

K2H Northwich Menu

STARTERS

Grilled & Fried

Punjabi Samosa (V) 🌶️🌶️ £6.50

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

Aloo Tikki Chaat (V) 🌶️ £6.50

Fried potato patties stuffed with peas flavoured with sweet yoghurt, tamarind, mint, coriander chutney and sev flakes and pomegranate (can be DF/ Vegan)

Onion Bhaji (VEG/ GF/ DF) 🌶️ £5.50

Seasoned crispy fried onion in gram flour batter

Papdi chaat (V) - 🌶️ £5.50

Crispy papdi (whole wheat crackers) topped with potato, chickpeas sweet yoghurt tamarind mint and finished with sev flakes and pomegranate £6.50

Fish Amritsari 🌶️ £6.50

Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala. (GF/DF)

Tandoor

'Tandoor' is a traditional clay oven fired by charcoal to give the food cooked in it a smoky flavour. Kebabs or breads cooked in the tandoor are very healthy as there is very little fat used and meats and vegetables are usually marinated in spices and yogurt to give them a succulent tenderness.

North Indian Tandoori chicken on the bone 🌶️🌶️ half £9.95 / full £18.95

House special chicken on the bone marinated in tandoori species and cooked in the charcoal tandoor.

Murgh Malai Tikka 🌶️ £6.50

Chicken marinated in Philadelphia soft cheese, hung Greek yogurt flavoured with cardamom and tender coriander stems. (GF)

Gilafi Seekh Kebab 🌶️ £6.95

The traditional seekh of minced lamb dons colorful attire with the singing flavours of bell peppers, onion and coriander, creating an extraordinary play of tastes

Barrah Champ - House Speciality 🌶️🌶️🌶️ £8.95

Select cuts of lamb chops, marinated with crushed garlic, cloves, coriander, degi chilli and yoghurt, cooked in a clay oven. (GF)

Paneer Tikka Shashlik (V) 🌶️ £6.95

Chargrilled cubes of indian cottage cheese marinated in a zingy masala paste, cooked with mixed peppers, onion and finished with chaat masala. (GF)

Mint and coriander Chicken Tikka 🌶️🌶️ £6.50

Boneless chicken breast marinated overnight with fresh mint, coriander, ginger, garlic, lemon juice paste with a touch of home ground garam masala. (GF)

Tandoori King Prawn 🌶️ £10.95

Garlic King prawn marinated overnight with chef special spices and herbs finished with chaat masala and micro green herbs.

Salmon Tikka 🌶️ £7.95

Fillet of Salmon tikka, fenugreek leaves, caraway seeds, yoghurt and spices, grilled in clay oven, served on a bed of petit-poi's mash. (GF)

MAINS

Chef's Gourmand Dishes

Tandoor 'Sarson' Prawn 🌶️🌶️ £18.95

Black tiger prawns in a freshly ground mustard paste, thick yoghurt, coriander stalk and crushed pink peppercorns served with coconut chutney and prawn sauce. (GF)

Grilled Duck Breast Vindaloo 🌶️🌶️🌶️ £16.95

Gressingham Duck breast marinated in whole spice, a piquant Goan delicacy flavoured with pickled Kashmiri red chilli, potatoes. (GF/ DF)

Nihari Lamb Shank 🌶️🌶️🌶️ £16.95

Slow cooked lamb shank in traditional Hydrabadi style

Lucknowi Chicken Dum Biryani 🌶️🌶️ £14.95

Flavoured rice delicacy – boneless chicken thigh, slow 'dum-cooked' with aromatic spices, curry leaf, saffron and finest basmati rice, best served with yoghurt raita.

Awadhi Lamb Dum Biryani 🌶️🌶️ £15.95

Flavoured rice delicacy – diced boneless leg of lamb slow 'dum-cooked' with aromatic spices, saffron and finest basmati rice, best served with yoghurt raita.

Vegetable Biryani (V) 🌶️🌶️ £12.95

The finest basmati rice slow 'dum-cooked' aromatic spices, saffron, garden green vegetables, best served with raita.

Classic Curries

Goan Prawn Curry 🌶️🌶️ £16.50

Stir fried Prawns, cooked in Goan style, onion and tomato based sauce, finished with a hint of mustard, curry leaves and apple cider vinegar.

Jhinga Hara Pyaz 🌶️🌶️ £16.50

Sauteed King prawns tossed with spring onions, spicy tomato sauce, home grounded spices.

Travancore Fish Curry 🌶️🌶️ £12.95

Tilapia fish cooked with tamarind, tomato, onion, ginger-garlic, flavoured with mustard seeds, Kashmiri red chilli powder, curry leaf, coconut milk and special South Indian spice blend. (GF)

Chicken

Old Delhi Butter Chicken 🌶️ £12.50 NUTS

Chargrilled chicken breast in creamy tomato and cashew nut gravy with ginger, garam masala and a touch of honey, finished with brown garlic. (GF)

Murgh Tikka Lababdar 🌶️🌶️ £12.50 NUTS

House special chargrilled chicken breast cooked in creamy tomato and cashew nut sauce, finished with crunchy bell pepper and fresh coriander leaves. (GF)

Murgh Methi Malai 🌶️ £12.50

Chargrilled chicken breast cooked with fenugreek and fine ground Indian spice and finished with cream.

Chicken Chettinad 🌶️🌶️🌶️ £12.50

Chicken breast cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers, and special Chettinad spice. (GF/DF)

Chicken Korma 🌶️ £12.50

Chicken breast, robed in coconut, almond and onion gravy, finished with cream. (GF) NUTS

Chicken Jalfrezi 🌶️🌶️🌶️ £12.50

Chargrilled chicken breast cooked with fresh tomato, capsicum and authentic ground spices.

Lamb

Kachi Mirch Ka Gosht 🌶️🌶️🌶️ £12.95

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

Lamb Rogan Josh 🌶️🌶️-£12.95

An all time favourite – aromatic curry of diced leg of lamb, with home ground spices, ginger powder and fennel, cooked in Kashmiri style. (GF/ DF)

Saag Gosht 🌶️🌶️ £12.95

Chunks of lamb, simmered with browned onion and tossed with spinach and garlic. (GF/can be DF)

Lamb Buna Masala 🌶️🌶️ **£12.95**

Tender lamb cubes stir fried in tomato onion gravy with garlic, and freshly ground spices. (GF)

Railway Lamb Curry 🌶️ **£12.95**

Diced lamb cooked in Goan style, onion and tomato based sauce, baby potatoes, finished with a hint of mustard, curry leaves and dried mango powder.

Vegetarian

Paneer Jalfrezi (V) 🌶️🌶️🌶️ **£9.95**

Indian cottage cheese cooked with fresh tomato, capsicum and authentic ground spices.

Mushroom Hara Pyaz (V) 🌶️🌶️ **£8.50**

Button mushrooms stir-fried with spring onion in a spicy kadhai masala. (GF/DF)

Gobi Adrakhi 🌶️🌶️ **£8.50**

Cauliflower cooked in onion tomato gravy, finished with ginger and green chilli.

Paneer Butter Masala (V) 🌶️ **£8.95**

Indian paneer in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic. (GF)

Palak Paneer 🌶️🌶️ **£8.50**

Indian cottage cheese cooked with spinach.

Shahi Vegetable 🌶️ **£8.50**

Mixed vegetables cooked in onion tomato gravy, finished with fenugreek, cream and ginger.

Sides

Side dishes as Mains

Ghobi Matar Masala (V) 🌶️🌶️ **£5.50 £8.50**

Cauliflower and petit-pois, cumin, ginger juliennes, lime juice and coriander, cooked dry in a north Indian style. GF/DF/Vegan

Bombay Aloo 🌶️ **£5.95 £7.50**

Boiled baby potatoes cooked in onion and yoghurt gravy with specially selected spices.

Dal Makhani (V) 🌶️ **£5.95 £7.50**

A rich north Indian favourite lentil dish. Red kidney beans, black lentil, garam masala, tomatoes slow cooked for 24 hours, finished with cream. GF

Dal Tarka (V) 🌶️🌶️ **£5.50 £6.95**

Yellow and red lentils tempered with cumin, chopped onion, ginger and garlic. GF/DF/Vegan

Pindi Chana 🌶️🌶️ £6.50 £8.50

Whole chickpeas sautéed with chef special blend of six spices. GF/DF/Vegan

Mint and Cucumber Raita 🌶️ £3.95

Yoghurt with cucumber and mint, finished with roasted cumin powder.

Garden Fresh Salad £3.50

Pappadam £3.50

Served with chutneys. GF/DF/Vegan

Rice & Breads

Steamed Rice £2.50

Boiled basmati rice GF/DF/Vegan

Pulao Rice £3.50

Braised rice with browned onions and whole spices. GF/DF/Vegan.

Mushroom Pulao £3.75

Pulao rice cooked with cumin and a choice of spiced mushrooms or peas. GF/DF/Vegan

Bread Basket £7.95

A selection of naan, roti and paratha

Keema Naan £3.95

Flavoured minced lamb naan bread

Naan £2.50

Tandoori Roti £2.25

Whole wheat DF/Vegan

Garlic Coriander Naan £2.95

Cheese And Chilli Naan £3.50

Peshawari Naan £3.95

Cherry, almond, coconut, and raisins.

Lachcha Paratha / Pudina Paratha £3.50

Layered refined flour bread plain or with mint. DF/Vegan

At Creative Indian Kitchen, we aim to provide our customers with the very best of Indian food and exceptional service.

The restaurant stays true to its Indian heritage with traditional cooking methods, top quality fresh ingredients and elegant service.

Our Chefs prepare special mix of dry whole spices for different dishes by grinding them in-house in your local kitchen.

With many years of training and experience in five star hotels in India and with International exposure, they are well equipped with the knowledge and art of balancing flavours and extracting natural colours from ingredients whilst cooking a distinct 'gravy' for each dish on the menu.

Just giving the dishes a separate name does not make them taste differently, so we are determined to make sure that each of our dishes should have it's own natural 'body and character'.

OUR QUEST IS SIMPLE

TO SERVE THE SAME FOOD AS WE ENJOYED AT HOME WITH 'DIVINE FLAVOURS'

...COOKED WITH PASSION & SERVED WITH AFFECTION! OUR DISHES

ALL DISHES MAY CONTAIN TRACES OF NUTS AND ALLERGENS. KINDLY LET THE RESTAURANT MANAGER KNOW OF ANY FOOD INTOLERANCE THAT YOU MAY HAVE. GLUTEN FREE BREAD IS AVAILABLE ON PRE-REQUEST. ALL PRICES INCLUSIVE OF VAT AND ARE SUBJECT TO CHANGE.