

KHOYA

AUTHENTIC INDIAN DINING

www.khoya.com 01277 582 650

Starters

Mixed Poppadoms with chutney (vg)	3.79
Veg Pakora (v) (vg) <i>Spiced, battered onion, potato, cauliflower, veg</i>	8.45
Crispy Calamari	9.79
Chilli Paneer (v) <i>Lightly fried paneer cubes in a tangy, spiced sauce</i>	11.25
Okra Kurkuri Fries (v) (vg) <i>Lightly dusted, spiced</i>	9.49
Khoya Fish Fry <i>Cod loin in a light, spiced gram flour batter</i>	11.49
Samosa Chaat (v) <i>Tangy, spicy flavours, with yoghurt, chutneys and sev.</i>	9.45
Kale & Avocado Chaat (v) <i>Tangy, spicy flavours, with yoghurt, chutneys and sev.</i>	9.95
Samosa (2pcs) <i>Lamb, Veg (vg), Paneer (v)</i>	6.45
Pani Puri (vg) <i>Crisp mini puris with build your own filling and tamarind water</i>	8.75
Dahi puri (v) <i>Crisp mini puris, build your own filling, yoghurt, tangy chutney</i>	8.95
Chicken Wings <i>Choose from Firecracker or Garlic & Parmesan</i>	9.49

The Grill Collection

Our signature selection, 24-hour marinated, flame grilled in our tandoor. A true sizzling showstopper.

Paneer Tikka (v)	12.45
Chicken Seekh Kebab <i>Minced chicken skewers</i>	12.25
Lamb Seekh Kebab <i>Minced lamb skewers</i>	13.45
Tandoori Quarter Chicken	12.95
Chicken Tikka <i>Yoghurt, ginger, garlic and a little heat</i>	14.95
Malai Tikka <i>Chicken pieces marinated in cream, yoghurt, mild spices</i>	15.95
Tandoori Salmon	18.45
Spiced Lamb Chops	18.95
Tandoori King Prawns <i>Massive prawns, tandoori flavour, the perfect match</i>	19.25

The Khoya Mixed Grill

The original platter, an all-time favourite, for two 64.95
Served with salad and rice

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) <i>Slow-cooked lentils, roasted cumin, garlic</i>	11.99
Channa Masala (v) (vg) <i>Chickpeas in a semi-dry sauce</i>	12.95
Baingan Bharta (v) (vg) <i>Smoked aubergine in a medium dry sauce</i>	11.45
Achari Aloo Gobi (v) (vg) <i>Potatoes and cauliflower cooked with pickle</i>	12.25
Paneer Fry Masala (v) <i>Paneer cubes stir-fried, onions, peppers</i>	13.75
Bhindi Masala (v) (vg) <i>Okra in a tempered, spiced semi-dry sauce</i>	12.25
Daal Khoya (v) <i>Creamy daal Makhni, our own secret recipe</i>	13.45
Tarka Saag (v) (vg) <i>Slow cooked spinach with cumin, garlic and ginger</i>	12.95
Lamb	15.95
Paneer	14.95
Aloo	14.95
Chicken Karai <i>Boneless chicken in a tempered sauce</i>	14.99
Classic Chicken Tikka Masala <i>Chicken tikka pieces in a cream and masala sauce</i>	15.45
Velvet Butter Chicken <i>Tandoori grilled chicken, butter sauce</i>	15.95
Chicken / Lamb Chettinad <i>A fiery South Indian classic, with curry leaves and pepper</i>	16.25
Lahore Lamb Karai <i>An absolute favourite. Boneless lamb in a tomato, garlic and chilli bold Karai sauce</i>	16.95
Delhi Keema <i>Minced lamb, peas, spices</i>	15.95
Masala Curry <i>Slow cooked with a smooth house gravy, roasted spices</i>	
Chicken	14.95
Lamb	16.25
Prawn	17.95
Vegetable (v) (vg)	13.95
Fish & King Prawn (cod loin, large prawns) Masala Fry (tomato, onion, spices)	18.25
Kerela Moilee (coconut milk, curry leaves)	18.95

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

Khoya Lamb Shank

Slow-cooked tender lamb shank on the bone 17.75
Braised until tender in a rich North gravy with onions, tomato, ginger and garlic. Also available on our Sunday Roast menu!

Biriyani

Aromatic layered rice dishes served with raita

Chicken Biriyani	17.95
Lamb Biriyani	18.95
Veg Harvest Biriyani (v)	16.95

Veg Side Dishes

Tarka Daal (v)	8.95
<i>Slow-cooked lentils, roasted cumin, garlic</i>	
Channa Masala (v) (vg)	8.95
<i>Chickpeas in a semi-dry sauce</i>	
Gunpowder Potatoes (v)(vg)	8.95
<i>Baby potatoes, crushed chilli, curry leaves</i>	
Baingan Bharta (v) (vg)	8.45
<i>Smoked aubergine in a medium dry sauce</i>	
Tarka Saag (v) (vg)	8.95
<i>Spinach, mustard leaves, fenugreek, garlic, with spices</i>	
Daal Khoya (v)	8.45
<i>Creamy daal Makhni, our own secret recipe</i>	
Achari Aloo Gobi (v) (vg)	8.95
<i>Potatoes and cauliflower cooked with Indian pickle</i>	

Sides

Pilau Rice (v) (vg)	5.95
Steamed Rice (v) (vg)	4.95
Fries (v) (vg)	3.79
Gourmet Fries (v)	5.95
<i>With truffle & Parmesan</i>	
Raita (v)	4.95
<i>Onion, Cucumber, Pomegranate</i>	
Mooli Salad (v) (vg)	4.99
<i>With red onion and tomato</i>	
Spice Dusted Halloumi Fries (v)	6.95
<i>Masala dust seasoning</i>	
Tandoori Corn Ribs (v) (vg)	8.99
<i>Grilled corn ribs, tandoor spices</i>	

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)	5.95
<i>Large sharing butter naan, perfect for two</i>	

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	6.49
<i>Chocolate / Vanilla / Strawberry / Oreo / Mango / Malai</i>	
Smoothies	6.25
<i>Mango Passion / Berry Blast</i>	

Hot Drinks

Tea / Herbal Tea	3.99
<i>Ask about our tea selection</i>	
Chai Karak / Masala / Ginger	4.25
Special Chai	6.25
<i>Bailey's / Amarula / Kahlua / Drambuie</i>	
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