

Subzi e bahar

(Indian vegetable dishes)

Vegetable Pakora £3.95

Your favorite vegetables deep fried with spices and gram flour

Jodhpuri Samosa £4.65

a triangle savoury deep fried pastry filled with spiced vegetables and served with chickpeas

Tarka Dal £4.55

Yellow lentils tempered with whole cumin seeds, garlic, ginger, onion and tomato

Pind Choley £4.55

Chickpeas simmered in whole indian spices and mixed and cooked in ginger, garlic, tomatoes and onions

Paneer Malidar £4.65

Homemade cottage cheese, cooked with whole and double cream mixed with spinach and flavoured with fenugreek

Dal Makhani £4.65

Fresh black lentils cooked with cream and whole spices

Kadhai Paneer £4.65

Indian cottage cheese, simmered in a rich bhoona style gravy with onions and capsicums

Chana Poori £4.65

Chickpeas cooked in Indian spices and served on a light and crispy Indian pancake

Indo...Mexican

(With a twist)

Jalapeno Con Queso £4.05 (V)

Breaded green chillies with melting cheese, deep fried until golden and served

Mexican Rice £3.75 (V)

Fried rice cooked with Indian twist, prepared with small chopped onions, garlic, bell peppers diced with a hint of paprika

Polo Mexitas £4.65

Chicken stripes or diced chicken cooked with garlic, bell peppers, salt, vinegar and parsley

Polo Cilantro £4.95

Diced chicken breast pieces cooked with coriander, ginger, garlic and spices, served with our chef's special sun-dried tomatoes

Vegetable Cilantro £4.25

Vegetables cooked with coriander, ginger, garlic and spices, served with our chef's special sun-dried tomatoes

Gosht ka Bazaar

(Indian lamb dishes)

Lamb Bhoona £5.95

A tasty condensed onion and tomato base sauce with additional ginger

Saag Gosht £5.95

Simmered until tender in an aromatic blend of fresh spinach and mustard leaves

Lamb Rogan Josh £5.95

A flavoursome dish in a fusion of tomatoes, paprika, and a host of spices

Lamb Bhopali Karahi £5.95

Traditional Indian curry prepared in a karahi sauce in a wok and tossed with mixed peppers and onions

Lamb Punjabi Teekhi Curry £5.95

Traditional rich onion and tomato base curry with ground red chilli paste, producing a very hot dish

Indo...Chinese

(With a twist)

Hong Kong Chilli Chicken £4.95

Diced Chicken fillet marinated in piquant sweet & sour sauce lightly fried until golden

Chicken Manchurian £5.55

Chicken cooked with soya sauce, salt, ginger paste, red chilli powder and red peppers

Vegetable Manchurian £4.05 (V)

Mixed pakora dipped and tossed in sauce made with soya, salt, vinegar, ginger, garlic paste, red chilli powder and red peppers

Garlic Chilli Paneer £4.45 (V)

Cubes of cottage cheese fried and then tossed in sauce made with soya, salt, vinegar, ginger, garlic paste, red chilli powder and red peppers

Chinese Fried Rice £3.55 (V)

Rice cooked and stir fried in a Chinese wok in style with Chinese salt

Vegetable Chow Mein £4.25 (V)

Noodles or Spaghetti cooked with spring onion in a wok with soya, garlic, onion, vegetables and stir fried

Chicken Chow Mein £4.25

Spaghetti cooked with spring onion in a wok with soya, garlic, onion, chicken strips and stir fried

Shar ka Murga

(Indian chicken dishes)

Butter Chicken £5.65

Tandoori chicken breast gently poached in a buttery tomato sauce called makhni gravy flavoured with fenugreek

Murg Do-Pyaaza £5.55

A traditional curry with abundance of onions

Chicken Curry £5.45

A traditional classic home style dish

Chicken Tikka Masala £5.55

sauteed in a flavoured fusion of ginger, garlic, peppers & onions

Chicken Bhoona £5.55

A tasty condensed onion and tomato based sauce with additional ginger and garlic

Chicken Korma £5.45

A mild dish swathed in a sumptuously creamy coconut sauce

Chicken Pakora £4.45

dipped in batter with light spices and deep fried

Indo...Mediterranean

(With a twist)

Gambas Pil Pil £4.95

Tiger prawns sauteed in olive oil, fresh chillies and garlic cooked

Alitas Con Harissa £4.95

Hot and spicy chicken cooked with harissa

Champinones Al Ajillo £3.75 (V)

Pan fried mushrooms cooked with garlic, white wine and white sauce

Pollo Al Ajillo £4.65

Sauteed chicken with crispy garlic slices.

Pisto Deverdury £4.05 (V)

Aubergine, carrot and mixed vegetables with bell peppers cooked in rich tomato sauce

Polo Con Pimentos £5.35

Chicken cooked with white wine and creamy sauce with peppers and onions

Tandoor Ke Angere Se

(BBQ) Indian tandoori dishes

Paneer Tikka £4.65

Marinated in spices and grilled in a tandoor, Its mixed with tarmiric, ginger, red chilli, garlic, lemon juice and yoghurt

Lamb Chop Adarki £5.95

Lamb chops marinated in a fresh ginger, garlic, red chilli, yoghurt and Indian spices, cooked in tandoor

Chicken Tikka £4.95

Marinated chicken barbecued to perfection in the tandoori oven

Lamb Sheek Kebab £5.25

Lamb mince marinated in a fresh ginger, garlic, red chilli, yoghurt and Indian spices, cooked in tandoor

Machli Bazaar

(Indian fish dishes)

Fish Lahori £4.95

Chef's speciality from Lahore, white fish marinated in crushed chillies, coriander seeds, fresh garlic, whole spices and then deep fried

Sarso Ka Jinga £5.95

King prawns marinated in fresh ginger, garlic paste flavoured with mustard and cooked in the tandoor

Macher Jhol £6.95

Traditional Bengali fish curry marinated with salt, turmeric and lemon juice, cooked with fresh ginger, garlic, chillies, ground spices

Roti...Chawal

(Bread & sides)

Basmati Boiled Rice £2.20

Basmati Pilau Rice £2.20

Garlic Naan £2.65

Garlic Coriander Naan £2.95

Cheese Naan £2.95

Peshwari Naan £2.65

Plain Naan £2.20

Plain Paratha £2.25

Tandoori Roti £1.95

Chapati £2.10

Kamasutra Chefs Speciality

(A la carte portion)

Nihari Gosht £12.95

Lamb shank simmered overnight with traditional herbs and spices until tender. Cooked with slow process cooking and takes up to 4 hours to cook

Chicken or Lamb Himalya Hot Pot £8.95

Cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions and carrots

Garlic Chilli Chicken £8.95

Chicken simmered in a rich garlic tarka with lashings of wicked green chillies, cooked in a south Indian sauce

Murg Nashila £8.95

Khazuraho based chicken simmered in a slow process with cooked red wine

Murg Jaipuri £8.95

A special recipe from Jaipur, a dish prepared from tender diced chicken breast cooked with ground onions, green peppers, mushrooms, fresh herbs and selected spices

Sizzler

(Available with full meal with rice & curry sauce)

Chicken Tikka £9.95

Lamb Sheek Kebab £10.95

King Prawn £12.95

Paneer Tikka £8.95

Sundries

Mango Chutney £0.95

Mixed Pickle £0.95

Indian Salad £1.25

Raita £1.10

French Fries £1.85

Spiced Onions £0.95

Mint Sauce £0.95

Pappadum £0.70

Hydrabadi Dum Biryani

A traditional dish which was introduced in India in the region of Nizan (ruler of the state of Deccan) is the most popular dish in the whole of South India. It's made by simmering lamb, chicken or prawn with basmati rice with a host of aromatic spices, cardamum, saffron and fenugreek, garnished with coriander, served with raita

Chicken £8.95

Lamb £9.95

Prawn £8.95

King Prawn £10.95

Vegetables £7.95



*Some fish dishes may contain bones.
Some dishes may contain traces of nuts.
If you have any allergy, please inform your server.
No food colouring or additives are used in our cooking*

Kama Sutra

THE FOOD OF LOVE
INDO - MULTI CUISINE TAPAS



Kama Sutra....

*Literally means aphorisms of love, the science of love and pleasure.
It is not just limited to erotic pleasures but encompasses all sensory pleasures.
Thus aromatic foods, seductive music, sensuous aromas and sultry surroundings
all come within the kama sphere...
We have all these ingredients... Welcome to the*