KHOYA
AUTHENTIC INDIAN DINING

www.khoya.com 01277 361 805 24 High Street Brentwood CM14 4AB Fully licensed

Starters

Mixed Poppadoms *with chutney (vg)(G,D)* 4.50

Veg Pakora *(v) (vg) (D)* 7.95
Better than a bhaji: crispy battered onion, potato, veg

Mogo Chips *(v) (vg)* 5.95
Crisp cassava chips, lightly spiced, with dips

Crispy Calamari *(CR,G,D)* 9.95
Lightly battered, choose with or without masala dust

Chilli Paneer *(v) (G,D)* 11.95
Lightly fried paneer cubes in a tangy sauce

Chicken / Lamb Seekh Kebab *(D)* 7.95
Signature recipe, minced skewer

Spiced Lamb Chops *(2pcs) (D,MU,G)* 8.95
Cooked in our tandoor for the best flavour

Okra Kurkuri Fries *(v) (vg) (D)* 9.45
Lightly dusted, spiced

Khoya Fish Fry *(F) (D)* 11.95
Cod loin in a light, spiced gram flour batter

Samosa Chaat *(v)(D,G,N)* 9.95
Tangy, spicy flavours, with yoghurt, chutneys and sev.

Kale & Avocado Chaat *(v)(D,G)* 9.95
Tangy, spicy flavours, with yoghurt, chutneys and sev.

Samosa *(2pcs) (D,G,N)* 6.95
Lamb, Paneer (v), Veg (vg)

Pani Puri *(v) (vg) (G)* 8.95
Crisp mini puris with build your own filling and tamarind water

Dahi puri *(v) (D,G)* 9.95
Crisp mini puris, build your own filling, yoghurt, tangy chutney

Chicken Wings (MU,D) 8.95
Choose from Firecracker or Garlic & Parmesan

Delhi 6 *(G,D,SE)* 9.95
Lightly battered chicken with spices, Old Delhi style

Signature Biriyani

Aromatic layered rice dishes served with raita
Slow-cooked, finished in Khoya style

Chicken Biriyani *(D,G)* 18.95

Lamb Biriyani *(D,G)* 19.95

Veg Harvest Biriyani *(v) (D,G)* 17.95

Nihari Lamb Shank *(D)*

Slow-cooked tender lamb shank on the bone 19.49
Braised until tender, deeply spiced and served in a rich North Indian Nihari gravy with ginger and garlic

Now *That's a* ***Proper*** Curry

Tarka Daal *(v)(D)* 12.95
Slow-cooked lentils, roasted cumin, garlic

Channa Masala *(v)(D,MU)* *(MU)* 12.95
Chickpeas in a semi-dry sauce

Baingan Bharta *(v)(D)* *(MU)* 12.95
Smoked aubergine in a medium dry sauce

Achari Aloo Gobi *(v) (vg) (N,MU)* 12.95
Potatoes and cauliflower with Indian pickle

Paneer Fry *(v) (D,N)* 14.95
Paneer stir-fried with onions and peppers

Paneer Butter Masala *(v) (D,MU,N)* 14.95
Paneer Tikka, in a rich creamy sauce

Bhindi Masala *(v) (vg) ((D,MU,N)* 12.95
Okra with onions, spiced semi-dry sauce

Tarka Saag *(v) (vg) (D) (MU) (N)* 13.95
Slow-cooked spinach with cumin, garlic and ginger
- Lamb 16.95
- Paneer *(D)* 15.95
- Aloo 14.95

Daal Khoya *(v) (D)* 14.95
Creamy daal makhni, our own secret recipe

Lamb Chops Tariwala *(D,MU,N)* 19.95
The ultimate expression of lamb curries. Succulent chops served in a traditional broth built for maximum flavour

Lahore Lamb / Chicken Karai *(D)* 17.95
An absolute favourite. Boneless lamb or chicken in a tomato, garlic and chilli, bold Karai sauce

Classic Chicken Tikka Masala *(D,MU,N)* 16.95
Chicken tikka pieces in a cream and masala sauce

Velvet Butter Chicken *(D,MU,N)* 16.95
Tandoori grilled chicken, butter sauce

Chettinad Veg / Chicken / Lamb (D,MU) 16.95
A fiery South Indian classic with curry leaves and pepper

Chicken / Veg Korma (D,MU) 14.95
A mild, creamy curry made with coconut cream

Delhi Keema *(D,N,MU)* 15.95
Minced lamb, peas, spices

Masala Curry *(D,MU,N)*
Slow-cooked in house gravy with roasted spices
- Chicken 16.95
- Lamb 17.25
- King Prawn *(CR)* 18.95
- Vegetable *(v) (vg)* 15.95

Fish & King Prawn Masala *(F,CR,D,MU)* 18.95
Cod loin, large prawns, beautiful flavour

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The Grill Collection

All grills served with rice and salad. Our signature selection, marinated for 24 hours, grilled in our tandoor

Paneer Tikka *(v) (D,MU)* 16.95

Chicken Seekh Kebab *(D)* 17.95
Minced chicken skewers

Lamb Seekh Kebab *(D)* 17.95
Minced lamb skewers with signature spices

Tandoori Half Chicken *(D,MU)* 16.95

Chicken Tikka *(D,MU)* 18.95
Yoghurt, ginger, garlic and a little heat

Malai Tikka *(D,MU)* 18.95
Chicken pieces marinated in cream, yoghurt, mild spices

Tandoori Salmon *(F,D,MU)* 21.95

Spiced Lamb Chops *(D,MU,G)* 21.95

Tandoori King Prawns *(CR,D,MU)* 20.95
Massive prawns, tandoori flavour, the perfect match

The Khoya Mixed Grill *(D,MU,G)*

The original platter, an all-time favourite, for two 49.95
Served with rice and salad

Lamb chops, Malai Tikka, chicken seekh kebab, lamb seekh kebab, chicken tikka, corn ribs

Served with a selection of signature sauces

Dosa

Traditional South Indian Main Course
Savoury rice flour crepe, served with sambar and chutneys

Plain Dosa *(v) (MU)* 11.25

Masala Dosa *(Potato filling) (v) (D,MU)* 13.95
Thin and crispy rice crepe stuffed with potato

Paneer Dosa *(v) (D,MU)* 14.95

Keema Dosa *(D,N,G,MU)* 16.95

Sides

Pilau Rice *(v) (vg) (G)* 4.95

Steamed Rice *(v) (vg)* 3.95

Fries *(v) (vg)* 3.95
With truffle & Parmesan (D) 6.45

Raita *(v) (D)* 3.95
Onion, Cucumber, Pomegranate

House Salad *(v) (vg)* 4.95

Punjabi Salad (onion, tomato) *(v)* 4.95
Masala dust seasoning

Tandoori Corn Ribs *(v) (D,MU)* 8.95
Grilled corn ribs, tandoor spices

Many of our vegetarian dishes can be prepared vegan. Please ask a member of our team who will be happy to help

Veg Side Dishes

Tarka Daal *(v) (D)* 8.95
Slow-cooked lentils, roasted cumin, garlic

Channa Masala *(v)(D,MU)* 8.95
Chickpeas in a semi-dry sauce

Gunpowder Potatoes *(v)(vg) (MU, SE)* 8.95
Baby potatoes, crushed chilli, curry leaves

Baingan Bharta *(v) (vg) (D,MU)* 8.45
Smoked aubergine in a medium dry sauce

Tarka Saag *(v) (vg) (N,D,MU)* 8.95
Spinach, mustard leaves, fenugreek, garlic, with spices

Daal Khoya *(v) (D)* 8.45
Creamy daal makhni, our own secret recipe

Achari Aloo Gobi *(v) (vg) (MU,N)* 8.95
Potatoes and cauliflower cooked with Indian pickle

Breads

Freshly made in our coal-fired Tandoor

Khoya Tear & Share Naan *(v) (G,D)* 7.50
Large sharing butter naan, perfect for two

Naan Plain (vg), Butter (v) (G,D) 3.95

Garlic & Coriander Naan *(v) (vg) (G,D)* 4.25

Garlic & Chilli Naan *(v) (G,D)* 4.50

Chilli & Cheese Naan *(v) (G,D)* 5.50

Peshwari Naan *(v) (G,D,N)* 4.95

Truffle Butter Naan *(v) (vg) (G)* 5.50

Keema Naan *(G,D,MU)* 5.95

Tandoori Roti *(v) (vg) (G)* 3.25

Laccha Paratha *(v) (G,D)* 3.95

Aloo Kulcha *(G,D)* 4.95

Chef's Special

Ask about this week's special. Created by our chefs using the best ingredients and their own distinctive touch

Allergy Information

Please inform a member of our team of any food allergies or dietary requirements before ordering. Our kitchen handles all allergens, and we cannot guarantee any dish is entirely free from them.

(D)-Dairy, (G)-Gluten, (MU)-Mustard, (CR)-Crustaceans, (F)-Fish, (N)-Nuts, (SE)-Sesame

Ask About Our Dessert Menu