

SABZI MANDI

VEGETABLE MARKET

RIPE MANGO CURRY | 6

Chunks of fresh ripe mango, curry leaves, mustard seed.
An authentic mangalorean style. A must try.

PALAK KOFTA | 6 | D, N

Spinach dumpling stuffed with cottage cheese and potato served
in a creamy cashew sauce.

GREEN CHILLI PAKODA || | 4.5

Stuffed jalapeno peppers deep fried with spiced gram flour batter coating.

BAIGAN BHARTA | 6

Mashed aubergine sauted with onion, ginger, garlic tomato and green peas
- A North India speciality.

ALOO GOBI | 5.5

Cauliflower and potatoes, stir fried - A all time favourite.

TAJA BHINDI MASALA | 6

Tender Okra, stir fried with onions, herbs and spices.

DAL | 5.5

T & C signature Dal Makhani, **black lentils** [D] **OR** tempered **yellow Lentils**, tadka dal.

JEERA ALOO | 5.5

An irresistible dish of spiced potatoes with cumin seeds.

ALOO CHANA MASALA | 5.5

Softened chick peas and potatoes in gentle spices topped with fresh coriander.

SUBZI-E-BAHAR | 5.5

Mixed vegetable in a thick gravy **OR** makhani sauce [D, N].

PALAK KE SAATH | 6

Spinach puree with delicate spice

- In a choice of potato, mushroom or paneer [homemade Indian cottage cheese D].

MUTTER PANEER | 6 | D

Green peas with homemade Indian cottage cheese curry.

INDIAN BREADS FROM TANDOOR

NAAN | 3 | D, G

Leavened clay oven baked bread.

THYME & CHILLI NAAN | 4 | D, G

A perfect marriage of thyme, flaked chillies and Indian bread.

KEEMA NAAN | 3.5 | D, G

Stuffed with spiced lamb mince.

KULCHA | 3.5 | D, G

Onion and coriander.

PESHWARI NAAN | 3.5 | N, G, D

Stuffed with coconut, raisin and cashew nuts.

GARLIC NAAN | 3 | D, G

Fresh garlic flavoured naan.

CHEESE AND ONION NAAN | 4 | D, G

Stuffed cheese and onion.

ROTI | 2.5 | G

Wholemeal flat bread cooked in clay oven.

PARATHA | 3 | D, G

Plain - mint - aloo [stuffed potatoes].

BREAD BASKET | 8 | D, G

Garlic naan - roti - peshwari naan.

RICE & BIRYANI'S

BIRYANI

From the foothills of the Himalayas, the naturally fragrant basmati rice is
enhanced with cinnamon, cardamom and star anise and layered with delicately
spiced meat or seafood - served with cucumber raita.

VEGETABLES 10 | CHICKEN 11.5 | LAMB 12.5 | PRAWN 14
KING PRAWN 15 | SEAFOOD 16

RICE

PULAO / STEAMED | 3.5

Saffron flavoured or plain rice.

KHUMB CHAWAL | 4

Basmati rice stir fried with mushroom & Indian herbs.

PALAK CHAWAL | 4.5

Basmati rice cooked with spinach and Indian herbs.

SUBZI CHAWAL | 4

Stir fried mix vegetable rice.

ACCOMPANIMENTS

PINEAPPLE **OR** CUCUMBER RAITA | 3.5 | D

PLAIN **OR** SPICY PAPAD | 1

HOMEMADE CHUTNEYS TRAY | 2 | D PICKLE | 0.70

DESSERTS MENU

THESE MIGHT BE A TRACE OF NUTS, GLUTEN OR DAIRY.

HOME MADE DESSERTS

CHOCOLATE SAMOSA | 6

Our chef speciality dark chocolate wrap in a pastry shell, served with raspberry sorbet.

NARIYAL LADOO | 5.5

Coconut roundels made with desiccated coconut and evaporated milk,
served with mocha coffee ice cream.

GULAB JAMUN | 6

Spongy milky balls soaked in rose scented syrup, served warm with vanilla ice cream.

FROZEN DESSERTS

KULFI | 5

Choice of mango or pistachio flavour indian milky ice cream.

NARANGI | 5.5

Orange sorbet.

NARIYAL | 5.5

Coconut ice cream.

TWO SISTERS | 5.5

One scoop of vanilla ice cream and mocha coffee ice cream.

WE ALSO HAVE SISTER RESTAURANTS IN EMSWORTH AND BIRDHAM

DARBAR

36-38 North Street,

Emsworth PO10 7DG

☎ 01243 430095

✉ contact@royaldarbar.co.uk

🌐 www.royaldarbar.co.uk

THYME & CHILLIES

Birdham Road, Apuldram,

Chichester, West Sussex, PO20 7EH

☎ 01243 784068

✉ enquiries@thymeandchillies.co.uk

🌐 www.thymeandchillies.co.uk

COLLECTION ONLY

THYME & CHILLIES

AUTHENTIC INDIAN CUISINE

TAKEAWAY MENU

To Order Please Call:

01243 778881

Ask our staff about today's Chef
Specials or Visit our website

www.thymeandchillies.co.uk

All our dishes are freshly made by our
professional Chef's from India

Restaurant opening times:

Mon - Sat (Lunch): 12.00pm to 2.30pm

Mon - Sat (Dinner): 5.30pm to 11.00pm

Sunday (Lunch): 12.00pm to 2.45pm

Sunday (Dinner): 5.30pm to 10.00pm

Thyme & Chillies

149 St. Pancras, Chichester PO19 7SH

CHECK OUR WEBSITE FOR **VEGAN MENU**

STARTERS

VEGETARIAN

AVOCADO – POMEGRANATE CHAAT | 6 | D G

Vegetable samosa with layers of avocado, potato, chickpea, pomgranate, yogurt, mint & tamarind. A popular Delhi street food.

SOYA SHEEK KEBAB | 5.5

Soya bean mince marinated with Indian spices. A delicious and healthy **vegan** appetizer.

PALAK [SAAG] ALOO SAMOSA | 5.5 | G

Light flaky pastry stuffed with spinach and potatoes.

PAKORA | 5

Crispy onion fritters served with tamarind chutney.

CRISPY CHILLI PANEER | 6 | D

Chunks of Indian cottage cheese sautéed with red onion, green chilli, soybean sauce and capsicum.

MEAT & SEAFOOD

TIRANGA | 7 | D

House special three different flavoured chicken tikkas served with fresh mint chutney.

KAMASUTRA | 6.5

Lamb & chicken minced together marinated with chef special spices, cooked in tandoor.

HERA-PHERI | 7

Hot and spicy of chicken mince dumplings marinated with zing of lemon, garlic, ginger and Indian spices.

BATAK SAMOSA | 6 | G

Duck samosa served with fresh mint & coriander chutney.

THREE WAY TIKKA'S | 8 | D

Chicken – lamb – king prawn cooked in tandoor served with fresh mint chutney.

CHEF'S SPECIAL CALAMARI | 7 | G

Squid with chillies and lime. All time favourite.

TANDOORI DILL SALMON | 7.5

Fresh salmon marinated with dill & mustard served with chef's special plum chutney.

KASUNDI JHEENGA | 8 | D

King prawn marinated in a mustard based mix, finished in the tandoor. A speciality from West Bengal.

MURG SELECTION

CHICKEN

DELHI STYLE MURG MAKHANWALA | 10.5 | D N

Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander.

PISTACHIO | 11 | D N

An unusual and irresistible korma with ground pistachio nuts, in mild and creamy sauce.

MURG METHI | 10.5 | D

Chicken tikka cooked with fresh fenugreek leaves and ginger, garlic, lemon sauce.

MURG CHETINAD | 11

A popular south Indian delicacy from Madras, chicken cooked with spices & coconut cream.

MURG PALAK | 10.5

Murg palak is a classic Indian combination of chicken in spinach sauce. A favourite from Punjab.

KORI GASSI | 11.5

Mangalorean style chicken curry in a delicious coconut and red chilli based sauce, It has a lovely blend of various fragrant spices.

PUNJABI MURG KADAI | 10.5

Chicken tikka cooked with bell peppers, onion, tomato in a thick gravy.

MURG CHOLAY | 10.5

Chicken cooked with chick peas is traditional north Indian style dish.

MEAT SELECTION

NARGISI KOFTA | 12.5 | D

Lamb meat balls stuffed with goat cheese, topped with medium spiced gravy.

GOSHT MUGLAI | 12 | D, N

Tender diced lamb cooked in a mild creamy cashew nut based curry sauce, typical Korma as you get in India.

KOSHA MANGSHO | 12

Chunks of lamb cooked in an onion, ginger, garlic gravy with handsome portions of tomato, yogurt and mustard oil. A very popular dish of Kolkata.

PAHADI GOSHT | 11.5

Lamb cooked in a coriander and mint flavour base curry. A Himalayan delicacy.

KASHMIRI NALLI | 15

Slow cooked spiced lamb shank, Rogan Josh sauce. A Kashmir speciality.

METHI KEEMA MUTTER | 10

Lamb mince with peas and fresh fenugreek leaves with Garam Masala spices.

RAILWAY GOAT | 15.5

Tender pieces from leg of kid goat in a medium spiced gravy, served with broccoli thoran and saffron flavoured rice.

GOAN PORK CURRY | 13.5

This traditional goan curry is made with pork meat slow cooked with various spices, kokum, garlic, ginger and chillies.

All prices are inclusive of 20% VAT.

SHOULD YOU HAVE ANY FOOD **ALLERGIES** PLEASE MAKE OUR STAFF AWARE WHEN ORDERING.

G – GLUTEN, D – DAIRY, N – NUTS



Major credit cards accepted. All prices inclusive of V.A.T.
Prices may be subject to change.

FROM THE OCEAN

KERALA ALLEPY FISH CURRY | 13

A traditional kerala delicacy, tilapia fillets cooked in coconut cream sauce flavoured with curry leaves & spices, served on a banana leaf.

NILGIRI JHINGA | 13.5

King prawns in mint, coriander and chilli curry. A House speciality.

CHINGRI MALAI CURRY | 14

West Bengal's popular curry of king prawns cooked with coconut milk and flavoured with spices.

KEKDA MASALA | 13.5

Crab claws in medium spiced flavoured sauce. Traditional East Indian speciality.

JHINGA – E – BAHAR | 15.5

Tandoori king prawns cooked with pepper, onion, tomatoes and chillies.

SEAFOOD MOILEE | 16.5

King prawn, salmon, calamari & tilapia fish in coconut curry, flavoured with green chilli, curry leaves and turmeric – A famous seafood curry from Kerala.

TANDOORI RATANS

TANDOOR

– INDIAN CLAY OVEN HEATED WITH CHARCOAL

ALL TANDOOR DELICACY SERVED WITH SALAD AND FRESH MINT CHUTNEY

RAJA RANI TIKKA | 12.5 | D

Succulent pieces of chicken tikka in two different marinade of hung curd, spices and ginger garlic paste.

BIHARI BOTI TIKKA | 11

Boneless lamb chunks, marinated with yoghurt, spices & mints.

HARIYALI MURG TIKKA | 10 | D

Coriander, mint and spinach marinated chicken tikka.

AJWAINI MACHLI | 12 | D

Tilapia fillets marinated in carom seeds, yoghurt, garlic & ginger paste and cooked over a charcoal.

TANDOORI MURG | 10 | D

All time favourite slow cooked tandoori chicken.

THYME & CHILLIES SHASHLIK | 13 | D

Chicken and lamb pieces marinated, peppers, onions, tomatoes grilled on a hot charcoal.

TANDOORI JHEENGA LASOONI | 14.5 | D

King prawn marinated with yogurt, garlic & ginger paste with chef's special spices.

TANDOORI SUBZI | 10.5 | D

Paneer [Indian cottage cheese], mushrooms, broccoli, baby potato, tomato and onion grilled with fennel seeds and spices.

MIXED PLATTER | 17 | D

Ajwaini machli, murg tikka, sheek kebab, tandoori chicken served with a butter nan.

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