Welcome to Kasturi

Our menu combines some of the dishes from across the Indian sub-continent especially the North-East frontier province. Should you require any assistance on choosing your meal or fancy any dishes not on our menu, please do not hesitate in asking a member of our service team.

Wishing you a very happy dining experience with Kasturi

Snacks & Starters

1)	Kebab-ke-Karishma (for two) A selection of succulent and delicious kebabs, originally from the mountainous regions of the North-West Frontier province of India. It includes chicken, lamb, minced kebabs, lamb of shammi kebab. Strongly recommended as a starter for two people	£13.95
2)	Mixed Sheekh Kebab Spicy, juicy kebabs of mildly spiced minced chicken & lamb grilled in a clay oven	£4.95
3)	Adraki Lamb Chops Ginger-flavoured lamb chops cooked in a grilled tandoor	£4.95
4)	Mixed Chicken Tikka Boneless chicken fillet marinated in a special sauce grilled in the tandoor	£4.50
5)	Shammi Kebab Spicy lamb cakes with coriander, mint and ginger	£4.95
6)	Samosa Flaky pastry stuffed with delicately spiced mixed lamb or vegetables	£3.95
7)	Crab Masala Pan-fried crab meat with spices and herbs	£6.95
8)	Kandahari Paneer Tikka Home-made cheese wrapped in yoghurt, marinated and stuffed with fresh herbs and spices in olive oil and cumin, grilled in the tandoor	£4.95
9)	King Prawn on Puri Lightly cooked king prawn with garlic and fresh herbs, served on puri	£8.95
10)	Khati Kebab Diced tender grilled lamb, tossed with onions and tomatoes, well spiced, served in a butter chapatti	£5.95

Traditional Biryanies

All biriyanies are served with a special vegetable curry and raitha

25)	Mashq-e-Tanjan (a Chicken Biryani) Basmati rice cooked with mouth-watering succulent chicken pieces	£9.95
26)	Hyderabadi Lamb Biryani Spiced lamb cooked with basmati rice	£9.95
27)	Biryani Gul-e-Guljar (a Vegetable Biryani) Basmati rice cooked with spiced vegetables flavoured with mint and saffron	£8.95
	Popular Dishes	
28)	Dansak Diced chicken or lamb cooked with lentils, sweet, sour and hot	£7.95
29)	Madras or Vindaloo Hot curry chicken or lamb	£6.95
30)	Kasturi Korai Diced marinated chicken or lamb cooked with onion, green pepper, tomatoes and coriander, garnished with ginger	£8.95
31)	Chicken Tikka Masala An all-time favourite dish with grilled chicken tikka in a creamy and yoghurt sauce. This is the Chef's own special recipe	£7.95
32)	Jhalfrezi Chicken or lamb cooked in medium spices with shallots, green pepper and fresh curry leaves	£7.95
33)	Saag Gosht Diced lamb cooked with fresh spinach, medium hot and a North Indian favourite	£7.95
34)	Garlic Chilli Chicken Hot and spicy supreme chicken with garlic	£8.95
35)	Thali Royal The thali provides for a selection of various regional dishes, recommended by our chef, containing chicken, lamb, vegetables, mixed raitha, pilao rice and naan. This is	£10.95

a traditional way of dining in India, mild and medium of taste

Kasturi Set Meals

11) Menu A £18.95

Kebab-ke-Kazana

A selection of kebabs from our traditional tandoori clay oven

Hyderabadi Thali

A selection of various dishes from the region of Hyderabad, containing chicken, lamb, vegetables and raitha, served with rice and naan

Shan-e-Kasturi

Indian ice cream kulfi with gulab jamun

12) Menu B £15.95

Shammi Kebab

or

Mixed Chicken Tikka

Chef's Thali

A selection of various regional dishes, recommended by our chef, containing chicken, lamb, vegetables and raitha, served with basmati pilao rice and naan

Specialities Of The House

Poultry Dishes

13)	Murgh Shahjahani Stuffed breast chicken rolls with chicken minced, marinated and cooked in the oven, served in a thick medium spicy sauce; a famous Mughlai dish	£9.9
14)	Chicken Afghani Lababdar Stripes of boneless chicken cooked in our home-made sauce with juliennes of onions, tomatoes and capsicum	£8.9
15)	Jeera Chicken Marinated chicken, sauteed in ginger and garlic tempered with cumin, medium spiced Legend has it as an all-time favourite of the Emperor Akbar as served by his personal chefs	£9.95
16)	Chicken Bhuna Hyderabadi A spicy curry of chicken cooked in thick gravy of fried onions and tomatoes	£8.9

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk products, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish products.

Vegetarian Dishes

36) Vegetarian Thali

A selection of various vegetarian dishes, recommended by our chef Served with tandoori naan and pilau rice, this is a traditional way of dining in India

Side Dishes

37)	Mushroom Kalimirch Fresh mushrooms toasted in a pan	£3.95	41)	Saag Aloo Fresh spinach with potatoes and spice	£3.95
38)	with garlic, spices and black pepper Rajasthani Bhindi Fresh crispy fried okra seasoned with	£3.95 tangy	42)	Saag Paneer Fresh spinach with home-made cottage cheese	£3.95
	masala & gram flour of chickpeas		43)	Onion Bhaji	£3.50
39)	Paneer Masala Indian cottage cheese with home-made spices	£4.95	44)	Mixed Dal Tarka Red lentils cooked in Bengali style	£3.50
40)	Aloo Annardhana Fresh baby potatoes, cooked with var spices and pomegranate seeds	£3.50 ious	45)	Dal-Dera Ismail Khan A harmonious combination of black c and herbs, simmering on slow charco	
	spices and pornegranate seeds		46)	Chana Masala Chickpeas with spices	£3.50

Rice, Breads & Accompaniments

Steamed Plain Basmati Rice	£2.75	54)	Keema Naan	£2.95
Basmati Pilau Rice	£2.95	55)	Chapati	£1.95
Mushroom Pilau Rice	£3.95	56)	Tandoori Roti	£1.95
Special Pilau Rice	£3.95	57)	Laccha Paratha	£2.50
Plain Naan	£2.50	58)	Plain Papadom	£0.60
Garlic Naan	£2.95	59)	Masala Papadom	£0.60
Peshwari Naan	£2.95	60)	Assorted Chutneys	£0.60
	Basmati Pilau Rice Mushroom Pilau Rice Special Pilau Rice Plain Naan Garlic Naan	Basmati Pilau Rice£2.95Mushroom Pilau Rice£3.95Special Pilau Rice£3.95Plain Naan£2.50Garlic Naan£2.95	Basmati Pilau Rice £2.95 55) Mushroom Pilau Rice £3.95 56) Special Pilau Rice £3.95 57) Plain Naan £2.50 58) Garlic Naan £2.95 59)	Basmati Pilau Rice£2.9555)ChapatiMushroom Pilau Rice£3.9556)Tandoori RotiSpecial Pilau Rice£3.9557)Laccha ParathaPlain Naan£2.5058)Plain PapadomGarlic Naan£2.9559)Masala Papadom

Meat Dishes

	Chef's recipe for Rogan Josh and an award-winning dish. A pair of lamb slices with bone, dum-cooked in their own cardamom-tinged juices and marrow, finished with saffron	
18)	Lal Maas For those with guts of steel, a Rajasthani speciality of spring lamb, cooked with tomatoes, ginger and ground spices.	£9.95
19)	Lucknowi Lamb Pasanda From the house of Nawabs of Lucknow, spring lamb cooked in a satin smooth gravy of almond, cardamom and yoghurt, accentuated with saffron.	£8.95

Grill Dishes

From Our Traditional Tandoori Clay Oven

20)	Mixed Chicken Tikka	£9.95
	A favourite dish made with Kasturi's	
	special home-made recipe	

21) Tandoori Mixed Grill

Assorted delicious kebabs from the traditional tandoori clay oven

22) Salmon Tikka

Marinated fillet of salmon lightly spiced,
gently grilled in a tandoori clay oven

17) Koh-e-Avadh

£9.95 £10.95

Tandoori Clay Oven

Fish & King Prawn Dishes

23)	Prawn Malabari
	Jumbo king prawns marinated in a sauce of fresh coconut
	milk with ground mustard, fennel seeds and spices

24) Dahi Machli
Slices of fresh telapia fish fillets, coated in turmeric and chilli sauce complemented with a spicy yoghurt dressing

£13.95

£9.95

£8.95



An Award Winning Restaurant & Catering Services

www.kasturi-restaurant.com



£9.95

10% OFF
DELIVERIES
on orders over £18,00
(food only)



15% OFF
COLLECTIONS
on orders over £18,00
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FREE BOTTLE
OF 1.5LTR COKE
on order over £20,00

(after 10% discount on food)

Tel: 020 8319 3439 / 3436

OPEN 7 DAYS A WEEK: Monday - Sunday: 5.30pm - 11.00pm

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