STARTERS

Poppadum with Chutney	£0.75 each	Chutney Tray £2.50
Mixed Platter (for 2 people) Consists of seekh kebab, chicken tikk and onion bhajis.	ka, Vegetable sor	£12.50 nosa
Seekh Kebab Freshly spiced mincemeat barbecue	d in the tandoor.	£5.00
Meat Samosa		£5.00
Vegetable Samosa (V)		£5.00
Chicken Tikka		£6.00
Chicken Chaat on Puri Diced pieces of chicken pan-fried wit and cucumber in thick dry sauce wit spice mixture and served on puri.		
Paneer Chaat on Puri (V)		£5.00
Aloo Chaat on Puri (V)		£5.00
Garlic King Prawn King prawns lightly sauted, garnishe	ed with onion an	£8.00 d capsicums.
Onion Bhaji (V) Crispy onion fritters served with sala	ıd and mint sauc	£5.00 <i>e</i> .

BURGERS, KEBABS & SALADS

Smashed Cheese Burger & Chips	£11.00
Smashed Chicken Burger & Chips	£10.00
Veggie Burger & Chips (V)	£9.00
Donner Kebab & Naan	£10.00
Chicken Kebab & Naan	£10.00
Seek Kebab & Naan	£10.00
Mixed Kebab & Naan Chicken, Seek & Donner	£15.00
Chicken Salad & Naan	£10.00

) Medium 🌶 Mild

🌶 🌶 Hot)))) Very Hot

(V) Vegetarian

MAINS

All served with salad,	Pillau Rice or 2 chapatis	
Tikka 🍏 Barbecue dish served wi	Chicken £14.00 Tige th a curry sauce.	r Prawns £24.00
Biryani 🌶 Fried rice dish served wit	Chicken £14.00 In a separate vegetable curry sau	Lamb £15.00 ice and salad.
Jalfrezi ٱ׀ٛ A fairly hot dish prepared tomatoes and fresh gree	Chicken £13.00 d with mustard oil, fresh ground n chillies.	Lamb £14.00 spices, ginger, garlic,
Karahi 🎾 Aromatic spices, capsicu a dish of delightful charc	Chicken £13.00 Ims, onions, tomatoes and ginge acter.	Lamb £14.00 or are used to create
Saag /// A spicy dish prepared wit and coriander in a leaf s _l	Chicken £13.50 th mustard oil, fresh spices, gingo pinach base.	Lamb £14.50 er, garlic, tomatoes
	Chicken £13.00 al method resulting in a succule ices this dish has a distinctive sa	
Masala 🌶 🌶 Our Take on the Nations	Chicken £13.00 favourite dish prepared medium	Lamb £14.00
	Chicken £13.00 In hot spices and green chillis.	Lamb £14.00
Madras 🌶 🌶 🌶 Fiery South Indian Dish i	Chicken £12.00 In a tomato base with hot spices	Lamb £13.00
	Chicken £12.00 ked with coconut and cream	Lamb £13.00
Bhuna 🌶	Chicken £12.00 bices and onions in a dry sauce	Lamb £13.00
Rogan Josh 🍏 Cooked with extra toma	Chicken £12.50 toes and capsicum	Lamb £13.50
Gorkali Chicken	y with coconut and ginger	£14.50
Chichen Amchor <i>J</i> Tender pieces of chicken	cooked in a creamy mango sauc	£13.50
	ons and green peppers fried in a s onions, peppers, fresh tomatoes a	
Mattar Paneer (\/)		C11 F2

Mattar Paneer (V)

Cooked in the Karahi style, the dish is a preparation of garden peas and tender cubes of Indian cheese in a special aromatic sauce with onions and tomatoes.

Garlic Achari 🌶 Prepared in a dry thick spices and coriander.

Tandoori Butter Ch Cooked with fresh min a rich butter sauce.

Tiger Prawn Shasli Marinated and barbec peppers, onions and to

Sylheti Nihari 🌶 Originating from the N cooked in a spicy moorish dry stew with cloves and dried long pepper.

SIDES

Bombay Aloo boiled Chana Masala chick Dhal Tarka mixed le Vegetable Bhaji sed

Boiled Rice Pilau Rice Egg Fried Rice Mushroom Pilau **Garlic and Coriand**

Chips Side Salad

Chapati Naan **Garlic Naan** Peshwari Naan **Chilli and Garlic Na**

KIDS

£11.50

Chicken Nuggets, 0 **Fish Fingers, Chips** Chicken Korma wit

Chicken £13.50 Lam k tangy garlic sauce with lime, fried onions,	b £14.50
hicken 🌶 nt, yoghurt, cream, spices and coriander in	£13.50
ick Thawa cued in the tandoor and Topped with seared omatoes.	£24.00
) Moghul kitchens, a mixture of chicken and lar rich dry, stewwith cloves and dried long penn	

Selection of delicious vegetarian sides and accompaniments.

ed potatoes dressed with medium spices	£5.00
ckpeas tossed with pickled ginger and tamarind	£5.00
entils with spiced garlic and fresh herbs	£5.00
easonal vegetables tossed with spices and herbs	£5.00
	£3.00
	£3.00
	£4.00
	£4.00
ler Pilau	£4.00
	£3.00
	£3.50
	£1.50
	£3.00
	£3.50
	£3.50
aan	£3.50
Chips and Salad	£7.00
s and Salad	£7.00
th Rice	£7.00

MENU **PINK PEPPER Contemporary Indian Restaurant & Lounge**

Food facts

Our kitchen aims to keep non-meat products separate from meat products. We can't, however, guarantee this. If you have concerns please speak to the manager.

We take great care to remove bones and cartilage from our boneless chicken, meat and fish but there is a slim chance of finding one.

Please be aware that nuts are ingredients in some of our dishes, so there may be trace nuts in all our dishes.



