

KHYBER SPECIAL STARTERS

- Chilli Chicken Wings** £6.50
Chilli marinated chicken wings, served hot and spicy
- Halim Soup** £6.95
Lemon and coriander infused lamb in a lentil garlic soup, served with Indian bread
- Lamb Shashlik Cutlets** £8.50
Marinated lamb chops cooked in the tandoor, garnished with onion, pepper and tomatoes
- Chilli Fried Calamari** £7.95
Squid infused with our unique blend of herbs and spices, pan fried with fresh green chillies
- Telaphia Birhan** £7.95
Telaphia fish, pan fried in a light turmeric and coriander spice, served with caramelised onions
- Lamb Chilli Ribs** £8.50
Soft lamb rib grilled in a honey, chilli glaze
- Tetul Mixed Special Wrap** £6.95
Succulent pieces of chicken and lamb tikka cooked with crunchy green peppers, onion and a tangy tamarind sauce, served in a fresh wrap
- Delhi Khumbee** £6.50
Garlic mushrooms infused with Indian cream cheese and spinach, served with Indian filo bread
- Chilli Paneer** £5.95
An authentic Indian cheese twice cooked, initially barbecued in the tandoor, then stir fried with a sweet and sour chilli sauce. Served with an assortment of peppers
- Bombay Tikka Pie** £7.95
Tamarind spiced chicken tikka with coriander, onion and pepper filling, encased in a bombay potato spiced top

TRADITIONAL APPETISERS

Chicken Tikka	£4.75	Prawn Cocktail	£4.95
Lamb Tikka	£4.75	Prawn Puree	£5.95
Tandoori Chicken	£4.75	King Prawn Butterfly	£6.95
Sheek Kebab	£4.75	King Prawn Mango	£7.25
Mixed Kebab	£5.95	Puree	
Onion Bhajee	£3.95	Aloo Chatt	£4.50
Somosa	£3.95	Chicken Chatt	£5.75
(Lamb or Vegetable)		Zeera Chicken	£5.75
Chicken Pakora	£5.95	Reshmi kebab	£5.95

CLAY OVEN SPECIALS (TANDOOR)

Marinated in fresh herbs and spices then cooked in the tandoor

Chicken Tikka	£8.50	With grilled tomato, onion and capsicum	
Lamb Tikka	£8.50	Chicken Shashlik	£9.50
Garlic Tikka	£8.95	Lamb Shashlik	£9.50
Tandoori Chicken (half)	£8.95	King Prawn Shashlik	£13.95
Tandoori King Prawn	£13.95		
Tandoori Mix Grill	£13.95	A selection of chicken, lamb and sheek kebab, tandoori chicken and naan bread	

HOUSE SPECIALS

- Lasuni Roast** £12.95
Bengal spiced chicken drumsticks cooked with whole smoked garlic in a tomato, onion and fenugreek dry gravy sauce
- Lucknow Chilli Murgu** £12.95
Chicken cubes cooked with green chillies. Served with onion and bell pepper strips in a tamarind pickle sauce
- Lamb Naga Xacuti** £13.95
Naga jolokia infused lamb. Cooked with red kidney beans in a sweet & sour garlic, coriander sauce
- Mita Mangsho** £13.95
Tender beef cooked in a garam masala, bayleaf, cumin and onion sauce with cubed sweet butternut squash. Medium hot
- Bullet Chilli and Garlic** £12.95
Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs
- Jalali Khana** £12.95
Grilled chicken and lamb, cooked with fresh mint, coriander, cardamon and cloves in a sweet & sour butter sauce with a hint of tamarind
- Jal Jul Chicken Chops** £13.95
Pieces of chicken cooked with onion, green peppers, fresh natural yogurt, fresh green chillies and coriander. Served fairly hot
- Khyber Special Chops** £16.95
Lamb chop grilled with onion, green peppers and a selection of herbs and spices. Served medium hot
- Murgh E Azam** £13.95
Chicken tikka cooked with minced lamb, onion, green peppers and herbs and spices. Highly flavoured, served medium hot
- Rangeela Khana** £12.95
Chicken and lamb tikka cooked with fresh spinach. Simmered in a medium hot sauce with fresh ginger and fenugreek leaves to add an aromatic taste
- Tandoori Anarkali** £14.95
A selection of chicken, lamb, tandoori chicken and king prawn in a medium hot sauce. Served in a cast iron dish with seasonal green vegetables
- Deshi Mango** £11.95
Succulent pieces of chicken or lamb cooked in a mango sauce for a unique taste

SEAFOOD SPECIALS

- Coxbazar-Er-Jhinga** £19.95
Pan fried baby lobster cooked with bay leaves and fresh garam massala, prepared with vegetables
- Mango Sea Bass** £16.95
A half sea bass cooked in a traditional Bengali way with cauliflower and mango sauce. A very special dish for lovers of fish
- Jal-Jul-Jhinga** £18.50
King prawns cooked in the tandoor, garnished with onion, green peppers, fresh natural yogurt, fresh chillies and coriander. Served fairly hot
- Ghinga Rajshahi** £18.95
Spiced king prawns with a touch of tamarind, blended with chicken mince. Medium to hot
- Mishali Jule** £16.95
Pan fried turmeric spiced seabass. Served in a fresh tomato, garlic and coriander broth with onion seed
- Machli Terang** £15.95
Bengal spiced telapia, served with sliced turmeric onions in a sweet & sour tomato and coriander sauce

VEGAN SPECIALS

- Annaz Bazar** £8.50
Pumpkin and red kidney beans cooked in a cumin, coriander and bayleaf sauce. Served with smoked ginger strands and whole garlic. Medium hot
- Chilli Chana Sag** £8.50
Naga chilli cooked with chickpeas and spinach with onion and bell pepper strips. Served in a garlic broth
- Makni Potli** £8.50
Dry roasted potatoes cooked in a pea and cauliflower Indian coconut cream and onion sauce
- Rajasthani Shubzi** £8.50
Lightly spiced okra, asparagus and broccoli cooked in a traditional bhuna sauce with coriander and garlic

PANEER

- Paneer Makhni Massala** £8.95
Cottage cheese cooked in a mild butter sauce with honey and almond
- Kharai Paneer** £8.95
Cottage cheese, spinach, mushrooms and a mix of fresh vegetables served in a karahi sauce

BIRIANIS

Spiced basmati rice, garnished with egg and tomato. Served with vegetable sauce

Khyber Special Biriani (Chicken/Meat)	£11.95	King Prawn Biriani	£13.95
Chicken & Mushroom	£10.50	Keema Biriani	£9.95
Chicken Tikka Biriani	£10.95	Chicken Biriani	£9.95
Lamb Tikka Biriani	£10.95	Lamb Biriani	£9.95
Prawn Biriani	£11.95	Vegetable Biriani	£8.50
		Mushroom Biriani	£8.50

BALTI

Cooked medium hot with special herbs and fresh Coriander. Highly flavoured and exotically rich in spice

Balti Chicken	£8.95	Balti Prawn	£9.95
Balti Lamb	£8.95	Balti King Prawn	£13.95
Balti Ginger Chicken	£9.25	Balti Chicken or Lamb Tikka	£10.50
Balti Keema	£8.95	Balti Vegetables	£7.95

Any additional vegetables £1.00 extra

JALFREZI

Cooked with fresh green chillies, fresh coriander and special herbs and spices. Served medium to hot

Chicken Jalfrezi	£9.95	King Prawn Jalfrezi	£13.95
Lamb Jalfrezi	£9.95	Vegetable Jalfrezi	£8.95

KORAI

Individual pieces marinated and cooked in the tandoor with fresh herbs. Served with a thick spicy sauce of peppers and tomatoes

Korai Chicken	£9.95	Korai King Prawn	£13.95
Korai Gust (lamb)	£9.95	Korai Vegetable	£8.95

MASSALA

Fairly mild, cooked with cream and nuts

Chicken Tikka Massala	£9.95	Lamb Tikka Massala	£9.95
Chicken Tikka Bhuna Massala	£10.95	King Prawn Tikka Massala	£13.95
Massala spiced chicken tikka, cooked in an onion, capsicum, tomato, seasoned sauce. Medium hot		King prawn marinated and cooked in the tandoor, then cooked in fresh cream and special sauce	
		Vegetable Massala	£8.95

BEEF

Beef Curry	£10.95	Beef Jalfrezi	£10.95
Beef Chilli	£10.95	Beef Korai	£10.95

PASSANDA

Cooked with fresh cream, cultured yogurt and almond powder

Chicken Passanda	£9.95	King Prawn Passanda	£13.95
Lamb Passanda	£9.95	Vegetable Passanda	£8.95

SAG

Medium hot curries with spinach

Chicken Sag	£8.95	Prawn Sag	£9.95
Lamb Sag	£8.95	King Prawn Sag	£12.95
Chicken or Lamb Tikka Sag	£9.95	Vegetable Sag	£7.95

TRADITIONAL CURRIES

Chicken	£7.95	Prawn	£8.95
Lamb	£7.95	King Prawn	£11.95
Chicken or Lamb Tikka	£9.50	Vegetable	£6.95
Beef	£9.95		

Bhuna

Very spicy but medium hot, slow cooked with thick gravy

Ceylon

Hot and sour with coconut

Dhansak

Slightly hot, sweet and sour, well spiced and cooked with lentils

Dupiaza

Well spiced, medium hot with fried onions and green peppers

Korma

Very mild, cooked in a rich sauce of almonds, spices and cream

Madras

Sour and slightly hotter than medium

Malaya

Medium to mild, cooked with lychees, bananas and pineapple

Methi

Very spicy but medium hot, slow cooked with thick sauce and fresh Indian herbs

Patia

Slightly hot, sweet and sour, well spiced and cooked in thick gravy

Phal

Extremely hot and highly flavoured

Rogan Josh

Medium hot, well spiced and cooked in butter and thick gravy with fried tomato and capsicum on top

Vindaloo

Very hot spiced curries with potatoes

Medium Curries

Bombay Chicken	£7.75
Keema Peas	£8.25

Add mushrooms to any Traditional Curry for an additional £1.00 (eg.Chicken & Mushroom Curry £8.95)

Food Allergy or Intolerance

We welcome enquiries from our customers who wish to know whether any meals contain particular ingredients, please ask and we will be happy to help.

Please inform your waiter *before placing your order*, if anyone in your group has a peanut or other food allergy/intolerance

VEGETABLE SIDES

Bombay Aloo	£4.50	Cauliflower Bhaji	£4.50
Mottor Paneer	£4.50	Mushroom Bhaji	£4.50
Sag Aloo	£4.50	Sag Bhaji	£4.50
Sag Paneer	£4.50	Chana Massala	£4.50
Asparagus Bhaji	£4.50	Dry Vegetables (Mixed)	£4.50
Bindi Bhaji (Okra)	£4.50	Tarka Dal	£4.50
Brinjal Bhaji (Aubergines)	£4.50	Dhai Raita	£2.50
Broccoli & Sweetcorn Bhaji	£4.50	Any Side Sauce	£4.95

RICE SIDES

Boiled Rice	£2.75	Keema Fried Rice	£4.95
Pilao Rice	£2.95	Peas Pilao Rice	£3.95
Egg Fried Rice	£3.95	Chicken Fried Rice	£6.95
Special Fried Rice	£3.95	Garlic Rice	£3.50
Mushroom Fried Rice	£3.95	Sag Fried Rice	£3.95
Vegetable Fried Rice	£3.95	Fried Rice	£3.50

BREAD SIDES

Tandoori Nan	£2.95	Cheese Nan	£3.50
Tandoori Keema Nan	£3.50	Chilli Nan	£3.50
Peshwari Nan	£3.50	Tandoori Roti	£2.95
Kulcha Nan	£3.50	Paratha	£2.95
Garlic Nan	£3.50	Stuffed Paratha	£3.50
Chilli Cheese Nan	£3.50	Chapati	£1.50
Keema Cheese Nan	£3.95	Papadom	£0.95
Garlic Cheese Nan	£3.50	Massala Papadom	£0.95
Garlic Coriander Nan	£3.50		

ENGLISH DISHES

Steaks

Served with mushrooms, chips & peas	
T-Bone Steak	£18.95
Sirloin	£16.95

Fried & Battered

Served with chips, peas & tomato	
Fried Chicken	£9.95
Golden Scampi	£9.95

Omelette & Chips

Plain Omelette	£6.95
Cheese Omelette	£7.95
Mushroom Omelette	£7.95
Chicken Omelette	£8.95

Sides

Green Salad	£2.95
Fried Mushrooms	£4.25
Chips	£2.95

FOOD ALLERGY WARNING

If you suffer from a peanut or any other allergy please inform us before ordering. Be advised that food prepared on our premises may contain these ingredients: Nuts, Peanuts, Egg, Milk, Fish, Crustacea, Molluscs, Celery, Lupin, Mustard, Cereals containing Gluten, Sesame Seed, Soya and Sulphur Dioxide.

The Khyber
INDIAN RESTAURANT

Functions • Set Banquet Meals for Groups • Event/Outside Catering

www.theKhyber.co.uk

All credit and debit cards accepted. All prices include VAT



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The Home of Good Curry