

SIDES

GHOBİ MATAR MASALAI))

SIDE £6.95 / MAIN £8.95 (V/VEGAN/GF/DF)

Cauliflower and petit-pois, cumin, ginger juliennes, lime juice and coriander, cooked dry in an North Indian style

JEERA ALOO)) £6.95 / £8.95 (V/VEGAN/GF/DF)

Potatoes tempered with cumin, asafoetida and ginger sprinkled with raw mango powder

DAL MAKHANII)) £6.95 / £8.50 (V/GF)

A North Indian favourite, this rich lentil dish features - alongside the black lentils - red kidney beans, garam masala and tomatoes, slow-cooked for 24 hours and finished with cream

RICES & BREADS

STEAMED RICE £3.25 (V/VEGAN/GF/DF)

Boiled basmati rice

PULAO RICE £3.75 (V/VEGAN/GF/DF)

Braised rice with browned onions and whole spices

MUSHROOM PULAO £4.25 (V/VEGAN/GF/DF)

Pulao rice cooked with cumin and a choice of spiced mushrooms or peas

K2H NAAN

Our freshly-made naan bread is cooked just as it should be - in the tandoor for that authentic soft-and-smoky flavour

NAAN £2.95 (V/VEGAN)

LAMB KEEMA NAAN £3.95

Soft naan stuffed with spiced mince lamb

All dishes may contain traces of nuts and allergens. Kindly let us know of any food intolerances.

V = Vegetarian DF = Dairy free GF = Dairy free N = Contains nuts

DAL TARKA)) £6.95 / £8.50 (V/VEGAN/GF/DF)

Yellow and red lentils tempered with cumin, chopped onion, ginger and garlic

CHANA RASILAI)) £6.95 / £8.50 (V/VEGAN/GF/DF)

Chickpeas cooked with onions, tomato and home-ground garam masala, finished with ginger and chopped coriander

MIX VEGETABLE RAITA)) £3.95

Yoghurt with cucumber, onion and tomato finished with roasted cumin powder

PAPPADAMS)) £3.95 (V/VEGAN/GF/DF)

Served with two K2H signature dips; mango chutney and spicy tomato salsa

GARLIC CORIANDER NAAN £3.75 (V/VEGAN/DF)

CHEESE NAAN £3.75 (V)

CHILLI NAAN £3.50 (V)

PESHAWARI NAAN £3.95 (V/N)

Stuffed with a sweet mix of dates, almonds, coconut and raisins and topped with sesame seeds

TANDOORI ROTI £2.95

(V/VEGAN/DF) (option for no butter)

Traditional Indian flatbread made from wholewheat flour and cooked in the tandoor

LACHCHA PARATHA / PUDINA PARATHA £3.75

(V/VEGAN/DF)

Pan-fried flatbread layered with ghee, crispy on the outside and soft inside.

Served plain or with mint

STARTERS

PUNJABI SAMOSA)) £7.25 (V)

The original samosa, stuffed with potato and green peas, seasoned with cumin, ginger and green chilli

KHAJJOOR BHARI ALOO TIKKI)) £7.25

(V/N) (Option: DF/Vegan)

Fried potato patties stuffed with spiced dates, ginger and cashew nuts, topped with mint yoghurt and tamarind sauce

DELHI CHAAT)) £7.25 (V)

Crispy, spiced vegetable pastry, red onions, drizzled with sweet yoghurt, tamarind sauce, mint and sevflakes

ONION BHAJI)) £5.95 (V) (Option: Vegan / GF/DF)

An elevated classic - seasoned, crispy fried onion in a gram flour batter, generously drizzled with our signature tamarind sauce

TANDOOR STARTERS

This selection of signature starters comes from our traditional Tandoor clay oven. Hot charcoal gives the food its distinctive smoky flavour, whilst marinades made of spices and yoghurt ensure that meat and vegetables are served perfectly tender.

BARRAH CHAMP))) £12.95 (GF)

House Speciality. Select cuts of lamb chops, marinated with crushed garlic, cloves, coriander, deggi chilli and yoghurt, cooked in a clay oven

MURGH MALAI TIKKA)) £8.50 (GF)

Chicken marinated in soft cream cheese and hung Greek yoghurt, flavoured with cardamom and tender coriander stems

GILAFI SEEKH KEBAB)) £8.50 (GF/DF)

Juicy skewers of spiced minced lamb in a colourful coating of peppers, onion and coriander, grilled to smoky perfection

SUBZ PANEER TIKKA)) £9.50 (V) (GF)

Chargrilled cubes of Indian cottage cheese marinated in a zingy masala paste, with peppers and green apple, finished with chaat masala



MIXED VEGETABLE BHAJIA)) £6.25

(V) (Option: Vegan / GF/DF)

Onion, potato, baby spinach and peppers in gram flour batter, served with coriander and mint sauce and tamarind sauce

AJWAIN FISH PAKODA)) £7.95 (GF/DF)

Gram flour batter fried fish with ginger, caraway seeds and lemon juice. Drizzled with chaat masala

MIXED VEG PLATTER)) £10.50 (V/N)

Onion Bhaji, Punjabi Samosa, Aloo Tikka and Paneer Tikka, served with mint yoghurt and tamarind sauce

MURGH HARIYALI TIKKA)) (GF) £8.50

Tender chicken breast marinated overnight in a paste of fresh mint, coriander, ginger, garlic, and lemon juice, with a touch of home-ground garam masala

TANDOOR JALPARI)) £12.95

Tiger King Prawns marinated overnight in a paste of home-ground tandoori masala and mustard, served with coconut chutney

MIXED MEAT PLATTER)) £13.50 (GF)

Lamb Chop, Chicken Malai Tikka, Chicken Hariyali Tikka and Lamb Seekh Kebab served with mint sauce and mango chutney

READY TO ORDER?

CALL 01270 761 662

ORDER ONLINE k2hindian.co.uk

MAIN

The K2H Biryani

In India, the Biryani is a rice delicacy and so we treat it with the respect it deserves! The finest basmati rice is dum-cooked - meaning it is slow-cooked over a low flame - with aromatic spices, curry leaves and saffron. It's best served with a side of raita.

CHICKEN BIRYANI))) £15.95

Tender, boneless chicken thigh

LAMB DUM BIRYANI))) £16.50

Diced, boneless leg of lamb

Curry Sauce £2.50 extra

VEGETABLE BIRYANI))) (V) £13.95

Green, garden vegetables

Seafood

JHINGA KALI MIRCH))) £18.95 (GF/DF)

Spicy stir-fried King Prawns, cooked in an onion and tomato based sauce, finished with crushed black pepper

JHINGA HARA PYAZ))) £18.95 (GF/DF)

Sautéed King Prawns tossed with spring onions and home-ground spices in a spicy tomato sauce

MALABAR PRAWN CURRY))) £18.95

King Prawns cooked in a smooth sauce of tomato and onion, finished with coconut milk and fresh curry leaves

KING PRAWN CHETTINAD))) £18.95 (GF/DF)

King Prawns cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers and special Chettinad spice

Fish

MANGALORE MEEN CURRY))) £15.95 (GF/DF)

Halibut cooked in shallots, mustard seed and grated coconut with spices from the southern region of Mangalore

CALICUT FISH CURRY))) £15.95 (GF/DF)

Sea bass fillet cooked in shallots, fresh tomato, turmeric and garlic

KERLA FISH MASALA))) £15.95 (GF/DF)

Cod cooked in onion, tomato and turmeric, tempered with green chilli and curry leaves, with South Indian spices

K2H CHEF SPECIAL FISH CURRY))) £13.95 (GF/DF)

Tilapia cooked with Chef's special spicy sauce, tempered with curry leaves and served with a Julienne of ginger and green chilli

Chicken

BIHARI DHABA CHICKEN CURRY))) £14.75 (GF/DF)

Our House Special, homestyle chicken curry with boneless chicken thigh in a gravy of tomato and fresh coriander

PUNJABI BUTTER CHICKEN) £14.75 (GF)

Chargrilled chicken breast in a creamy tomato gravy with ginger, garam masala and a touch of honey, finished with brown garlic

MURGH TIKKA LABABDAR))) £14.75 (GF/DF)

Chargrilled chicken breast, cooked with ginger, garlic, onions and spicy tomato masala, finished with fresh coriander leaves

PAHADI MURGH METHI) £14.75 (GF)

Chargrilled chicken breast, with fresh fenugreek, ginger, tomato and cinnamon

CHICKEN CHETTINAD))) £14.75 (GF/DF)

Chicken thighs cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black pepper and special Chettinad spice

MURGH SHAHI KORMA) £14.75 (GF/N)

Chicken breast, rubbed in a mild cashewnut and onion gravy, fragrant with saffron and cardamom, finished with cream

CHICKEN JALFREZI))) £14.75 (GF/DF)

An all-time favourite! An authentic version of this iconic curry with tender, juicy chicken in a spicy tomato sauce, with sautéed stir-fried peppers and onions

Lamb

HARI MIRCH KA GOSHT))) £15.95 (GF/DF)

Diced lamb cooked with onion and tomatoes, marinated with home-ground spices, finished with fresh green chilli

LAMB ROGAN JOSH))) £15.75 (GF/DF)

An all time favourite - aromatic curry of diced leg of lamb, with home-ground spices, ginger powder and fennel, cooked Kashmiri-style

SAAG GOSHT))) £15.75 (GF/DF option)

Chunks of lamb, simmered with browned onion and tossed with spinach and garlic

KADHAI GOSHT))) £15.75 (GF/DF)

Tender lamb cubes stir-fried in Kadhai gravy with garlic, peppers, freshly ground coriander seeds and red chillies

LAMB KORMA RAMPURI) £15.75 (N)

Slow-cooked lamb shoulder, infused with small cardamom and finished with cream

LAMB BELIRAM))) £15.75

A traditional North Indian dish, tender lamb is simmered with ginger, garlic, onion and a melange of regional spices

BHUNA GOSHT))) £15.75 (DF)

Tender lamb slow-fried in house-ground spices until deeply infused with flavour

METHI GOSHT))) £15.75 (GF)

Chunks of lamb cooked with fresh fenugreek leaves, tempered with garlic and whole red chilli

Vegetarian

PALAK PANEER))) £10.95 (V)

Indian cottage cheese cooked with fresh spinach

PANEER KHURCHAN))) £10.95 (V)

Julienne of paneer and mixed peppers, topped with mustard seeds and a rich tomato gravy, finished with a touch of cream

KHUMB HARA PYAZ))) £9.95 (V)

Button mushrooms stir-fried with spring onion in a spicy Kadhai Masala

MAKAI PALAK) £9.95 (V) (OPTION TO BE Vegan/GF/DF)

Spinach and sweetcorn cooked to perfection with ginger, garlic, tomato, a pinch of garam masala and a touch of cream

PANEER BUTTER MASALA) £10.95 (V/GF)

Paneer in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic

METHI PANEER))) £10.95 (V)

Paneer cooked with fresh fenugreek leaves, tempered with garlic

MALAI KOFTA))) £10.95 (V/GF/DF/N)

Shallow fried dumplings of paneer & potato stuffed with raisins and cashewnut, cooked in creamy, lightly sweet gravy

KALONJI BAIGAN))) £10.95 (V/GF/DF)

Baby aubergines tempered with black caraway seeds, cooked with chopped onion and tomato, bird's eye green chilli, ginger and garlic

ALOO BAIGAN))) £10.95 (V/GF/DF)

Baby new potatoes and aubergine in an onion and tomato gravy finished with fresh coriander leaves

BHINDI DO PYAZA))) £10.95 (V/GF/DF)

Diced okra cooked in chopped onion, tomato, ginger, green chilli finished with diced spring onions

SOYA KEEMA MATTER MASALA))) £10.95

(V/VEGAN/GF/DF)

Mince nutri (soy mince) and green peas cooked in onion, tomato, ginger, and green chilli, finished with fresh coriander leaves

CHATPATE BAIGAN))) £10.95 (V/VEGAN/GF/DF)

Baby aubergine cooked in roasted spices, caramelised onion and chillies