chart.

£12.95

Dum Biryani

Served with salan

Biryani, the layered beauty of rice, meats or veggies, spices & more, has takers from every corner of the world! It's only an explosion of flavours & textures.

Seasonal Veggies - £9.95

Chicken - £11.95

Lamb - £12.95

Indian Breads

We are proud of this lot of specialty Indian flatbreads. Would love to know your favourite.

Garlic Cheese Kulcha - £3.45

Khamiri Naan - £3.45

Malabari Paratha - £3.45

All Grain Roti - £2.95

Chilli Garlic Naan - £3.45

Butter Naan - £2.95