

Kismet

PIONEERS OF INDIAN CUISINE
HARTSHILL

APPETISERS

Plain Popadoms (V)	£0.80
Spicy Popadoms (V)	£0.80
Chutney	£2.00
Onion, Mango, Mint & Mixed Pickle	
Onion Bhaji (V)	£5.00
Seekh Kebab	£5.50
Shami Kebab	£5.50
Chicken Tikka	£5.50
Lamb Tikka	£5.50
Meat Samosa	£5.50
Vegetable Samosa (V)	£5.30
Lamb Chops	£6.00
Chicken Chaat	£5.50
Prawn Chaat	£5.50
King Prawn Chaat	£6.50
Tandoori Chicken	£5.50
Garlic Chilli Chicken	£5.50
Tikka Paneer (V)	£5.00
Garlic Mushrooms (V)	£5.00
Chicken Stuffed Pepper	£6.00
Mince Stuffed Pepper	£6.00
Fish Tikka	£6.50
Korai Kebab	£6.00
Fried Scampi	£5.50
Chicken Pakora	£5.50
Vegetable Pakora (V)	£5.50
Potato Channa Puri (V)	£5.50
Mix Starter	£6.50
Chicken tikka, onion bhaji & seekh kebab	
Mix Vegetable Starter (V)	£6.50
Veg samosa, onion bhaji & paneer	
Samosa Chaat (V)	£5.50

SHOWSTOPPERS

Pin the Platter (Sharing Appetiser)	£12.00
Mixed platter, tandoori platter or vegetable platter	
Mass Of The Day	£14.95
Grilled fish with onions and peppers accompanied by coconut rice or lemon rice	
Quick-Time Tiffin	£16.00
A choice of any main dish (excluding king prawn or fish) with a choice of rice and naan Traditional Dishes only - £3.00 extra for special dishes	
King Of The Grill	£16.00
Chicken tikka, lamb tikka, seekh kebab, tandoori chicken and lamb chops served on a platter with chips and salad	
Kismet Special Thali	£16.00
Lamb garlic, nawabi chicken, tandoori king prawn, bombay aloo, pilau rice & plain naan	
Masala Thali	£14.95
Chicken tikka masala, onion bhaji, bombay aloo, pilau rice & plain naan	
Vegetable Thali	£14.95
Vegetable rice served with Tarka daal, mushroom bhaji, bombay potato and plain naan	

KISMET SPECIALITIES

(All chicken & lamb dishes are Chicken Tikka & Lamb Tikka)

Bengal Naga (Chicken or Lamb)	£11.95	Chicken Bhuna Masala	£11.95
A very hot dish made with house special Naga pickle		An amazing dish, created from a combination of Buna and Masala	
North Indian Garlic Naga	£11.95	Roshun Fish	£14.95
Chicken tikka cooked with house special Naga pickle		Garlic flavoured fish served with a rich spicy sauce	
Korai (Chicken or Lamb)	£11.95	Kadhi Lamb	£11.95
Delicately spiced and cooked with peeled tomatoes, onions, capsicum and garnished with fresh coriander and topped with whole green chillies		An authentic stir fry dish cooked with strips of marinated lamb, fresh aubergine, green peppers and tomatoes.	
Jalfrezi (Chicken or Lamb)	£11.95	Kofta Bhuna	£11.95
Extremely popular hot dish prepared with a spicy sauce using fresh green chillies and pepper		Lamb meatball combined with spice, fried then cooked to provide a dish of medium strength and dry consistency	
South Indian Chicken	£11.95	Shobji Garlic	£11.95
Medium-Hot dish cooked with sliced chicken tikka and mix peppers., coriander, garlic, spinach and fiery dry chillies		A combination of mix vegetables in a rich garlic sauce topped with garlic flakes	
Lamb Green Masala	£11.95	Mixed Grill Balti	£14.95
Hot dish combination of blended fresh green chillies, spinach, green peppers and garlic		All your favourite mix grill cooked in a special Balti sauce	
Garlic Chilli Chicken (King Prawns add. £3.00)	£11.95	Seafood Balti	£14.95
A popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce		Medium Balti dish with combination of Fish & Prawns	
Tawa (Chicken or Lamb)	£11.95	Nawabi Chicken	£11.95
Thinly sliced lamb or chicken tossed in cumin, ground coriander and garlic		Rich creamy marinated chicken tikka cooked in a mild sauce with tomatoes, garlic, peppers and garlic mushrooms	
Achari (Chicken or Lamb)	£11.95	Akbori Chicken	£11.95
Tender chicken or lamb chunks cooked in onions, green pepper, garlic, ginger and a tangy aubergine pickle		A smooth and creamy dish prepared with garlic, coriander and almond powder. Garnished with cubes of paneer	
Kismet Tandoori Morgi Masala	£11.95	Mango Chicken	£11.95
A luxurious dish made from marinated tandoori chicken (off the bone) and mince-meat served in a rich thick sauce topped with a whole boiled egg		Mild chicken tikka prepared with mix spices and sweetened with mango chutney & pulp	
Pili Pili (Chicken or Lamb)	£11.95	Chicken Tikka Paneer	£11.95
A delicious dish prepared with grilled tomato, green pepper and onion served in a rich and tantalizing sauce		Strips of chicken tikka cooked with fried paneer (Indian Cheese) topped with melted cheese	
Rajella (Chicken or Lamb)	£11.95	Badami Malai Chicken	£11.95
Marinated & cooked in a very rich special spice with green chillies and yogurt, then topped with coriander and onions		Marinated chicken breast cooked in peanut butter with cashew nut, coconut and almond powder in a smooth mouth watering creamy sauce.	
Lamb Methi Gosht	£11.95	Tandoori Butter Chicken	£11.95
Methi is the Indian name for the herb fenugreek, which has a distinctive taste and aroma. The curry is medium strength cooked with garam masala, fresh onions and of course fenugreek		Tender chicken in a creamy butter sauce	
		Pasanda (Chicken or Lamb)	£11.95
		Mild dish cooked with cream, chef's special yogurt, almond powder topped with flaked almonds and raisins	

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TRADITIONAL DISHES

Choice of
Chicken, Prawn, Lamb, Mixed Vegetable, Quorn
£10.95

Additional charge of £3.50 for King Prawn
and £1.00 for Chicken or Lamb Tikka.

Madras

A combination of tomato puree and spice to give a fiery taste

Balti

House favourite medium curry served in a Balti dish

Bhuna

A thoroughly garnished dish with onion, tomato, green pepper and a few selected spices, extensively treated to provide a dish of medium strength

Biryani

Intricate layers of fried rice dish served with a separate curry sauce

Dupiaza

Cooked in smooth gravy of fried and raw onions with whole spices, served with chunks of sautéed onion and tomatoes

Rogan Josh

A flavoursome medium curry made from aromatic spices, ginger, garlic and topped with a layer of tomato topping

Sagwala

A fairly mild spinach curry

Dansak

Sweet & sour curry with lentils and pineapple

Masala

Most popular British curry consisting of well known creamy mild orange sauce

Korma

Very mild curry cooked with fresh cream and coconuts

RICE DISHES

Plain Pilao (Basmati)	£3.75
Plain Boiled Rice	£3.75
Coconut Rice	£3.95
Oriental Fried Rice	£3.95
Keema Pilao (Mince Meat)	£3.95
Mushroom Pilao	£3.95
Vegetable Pilao	£3.95
Egg Pilao	£3.95
Lemon Rice	£3.95
Garlic Chilli Rice	£3.95
Special Fried Rice	£3.95
Onion Fried Rice	£3.95
Garlic Fried Rice	£3.95

SIDE DISHES

Aloo Methi	£5.00
Mixed Vegetable Bhaji	£5.00
Bindi Bhaji	£5.00
Mushroom Bhaji	£5.00
Spinach Bhaji	£5.00
Bombay Potatoes	£5.00
Cauliflower Bhaji	£5.00
Aloo Gobi	£5.00
Tarka Dall (Lentils)	£5.00
Fried Mushroom	£5.00
Chana Masala	£5.00
Sag Paneer	£5.00
Sag Aloo	£5.00

SUNDRIES

Plain Naan	£4.00
Garlic Naan	£4.00
Keema Naan	£4.50
Peshwari Naan	£4.50
Cheese Naan	£4.50
Cheese Garlic Naan	£4.50
Cheese Mushroom Naan	£4.50
Chilli Coriander Naan	£4.50
Garlic Keema Naan	£4.50
Plain Paratha	£3.95
Chapati	£2.95
Roti	£3.95
Garlic Roti	£3.95
Portion Of Chips	£3.50
Masala Chips	£3.50

KIDS DISHES

Free Ice cream with every meal	
Chicken Tikka & Chips	£8.50
Kebab Roll & Chips	£8.50
Chicken Tikka Masala or Korma with kids Naan	£8.50

TANDOORI GRILLS

Marinated, spiced with a special recipe mix with yogurt and barbecued on skewers over flames in our specially made clay oven and served with salad

Tandoori Chicken	£11.00
Chicken Tikka	£11.00
Lamb Tikka	£11.00
Coriander Lamb Chops	£12.50
Paneer And Mushroom Shashlik	£12.00
Tandoori King Prawn	£14.95
Chicken Shashlick	£12.50
Lamb Shashlick	£12.50
Kismet Tandoori Mix Grill	£15.00
Combination of Chicken & Lamb Tikka, Tandoori Chicken, Seekh Kebab & King Prawn	

VEGAN DISHES

Special Vegan Biryani	£10.95
Chicken quorn, chickpeas & aubergine	
Special Vegan Balti	£10.95
Chicken Quorn, mushrooms & spinach cooked in a garlic balti sauce	
Special Vegan Dansak	£10.95
Lentils, cauliflower, potato & pineapple	

STRUGGLING TO READ THE MENU?

Scan the QR code to view online



Allergen Information

Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices. We follow strict practices to avoid any cross-contamination of allergens, but as there are many dishes prepared in our kitchen that contain nuts, dairy or gluten, our food may not be suitable for those with severe allergies.

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