

**VEGETABLES****RIPE MANGO CURRY | 6.00**

chunks of fresh ripe mango, curry leaves, mustard seed. A must try

**BAIGAN BHARTA | 6.00**

mashed aubergine cooked with onion and tomato, garnished with coriander

**ALOO GOBI | 5.50**

classic cauliflower and potatoes dish

**TAJA BHINDI MASALA | 6.00**

tender okra, stir fried with herbs and spices

**TADKA DAL | 5.50**

yellow lentils tempered with cumin and garlic

**DAL MAKHANI | 5.50**

black lentils harmoniously simmered over night on a slow fire, finished with butter and cream. A speciality of North India

**JEERA ALOO | 5.50**

an irresistible dish of spiced potatoes with cumin seeds

**SUBZI-E-BAHAR | 5.50**

homestyle fresh mix vegetable curry

**PALAK KE SAATH | 6.00**

delicately flavoured spinach with a choice of either potatoes, or indian cottage cheese or mushrooms

**INDIAN BREAD**

**NAAN** unleavened clay oven baked bread | **3.00**

**SUNDRIED TOMATO AND OLIVE NAN** | **4.00**

**KEEMA NAAN** stuffed with spiced lamb minced | **3.50**

**KULCHA** onion and coriander | **3.50**

**PESHAWARI NAAN** stuffed with coconut, raisin and cashew nuts | **3.50** | **NUTS**

**GARLIC NAAN** garlic flavoured naan | **3.00**

**CHEESE AND ONION NAAN** stuff cheese and onion | **4.00**

**ROTI** wholemeal flat bread | **2.50**

**PARATHA** plain - mint - aloo [stuff potatoes] | **3.00**

**BREAD BASKET** garlic nan - roti - peshwari nan | **8.00**

**BIRYANI'S**

from the foothills of the himalayas, the naturally fragrant basmati rice is enhanced with cinnamon, cardamom and star anise and layered with delicately spiced meat or fish served with cucumber raita

**chicken 10.00** | **lamb 11.00** | **king prawn 14.00**  
| **mixed seafood 15.50** | **vegetable 9.50**

**RICE**

**PALAK CHAWAL** rice cooked in spinach with indian herbs | **4.00**

**KHUMB CHAWAL** saffron rice with stir fried mushroom cooked with Indian herbs | **4.00**

**PULAO RICE** saffron flavoured rice | **3.50**

**BOILED RICE** | **3.00**

**ACCOMPANIMENTS**

**cucumber raita 3.50** | **plain or spicy papadom 1.00**  
| **lime pickle 0.65** | **chutney tray 2.00**

**DESSERTS**

**KULFI** | **5.00**

choice of mango or pistachio flavour indian dairy ice cream

**GULAB JAMUN** | **5.00**

spongy milky balls soaked in rose scented syrup

**TAKE AWAY MENU**

**Thyme & Chillies**  
www.thymeandchillies.co.uk

authentic indian cuisine at home

Ask our staff about today's house specials  
or visit our website.

TO ORDER PLEASE CALL  
**01243 784068**

Thyme & Chillies Restaurant at the Blackhorse,  
Birdham Road, Apuldram, Chichester,  
West Sussex, PO20 7EH

RESTAURANT OPENING TIMES  
**Monday - Saturday**  
**5.00pm - 10.00pm**

**OUTDOOR AND PRIVATE EVENT CATERING SERVICE AVAILABLE**  
**FOR INFORMATION PLEASE CALL 01243 784068**

**all dishes are freshly made by our professional chef from india**



Major credit cards accepted | All prices inclusive of V.A.T.  
Prices may be subject to change.

**HOUSE STARTERS****SAMOSA CHAT | 5.50**

cumin scented vegetables samosa, wheat crisps, chickpeas and yoghurt with mint & tamarind chutney. Popular delhi street food.

**BATAK SAMOSA | 6.00**

duck samosa served with fresh mint & coriander chutney

**KAMA SUTRA KABAB | 6.50**

lamb & chicken mince together marinated with chef special spices cooked in tandoor

**TIRANGA | 7.00**

house special three different flavoured chicken tikkas served with salad and mint chutney

**PYAZ KE PAKORE | 5.00**

crispy onion bhaji

**SALMON TANDOORI | 7.50**

dill and mustard flavour fresh salmon, chargrilled in tandoor – exotic delicacy

**CHILLI PANEER 🍴 | 6.00**

chunk of indian cottage cheese sautéed in red onion, green chilli, soyabean and capsicum

**KASUNDI JHEENGA | 8.00**

king prawns marinated in a mustard based mix, cooked in the tandoor. A speciality from west bengal

**CHEFS SPECIAL CALAMARI 🍴 | 7.00**

squid with chillies and lime. All time favourite

**CHICKEN SELECTION****MURG MAKHANWALA | 10.50 | NUTS**

tender boneless chicken cooked in clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander

**MURG CHETINAD 🍴🍴 | 11.00**

chicken cooked in roasted herbs, spices & coconut cream a popular south indian delicacy

**LABABDAR MURG 🍴 | 10.00 | NUTS**

barbequed boneless chicken cooked with fresh yoghurt and tomato based curry sauce

**KORI GASSI | 11.50**

mangalorean style chicken curry in a delicious coconut and red chilli based sauce, It has a lovely blend of various fragrant spices

**SHAHI MURG | 11.00 | NUTS**

chicken cooked in a rich gravy of cashew nuts and cream, nizam of hyderabad's favourite

**MURG PALAK | 10.50**

murg palak is a classic combination of spinach and chicken dish. A favourite from punjab

**MURG SHIMLA MIRCH 🍴 | 11.00**

a mumbai special, chicken tikka cooked with bell peppers, onions, tomato and chillies

**MEAT DELICACIES****RAJASTHANI JUNGLI LAAL MAAS | 12.50**

a famous delicacy of highway road side restuarant of Rajasthan lamb cooked in thick sauce flavoured with rose petals

**GOAN PORK VINDALOO 🍴 | 14.00**

a traditional goan pork dish, cooked with chillies, garlic and kokum, spicy and tangy

**PUDINA GOSHT | 11.00**

lamb cooked in a coriander and mint chutney based curry

**LUCKNOWI GOSHT | 12.00 | NUTS**

specials from the nawab of lucknows kitchen, spring lamb cooked in a smooth gravy of almond, cardamom and yoghurt, accentuated with saffron

**KADAI GOSHT 🍴 | 12.50**

lamb cooked with bell peppers, onions, tomato in a thick gravy

**JAIPURI KOFTA 🍴 | 12.50**

minced lamb meat balls cooked in an authentic Indian gravy, medium hot.

**MAIN COURSES FROM THE SEA****MALABARI FISH CURRY | 13.00**

a traditional south indian delicacy, tilapia fillets cooked in coconut cream and flavoured with curry leaves & spices.

**JHEENGA MASALA 🍴 | 13.50**

king prawns cooked in a chilli, garlic sauce

**HARIYALI JHEENGA | 13.50**

king prawns in a coriander and mint based curry

**SHAHENSHAH-E-JHEENGA 🍴🍴 | 15.50**

tandoori king prawns cooked with bell peppers, onions, tomatoes and chillies, our chef special

**SEAFOOD MOILEE | 16.00**

King prawn, salmon, calamari & tilapia fish in coconut curry, flavoured with green chilli, curry leaves and turmeric - A famous seafood curry from Kerela.

**MAIN COURSES FROM THE TANDOOR****TANDOOR – INDIAN CLAY OVEN HEATED WITH CHARCOAL**

All Tandoor delicacy served with Salad and fresh Mint Chutney

**RAJA RANI TIKKA | 12.50**

succulent pieces of chicken tikka in two different marinade of hung curd, spices and ginger garlic paste, cooked over charcoal in the tandoor

**BOTI TIKKA | 11.00**

boneless lamb chunks, marinated with spices & mint

**HARIYALI MURG TIKKA | 10.00**

coriander, mint and spinach marinated chicken tikka

**AJWAINI MACHLI | 11.00**

tilapia fish fillets marinated in carom seeds, yoghurt, garlic & ginger paste

**TANDOORI MURG | 10.00**

all time favourite tandoori chicken

**THYME & CHILLIES SHASHLIK | 13.00**

chicken and lamb pieces marinated with peppers, onions, tomatoes

**TANDOORI JHEENGA LASOONI | 14.50**

king prawn marinated with yogurt, garlic & ginger paste with chef special spices

**TANDOORI SUBZI | 10.50**

paneer [Indian cottage cheese], mushrooms, potatos and broccoli grilled with fennel seeds and spices

**ALLERGIES**

SHOULD YOU HAVE ANY FOOD ALLERGIES PLEASE MAKE OUR STAFF AWARE WHEN ORDERING.