KABABISH

SUTTON COLDFIELD

Menu

KABABISH

STARTERS

All starters served with complementing dips *(D)*

ONION BHAJEES 5.50
Sliced onions, spinach, potatoes, spices *(Vg)*

SAMOSAS 5.50
Potatoes, peas, herbs, spices in pastry *(G Vg)*

KABABISH KABABS 6.00
Minced lamb with fresh herbs, spices, fried to perfection *(E)*

MURGH malai SEEKH 6.00
Chicken mince with spicy cheese & herbs, cooked on skewer *(D)*

BUCKRAWTA PARCELS 6.00
Goat's cheese, spinach, minced lamb, in filo pastry *(G D)*

CHICKEN SHASHLIK 7.50
Chunks of breast, marinated in hung yoghurt with spices *(D)*

MUCHLEE ka TORTAH 9.90
Succulent hake fillet in tandoori herbs & spices, aubergine garnish *(D F)*

SALMON ka TORTAH 10.90
Fillet salmon chunks marinated in herbs & spices *(D M F)*

LAMB CHOMPEN 11.50
Trio of lamb cutlets, marinated in hung yoghurt & spices *(D)*

SHARING STARTERS

CHEF'S PLATTER 16.50
Trio of our most chosen starters:
Onion bhajees, kababish kababs, buckrawta parcels *(E G D)*
for two or more to share

TANDOORI MIX SIZZLER 21.00
Selection of our delicious tandoori delights:
Lamb cutlets, murgh seekh, salmon, chicken shashlik *(D F M)*
for two or more to share

BALTI & KRAI

Two styles of authentic and unique tasting meals. Kababish are specialists in Balti dishes using the traditional method of subtle tastes. Krai has much more spicier flavours, served in heavy cast iron wok

You can have your Balti or Krai cooked to one of the following recipes at an extra cost of 1.60

PATHIA (hot, sweet & sour)
JALFREZI (hot peppers cooked with egg) *(E)*
DUPIAZA (spicy chunky onions)
MAKHANI (buttery & creamy) *(D)*

BALTI CHICKEN / MEAT 11.00/13.00
chicken or lamb *(D)*

BALTI CHICKEN TIKKA 12.00
Diced pieces of marinated chicken *(D)*

BALTI MIX 15.50
Lamb, chicken, prawns & mushrooms *(Cr D)*

DESI krai SUBJI (hot) 12.00
Chef's selection of vegetables *(Vg)*

DESI krai KEEMA (hot) 13.50
Coarsely minced lamb & green peas

DESI krai MURGH (hot) 13.50
Pieces of diced breast chicken

DESI krai GOSHT (hot) 15.50
Tender pieces of lamb *(D)*

DESI krai MIRCH (hot) LASSAN 15.00/17.00
chicken or lamb *(D)*
Fiery chilli spice with a garlicky savoury temper

DESI krai MUCHLEE (hot) 21.00
Salmon & hake, full of flavours *(D F M)*

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

MUSHROOMS - NEW POTATOES
SPINACH – BABY AUBERGINE
LENTILS – CHICK PEAS 1.60 EACH

CHICKEN – MINCE LAMB 2.50 EACH
LAMB *(D)* - PRAWNS *(Cr)* 3.50 EACH
KING PRAWNS *(Cr)* 6.00

KABABISH MAINS

Main meals are produced with a special blend of several fresh herbs & spices to create varied aromas and flavours for your enjoyment

CHOLLAY SAGWALLA 11.00/13.00
chicken or lamb *(D)*
Combined with chick peas and fresh spinach

BHUNA 11.00/13.00
chicken or lamb *(D)*
Pan-fry sweet peppers, plum tomatoes, onions in herbs & spices

ACHARI (hot) 12.00/14.00
chicken or lamb *(D)*
Spicy and tangy flavours with sweet peppers & onions *(M)*

KORMA (mild) 12.00/14.00
chicken or lamb *(D)*
Simmered creamed coconut, Yoghurt & herbs *(D)*

CHICKEN TIKKA MASALLA 12.00
Marinated chicken pieces cooked with spices & creamy masalla sauce *(D)*

ROGAN (hot) 12.50/14.50
chicken or lamb *(D)*
Kashmiri influences with tomatoes, tomato paste & spices

VEGETARIAN & VEGAN

Using the finest ingredients, freshly prepared to complement our unique cooking style

ALOO GOBI 10.50
Cauliflower & potatoes with methi, onions & peppers *(Vg)*

MUSHROOM PAALAK 10.50
Fresh mushrooms, spinach, methi, onions & peppers *(Vg)*

PANEER CHOLLAY 10.50
Paneer cheese with spiced chick peas *(D V)*

PUNJABI ALOO 10.50
Baby new potatoes with spices & onion seeds *(Vg)*

TARKA DHAL 10.50
Channa lentils, tempered with garlic & onion spices *(Vg)*

BAINGAN ke SUBJI 10.50
Baby aubergine, potatoes & peas in an authentic *(Vg)*

ANDAH ALOO 11.00
Boiled eggs with new potatoes *(E V)*

KABABISH SPECIALS

Chef's culinary choices, showcasing wonderful flavours, with the finest of ingredients

BUTTER CHICKEN 15.00
Pulled tandoori chicken cooked in peppery, creamy, buttery masalla sauce *(D)*

BORTI se SAAG 17.00
Lamb pieces, fresh spinach, goat's cheese, herbs, fresh garlic & ginger *(D)*

DHESI BIRYANI (hot) 17.50/19.50
chicken or lamb *(D)*
Spicy rice dish, served with choice of raita yoghurt or veg curry *(E D Su)*

SEAFOOD LAZEEZ 21.00
Scallops, hake & prawns pan fried with herbs in a spicy sauce *(D Mo M Cr)*

LAMB PINNEE 22.00
Slow cooked braised lamb shank in aromatic spices, herbs, mint & chillies

KING PRAWN hara PIAZA 28.00
Largest of our king prawns sautéed with spring onions, herbs & spices *(Cr)*

CHEF'S – 'HANDI' SPECIAL

Our chef's will craft delightful dishes with exceptional flavours & passion

The dish will be priced at market value of ingredients used on the day

Please ask server for details and any concerns about allergies.

SIZZLING SPECIALS

Well balanced healthier choice, cooked in various herbs & spices, with rice & vegetables over sautéed sweet peppers & onions on a sizzling platter

SUBJI ka SIZZLER 17.00
Samosa, onion bhajee & paneer *(D V)*

CHICKEN ka SIZZLER 19.00
Chunky pieces of tandoori chicken *(D)*

CHOMPEN ka SIZZLER 25.00
Lamb cutlets, marinated in hung yoghurt *(D)*

SHAHI ka SIZZLER 26.00
Large king prawns, hake & salmon *(D M Cr F)*

FRESH BREADS

TANDOORI ROTI 3.00
Bread of the Punjab freshly baked *(G Vg)*

TANDOORI NAAN 3.50
Leavened bread freshly baked *(D Se G E V)*

PARATHA 4.50
Butter layered bread *(G D V)*

GARLIC & CORIANDER NAAN 4.50
Rolled in garlic, coriander, parsley & garlic butter *(G D V E)*

KEEMA NAAN 4.90
Rolled in subtly spiced minced lamb *(D G E)*

PESHWARI NAAN 4.90
Rolled with coconut, almonds, sultanas glazed with honey *(D G V Su N E)*

CHEESE NAAN 4.90
Rolled with red Leicester & cheddar cheese *(D G V E)*

CHILDREN

Many of our main dishes can be made in smaller portions to accommodate little people.
Please ask server

RICE

BOILED RICE 4.00
Fluffy, basmati rice *(Vg)*

PILAU RICE 4.50
Basmati rice baked with herbs *(Vg)*

MUSHROOM PILAU 5.50
Basmati rice with sautéed fresh mushrooms *(Vg)*

SUNDRIES

POPADOM 1.50
Served with onion salad & homemade sauce *(D)*

MASALLA BUTTER SAUCE 6.50
Delightful dipper for your popadoms *(D)*

CHIPS 4.00
Potato juliennes *(Vg)*

RAITA YOGHURT 3.50
Tomatoes, cucumber, cumin in creamy yoghurt *(D)*

MANGO CHUTNEY 2.00
MIX PICKLE *(M)* 2.00
HOT LIME PICKLE *(M)* 2.00

SERVICE INFORMATION

Menu items are made to order. During busy peak dining times, sometimes, please expect longer wait times; we do appreciate your patience

CHILLED - FROZEN - UNCOOKED

We can do a selective range of chilled, frozen, ready to eat, uncooked and marinated food to re-heat, throw on a BBQ or for conventional cooking.
Please ask for details.
Some items require at least 24 hours prior notice

Please note, fish, poultry & shellfish dishes may contain bones and/or shell. Dishes are prepared in kitchens & ingredients are sourced where allergens may be present, therefore we cannot guarantee 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

Vegan *(Vg)* Nuts *(N)* Egg *(E)* Vegetarian *(V)* Gluten *(G)* Mustard *(M)*
Sulphites *(Su)* Dairy *(D)* Fish *(F)* Molluscs *(Mo)* Sesame *(Se)* Shellfish *(Cr)*