KHYBER Signature STARTERS

Khyber Special Platter Per person 10 A mix of chicken, lamb, king prawn and vegetable	0.95
Massala Fish Bengal spiced talepia, caramelised onions	9.95
Loaded Bhajis v Crispy loaded onion, cheese bhajis	7.95
Chilli Paneer v Barbecued sweet and sour paneer cubes	8.95
Lamb Shashlik Cutlets Company	0.95
Stir fried king prawn garnished with parsley, garlic, paprika	0.95
and turmeric Tetul Mixed Special Wrap Tamarind infused chicken and lamb wrap	9.95
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	8.95
	8.95

CLASSIC APPETISERS

Chicken Tikka	6.50	Lamb Somosa	4.95
Lamb Tikka	6.50	Vegetable Somosa v	4.95
Tandoori Chicken	6.50	Prawn Puree	8.95
Sheek Kebab	6.50	Chicken Chatt	7.95
Onion Bhajee v	4.95	Chicken Pakora	6.95
Prawn Cocktail	7.95		

CLAY TANDOOR MAINS

Marinated in fresh herbs and spices, cooked in the tandoor

Gnicken Tikka	11.95		
Lamb Tikka	11.95	Shashliks	
Tandoori Chicken	11.95	Served with grilled ton onion and bell pepper	
Tandoori Mix Grill	17.95	Chicken Shashlik Lamb Shashlik	13.95 13.95
Chicken, tandoori chicken, and sheek kebabs served w		King Prawn Shashlil	
bread			
Royal Medley Mix Grill		Paneer Shashlik v	13.95
Chilli wings, lamb chops, to sheek kebab and king praw			

BIRIANIS

served with naan bread

Spice infused basmati rice, garnished with egg and tomato.

Served with tarka dal or vegetable sauce

Khyber Special Biriani 16.95	Lamb Biriani	13.95
(Mix of chicken & lamb)	Chicken Biriani	13.95
Lamb Tikka Biriani 14.95	Tandoor King Prawn	22.95
Chicken Tikka Biriani 14.95		

If you don't see your favourite dish on the menu...
just ask and we will prepare it for you!

KHYBER Signature SPECIALS

NO KHYBER Signature SPECIALS	
Murghi Nimbali) 1	6.95
Grilled chicken with onions and bell peppers in a kashmiri chilli	
sauce with a cheese and coriander topping	
Jalali Khana 1 0 0 0 0 0 0 0 0 0	6.95
Grilled chicken and lamb, cooked with fresh mint, coriander,	
cardomon and cloves in a sweet & sour butter sauce with a hint of tamarind	
Jalfrezi 1 Chicken or lamb cooked with fresh green chillies, fresh coriander	3.95
and special herbs and spices. Served medium to hot	
[] [] [] [] [] [] [] [] [] [
Tandoori cooked King prawns garnished with onion, green peppers,	3.95
fresh yogurt, fresh chillies and coriander. Served fairly hot	
Lasuni Beef 10000001	2050
Bengal spiced beef cooked with whole smoked garlic in a tomato,	0.00
Onion and fenugreek dry gravy sauce () () () () ()	
Butter Chicken	4.95
Bengal spiced beef cooked with whole smoked garlic in a tomato,	00
onion and fenugreek dry gravy sauce	
Malabar Fish (1.95
Bengal spiced telapia, served with sliced turmeric onions in a	
sweet & sour tomato and coriander sauce	
Kharai Paneer Ny 0000000	2.95
Cottage cheese, spinach, mushrooms and a mix of fresh vegetables served in a karahi sauce	
serveu iii a kararii sauce	
SPECIAL Jawa DISHES	
SPECIAL Tawa DISHES	6.95
Rangeela Khana 1	6.95
Rangeela Khana Chicken and lamb tikka cooked with fresh spinach. Simmered in a medium hot sauce with fresh ginger and fenugreek leaves to add	6.95
Rangeela Khana 1	6.95
Rangeela Khana 1	6.95
Rangeela Khana 1	
Rangeela Khana 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs	
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous	6.95
Rangeela Khana 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 Bullet Chilli and Garlic Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi Breast of chicken cooked in a subtly spiced sauce complemented with saag and paneer	6.95
Rangeela Khana 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1 Breast of chicken cooked in a subtly spiced sauce complemented	6.95
Rangeela Khana 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 Bullet Chilli and Garlic	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1 1 Breast of chicken cooked in a subtly spiced sauce complemented with saag and paneer Chicken Tikka Dupiaza Tawa 1 1 Medium spiced with diced onions and bell peppers	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1 Breast of chicken cooked in a subtly spiced sauce complemented with saag and paneer Chicken Tikka Dupiaza Tawa 1 Medium spiced with diced onions and bell peppers VEGAN Signature DISHES Annaz Bazar 111 Lamber 1 Lamber 1 Lamber 2 Lamber 2 Lamber 3 Lamber 3 Lamber 4 Lamber 4 Lamber 4 Lamber 4 Lamber 4 Lamber 4 Lamber 5 Lamber 5 Lamber 6 Lamber 7 Lamber 7 Lamber 7 Lamber 7 Lamber 8 Lamber 8 Lamber 8 Lamber 8 Lamber 8 Lamber 9 L	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1 Breast of chicken cooked in a subtly spiced sauce complemented with saag and paneer Chicken Tikka Dupiaza Tawa 1 Medium spiced with diced onions and bell peppers VEGAN Signature DISHES Annaz Bazar 11 v 1 Pumpkin and red kidney beans cooked in a cumin, coriander	6.95
Rangeela Khana 1 1 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 Bullet Chilli and Garlic 111 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 111 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1 Breast of chicken cooked in a subtly spiced sauce complemented with saag and paneer Chicken Tikka Dupiaza Tawa 1 Medium spiced with diced onions and bell peppers VEGAN Signature DISHES Annaz Bazar 111 Lamber 1 Lamber 1 Lamber 2 Lamber 2 Lamber 3 Lamber 3 Lamber 4 Lamber 4 Lamber 4 Lamber 4 Lamber 4 Lamber 4 Lamber 5 Lamber 5 Lamber 6 Lamber 7 Lamber 7 Lamber 7 Lamber 7 Lamber 8 Lamber 8 Lamber 8 Lamber 8 Lamber 8 Lamber 9 L	6.95
Rangeela Khana)	6.95
Rangeela Khana 1 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 Bullet Chilli and Garlic 11 Fresh chicken breast diced and cooked with bullet chillies, garlic and a fine blend of herbs Bengali Naga Gosht 11 One of the Bengal's finest chillies, the Naga Morich, defines this dish of lamb, fresh garlic and traditional Bangladeshi herbs. An aromatic dish for the adventurous Murgh Tawa Nawabi 1 Breast of chicken cooked in a subtly spiced sauce complemented with saag and paneer Chicken Tikka Dupiaza Tawa 1 Medium spiced with diced onions and bell peppers VEGAN Signature DISHES Annaz Bazar 11 Pumpkin and red kidney beans cooked in a cumin, coriander and bayleaf sauce. Served with smoked ginger strands and whole garlic. Medium hot Brinjal Palang 11 Breast of chicken cooked with smoked ginger strands and whole garlic. Medium hot	6.95
Rangeela Khana)	6.95

an aromatic flavour 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

Rice infused dishes. Served with tarka daal or vegetable sauce

Balti Chicken	13.95	Balti Prawn	(14.95)
Balti Lamb	13.95	Balti King Prawn	19.95
Balti Ginger Chicken	14.95	Balti Vegetables V	(195)
Anya	dditional veget	ables £2.00 extra	

Fairty mile	i, cooked	with cream and nuts	
Chicken Tikka Massala	13.95	Lamb Tikka Massala	13.95
Tandoori King Prawn	19.95	Vegetable Massala V	11.95

NATIONAL CLASSICS

Chicken	11.95	Vegetable	9.95
		Chicken Tikka	
Beef O O O	. 15.95	Lamb Tikka	13.95
Prawn	14.95	King Prawn	18.95

Bhuna Very spicy but medium hot, slow cooked with thick gravy

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

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

Korma A rich sauce of coconut, almonds and cream. Very mild

Madras Sour and slightly hotter than medium

Vindaloo Very hot spiced curries with potatoes

SUNDRIES (RICE & BREADS)

Boiled Rice O	3.95	Plain Naan O	3.95
Pilao Rice 🔘 🔘 🔘	4.25	Keema Naan	4.95
Egg Fried Rice	5.50	Garlic Naan	4.95
Mushroom Fried Rice	05.50	Cheese Naan	4.95
Keema Fried Rice	6.95	Peshwari Naan	4.95
Chicken Fried Rice	7.95	Chapati O O O	2.50
Special Fried Rice	5.50	Papadoms (includes chutney)	1.25

Bombay Aloo	5.95	Sag Aloo O	5.95
Mushroom Bhaji	5.95	Sag Paneer	5.95
Dry Vegetables (Mixed)	05.95	Bindi Bhaji (Okra)	5.95
Any Side Sauce	5.95	Tarka Dal	5.95
Chana Massala	5.95	Aloo Gobi	5.95
Brinjal Bhaji Aubergine	5.95	Green Salad	3.95

CONTINENTAL DISHES

Served with chips, peas & tomato

Fried Chicken	13.95	Chicken Omelette	12.95
Golden Scampi	14.95	Mushroom Omelette v	11.95
Kids Nuggets	8.95	Cheese Omelette v	12.95

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.

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

www.thekhyber.co.uk

All credit and debit cards accepted. All prices include VAT





The Home of Good Curry