

VEGETABLE MAINS

PANEER BUTTER MASALA   	£8.50	DAAL MAKHANI  	£8.25
Fresh diced cottage cheese in a onion and tomato creamy sauce		Slow cooked black lentil finished with butter and cream	
MIXED VEGETABLE CURRY  NEW	£8.25	HARIYALI DAAL NEW	£8.25
A combination of seasonal fresh vegetables cooked with herbs, spices in onion and tomato sauce		Lentils traditionally cooked with fresh baby spinach	
SAAG PANEER 	£7.95	GARLIC CHILLI MUSHROOM  	£7.95
Cottage cheese cooked with fresh spinach		Whole mushroom stirred in spicy garlic chilli sauce with onion and peppers	

VEGAN

KADAI SABZI 	£8.25	BOMBAI ALOO 	£4.95
Mixed vegetables, cooked in rich tomato & onion sauce, methi patta and curry leaves		Potatoes gently cooked with butter and chat masala with coriander topping	
SAAG CHANA NEW	£8.25	TARKA DAAL	£4.95
Fresh spinach cooked with chick peas in touch of ginger and garlic		Mixed lentils, cooked with garlic, cumin seeds & ginger	
RAJMA DAAL   NEW	£8.25	BRINJAL BHAJI	£5.50
Red kidney beans, cooked with coconut milk, green herbs, curry leaves, ground spices and touch of ginger		Fresh aubergine cooked with onion, garlic & ginger	
POPULAR SOUTH INDIAN DISH		LASUNI SAAG	£5.55
		Fresh spinach tempered with ginger and garlic	
POTATO CHANNA MASALA 	£7.95	AALO GOBI 	£5.75
Classic mix of potatoes and chick peas curry in warm spices topped with fried onions and coriander		Slow cooked potatoes and cauliflower with mustard, cumin and tomato	
PALAK BAIGAN	£8.25	SAAG ALOO  NEW	£5.75
Aubergine sautéed with fresh spinach, pepper and ginger with touch of garam masala.		Slow cooked potato mixed with fresh spinach	
RECOMMENDED		CHANA MASALA 	£5.25
		Chickpeas, cooked with chana chat masala, methi patta	
		MUSHROOM SABZI	£5.25
		Delicately spiced mushrooms sautéed with tomato and onion	

BREADS

PLAIN NAAN  	£3.25	SAFFRON PILAU RICE	£3.50
Self raising wheat bread baked freshly in a clay oven		Saffron flavoured basmati rice	
PESHWARI NAAN  	£3.75	BASMATI BOILED RICE	£3.25
Naan bread stuffed with nuts and sultanas		Steamed basmati rice	
KEEMA NAAN  	£3.95	MUSHROOM RICE	£3.95
Naan bread stuffed with spicy minced lamb		Pilau rice with fresh mushrooms	
GARLIC NAAN  	£3.55	MITTEE SPECIAL RICE 	£4.50
Naan coated with fresh garlic		Mixed vegetable stir fried with saffron pilau rice	
CHILLI AND CHEESE NAAN   	£3.75	COCONUT RICE 	£3.95
Naan stuffed with mozzarella and topped with fresh chilli		Rice cooked with coconut milk, ground coconut and curry leaves	
TANDOORI ROTI 	£2.50	TAMRIND RICE	£3.95
Made from whole wheat dough and cooked in tandoor		Roasted peanuts and chickpeas cooked with steamed rice topped with tamarind sauce	
LACCHA PARATHA 	£3.75		
Buttered & layered whole wheat bread			

Mittee

CONTEMPORARY INDIAN CUISINE

Dine In
Menu

020 8466 7431

www.mitteerestaurant.co.uk



STARTERS

PAPODAMS (PLAIN/ SPICY)	£1.25	LAMB SAMOSAS 🍃	£5.25
POTATO AND ONION BHAJI 🍷	£4.50	Triangular shaped pastry filled with well-spiced minced meat and garden peas.Served with sweet tamarind dip	
SAMOSA CHAT 🍃🍷NEW	£5.25	KING PRAWN PURI 🍷🍷	£7.25
Vegetable samosa served in bed of spiced chickpeas topped with sweet yogurt, tamarind onions and chillies		Deliciously flavoured king prawns, served on a bed of savoury bread	
PAPRI CHAAT 🍃🍷	£5.25	CHICKEN CHILLI 🍷🍷NEW	£6.95
Crispy wheat wafers, spiced chickpeas served with sweet yogurt, tamarind and spicy green chutney.		Barbequed chicken, onion and pepper toasted with garlic, green chilli and coriander	
PUNJABI SAMOSAS 🍃	£5.25	VEG MANCHURIAN 🍃🍷	£5.95
Home-made triangular shaped pastry filled with freshly cooked well-spiced potatoes and vegs. Served with sweet tamarind dip		Mixed vegetable dumplings in a chilli, garlic and soyabean sauce	
		KATHMANDU MOMO (LAMB OR VEG.) 🍷🍷	£5.55
		Steamed lamb/veg. dumpling served with typical Nepalese chutney	

TANDOORI SERVED WITH SPICY GREEN CHUTNEY

CHICKEN TIKKA 🍷🍷🍷	£5.55/£8.75	TANDOORI CHICKEN 🍷🍷🍷	£10.25
Diced chicken breast marinated in herbs & spices cooked gently in clay oven		Marinated on the bone chicken leg and breast.	
LAMB TIKKA 🍷🍷🍷	£5.75/£9.25	TANDOORI MEAT PLATTER 🍷🍷🍷	£13.25
Tender lamb fillets diced & mildly marinated, cooked in a clay oven		Selection of barbequed meat variety- chicken tikka, lamb tikka, chicken sheesh and lamb sheesh kebab	
ADRAKI LAMB CHOPS 🍷🍷🍷	£9.75/£14.95	CHICKEN SHASLICK 🍷🍷🍷NEW	£10.95
Lamb cutlets marinated in garlic, herbs and spices, cooked in clay oven		Barbequed marinated diced chicken with yogurt, spices, pepper, onion and tomatoes	
HONEY MUSTARD SALMON 🍷🍷🍷🍷🍷	£8.25/£11.25	ACHARI PANEER TIKKA SHASLIK 🍷🍷🍷	£10.25
Lightly spiced salmon fillets gently cooked in clay oven with honey mustard glazing		Cottage cheese marinated in Indian spices and pickle sauce cooked in clay oven	
CHICKEN SHEEKH KEBAB 🍷	£5.55/£8.25	MITTEE SPECIAL MIXED PLATTER 🍷🍷🍷🍷🍷	£19.95
Minced chicken mixed with green chilli and chopped coriander, cooked gently in clay oven		Selection of chicken tikka, lamb seekh kebab, king prawn and salmon	
LAMB SHEEKH KEBAB 🍷	£5.75/£8.50	TANDOORI KING PRAWN 🍷🍷🍷🍷🍷	£13.95
Minced lamb mixed with green chilli and chopped coriander, cooked gently in clay oven		King prawns seasoned with light spices, briefly cooked in a tandoor then toasted with garlic and herbs.	
		RECOMMENDED	

BIRYANI SERVED WITH HOME MADE RAITA

VEGETABLE BIRYANI 🍷🍷	£10.95	LAMB BIRYANI 🍷🍷	£11.95
Seasonal fresh vegetables and basmati rice prepared with home-made Indian spices.		Tender lamb cooked with basmati rice, using whole and ground spices. Garnished with coriander and mint leaves.	
CHICKEN BIRYANI 🍷🍷	£11.25	KING PRAWN BIRYANI 🍷🍷🍷	£13.95
Tender chicken cooked with basmati rice and freshly ground spices, yoghurt, in a traditional Hyderabad style “DUM”. Garnished with coriander and mint leaves.		Fresh king prawns cooked with basmati rice seasoned with whole and ground spices. Garnished with coriander.	
		NOTE: ALL THE BIRYANIS CAN BE MADE DAIRY FREE	

Slightly hot 🍷 Hot 🍷🍷 Very hot 🍷🍷🍷



If you have a food allergy or intolerance, please speak to our team member before ordering.
Price may change without notice. All prices are in GBP.

MITTEE CHICKEN

CHICKEN CHETTINAD 🍷🍷	£9.95	CHICKEN JALFREZI 🍷🍷	£9.95
Tender chicken breast cooked in a special South Indian spices, curry leaves and coconut flavour sauce		Chicken breast fillets marinated in turmeric & spices, cooked in tandoor and served in rich tomato sauce with curry leaves & green chilli	
CHICKEN TIKKA MASALA 🍷🍷🍷	£9.95	CHICKEN LASUNI 🍷🍷NEW	£9.95
Chargrilled chicken breast flavoured & cooked in rich masala sauce		Chicken tikka cooked in roasted ginger, garlic, curry leaves and cumin seed	
CHICKEN KORMA 🍷🍷🍷	£9.95	BUTTER CHICKEN 🍷🍷🍷🍷	£9.95
Juicy chicken cooked in mild & creamy sauce		Tender chicken cooked in spiced tomato, butter and cream sauce RECOMMENDED	
CHICKEN MADRAS 🍷🍷	£9.75	CHICKEN MIRCHI 🍷🍷🍷NEW	£9.95
Chicken breast cooked in a traditional spicy sauce blending unique mix of cumin seeds and curry leaves		Barbequed chicken pieces cooked in a spicy tomato and onion gravy with onion and peppers.	
CHICKEN BHUNA 🍷	£9.75	ONE FOR SPICE LOVER	
Tender chicken breast in a rich onion and ginger gravy			

MITTEE LAMB

LAMB DHANSHAK 🍷NEW	£10.25	LAMB JALFREZI 🍷🍷	£10.25
Tender lamb slow cooked with lentils and our chef’s own rich sauce of special spices		Lamb marinated in turmeric & spices and served in rich tomato sauce with curry leaves & green chilli	
PUNJABI ROGAN JOSH 🍷	£10.25	LAMB SAAG 🍷	£10.50
Tender lamb cooked in Rogan sauce with fresh tomatoes, tempered with garlic and tomato		Tender lamb cooked with fresh spinach	
LAMB TIKKA MASALA 🍷🍷🍷	£10.25	VILLAGE TIMMUR LAMB 🍷🍷NEW	£10.50
Chargrilled lamb flavoured & cooked in rich masala sauce		Authentic Nepali dish originating from Himalaya. Lamb cooked with spicy potatoes, sichuan pepper and green chilli.	
LAMB LASUNI 🍷NEW	£10.50	RARA LAMB 🍷🍷	£10.25
Cubes of tender lamb cooked with roasted ginger, garlic, curry leaves and cumin seeds.		Marinated tender lamb grilled in a Clay Oven and cooked in rich spicy sauce of tomatoes, peppers, onions and chilli	
		ONE FOR SPICE LOVER	

SEAFOOD

MITTEE SPECIAL FISH 🍷🍷🍷🍷	£11.95	KING PRAWN PATIA 🍷🍷	£13.50
Marinated cod fish cooked with coconut cream and spices, finished with tempering of cumin, mustard seeds, curry leaves		Spicy king prawns cooked in a delicious sweet & tangy sauce	
KERALA FISH CURRY 🍷🍷🍷	£11.50	KING PRAWN TIKKA MASALA 🍷🍷🍷🍷	£13.50
Marinated cod fish cooked with coconut sauce in a South Indian style		Chargrilled king prawn flavoured & cooked in rich masala sauce	
SALMON CURRY 🍷🍷🍷🍷	£12.50	KING PRAWN BHUNA 🍷🍷	£13.50
Barbecued marinated fresh salmon fillet cooked with special mustard sauce and curry leaves		King prawns cooked in a rich onion and ginger gravy	
MALABAR KING PRAWN 🍷🍷🍷	£13.50	KING PRAWN JALFREZI 🍷🍷🍷	£13.50
King prawn cooked in roasted coconut sauce with tomatoes, spices & curry leaves. A must have from ‘The Malabar Coast’		King prawns marinated in turmeric & spices and served in rich tomato sauce with curry leaves & green chilli	
		KING PRAWN SAAG 🍷🍷🍷	£13.50
		King prawns cooked with fresh spinach	