

kassialounge

Start With...

PAPADOM	£1.30	MANGO CHUTNEY	£1.30
MASALA PAPADOM	£1.30	MIXED PICKLE	£1.30
CHUTNEY TRAY	£4.50	MINT SAUCE	£1.30
		SWEET CHILLI SAUCE	£1.30

Starters

LAMB CHOPS	£7.95	PANEER TIKKA	£6.95
Marinated in spices and yoghurt then cooked over flaming charcoal		Indian cottage cheese in a spicy sauce with onion pepper and sesame	
ONION BHAJEE	£5.25	MISHTI HUSH	£10.95
Finely chopped onion coated with gram flour then deep fried		Duck breast cooked in our blend of spices and coconut cream. Topped with warm grapes	
MIX KEBAB	£7.50	CHILLI SQUID	£6.95
A mix of shish kebab, chicken tikka and onion bhajee		Stir fried with garlic, coriander and sweet chilli sauce	
CHEESY CHICKEN BALLS	£6.50	KATA BEEF	£7.95
Cooked in masala sauce, with herbs and spices, topped with cheese		Tender beef, cooked with smoked moong dahl, topped with fried red chillies	
CHICKEN TIKKA	£6.50	CHICKEN CHILLI FRY	£6.95
Marinated in spices then cooked over flaming charcoal		Stir fried strips of chicken with onion, peppers and fresh chilli. Fairly hot	
LAMB TIKKA	£6.95	PURI PURI	£8.95
Marinated in spices then cooked over flaming charcoal		Tiger prawns tossed with vegetables and served with a pancake. Medium spiced	
SAMOSA	£5.25	CHICKEN & PANEER SHASHLICK	£6.95
Filo pastry stuffed with spicy minced lamb or vegetables		Spicy chicken with grilled Indian cottage cheese.	
GRILLED SALMON	£9.95	MALAI TIKKA	£6.50
Flakey, tender salmon marinated in Kashmiri paste, lime zest, yoghurt and served with french beans		Chicken cooked with garlic, cream and butter sauce	
FISHCAKES	£6.95	KASSIA SIGNATURE	£10.95
Flavoured with spring onion and coriander. Served with our home made chilli sauce		Salmon and king prawn marinated in spices and cooked over flaming charcoal. Served with green vegetables, dried parsley and sweet chilli sauce	
HOT WINGS	£7.95	SABZI TACOS	£6.95
Grilled in the Tandoori, mixed with hot Bangladeshi naga chilli		Finely chopped vegetables with chickpeas, tossed with our spices and served on a pancake	

Gluten Free Dairy Free Vegetarian Contains Nuts


Medium Hot Very Hot















♥ A discretionary £1 donation is added to each bill to support our chosen charities. No donation is mandatory.




















@kassialounge

Main Courses








































BUTTER CHICKEN  	£11.95
Original recipe cooked in an almond and butter sauce with apricots	
HARIALI   	£11.95
Chicken cooked in green curry paste, coconut milk, palm sugar, almonds and topped with a green chilli	
KASSIA MIX  	£12.50
A special dish with chicken, lamb and shish kebab. Cooked in a sauce with onion, peppers, methi leaves and a touch of tomato paste	
CHICKEN SUPREME  	£11.95
Delicious creamy curry with masala sauce and mango pulp	
MASALA 	£11.95
Diced chicken or lamb cooked in a sauce prepared with fresh cream, coconut, almond and a touch of tandoori spices	
PASANDA 	£11.95
A special mild dish with a touch of spice, yoghurt, almond and fresh cream. Choose from chicken or lamb	
LAMB SHANK  	£16.95
Braised lamb shank cooked in a cumin flavoured sauce with yoghurt	
MIXED GRILL	£12.95
Served with chicken tikka, lamb tikka and shish kebab	

JHINGA BALCHOA 	£16.95
A classic Goan curry. King prawn cooked in a spicy tomato sauce with onion, cream and butter	
RAUNAQ E SHEEK   	£11.95
Strips of chicken and shish kebab cooked in a spicy gravy with chilli and herbs	
MANCHURIAN   	£11.95
A fairly hot dish with cubes of onion, peppers, curry leaves and fried chilli. Chicken or lamb	
NILGIRI LAMB 	£12.50
Slow cooked lamb in a medium sauce with peppers, chillies, tomato and yoghurt	
CHINGRI SABZI  	£13.95
A traditional curry with tiger prawns, new potatoes, garlic, herbs and spices	
XACUTTI   	£11.95
A south Indian dish with a rich blend of spices, Goan red chilli and coconut milk	
MACHER JOHL 	£16.95
Seabass and salmon pan fried in butter, served with vegetables and a spicy coconut cream sauce	

PANEER 	£11.95
A medium curry cooked with caramelised onions and cheddar cheese. Choose from chicken or lamb	
JUNGLE CURRY     	£12.95
A Bangladeshi street-style curry with sharp spices, baby potatoes, chilli, mustard seed and bombay duck flavour. Chicken or fish	
SPICY DUCK   	£16.95
A traditional 'spicy duck', cooked in spices, cumin & crushed fenugreek	
CHICKEN OR LAMB TIKKA	£11.95
Marinated in spices, herbs, yoghurt, barbecued over flaming charcoal on skewers	
SEAFOOD FUSION	£16.95
Chef's selection of mixed seafood and shellfish in a medium curry style sauce with lime leaf. Mouth watering Indian fusion flavours	
SWEET & SOUR SALMON	£16.95
Fairly hot, cooked with cucumber, onion, peppers and garlic   	
CHILLI BEEF     	£12.95
Tender beef cooked with onions, garlic, ginger and Bangladeshi Naga chilli paste	




















Traditional Dishes

Choose from chicken, lamb or vegetable. Upgrade to tikka (+£2), tiger prawn (+£3), or King Prawn (£16.95)

ROGAN JOSH  	£10.95	DANSAK    	£10.95	KORAH 	£12.95
A medium curry garnished with tomatoes and coriander		The traditional recipe, sweet, sour and hot with lentils		Cooked with garlic, ginger and tomato in a well spiced sauce	
SAAG  	£10.95	CURRY  	£10.95	CEYLON   	£10.95
A spinach dish cooked with fresh coriander		A medium spiced traditional curry sauce		Fairly hot, cooked with coconut cream and pineapple	
PATHIA    	£10.95	JALFRAZI    	£12.95	MADRAS    	£10.95
Fairly hot, zesty, sweet and sour		Cooked with onion, pepper and fresh chillies		Cooked with fairly hot spices	
BALTI  	£10.95	BHUNA  	£10.95	VINDALOO     	£10.95
Medium spiced with coriander and Balti flavouring		Chopped onion, tomatoes and coriander in a thick, spicy sauce		Very hot	
KORMA 	£10.95	GARLIC CHILLI MASALA	£12.95	A fairly hot sauce with fresh green chillies and chopped garlic   	
A mild, creamy coconut sauce					

Biryani

Slow cooked, aromatic and lightly spiced basmati rice served with vegetable curry

MIXED BIRYANI  	£13.95
Chicken tikka, lamb tikka, shish kebab and boiled egg	
CHICKEN OR LAMB BIRYANI  	£11.95
KING PRAWN BIRYANI  	£16.95
CHICKEN OR LAMB TIKKA BIRYANI  	£12.95
Marinated in a tandoori spice, barbecued in the tandoor then mixed and fried with rice	
VEGETABLE BIRYANI   	£10.95
JACKFRUIT BIRYANI    	£10.95
A delicious all round dish mixed with saffron rice and dried fruit	
BEEF BIRYANI  	£12.95
Tender beef mixed with spicy rice and saffron	
SALMON BIRYANI  	£16.95
Salmon cubes mixed with spicy vegetables and rice	



Rice

MUSHROOM RICE  	£4.95
EGG FRIED RICE  	£4.95
SPECIAL RICE  	£4.95
Basmati rice fried with vegetables and egg	
LEMON RICE   	£5.50
Basmati rice with cashews, lemon juice, mustard seeds and curry leaves	
PILAU RICE  	£4.50
PLAIN RICE   	£3.95
CHICKEN FRIED RICE 	£5.95
ONION FRIED RICE  	£4.95
ALOO RICE  	£4.95
Basmati rice fried with potatoes and spring onion	
KEEMA RICE 	£5.95
Basmati rice fried with spicy minced meat	
GARLIC RICE  	£4.95
CHIPS 	£3.50

Side Dishes

BOMBAY ALOO   	£5.25
Lightly fried potatoes with house spices	
BANG BANG CAULIFLOWER   	£5.25
With fresh garlic and sweet chilli sauce	
AMMI'S DAHL   	£5.25
Mixed lentils garnished with garlic and fried chilli	
BADAMI BEGUN    	£5.25
Spiced aubergine, cashew nuts	
SWEET POTATO CHAAT   	£5.25
Roasted cubes of sweet potato, lightly spiced and tossed with chaat masala	
TANGLED GREENS   	£5.25
A mix of broccoli, beans, sugar snap peas, mangetout, spinach and garlic. With a touch of turmeric	
SAG ALOO   	£5.25
Spiced spinach and potato	
GOBI PANEER  	£5.25
Cauliflower lightly spiced with cheese and fresh coriander	
MUSHROOM BHAJEE   	£5.25
Cooked with spices, onion and coriander	
BHINDI BHAJEE   	£5.25
Okra (or ladies fingers) cooked in spices	
PALAK PANEER  	£5.25
Lightly spiced spinach with cheese and cream	
CHANA MASALA   	£5.25
Lightly spiced chickpeas with onion	
ALOO MUTTER   	£5.25
Potatoes and peas, lightly spiced with coriander and cumin	
ALOO GOBI   	£5.25
Potatoes and cauliflower lightly spiced with cumin	

Naan Breads

PLAIN NAAN	£3.95
GARLIC NAAN Baked with freshly chopped garlic	£4.95
CHILLI NAAN Hot and spicy 	£4.95
CHEESE NAAN Stuffed with cheddar cheese	£4.95
KEEMA NAAN Stuffed with spicy minced meat	£4.95
PESHWARI NAAN With coconut, almonds and sultanas 	£4.95
CHOCOLATE NAAN	£4.95

 Gluten Free

 Dairy Free

 Vegetarian

 Contains Nuts

 Medium

 Hot

  Very Hot

If you require information regarding the presence of allergens in our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients