

APPETISERS

Popadom Tray.....£3.95
2 Crispy Popadoms (thin fried wafer made from urad flour) served dips, Mixed Pickle, Mango Chutney, Mint chutney and Spiced Onions.

Pani Puri.....£5.95
6 piece of crunchy pastry filled with potato and chickpeas with a tamarind sauce

Bhel Puri.....£4.50
Wonderful preparation of puffed rice mixed together with tangy chutneys. Crunchie veg and flavour garnishing.

STARTERS

All our starters our served with fresh salad & special Homemade KO Chilli and yoghurt sauces.

Prawn Puri.....£5.95
Prawns cooked with spring onions, tomatoes, Indian spices and served in thin fried bread (puri) with an abundance of coriander.

King Prawn Puri.....£6.95
King Prawns cooked with spring onions, tomatoes, punjabi spices and served in thin fried bread (puri) with an abundance of coriander.

Chicken Puri.....£4.95
Chicken cooked with spring onions, tomatoes, punjabi spices and served in thin fried bread (puri) with an abundance of coriander.

Mince Samosa.....£4.95
Home made Spiced minced lamb, peas, and potatoes flavoured with cumin, wrapped in triangular pastry and deep fried.

Nembali Chicken.....£5.95
Breast of chicken pieces, marinated, grilled and finally garnished with melting cheese, Served with fried onions, peppers, tomatoes and potatoes

Murgh Hariyali.....£4.95
Chicken cooked in tandoor marinated in a green tangy spice with a touch of green chilli.

Lahori Fish.....£6.95
Haddock Fish coated in flour,mixed with medium spices and deep fried.

Chicken Pakora.....£4.50
Chicken fillet coated in gram flour, mixed with spices and deep fried.

Onion Bajhee.....£4.50
Onions Cooked in a crispy batter and deep fried.

Vegetable Samosas.....£3.95
Home made spicy mashed potato , with mixed vegetable mixed with roasted cumin seeds wrapped in a triangular pastry, deep fried.

- Vegetable Pakora.....£3.50**
Small cubes of new potato mixed with onions and green chillies, indulged with spices, coated with gram flour and deep fried.
- Paneer Pakora.....£3.95**
Cubes of Paneer (Indian cheese) coated in freshly prepared spiced batter.
- Spiced Garlic Mushrooms.....£3.95**
Mushrooms pan fried in a garlic butter mixed with spices
- Chana Puri.....£4.95**
Chick peas cooked with spring onions, tomatoes, punjabi spices and served in thin fried bread (puri) with an abundance of coriander.

STARTERS FROM THE GRILL

All our starters are served with fresh salad & special Homemade KO Chilli and yoghurt sauces

- Piri Piri Chicken.....£5.95**
Marinated half chicken spit roasted, then flash grilled, then basted with your choice of our KO fiery Piri Piri sauces, mild, medium or spicy.
- Lamb Chops.....£5.95**
Juicy lamb chops, marinated in fresh spices and grilled to perfection (3 Piece)
- Grilled Tiger King Prawns.....£7.95**
Tiger King Prawns marinated in natural herbs, and spices roasted in the clay oven then grilled.(3 piece)
- Fish Tikka.....£6.95**
Fresh chunks of cod fillet marinated in delicate spices, chargrilled in the tandoor (3 Piece).
- Lamb Tikka.....£5.95**
Cubes of lamb cut and marinated in traditional spices, grilled over charcoal.
- Fiery Chicken Wings.....£4.95**
Delicious chicken wings marinated in spices and drizzled with piri sauce, grilled over charcoal (3 Piece)
- Tandoori Chicken.....£5.50**
Quarter Chicken, marinated in our own homemade special tandoori spice mix, yoghurt, skewered and slowly cooked in the tandoor.
- Reshmi Kebabs.....£4.95**
Spiced minced chicken kebabs, flavoured with fresh chilli and coriander, skewered to perfection in the clay oven (2 piece).
- Malai Boti.....£5.95**
Boneless succulent chicken mildly spiced, marinated in yoghurt and coriander charcoal grilled to perfection.
- Seekh Kebabs.....£4.95**
Minced lamb kebabs with chopped onions, flavoured with fresh chilli and coriander, skewered to perfection in the clay oven then grilled.
- Chicken Tikka.....£5.95**
Boneless chunks of chicken marinated in spices, ginger and fresh garlic, traditionally cooked in the clay oven then grilled.

THRILL OF THE GRILL

All our produce is carefully selected for taste and quality before being expertly cooked on our Grill all served with salad, chilli and yoghurt sauces.

K.O Ship.....£30.95

Grilled assortment of Lamb Chops, Lamb Tikka, Sheekh Kebabs, Chicken tikka, Chicken wings, Reshmi Kebabs, half baby chicken and one Tiger king prawn.

Mixed Grill.....£15.95

Our signature dish, comprising of chicken tikka, lamb tikka, sheekh kebabs, lamb chops and succulent chicken wings.

Sizzling Garlic King Prawns.....£15.95

Tiger king prawns cooked over charcoal then stir fired in garlic, onions and peppers.

Grilled Tiger King Prawns.....£15.95

Tiger King prawns marinated in natural herbs, and spices roasted in the clay oven then grilled.

Fish Tikka.....£10.95

Fresh chunks of cod fillet marinated in delicate spices, chargrilled in the tandoor.

Lamb Chops.....£10.95

Juicy lamb chops, marinated in fresh spices, yoghurt and grilled to perfection

Lamb Tikka.....£10.95

Cubes of tender lamb marinated in traditional spices, grilled over charcoal.

Piri Piri Chicken.....£9.95

Marinated whole chicken spit roasted, then flash grilled, then basted with your choice of our KO fiery Piri Piri sauces, mild , medium or spicy.

Fiery Chicken Wings.....£8.95

Delicious chicken wings marinated in spices, and drizzled with piri sauce, grilled over charcoal.

Tandoori Chicken.....£10.95

Half a chicken marinated in in our own homemade special tandoori spice mix, yoghurt, skewered and slowly cooked in the tandoor.

Reshmi Kebabs.....£9.95

Spiced minced chicken kebabs, flavoured with fresh chilli and coriander, skewered to perfection in the clay oven.

Malai Boti.....£9.95

Boneless succulent chicken mildly spiced, marinated with yoghurt and coriander, charcoal grilled to perfection, topped with cream.

Seekh Kebabs.....£9.95

Minced lamb kebabs with chopped onions, flavoured with fresh chilli and coriander, skewered to perfection in the clay oven.

Chicken Tikka.....£9.95

Boneless chunks of chicken marinated in ginger and garlic extract, traditionally cooked in the clay oven then charcoal grilled.

- Paneer Shashlik.....£9.95**
Cubes of home-made Indian Cheese, onions, green peppers and mushrooms marinated in spices, masalas and grilled to perfection.
- Chicken Steak.....£10.95**
Fillet of Chicken, marinated overnight with Kebabish spices, corrinader, and garlic, served with chips, stir fried vegetable, and a choice of peppercorn sauce or chilli sauce.
- T-Bone steak.....£14.95**
Beef Steak, tender and deliciously cooked to order, marinated with cracked black pepper served with stir fried vegetables, chips and a choice of peppercorn sauce or chilli sauce.
- Mirchi T Bone Steak.....£15.95**
Spicy Beef Steak, marinated with Kebabish delicate spices, olive oil, piri sauce served with stir fried vegetables chips, and a choice of peppercorn sauce or chilli sauce.
- Masala Fish.....£9.95**
Haddock fillet marinated with mixed herbs ,spices and Kebabish masalas, fried and served with chips.

BIRIYANIS

Basmati rice slow cooked with whole spices and herbs. Served with a choice of mixed vegetable curry sauce or yoghurt Raitha

- Chicken Biryani.....£10.95**
- Chicken Tikka Biryani.....£11.50**
- Prawn Biryani.....£11.50**
- Lamb Biryani.....£11.50**
- Lamb Tikka Biryani.....£11.95**
- King Prawn Biryani.....£13.95**
- Vegetable Biryani.....£8.50**
- K.O Special Biryani.....£13.95**
Mix of chicken tikka , lamb tikka and king prawns

LAHORI DISHES

KO Staff Dish of the Day
Dish of day ask staff for details

- Nihari.....£11.95**
Lamb shank cooked in a pressure cooker, very tender, with lots of spicy curry sauce, served along with matchsticks of ginger, lemon wedges and tiny fiery chopped green chillies.
- Haleem.....£10.95**
Shredded lamb cooked with whole wheat germ, lentils and spices, cooked over a day until all the ingredients melt into one. An original dish from the times of Mughal emperors.

- Bindi lamb on the bone.....£11.50**
Lamb cooked with okra in delicate fresh, Indian spices, onions, ground spices in a medium sauce.
- Karahi Chicken or Lamb on the bone.....£11.50**
Chicken or lamb on the bone cooked up in a wok with an aromatic blend of garlic, onions, ginger, tomatoes, mixed spices and coriander.
- Karahi Chicken or Lamb.....£10.95**
Chicken or lamb boneless cooked up in a wok with an aromatic blend of garlic, onions, ginger, tomatoes, mixed spices and coriander.
- Chicken or lamb Achari.....£10.95**
Chicken or Lamb cooked with a delicate blend of fresh, Indian spices, onions, bullet chilli finished off with an abundance pickle spices(Achar)
- Lamb Chop Karahi.....£11.50**
Marinated Lamb chops grilled on charcoal, cooked in a piping hot wok with tomato, ginger, garlic, garam masala & whole spices .
- Desi Saag.....£8.95**
Fresh mustard leaves steam cooked with ground spices, onions, chillies and herbs and fried with garlic and ginger.
- Desi Saag Chicken or lamb.....£10.95**
Boneless chicken or lamb pieces cooked with fresh mustard leaves, onion, ground spices and delicate herbs fried in garlic and ginger.
- Desi Saag Paneer.....£10.95**
Sauted Paneer (Indian cottage cheese) cooked with fresh mustard leaves, ground spices, onion and chilli fried in garlic and ginger.
- Desi Shimla Chicken or lamb£10.95**
Chicken or Lamb cooked real traditional style, with peppers, chopped tomatoes and ginger in a medium sauce .
- Keema Mutter.....£10.95**
Minced lamb and green peas flavoured with cardamom and fenugreek cooked in traditionally Punjabi style.
- Kemma Aloo.....£10.95**
Minced lamb and spiced Bombay potatoes flavoured with spices, fenugreek and fresh herbs.
- Fish Karahi.....£10.95**
Pan fried - Cod fillet cooked up in a wok in fresh tomatoes, ginger, green chillies and fragrant coriander.

OLD FAVOURITES

(A) Chicken.....	£9.95
(B) Chicken Tikka	£10.50
(C) Lamb.....	£10.95
(D) Lamb Tikka.....	£11.50
(E) Prawn.....	£9.95
(F) King Prawn.....	£12.95
(G) Vegetable.....	£8.50
(H) Paneer.....	£8.95

Korma

A very delicately sweet and creamy dish

Dopiaza

Plenty of onions, applied with range of spices that are medium .

Bhuna

A traditional Pakistani dish cooked in a tasty sauce of onions, green herbs, tomatoes and delicate spices, medium strength.

Pathia

A sweet and sour dish prepared with garlic, delicate spices and tomato puree.

Dhansak

A beautiful combination of spices cooked with yellow lentils, garlic and lemon.

Roganjosh

A Kashmiri delicacy cooked with a fusion of fresh tomatoes, garlic and onions.

Madras

Most popular madrasi dish prepared with garlic and a touch green chillies, hot and spicy

CHEFS SPECIALITIES

(A) Chicken.....	£10.95
(B) lamb.....	£10.95
(C) Prawn.....	£10.95
(D) King Prawn.....	£12.95
(E) Vegetable.....	£8.50
(F) Paneer.....	£8.95

Jhalfrezie

A colourful dish with green chillies, peppers, tomatoes and onions tossed in a blend of masala garnished with fresh coriander.

North Indian Chilli Garlic

A delicately medium hot dish cooked with hot green chillies, an abundance of garlic, garnished with fresh coriander.

Butter

A delicious flavoursome dish made with butter, garlic and light Punjabi spice, medium hot.

Tikka Masala

Almond powder mixed with Tandoori sauce, then cooked with fresh cream, Mild

Garlic Masaladar

Cooked in delicious garlic sauce, with tomatoes, green chilli, onions, green pepper and spices

Palak

Fresh spinach cooked with garlic, fresh herbs and a touch of yoghurt

Jaipuri

A potent fusion of peppers, onions, ginger, garlic, green chillies, fried mushrooms simmered in Jaipuri spices

Makhani

A rich butter sauce cooked with cream, mild and sweet taste.

Chasni

A rich creamy and tangy sauce, mild and sweet taste.

TAWA SPECIALS

The Taste of Tawa is a unique cooking experience, using authentic Punjabi ingredients, cooked in a flat, concave, circular griddle made of cast iron, these dishes are tantalizingly tangy and tasty looking, stir fried in our special tawa sauce.

Chicken Tawa.....£9.50

Sliced Chicken Tikka pieces cooked with peppers, chopped onions and garlic.

Lamb Tawa.....£10.95

Sumptuous Lamb Tikka cooked with peppers, chopped onions, and garlic.

Fish Tawa.....10.50

Fillets of Cod Pan Fried, cooked with peppers, chopped onions, and garlic.

Vegetable Tawa.....£7.95

An assortment of mixed vegetables cooked with peppers, chopped onions, and garlic.

Chicken Chilli Tawa.....£9.95

Sliced Chicken Tikka pieces cooked with Fresh green chilli, chopped onions, and garlic.

Lamb Chilli Tawa.....£11.50

Sliced Lamb Tikka pieces cooked with Fresh green chilli, chopped onions, and garlic.

King Prawn Tawa.....£12.95

Pan fried King Prawns, cooked with peppers, chopped onions, and garlic.

Accompaniments

Plain Popadam.....£0.95

Spicy popadam.....£0.95

Onion Salad.....£2.50

Raitha.....£1.95

Yoghurt mixed with cucumber, tomato, red onion and delicately spiced with cumin seed

- Kachumber Salad.....£3.50**
Salad combining, diced cucumber, tomatoes, red onion, with a lemon and mint dressing
- Punjabi Salad.....£3.50**
A traditional North Indian Salad, full of chunky goodness, combining onions, cucumber, tomatoes , fresh coriander, green chillies tossed with freshly squeezed lemon juice.
- Mixed Salad.....£2.50**
A mix of onions, cucumber, tomatoes
- Pickle Tray.....£3.50**
Spiced onions, mango chutney, mixed pickle and mint coriander chutney
- French Fries.....£2.50**
- Masala Fries.....£3.50**
Fries lightly dusted with our special KO spices and lemon juice.

VEGETERIAN

- Paneer Karahi.....£9.95**
Cubes of Paneer cooked with mixed spices, garlic and ginger in a medium sauce
- Mutter Paneer.....£9.95**
Cubes of Paneer cooked with green garden peas, mixed spices, herbs, garlic and ginger
- Palak Paneer.....£9.95**
Fresh Spinach leaves & sauted Paneer cooked in ground spices
- Dal Makhni.....£9.95**
Whole urd lentils cooked in a light creamy , onion & garlic sauce with spices over a long period to ensure the flavours infuse

SIDE

MAIN

- Aloo Gobhi.....£4.50.....£8.50**
Cauliflower and diced new potatoes, cooked in a tangy garlic & Tomato sauce with cumin and fresh coriander
- Lahori Channa.....£4.50.....£8.50**
Chickpeas cooked overnight with onion, garlic , ginger & cumin, a delicious market food dish
- Bhindi Bhaji£4.50.....£8.50**
Fresh Okra cooked with sliced onions, ginger and garam masala
- Mushroom Bhaji.....£4.50.....£8.50**
Sliced mushrooms cooked in a mixture of garlic, garam masala, to create a delicious soft texture.
- Saag Aloo.....£4.50.....£8.50**
One of the most popular dishes , comes with fresh spinach and potatoes, that is cooked with chilli, coriander and garlic
- Bombay Aloo.....£4.50.....£8.50**
Sauted Potatoes cooked with tomatoes, ginger and garlic

Tarka Dal	£4.50	£8.50
Yellow lentils, spiced with turmeric, garlic and green chillies, sizzled with chopped garlic, this lentil dish is perfect for those looking for pure flavours		
Sabzi Bhaji	£4.50	£8.50
A variety of garden fresh vegetables cooked a delicately spiced masala sauce		
Aloo Baigan	£4.50	£8.50
Potatoes and fresh aubergene cooked in a mildly spiced masala sauce		

RICE

Boiled Basmati Rice	£2.95
Pilau Rice	£3.25
Special Fried Rice	£3.50
Egg and peas	
Mushroom Rice	£3.50
Vegetable Rice	£3.50
Keema Rice	£3.95
Spiced Mince Meat	

BREADS

Freshly baked in the Clay oven

Naan	£2.50
Garlic Nan	£3.25
Rogani Nan	£3.25
Sesame Seeds	
Peshawari	£3.25
Almonds, sultanas, coconut, a delicate sweet flavour	
Cheese	£3.25
Cheese & Garlic	£3.50
Chilli & Coriander	£3.50
Fresh green chillies and coriander	
Keema	£3.50
lightly spiced minced lamb	
Paratha	£2.95
Crispy whole wheat layered bread sizzled on the thawa (griddle)	
Aloo Paratha	£3.50
Crispy whole wheat layered bread stuffed with lightly spiced potatoes sizzled on the thawa(griddle)	
Lachaa Paratha	£2.95
Whole wheat bread flavoured with butter and cooked in the clay oven	
Tandoori Roti	£1.75
Whole wheat bread baked in the clay oven	
Chapatti	£1.50
A thin whole wheat bread cooked on the traditional thawa(griddle)	

**Some fish dishes may contain bones.
Some dishes may contain traces of nuts
If you have any allergy, please inform a member of staff.**