

TRADITIONAL HOME COOKING

Mild

Korma

A mild curry dish in which cream, coconut, cashew nut & sultanas are used to create the delicacy of its flavour & creamy texture

Malayan

A special mild curry cooked with pineapple, banana & cream.

Kashmiri

A mild creamy curry with bananas.

Medium

Bhuna

A special medium dish containing a special blend of spices, onions, green peppers & fresh tomatoes.

Dupiaza

Medium strength curry with a greater use of onions & fresh tomatoes

Curry

Medium curry with a wide range of oriental spices giving a fresh flavour.

Rogan Josh

A medium dish containing onions, with selected spices & topped with tomatoes.

Fairly Hot

Dansak

Fairly hot sauce, sweet & sour curry cooked with lentils, pineapple & lemon.

Ceylon

A fairly hot curry with coconut

Pathia

A hot sweet & sour lemon flavoured curry dish

Hot

Vindaloo

Related to Madras but involving a generous use of hot spices.

Phall

Extremely hot curry

Chicken	£6.50	Paneer (V)	£5.50
Chicken Tikka	£6.95	Prawn	£7.00
Lamb	£7.00	King Prawn	£8.95
Lamb Tikka	£7.20	Vegetable (V)	£5.95

Special Mix	£8.50
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(Chicken, Lamb & prawns)

SEAFOOD

King Prawn Badhanya 🍤	£9.95	Jingha Goa Style 🍤	£8.95
<i>A medium hot king prawn dish created with a mixture of our own special spices and lots of fresh dhanya leaves</i>		<i>Medium hot king prawns simmered in a tangy sauce made from coconut, medium hot</i>	
Jhul Curry 🍤	£8.50	Machli Shahi Tukra 🍤	£8.50
<i>A medium hot boneless Pungash fish curry cooked with garlic, onions, tomatoes & chefs own blend of bengal spices.</i>		<i>A medium hot dish with boneless pungash fish having previously being marinated in our own special recipe, it is cooked in the clay oven & then recooked with tomatoe, jafal, fresh coriander, green chillies, javaty & onions</i>	
Achari King Prawns 🍤	£10.95	Urie Machli 🍤	£9.50
<i>Whole king prawns in their shells cooked in a medium hot bhuna style sauce with the chef's own homemade pickles</i>		<i>Salmon fish and green beans cooked in a blend of chefs own special spices and herbs</i>	

VEGETARIAN SELECTION

The following dishes can be cooked as a main course for an additional charge of £2.95 to the listed price

Karahi Bindi	£3.65	Sag Aloo	£3.30
<i>Okra sauteed with onions, tomatoes, ginger and coriander leaves</i>		<i>Spinach & potato</i>	
Begun Kalua	£3.65	Chana Aloo	£3.30
<i>Sliced aubergine garnished with a touch of special selected spices</i>		<i>Chic peas and potatoes</i>	
Paneer Jal Frezi	£3.65	Aloo Gobi	£3.30
<i>Finger of fresh cottage cheese, tossed with onion, red and green peppers, tomatoes & spices</i>		<i>Potato & cauliflower</i>	
Palak Mutter Paneer	£3.65	Vegetable Bhaji	£3.30
<i>A unique combination of spinach, peas & cottage cheese</i>		Tarka Dhall	£3.30
Sag Paneer	£3.65	Mushroom Bhaji	£3.30
<i>Spinach & cheese</i>		Whoori Bhaji	£3.30
Gujrati Aloo	£3.30	Curry Sauce (Any)	£3.30
<i>Cubed potatoes tossed in a melange of spiced</i>			

BIRYANI

A biryani is made with flavoured basmati rice and special spices, sultanas, cashew nuts, fresh green peppers. topped with a fried egg and served with a medium hot vegetable curry

Chicken	£7.30	King Prawn	£9.95
Lamb	£7.50	Special Mixed	£9.50
Prawn	£7.50	<i>Consists of chicken tikka, lamb & prawns</i>	
Chicken Tikka	£7.70	Vegetables	£6.95
Lamb Tikka	£7.90		

RICE

Kismet Special Mixed Pillau	£3.20
<i>Consists of chicken, prawn & minced Meat</i>	
Saada Chawal	£2.30
Keema Pilau	£2.80
Vegetable Pilau	£2.80
Onion Pilau	£2.80
Egg Pilau	£2.80
Mushroom Pilau	£2.80
Mutter (Peas) Pilau	£2.80
Nut Pilau	£2.80
Garlic Pilau	£2.80
Plain Pilau	£2.55

NAN BREADS

Kismt Special Cheese Nan	£3.10
<i>Chicken Tikka, garlic, chilli, coriander and cheese</i>	
Keema Nan	£2.65
Onion Nan	£2.65
Garlic Nan	£2.65
Chilli Nan	£2.65
Peshwari Nan	£2.65
Tikka Nan	£2.65
Plain Nan	£2.40
Paratha	£2.50
Chapati	£1.40

SIDES

Chips	£2.00
Garlic Chips	£2.30
Punjabi Chips	£2.50
Plain Omelette	£5.50

KIDS

Served with Chips, Nan or Pilau Rice

Chicken Tikka	£5.95
Chicken Korma	£5.50
Chicken Tikka Massalla	£5.95
Chicken Curry	£5.50

Special Banquet

EVERY THURSDAY AND SUNDAY

£11.95

Please ask a member of staff for details

Find us on  @kismetwhitleybay

www.kismetwhitleybay.com

Est 1967
Kismet



Indian Kitchen

POPADOM & PICKLES

Plain Popadom	£0.70	Assorted Pickles	£2.50
Spiced Popadom	£0.75	Mango chutney, onion salad, lime pickle, mint sauce Amrith. (each sold seperately 75p)	
Roasted Popadom	£0.80		

APPETISERS

Onion Bhaji (V) Deep fried crispy, spiced onion balls	£3.50	Vegetable Bhaji on Puri (V) Vegetables cooked in special bhuna spices, served on a special fried bread	£3.00
Chicken Chatt Bhuna Chicken cooked in spices, served on a special fried bread	£3.80	Samosa Minced Meat or Vegetables (V)	£3.50
Aloo Chatt (V) Potato with spices cooked in bhuna style, served on a special fried bread	£3.50	Pakora – Chicken, Prawn, Vegetable (V) Dipped in our chefs special batter and deep fried	£3.00
Chicken Tikka Chatt Bhuna chicken tikka cooked in spices, served on a special fried bread	£3.90	Kismet Special Rolls Fish/Vegetable (V)/Paneer (V)/Chicken/Lamb Cooked in a bhuna sauce with spices wrapped in a homemade chapati served with fresh salad	£4.50
Machli Chatt Indian boneless Fish (Pangash) cooked in spices, served on a special fried bread	£3.90	Prawn Cocktail Prawns in a cocktail sauce on a bed of lettuce	£3.80
Prawn Bhuna on Puri Prawn cooked in spices, served on a special fried bread (King prawn £1.50 extra)	£3.90		

TANDOORI APPETISERS

Served with fresh salad and mint yogurt sauce

Panch Mishali A selection of chicken, Lamb, Paneer, Salmon Tikka & Sheek Kebab	£4.95	Bolti Kebab Succulent boneless pieces of kebab, marinated in yogurt, blended with garlic and ginger. Spit roasted over the charcoal oven	£3.90
Tandoori Mix Kebab A selection of chicken, Lamb & Sheek Kebab	£4.50	Reshmi Kebab Egg covered on minced lamb mixed with onions, mint, fresh coriander, herbs & spices	£3.80
Chicken Tikka Chunky pieces of marinated chicken breast with spices and delicately barbequed in a charcoal oven	£3.80	Sheek Kebab Tender minced lamb seasoned with onions, herbs and a touch ground spices and then roasted in the tandoor	£3.90
Lamb Tikka Succulent pieces of lamb marinated with spices and delicately in a charcoal oven	£3.80	Lamb Chops Tender pieces of lamb chops on the bone marinated over night in chefs special spices and herbs then roasted in the tandoor	£4.50
Tandoori King Prawn King Prawn marinated in a special Tandoori sauce & barbequed in the tandoor	£4.95	Khati Mithi Lamb Chops Tender pieces on the bone marinated in a hot sweet & sour homemade chefs special sauce along with a touch of herbs and spices	£4.95
Paneer Tikka Freshly prepared cheese marinated in yogurt delicately spiced with exotic herbs and browned in the tandoor	£3.50	Punjabi Style Ingredients marinated in yogurt with chefs special delicate punjabi herbs and spices cooked in the tandoor.	
Salmon Tikka Salmon fillets marinated in special homemade sauce, grilled in the tandoor	£3.95	Chicken Tikka £4.00 Lamb Tikka £4.20 Paneer Tikka (V) £3.70 Salmon £4.20 King Prawn £5.20	
Tandoori Chicken (quarter) Tender quarter chicken on the bone marinated in a natural yoghurt with fresh herbs and spices and roasted in the tandoor	£3.50		
Shami Kebab Minced meat mixed with onions and a touch of mild spices, fresh coriander. Roasted on the pan	£3.80		

Vegetarians (V) Mild (L) Medium (LL) Hot (LLL)

CHEFS SIGNATURE DISHES

Nawabi (LL)
Chicken Tikka £8.95 Lamb Tikka £9.50
Marinated in herbs and spices with mushrooms, onions, tomatoes and coated with brandy. A stunning combination of flavours.

Garlic Chilli Chicken (LLL)
Chicken £7.50 Lamb/Prawn £8.00 Chicken Tikka £8.50 Lamb Tikka £9.00
A hot and spicy dish with black pepper, garlic and fresh green chillies

Bengal Flame (LLL)
Chicken £7.50 Lamb/Prawn £8.00 Chicken Tikka £8.50 Lamb Tikka £9.00
Spicy hot dish, prepared with a special blend of hot chilli sauces, fantastic aroma, addictive hot taste.

Darjeeling (LL)
Chicken Tikka £7.90 Lamb Tikka £8.50
A medium strength curry in which chicken tikka is cooked with our chef's special blend of garlic, ginger fresh coriander in a bhuna style

Muktaj (LL)
Chicken Tikka £8.00 Lamb Tikka £8.50
Barbeque chicken or lamb cooked with fresh garlic and ginger in a special medium spicy sauce

Green Massalla (LLL)
Chicken £7.50 Lamb/Prawn £7.90 Chicken Tikka £8.20 Lamb Tikka £8.70
A hot and spicy curry cooked with the chefs own special blend of green peppers, fresh coriander and green chillies

Massala Balti (LL)
Chicken £7.50 Lamb/Prawn £7.90 Chicken Tikka £8.20 Lamb Tikka £8.50
A medium hot curry cooked with minced meat in the sauce

Handi (LLL)
Chicken £7.50 Lamb £8.00
A hot and spicy curry with moog dal (indian lentils) in a desi style bhuna sauce

Sylhety Special Garlic £8.95 (LL)
Cooked with chicken tikka, lamb, king prawns and egg; medium strength, bhuna style with garlic

Shahi Tukra (LL)
Chicken Tikka £8.00 Lamb Tikka £8.50
A medium to hot dish previously marinated in our own special recipe, is cooked in a clay oven and recooked in with tomatoes, jafal, green chillies fresh coriander, javatay & onions

Massalla Punjabi Style (LL)
Chicken Tikka £9.00 Lamb Tikka £9.50
Diced boneless chicken mixed with mince lamb garnished with Punjabi spices

Mahira Lamb Chops £9.95 (LL)
Tender lamb chops on the bone marinated in ginger & garlic. Cooked in a bhuna style with chunky sliced onions, peppers, tomatoes & chefs own special blend of medium hot herbs & spices

Saag Gosht (LL)
Chicken £7.50 Lamb £8.00 Chicken Tikka £8.50 Lamb Tikka £9.00
A medium hot special dish cooked with a blend of herbs and spices together with saag (spinach) it provides a delicate medium hot mouthwatering taste

Chilli Masala (LL)
Chicken Tikka £8.00 Lamb Tikka £8.50
Medium to a hot dish cooked in chefs own special spices, served with fresh diced green chillies on top

Khati Mithi (LL)
Chicken £8.00 Lamb £8.50 Chicken Tikka £8.95 Lamb Tikka £9.50
A sweet and sour curry cooked with dates and tamarind sauce accompanied by the chefs own special herbs and spices

TAWA

Crushed mustard seeds, dried red chilli, ginger, bay leaves, cardamom pods and fresh coriander feature in the dishes we present. The style is very much down to earth, with herbs & spices allowed to dominate each dish. Whilst the chilli heat equates to a medium strength. (LL)

Kismet Mixed Tawa	£10.95	King Prawn Tawa	£10.95
Chicken/Lamb Tawa	£7.95	Salmon Tawa	£9.95
Prawn Tawa	£8.00	Vegetable Tawa	£5.95

No artificial food colourings or additives are used in our cooking. Some dishes are mild, medium and hot may contain bones. some dishes may contain traces of nuts. If you have any allergies please inform your server

TANDOORI SPECIALITIES

These dishes are cooked in a charcoal fire in a specially designed clay oven, the meat having been previously marinated in our own special recipe roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies of the Asian sub-continent. Served with fresh green salad and mint raitha

Tandoori King Prawn £9.50
King Prawn marinated in special tandoori sauce & barbequed in the tandoor with Punjabi herbs and hot spices.

Tandoori Chicken £7.40
Half spring chicken on the bone marinated in yogurt with delicate herbs and spices. Cooked over charcoal oven

Panch Mishali £11.95
Consists of Chicken tikka, lamb tikka, Salmon tikka, paneer tikka, tandoori king prawn, tandoori chicken (quarter)

Paneer Tikka (V) £6.95
Freshly prepared cheese marinated in yogurt delicately spiced with exotic herbs and browned in the tandoor.

Chicken Tikka £7.40
Diced boneless chicken marinated in yogurt with delicate herbs and spices. Cooked over a charcoal oven.

Lamb Tikka £7.50
Diced tender lamb marinated in yogurt with delicate herbs spices, cooked over charcoal oven

Lamb Chops £8.95
Tender pieces of lamb chops on the bone marinated with selected spices and cooked over a charcoal oven and then re-cooked in a special home style sauce with fresh coriander.

Chicken Shasleek £7.95
Diced spring chicken. Marinated in a special sauce, barbequed on skewers with tomatoes, capsicum & onion.

Khati Mithi Lamb Chops £9.50
Tender pieces on the bone marinated in a hot sweet & sour homemade chefs special sauce along with a touch of herbs and spices

Salmon Tikka £8.95
Salmon fillets marinated in special homemade sauce, grilled in the tandoor

Kismet Special Punjabi Dishes

Marinated in chefs own special herbs and spices everyday, served with fresh mix of red/white onions with mix of peppers, tomatoes and punjabi herbs served on sizzling hot griddle

Chicken Tikka	£7.95	Salmon	£8.50
Lamb Tikka	£8.50	Shasleek	£8.50
King Prawn	£9.95	Panch Mishali	£12.95
Paneer (V)	£6.95	Tandoori Chicken (Half Spring Chicken)	£8.00

CLASSIC DISHES

Massala Dishes (L)
A mild curry dish cooked with various tikka spices, baked in clay oven then cooked in tandoori masala sauce, garnished with cream.

Makhani Dishes (L)
A tandoori mild & creamy curry cooked with ground almond powder, paneer & peeled tomatoes with Punjabi spices.

Jalfrezi Dishes (LL)
A spicy curry dish with fresh green masala Punjabi herbs & spices & served in a sauce. A unique dish of fresh appearance and strong hot flavour

Balti (LL)
A balti dish is cooked in a 2 handled dish called a karahi in India & a balti in Pakistan. A blend of aromatic spices are added to give a curry dish a taste that is a little bit different from traditional cooked curry dish.

Karahi (LL)
A medium hot spicy dish cooked in karahi (iron wok) with ginger & tomatoes prepared in a rich & spicy tandoori sauce.

Butter (L)
A mild curry prepared with our chefs sauteed spices and herbs cooked in a special butter sauce

Chicken	£6.90	Prawn	£7.50
Chicken Tikka	£7.50	King Prawn	£8.95
Lamb	£7.80	Vegetable	£5.95
Lamb Tikka	£7.90	Special Mix (Chicken, Lamb & prawns)	£8.50

We can prepare any dish on request if there is something you would like, our specialist chef can prepare it for you