



TAKEAWAY MENU

Khan's Kitchen is an award winning restaurant and takeaway which is inspired in it's culinary expertise by extra ordinary regional taste and flavours of Asia. Khans Kitchen has a distinctive and flavoursome style which is unique yet exciting and insures to maximise your experience with Indian Cuisine.

10% DISCOUNT
on Collection orders only

FREE HOME DELIVERY
Min. order of £12 within 3 mile radius

FREE PAPADOMS
Onion salad & mint sauce

01543 686 632 / 685 686

You are welcome to bring your own alcoholic drinks. No soft drinks allowed

Sunday to Thursday: 5.30pm - 11.30pm • Friday & Saturday: 5.30pm - 12.00am

www.khanskitchen.co.uk / info@ khanskithcen.co.uk
M: 07568 509 040

Lambourne House, 4-5 Bridge Cross Road, Chase Terrace,
Burntwood, Staffordshire, WS7 2BX





APPETIZERS

Poppadum's	£0.50
Spicy Poppadum's	£0.60
Mint Sauce/ Mango Chutney/ Onion Salad	£0.60
Tamarind Sauce / Lime Pickle/ Chilli Pickle	
Green Salad	£1.50

STARTERS

- Mix Starter** £4.50
Chicken Tikka, Lamb Chops, Seekh Kebab, Onion Bhaji & Somosas all served on a bed of fried onions.
- Khan's Paratha** £3.95
Spicy minced lamb or chicken, cooked with onions, bell peppers and cumin served with a paratha.
- Murghi Satha Pastry** £3.95
Finely chopped chicken and mushroom in a lightly spiced marinade dressed in a pan fried pastry served with caramelised onions.
- Tandoori Chicken** £2.95
Tender pieces of breast chicken marinated in herbs and spices and then slowly cooked in the tandoori.
- Gilafi Seekh Kebab** £3.50
Skewered char-grilled lamb mince infused with chopped onions, fresh coriander and bell peppers.

- Shami Kebab / Nargis Kebab** £3.95
Minced lamb infused with Indian spices and flavoured with onion, crushed chillies and cumin.
- Lamb Tikka** £3.50
Bite sized marinated spring lamb gently cooked in the clay oven.
- Tandoori Lamb Chops** £3.75
Lamb chops marinated with traditional Indian spices and chargrilled to perfection.
- Somosa** £2.70
Spiced minced meat, wrapped in a crispy light pastry and then lightly fried until golden brown.
- Chicken Shashlick** £3.75
Diced breast pieces of chicken tikka with peppers and onions cooked with a spicy marinade.
- Indian Stuffed Pepper** £3.75
Choose from minced lamb, shredded chicken or vegetarian stuffing.
- Chicken Pakora** £3.50
Cubes of spring chicken fried in spiced batter.
- Chicken Zhalzi** £3.75
Chicken tikka strips in a sweet and sour sauce and served with peppers and onions.
- Mix Zhalzi** £3.95
Chicken tikka and chopped kebab strips in a sweet and sour sauce and served with peppers and onions.
- Chicken Ganesh** £3.95
Spring chicken cooked with onions and peppers in a sweet and sour sauce, served on a puree.

SEAFOOD STARTERS

- 16. Jhinga Butterfly** £3.95
Midly spiced king prawns wrapped in breadcrumbs & then lightly fried until golden brown. Served with salad & relish.
- 17. Prawn Puri** £3.95
Lightly spiced prawns cooked with onions & tomatoes in a slightly spiced sauce, served on puree bread.
- 18. Machli Biran** £3.95
Tender fillets of fresh water Tilapia pan fried and then garnished with fried onions and coriander
- 19. Prawn Palak Puree** £3.95
Prawn and spinach cooked with onions, bell peppers in a slightly spiced sauce served with puree bread.
- 20. Hamook Bahar** £3.95
Mussels tossed with onions, garlic, lime and lightly spiced in a tomato and coriander sauce.
- 21. Garlic Chilli King Prawn** £3.95
Lightly battered king prawns tossed with roasted garlic & chillies.
- 22. Salmon Tikka** £3.95
Premium slices of salmon marinated in aromatic Indian spices and herbs and then grilled. Served with spiced onions and oyster sauce.
- 23. Machli Batora** £3.95
Spiced fish, onions and Aloo chop mashed and seasoned with five spices and then filled in a Batora.
- 24. Prawn Cocktail** £3.95
Prawns in a cocktail sauce.

VEGETARIAN STARTERS

- 25. Paneer Zhalzi** £3.95
Cottage cheese in a sweet and sour sauce and served with peppers and onions.
- 26. Spicy Potatoes & Garlic Mushrooms** £3.25
Spiced mashed potatoes coated in breadcrumbs, served on a bed of garlic fried mushrooms.
- 27. Vegetables Somosa** £2.50
Spiced vegetables wrapped in crispy light pastry & then lightly fried.
- 28. Chana Aloo Chat** £3.50
Chickpeas & potato, cooked with onions, cucumbers & tomato in chat masala served with a puree bread.
- 29. Vegetable Pokora** £2.75
Spiced vegetables mashed together with pach puran spices, dipped in batter and then deep fried.
- 30. Onion Bhajee** £2.50
Sliced onion dipped in a spicy batter and deep fried till golden and crispy
- 31. Aloo Satha Pastry** £3.50
Spiced potatoes filled in a pan fried pastry.

SOUPS & SALADS

- 32. Malagatany Soup** £3.95
Delicious lentil soup with herbs and Indian spices with garlic bread.
- 33. Murgh Salad** £3.50
Mixed salad served with pieces of shredded chicken tossed in a spiced India dressing.
- 34. Chef's Salad** £1.95
Iceburg lettuce with cherry tomatoes, cucumber, red onion and salad dressing.



HOUSE SPECIALTY DISHES

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- 35. Chicken Tikka Masala (Mild) N £6.95**
Britain's most popular dish, Try it without knowing the recipe. Let it be our secret.
- 36. Mackhon Chicken (Mild) N £6.95**
A rich and creamy dish containing, breasts pieces of Chicken, slowly grilled and tempered with almonds and coconut cooked in a sweet butter cream sauce.
- 37. Chicken Chasni (Mild) N £6.95**
Tender breast of spring chicken matured with a coconut cream & cooked in a cinnamon, mango infused sauce.
- 38. Khans Special (Slightly Hot) £6.95**
Chicken tikka, minced lamb, spinach infused in a bell chilli sauce, seasoned with exotic herbs and spices to produce an aromatic yet piquant taste.
- 39. Murghi Maska (Medium) £6.95**
Boneless pieces of chicken cooked with a minced lamb in a slightly hot bhuna style base. A very delicious medium strength dish.
- 40. Chicken Jaipuri (Medium) £6.95**
A popular dish from jaipur, garnished with fried onions, mushrooms and peppers in a sweet and sour sauce.
- 41. Ghosht Pumpkin (Medium) £6.95**
Chunks of lamb treated by blended a mustard seeds, cumin and pumpkins cooked in a five herb curry sauce.
- 42. Zafrani Chicken (Slightly hot) £6.95**
Chicken strips cooked with fresh green chillies and coriander. Slightly hotter sauce than normal.
- 43. Naga (Chicken or Lamb) (Hot) £6.95**
Hot and spicy dish cooked with Bangladeshi hot chillies (naga) and garnished with garlic and coriander.
- 44. South Indian Garlic Chilli (Hot) £6.95**
Tikka culled from breast pieces sauteed and simmered in a bhuna style sauce topped with roasted garlic and green chillies with coriander.
- 45. Chicken or Lamb Shatkora (Medium) £6.50**
Succulent chicken or lamb in lime citrus fruit (shatkora), then infused in a special medium spiced sauce.
- 46. Dalcha (Medium) £6.95**
Lamb or chicken tikka prepared with garlic, ginger, finely chopped onions and chillies in a lentil sauce.
- 47. Achari (Slightly Hot) £6.95**
Chicken or lamb tikka cooked in a medium bhuna style sauce, which is enhanced with mixed pickle.
- 48. Tandoori Murghi Massalla (Medium) £6.95**
A combination of Tandoori chicken, minced lamb and a boiled egg cooked together in a delicately spiced bhuna sauce.
- 49. Machli Bengal (Slightly Hot) £7.95**
Bangladeshi white fish sauteed with bell chillies, lemon grass, simmered in a delicately spiced sauce.
- 50. Garlic Tikka Saag (Medium) £6.50**
Chopped chicken tikka and fresh spinach, cooked with special herbs and spices, green chillies, tomatoes, onions and garlic cloves.

TANDOORI SPECIALITIES

Served with salad and mint sauce

51. Sylheti Bhindi (Chicken or Lamb) £6.95

Medium hot dish cooked with okra (Ladies fingers).

52. Lahori Handi (Medium) £6.95

Chefs own recipe in a bhuna style sauce.

53. Jhinga Chilli Bhuna (Slightly Hot) £8.95

King prawns marinated with green chilli, special herbs and spices, fried gently and cooked in a spicy garlic bhuna sauce.

54. Jhinga-La-Jawab (Medium) £8.95

Tandoori baked king sized prawns stir fried in a medium sauce, garnished with french beans, tomatoes and fresh green herbs, a truly delicious dish.

55. Seabass Tenga (Medium) £8.95

Pan fried seabass cooked with cherry tomatoes, lemon, garlic and coriander.

56. Lime Ginger Seabass (Medium) £8.95

Pan fried seabass served on a bed of lime and ginger sauce.

57. Tawa Grill Special (Medium) £8.95

Chicken tikka, lamb tikka, king prawns, tandoori chicken cooked on a sizzling pot with spinach and minced lamb medium sauce.

58. Chicken Tikka / Lamb Tikka £6.25

Tender fillets of Chicken or Lamb marinated with yogurt and selection of herbs and spices and then delicately cooked in the tandoori oven.

59. Tandoori Chicken £6.25

On the bone chicken marinated in yogurt, herbs and spices and cooked with skewers in the tandoori.

60. Chicken Tikka or Lamb Tikka Special £6.95

Garnished with fried onions, mushrooms and peppers.

61. Chicken Shashlick £6.95

Culled pieces of chicken breast onion and peppers, barbecued in the tandoori and then stir-fried with a piquant shashlick sauce.

62. Tandoori Mix Grill £8.50

A selection of tandoori chicken, chicken tikka, lamb chops and sheek kebab. Served with a side dish of Bombay potatoes.

63. Chicken / Lamb Stir-Fry £6.95

An Indian innovation of the oriental stir-fry.

64. Tandoori Lamb Chops £6.95

Lamb marinated with olive oil, mint leaves and garam massala and then seared on the grill served with minted onion relish.

65. Tandoori King Prawns £9.95

Lightly marinated jumbo sized king prawns cooked on the grill. Served with salad and a spicy onion relish.

66. Salmon Tikka £7.95

Fillets of salmon marinated in tandoori massala and then cooked on the grill. Served with salad and a spicy mint sauce.

67. Machli Biran £7.50

Tender fillets of fresh water telapia pan fried and then garnished with fried onions and topped with coriander



TRADITIONAL DISHES

68. Jalfrezi

A 'hot' dish, cooked with fresh green chillies. A traditional favourite, it also contains onion, tomato & capsicum.

69. Sagwalla

A spinach based dish, served in a medium to dry sauce, slightly spicy.

70. Dupiaza

A medium spiced dish cooked with chunks of fresh onions & peppers and then seasoned generously with herbs and spices.

71. Pathia

A slightly hot and sour dish, cooked with fresh and pureed tomatoes, fresh lemon juice, garlic and herbs, in a thick sauce.

72. Balti

This is a very popular dish cooked in a cast of iron wok with onions tomatoes, peppers and selected spices and herbs.

73. Mushroom Walla

Balti based dish cooked with a maximum quantity of mushrooms.

Chicken	£5.95
Lamb	£6.50
Prawn	£6.50
Special Mix	£7.50

Chicken, meat, prawn & king prawn

74. Madras (Hot) / 75. Vindaloo (Very Hot)

Hot to very based curries, smooth taste on the pallet.

76. Rogan Josh

Originally a classic lamb dish, now available with a choice of meats. A medium spiced dish cooked in two stages, with lots of tomatoes.

77. Kurma

Recommended for the mild diner. This dish is cooked in a rich creamy coconut sauce.

78. Bhuna

Cooked in a medium blend of aromatic herbs and spices. A thick sauce with chopped onions, tomatoes, peppers and methi.

79. Dansak

A sweet & sour dish cooked in a medium sauce with lentils & pineapple.

80. Bombay

Medium spiced dish cooked with potatoes in a bhuna style sauce.

Chicken Tikka	£6.95
Lamb Tikka	£6.95
King Prawn	£8.95
Vegetables	£5.75

BIRYANIS

A truly regal dish Persia consisting of Saffron flavoured basmati rice treated with a selection of delicate spices, complimented with a vegetable curry.

- 81. **Chicken or Lamb Biryani** £7.50
- 82. **Chicken or Lamb Tikka Biryani** £7.95
- 83. **Prawn Biryani** £7.95
- 84. **Vegetable Biryani** £6.50
- 85. **King Prawn Biryani** £9.95
- 86. **Persian Chicken Biryani Banana** £7.95
- 87. **Bengal Chicken Biryani Egg** £7.95
- 88. **Khan's Special Biryani** £8.95
Chicken, meat, prawn & king prawn.

EUROPEAN DISHES

Served with salad and chips

- 89. **Chicken Nuggets & Chips** £6.50
- 90. **Chicken & Chips** £6.50
- 91. **Scampi & Chips** £6.50
- 92. **Fish(Cod) & Chips** £6.50
- 93. **Omelette** £6.50
(Chicken/Prawn/Mushroom)
- 94. **Chicken Salad** £6.50
- 95. **Prawn Salad** £6.50

VEGETARIAN DISHES

Can be served as main meals

- 96. **Mixed Vegetable Bhaji** £3.25
Indian cottage cheese cooked in dry sauce.
- 97. **Sag Bhaji** £3.25
Baby spinach stir-fried with garlic mustard seed red chillies, split Bengal gram & grated coconut.
- 98. **Sag Aloo** £3.25
Potatoes cooked in a spicy fenugreek sauce.
- 99. **Bombay Aloo** £3.25
Mustard seed & curry leaves tempered potatoes cooked in a uddapi style.
- 100. **Aloo Gobi** £3.25
Cauliflower and potatoes cooked with herb & spices.
- 101. **Mushroom Bhaji** £3.25
Button mushroom and onions cooked with herb & spices.
- 102. **Tarkha Dhal** £3.25
Red lentils cooked in water based stock & then tempered with roasted garlic, fenugreek and dry red chillies.
- 103. **Chana Pindi** £3.25
Soft chickpeas dredged in spicy semi dry masala with garlic and shahi cumin seeds.
- 104. **Matter Paneer** £3.25
Chick peas and Indian cottage cheese prepared with onions and peppers in semi-dry sauce.
- 105. **Fried Onions & Mushroom** £1.90





RICE

106. Steamed Rice (Plain)	£2.00
107. Basmati Pilau Rice	£2.20
108. Fried Rice	£2.20
109. Egg Fried Rice	£2.60
110. Mushroom Rice	£2.70
111. Vegetable Fried Rice	£2.70
112. Garlic Fried Rice	£2.70
113. Keema Pilau Rice	£2.70
114. Lemon Fried Rice	£2.50
115. Special Fried Rice	£2.95
116. Chicken Fried Rice	£2.70

SUNDRIES

117. Mixed Raita	£1.50
118. Paratha	£2.70
119. Tandoori Roti	£2.00
120. Chapattis	£0.95
121. Chips	£2.50

NAN BREADS

122. Plain Nan	£2.20
123. Keema Nan	£2.75
124. Tikka Nan	£2.75
125. Garlic Nan	£2.75
126. Cheese Nan	£2.75
127. Garlic & Cheese Nan	£2.75
128. Cheese, Chilli & Coriander	£2.75
129. Peshwari Nan N	£2.75
130. Special Nan	£3.50

Keema, cheese, chilli, garlic and coriander.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes may contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery, onions or mustard.

N Contains Nuts

Khan's

ADVANCED BOOKINGS ONLY

Banquet Nights

Every Monday, Tuesday, & Wednesday

ANY STARTER, ANY MAIN COURSE, PILAU RICE OR PLAIN NAN
Change of rice or nan available at 70p extra. Mix starter, tandoori mix grill, seafood or signature dishes at an additional cost of - Starter £1.50 • Main £2.50

£10.95
per person

All pictures are for illustration purposes only.