



KABABISH

MOSELEY

MENU

STARTERS

All starters served with complementing dips

ONION BHAJEES 4.75

Sliced onions, spinach leaf, potatoes, lentils & spices (VG)

POPANACHOS 5.50

Split popadom's drizzled with a spicy cheese sauce topped with salsa sauce and minced keema (G D)

KABABISH KABABS 5.25

Minced lamb with fresh herbs & spices deep fried to perfection.

SEEKH KABAB 5.50

Lamb or chicken mince in fresh herbs, spices cooked on skewer (D)

BUCKRAWTA PARCELS 5.75

Goat's cheese, spinach & minced lamb in filo pastry (G D)

PANEER SHASHLIK 6.25

Indian cheese chunks marinated with hot herbs & spices (D V)

CHICKEN SHASHLIK 6.25

Chunks of breast, marinated with hung yoghurt & spices (D)

SAMOSA CHAAT 6.25

Flavoured chickpeas served with Samosa, topped with yoghurt, drizzled with imli chutney (G D V)

CHICKEN WINGS 6.25

4 hot tangy wings marinated in our blend of spices with a delicious twist (D)

COD FISH PAKORA 7.50

Succulent cod bites, breaded and fried (D)

MUCHALEE ka TORTAH 7.50

Delicious hake fillet, in tandoori herbs & spices, aubergine garnish (D)

LAMB CHOMPEN 8.90

Lamb cutlets, marinated in hung yoghurt & spices (D)

DYNAMITE KING PRAWN 9.50

4 crispy king prawns lightly battered and deep fried (G D)

STARTERS FOR SHARING

CHEFS PLATTER 14.00

Trio of our most chosen starters: Onion bhajees, kababish kababs, buckrawta parcels – two or more to share (G D)

TANDOORI MIX SIZZLER 17.00

Tandoori delights - Lamb cutlet, chicken tikka, paneer, seekh kababs two or more to share (D)

BALTI & KARAI

Have your Balti or Karai cooked to one of the following recipes at an extra cost of 1.50

PATHIA (hot, sweet & sour)

JALFREZI (D) (hot peppers cooked with egg)

DUPIAZA (spicy chunky onions)

MAKHANI (D) (buttery & creamy)

BALTI CHICKEN 9.50

Strips of breaded chicken

BALTI CHICKEN TIKKA 10.50

Diced pieces of marinated chicken (D)

BALTI MEAT 11.25

Diced pieces of lamb (D)

BALTI MIX 11.00

Lamb, chicken, prawns and mushrooms

DHESI KARAI SUBZI (hot) 10.50

Chef's selection of vegetables (VG)

DHESI KARAI KEEMA (hot) 12.00

Finely minced lamb

DHESI KARAI MURGH (hot) 12.50

Pieces of diced breast chicken

DHESI KARAI GOSHT (hot) 13.50

Tender pieces of lamb pieces

Enhance your own favourite Balti or Karai by adding one or more of the following ingredients

Mushrooms, Spinach, New Potatoes	
Dall, Baby Aubergine: -	1.30 Each
Chicken - Keema	2.00 Each
Lamb - Prawns	2.50 Each
King Prawns	4.50

CHEF'S SPECIAL

LAMB or CHICKEN on the bone cooked to a delicious recipe. These chef's specials would need to be ordered with prior notice.

LAMB KARAI

Finest cuts of lamb

(½ Kilo) **£19.50** (1 Kilo) **£36.00**

CHICKEN KARAI

Baby spring chicken

(½ Kilo) **£15.95** (1Kilo) **£28.00**

NEW SPECIALS

Our delicious fusion twist on the classics

DHESI GOURMET BURGER 13.00

Lamb kabab, layered cheese. flattened onion bhaji for that added crunch. Served with masala chips (G D)

MASALA FISH AND CHIPS 16.50

Succulent cod fish coated in a spicy batter served with spicy masala chips (G)

CHICKEN PARMESAN 15.00

Deep fried breadcrumb chicken breast, topped with grilled cheese and chipotle sauce. Served with masala chips (D)

CHICKEN STEAK 13.00

Succulent chicken breast, marinated with our signature spices, char grilled to perfection. Served with steak-cut chips

SIZZLING SPECIALITIES

Perfect healthy balanced meal, marinated in our traditional tandoori herbs, spices, served with a helping of rice & vegetables over a bed of sautéed sweet peppers and onions

CHICKEN KA SIZZLER 16.00

Chunky pieces of tandoori chicken (D)

CHOMPEN KA SIZZLER 18.50

Lamb cutlets, marinated in hung yoghurt & tandoori spices (D)

KABABISH SPECIALITIES

BORTI SE SAAG 12.95

Lamb pieces, fresh spinach, goat's cheese, herbs, fresh garlic & ginger (D)

SEAFOOD LAZEEZ 15.50

Scallops, hake & prawns pan fried with herbs in a spicy sauce (D)

KING PRAWN HARA PIAZA 15.50

King prawns sautéed with spring onions, herbs & spices

DHESI BIRYANI (hot) 15.50/17.00

(chicken or lamb)

Spicy rice dish, served with choice of cucumber yoghurt, veg curry or dhal (D)

KABABISH MAINS

Special blend of fresh herbs & spices to create great aromas and flavours;

Please note: all lamb dishes (d) in this section carry a supplement of 1.50

CHOLLAY SAAGWALLA 10.50/12.00

(chicken or lamb)

Combination with chick peas and fresh spinach

BHUNA 10.50/12.00

(chicken or lamb)

Pan-fry sweet peppers, plum tomatoes, onions in herbs & spices

ACHARI (hot) 11.00/12.50

(chicken or lamb)

Spicy and tangy flavours with sweet peppers & onions

TIKKA MASALLA 11.00

(chicken)

Marinated pieces cooked in spices and a creamy masalla sauce (D)

ROGAN (hot) 11.50/13.00

(chicken or lamb)

Kashmiri influences with tomatoes, tomato paste & spices

KORMA (mild) 11.00/12.50

(chicken or lamb)

Simmered in butter, creamed coconut, yoghurt, almonds (N D)

VEGETARIAN & VEGAN

All your vegetable dishes are made using the finest ingredients freshly prepared to complement our unique cooking style.

MUSHROOM PAALAK 9.50

Fresh mushrooms, spinach, methi onions (VG)

PANEER CHOLLAY 9.50

Paneer cheese with spiced chick peas (V)

PUNJABI ALOO 9.50

Baby new potatoes with spices & onion seeds (VG)

MASOOR DHAL 9.50

Red lentils flash fried with garlic & onion spices (VG)

TARKA DHAL 9.50

Channa lentils flash fried with garlic & onion spices (VG)

BRINJLE MILAANA 9.50

Aubergine, green beans, peas, potatoes, carrots cooked to an authentic recipe (VG)

RICE

BOILED RICE 3.00

Fluffy, basmati rice (VG)

PILAU RICE 3.75

Basmati rice oven baked with herbs (VG)

MUSHROOM PILAU 4.25

Basmati rice with sautéed fresh mushrooms (VG)

FRESH BREADS

TANDOORI ROTI 2.95

Bread of the Punjab freshly baked (G VG)

TANDOORI NAAN 2.95

Leavened bread freshly baked (G D V)

PARATHA 3.50

Butter layered bread baked in tandoor (G D V)

GARLIC NAAN 4.00

Rolled with garlic, parsley & garlic butter (G D V)

PESHWARI NAAN 4.25

Rolled with coconut, almonds, sultanas, glazed with honey (N G D V)

CHEESE NAAN 4.25

Rolled with cheese (G D V)

KEEMA NAAN 4.50

Rolled in subtly spiced minced lamb (G D)

SUNDRIES

CHIPS 3.00

Skin on chips (VG)

FRIES 3.00

Potato Julienne (VG)

POPADOM .90

Served with onion salad & homemade sauces (D)

RAITA YOGHURT 2.50

Finely chopped tomatoes, cucumber, cumin in creamy bio yoghurt (D)

CHUTNEYS & PICKLES

MANGO CHUTNEY 1.50

MIX PICKLE 1.50

HOT LIME PICKLE 1.50

Please note, fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware dishes are prepared in kitchens where allergens are present, therefore we cannot guarantee that any food item is completely free from traces of allergens. Our menu descriptions do not list all ingredients. Please ask for further information on any allergy advice

(VG) Vegans (V) Vegetarians (N) Contains nuts (D) Contains dairy (G) Contains gluten