

KHOYA

AUTHENTIC INDIAN DINING

www.khoya.com 01277 582 650

Starters

Mixed Poppadoms with chutney (vg)	3.79
Chennai Chicken Arancini	8.45
Crispy Calamari	8.79
Chilli Paneer (v)	9.25
<i>Lightly fried paneer cubes in a tangy, spiced sauce</i>	
Okra Kurkuri Fries (v) (vg)	8.49
<i>Lightly dusted, spiced</i>	
Khoya Fish Fry	10.49
<i>Cod loin in a light, spiced gram flour rub</i>	
Samosa Chaat (v)	8.45
Kale & Avocado Chaat (v)	8.95
Samosa (2pcs)	5.45
<i>Lamb, Veg (vg), Paneer (v)</i>	
Pani Puri (vg)	8.25
<i>Crisp mini puris with DIY filling and tamarind water</i>	
Dahi puri (v)	8.95
<i>Mini puris with DIY filling, yoghurt and tangy chutney</i>	
Chicken Wings	7.49
<i>Choose from Firecracker or Garlic & Parmesan</i>	

The Grill Collection

Our signature selection, 24-hour marinated, flame grilled in our tandoor served with a side salad and dips

Paneer Tikka (v)	11.45
Chicken Seekh Kebab	11.25
<i>Minced chicken skewers</i>	
Lamb Seekh Kebab	12.45
<i>Minced lamb skewers</i>	
Tandoori Quarter Chicken	10.95
Chicken Tikka	13.95
<i>Boneless chicken thighs/breast</i>	
Tandoori Salmon	17.45
Spiced Lamb Chops	17.95
Tandoori King Prawns	18.25

The Khoya Grill

The original platter, an all-time favourite, for two Served with salad and a choice of rice or fries	54.95
Lamb chops, Malai Tikka, chicken seekh kebab, lamb seekh kebab, chicken tikka, 2 x Tandoori chicken quarters, corn ribs	

Now That's a Proper Curry

Tarka Daal (v) (vg)	10.99
<i>Slow-cooked lentils, roasted cumin, garlic</i>	
Channa Masala (v) (vg)	11.95
<i>Chickpeas in a semi-dry sauce</i>	
Baingan Bharta (v) (vg)	10.45
<i>Smoked aubergine in a medium dry sauce</i>	
Achari Aloo Gobi (v) (vg)	11.25
<i>Potatoes and cauliflower cooked with pickle</i>	
Paneer Fry Masala (v)	12.75
<i>Paneer cubes stir-fried, onions, peppers</i>	
Gunpowder Potatoes (v) (vg)	10.45
<i>Baby potatoes, crushed chilli, curry leaves</i>	
Bhindi Masala (v) (vg)	11.25
<i>Okra in a tempered, spiced semi-dry sauce</i>	
Daal Khoya (v)	12.45
<i>Creamy daal Makhni, our own secret recipe</i>	
Tarka Saag (v) (vg)	11.95
<i>Slow cooked spinach with cumin, garlic and ginger</i>	
Lamb	14.95
Paneer	13.95
Chicken Karai	13.99
<i>Boneless chicken in a tempered sauce</i>	
Classic Chicken Tikka Masala	14.45
<i>Chicken tikka pieces in a cream and masala sauce</i>	
Velvet Butter Chicken	14.95
<i>Tandoori grilled chicken, butter sauce</i>	
Chicken / Lamb Chettinad	15.25
<i>A fiery South Indian classic, with curry leaves and pepper</i>	
Lahore Lamb Karai	15.95
<i>An absolute favourite. Boneless lamb in a tomato, garlic and chilli bold Karai sauce</i>	
Delhi Keema	14.95
<i>Minced lamb, peas, spices</i>	
Masala Curry	
<i>Slow cooked with a smooth house gravy, roasted spices</i>	
Chicken	13.95
Lamb	15.25
Prawn	17.95
Vegetable (v) (vg)	12.95
Fish & King Prawn (cod loin, giant prawns)	
Masala Fry (tomato, onion, spices)	17.25
Kerela Moilee (coconut milk, curry leaves)	17.95

If you don't see what you fancy, just ask - we're happy to tailor dishes where possible

Biryani

Aromatic layered rice dishes served with raita

Chicken Biryani	15.95
Lamb Biryani	16.95
Veg Harvest Biryani (v)	14.95

Khoya Fish & Chips

Lightly spiced, battered Cod <i>Served with garlic aioli, fries and salad</i>	15.99
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Veg Side Dishes

Tarka Daal (v) <i>Slow-cooked lentils, roasted cumin, garlic</i>	7.95
Channa Masala (v) (vg) <i>Chickpeas in a semi-dry sauce</i>	7.95
Baingan Bharta (v) (vg) <i>Smoked aubergine in a medium dry sauce</i>	7.45
Tarka Saag (v) (vg) <i>Spinach, mustard leaves, fenugreek, garlic, with spices</i>	7.95
Daal Khoya (v) <i>Creamy daal Makhni, our own secret recipe</i>	7.45
Achari Aloo Gobi (v) (vg) <i>Potatoes and cauliflower cooked with pickle</i>	7.95

Sides

Veg Pakora (v) (vg) <i>Spiced, battered onion potato, cauliflower</i>	7.45
Pilau Rice (v) (vg)	5.95
Steamed Rice (v) (vg)	4.95
Fries (v) (vg)	3.79
Gourmet Fries (v) <i>With truffle & Parmesan</i>	4.99
Raita (v) <i>Onion, Cucumber, Pomegranate</i>	3.95
Mooli Salad (v) (vg) <i>With red onion and tomato</i>	4.99
Spice Dusted Halloumi Fries (v) <i>Masala dust seasoning</i>	6.95
Tandoori Corn Ribs (v) (vg) <i>Grilled corn ribs, tandoor spices</i>	7.99

Breads

Freshly made in our coal-fired Tandoor

Naan (Plain (vg), Butter (v))	2.95
Garlic and Coriander Naan (v) (vg)	3.59
Garlic and Chilli Naan (v)	3.99
Chilli and Cheese Naan (v)	4.95
Peshwari Naan (v)	4.65
Truffle Butter Naan (v) (vg)	4.75
Tandoori Roti (v) (vg)	2.59
Laccha Paratha (v)	3.49
Khoya Tear & Share Naan (v) <i>Large sharing butter naan, perfect for two</i>	5.95

Cocktails, Mocktails and Wine Menu Available

Cold Drinks

Bottled Water Still, Sparkling	3.99
Soft Drinks Coke/Zero, Diet Coke, Sprite, Fanta	2.49
Appletiser	2.95
J2O Apple & Raspberry/ Orange & Passion Fruit	3.25
Juice Apple, Orange, Lychee, Passion Fruit	2.75
Lassi Mango / Sweet / Salted	4.75
Rose & Vanilla Lassi	6.25
Shakes <i>Chocolate / Vanilla / Strawberry / Oreo / Mango / Malai</i>	6.49
Smoothies <i>Mango Passion / Berry Blast</i>	6.25

Hot Drinks

Tea / Herbal Tea <i>Ask about our tea selection</i>	3.99
Chai Karak / Masala / Ginger	4.25
Special Chai <i>Bailey's / Amarula / Kahlua / Drambuie</i>	6.25
Latte	4.25
Cappuccino	4.25
Americano	3.49
Flat White	3.99
Espresso	2.99
Hot Chocolate	4.25

[Ask About Our Dessert Menu](#)