

K
KABABISH
SUTTON COLDFIELD

**TAKEAWAY
MENU**

0121 355 5062

STARTERS

All starters served with complementing dips (D)

ONION BHAJEES 4.20

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

SAMOSAS 4.20

Potatoes, peas, herbs, spices in pastry (G VG)

KABABISH KABABS 5.00

Minced lamb with fresh herbs, spices, fried to perfection

MURGH MALAI SEEKH 5.00

Chicken mince, spicy cheese & herbs, cooked on skewer (D)

BUCKRAWTA PARCELS 5.00

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

CHICKEN SHASHLIK 6.00

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

MUCHALEE ka TORTAH 7.00

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

SALMON ka TORTAH 8.00

Fillet salmon chunks marinated in herbs & spices, cooked in tandoor (D)

LAMB CHOMPEN 9.00

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

FOR SHARING

CHEF'S PLATTER 12.50

Trio of our most chosen starters:

Onion bhajeas, kababish kababs, buckrawta parcels (G D) for two or more to share

TANDOORI MIX SIZZLER 16.50

Selection of our delicious tandoori delights:

Lamb cutlets, chicken shashlik, murgh seekh, & salmon (D) for two or more to share

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 (hot peppers cooked with egg) (D)

DUPIAZA (spicy chunky onions)

MAKHANI (buttery & creamy) (D)

BALTI CHICKEN 9.20

Strips of breaded chicken

BALTI CHICKEN TIKKA 9.90

Diced pieces of marinated chicken (D)

BALTI MEAT 11.00

Diced pieces of lamb (D)

BALTI MIX 12.50

Lamb, chicken, prawns and mushrooms (D)

BALTI SEAFOOD 16.50

Scallops, salmon and hake (D)

DHESI KARAI SUBZI (hot) 10.00

Chef's selection of vegetables (VG)

DHESI KARAI KEEMA (hot) 11.00

Finely minced lamb

DHESI KARAI MURGH (hot) 11.50

Pieces of diced breast chicken

DHESI KARAI GOSHT (hot) 13.00

Tender pieces of lamb (D)

Enhance your own favourite Balti or Karai by adding one

or more of the following ingredients

MUSHROOMS - SPINACH

NEW POTATOES - DALL

BABY AUBERGINE 1.50 each

CHICKEN - KEEMA 2.00 each

LAMB (D) - PRAWNS 2.50 each

KING PRAWNS 4.50

KABABISH MAINS

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

CHOLLAY SAAGWALLA 9.00/10.50

(chicken or lamb)

Combination with chick peas and fresh spinach

BHUNA 9.00/10.50

(chicken or lamb)

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

ACHARI (hot) 10.00/11.50

(chicken or lamb)

Spicy and tangy flavours with sweet peppers & onions

TIKKA MASALLA 10.00

(chicken)

Cooked with spices in a creamy masalla sauce (D)

ROGAN (hot) 10.50/12.00

(chicken or lamb)

Kashmiri influences with tomatoes, tomato paste & spices

KORMA (mild) 10.00/11.50

(chicken or lamb)

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

SIZZLING TANDOORI SPECIALITIES

A balanced healthier choice, marinated in various tandoori herbs & spices, with rice & vegetables over sautéed sweet peppers & onions

CHICKEN ka SIZZLER 15.50

Chunky pieces of tandoori chicken (D)

CHOMPEN ka SIZZLER 18.50

Lamb cutlets, marinated in hung

yoghurt & spices (D)

SEAFOOD ka SIZZLER 20.00

King prawns, salmon & hake (D)

KABABISH SPECIALITIES

BORTI se SAAG 12.00

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

SEAFOOD LAZEEZ 16.50

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

KING PRAWN HARA PIAZA 16.50

King prawns sautéed with spring onions, herbs & spices

DHESI BIRYANI (hot) 15.00/16.50

(chicken or lamb)

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

LAMB PINNEE 17.00

Braised lamb shank slow cooked in aromatic spices, herbs, coriander, mint & chillies

VEGETARIAN & VEGAN

These dishes are made using the finest ingredients, freshly prepared to complement our unique cooking style

ALOO GOBI 9.00

Cauliflower & potatoes with methi, onions & peppers (VG)

MUSHROOM PAALAK 9.00

Fresh mushrooms, spinach, methi & onions (VG)

PANEER CHOLLAY 9.00

Paneer cheese with spiced chick peas (V)

PUNJABI ALOO 9.00

Baby new potatoes with spices & onion seeds (VG)

TARKA DHAL 9.00

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

BRINJLE MILAANA 9.00

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

FRESH BREADS

TANDOORI ROTI 2.50

Bread of the Punjab freshly baked (G VG)

TANDOORI NAAN 2.80

Leavened bread freshly baked (G D V)

PARATHA 3.50

Butter layered bread (G D V)

GARLIC NAAN 4.00

Rolled in garlic, coriander, parsley & garlic butter (G D V)

KEEMA NAAN 4.00

Rolled in subtly spiced minced lamb (G D)

PESHWARI NAAN 4.00

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

CHEESE NAAN 4.00

Rolled with cheese (G D V)

RICE

BOILED RICE 3.00

Fluffy, basmati rice (VG)

PILAU RICE 3.50

Basmati rice baked with herbs (VG)

MUSHROOM PILAU 4.00

Basmati rice with sautéed fresh mushrooms (VG)

SUNDRIES

CHIPS 3.00

Potato juliennes (V VG)

POPADOM 1.00

Served with onion salad & homemade sauces (D)

RAITA YOGHURT 2.50

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

MANGO CHUTNEY 1.50

MIX PICKLE/ HOT LIME PICKLE 1.50

CHILLED & UNCOOKED

We have a great selected range of chilled, ready to eat and marinated uncooked food to throw on a BBQ or for conventional cooking. There will be limited availability each day. If you have specific quantity requirements please contact us prior

ONION BHAJEES	8.00
(4 Pack) (Chilled) (D VG)	
SAMOSAS	8.00
(4 Pack) (Uncooked) (G D VG)	
KABABISH KABABS	9.00
(4 Pack) (Chilled) (D)	
BUCKRAWTA PARCELS	9.00
(4 Pack) (Uncooked) (G D)	
CHICKEN SHASHLIK	11.00
(8 Pieces) (Uncooked) (D)	
LAMB CHOMPS	16.00
(8 Pieces) (Uncooked) (D)	
BALTI CHICKEN TIKKA	9.00
(Chilled) (D)	
DHESI KARAI GOSHT (hot)	11.00
(Chilled) (D)	
BHUNA CHICKEN	9.00
(Chilled)	
ACHARI GOSHT (hot)	11.00
(Chilled)	
PILAU RICE	3.50
(Chilled) (VG)	

DRINKS to GO

Indulge in some of our finest sought-after wines, with a great selection of beers and soft drinks.

All now available to takeaway or we can deliver with your food order. (Note alcohol can only be sold to take-out or delivered when purchased with food. Proof of age will be required)

RED WINE

FIRST FLEET SHIRAZ	15.00
SANTA ALEGRA MERLOT	16.00
FINCA LA COLONIA MALBEC	20.00
CORRALILLO PINOT NOIR (Organic)	25.00
CAMPO VIEJO GRAN RESERVA RIOJA	26.00

ROSE

PINOT GRIGIO ROSÉ	17.00
ZINFANDEL ROSÉ	18.00

WHITE WINE

NIEL JOUBERT SAUVIGNON	16.00
NINA PINOT GRIGIO	17.00
BABYLON'S CHENIN BLANC	20.00
FEATHERDROP SAUVIGNON	23.00
CHABLIS	32.00

SPARKLING

PROSECCO DOC	21.00
PROSECCO ROSE	22.00
VEUVE CLICQUOT	60.00
LAURENT-PERRIER ROSE	70.00

BOTTLE BEERS, CIDERS & GINGER BEER

CRABBIES'S GINGER BEER 500ml (Gluten Free)	3.80
MAGNERS ORIGINAL 568ml	3.80
KOPPARBERG RASPBERRY & LIME 500ml	4.50
KOPPARBERG MIX FRUIT 500ml	4.50
PERONI NOSTRAO AZZURRO 330ml	3.50
BIRRA MORETTI 330ml	3.50
CORONA EXTRA 330ml	3.50
KINGFISHER 330ml	3.80

SOFT DRINKS

ORANGE JUICE Ltr	3.00
PINEAPPLE JUICE Ltr	3.00
CRANBERRY JUICE Ltr	3.00
APPLE JUICE Ltr	3.00
APPLETISER 2.50	
J20 2.50	
FEVER TREE 'VARIOUS' 200ml	2.00
SCHWEPES TONIC WATER 200ml	1.80
SCHWEPES GINGER ALE 200ml	1.80
MINERAL WATER STILL/SPARKLING Small	1.80
MINERAL WATER STILL/SPARKLING Large	3.00