

# Drinks Menu

Milk Shakes all £3.85  
Strawberry, Chocolate,  
Raspberry, Pineapple, Mango

Lassie all £3.85  
Mango, Banana, Strawberry,  
Pineapple, Sweet, Salty

Smoothies all £3.85  
Strawberry Mango  
Banana Pistachio and Yoghurt  
Pineapple and Ginger  
Iced Coffee with Mint  
Strawberry and Banana

## Soft Drinks

Coke/Diet	£2.75
Fanta (orange or lemon)	£2.75
IrnBru/Diet	£2.95
Sprite	£2.75
Appletiser	£2.95
Soda Water and Lime	£2.75
Fruit Juice	£2.75
Mineral Water (Still) (330ml)	£1.80
Mineral Water (Sparkling) (330ml)	£1.90
Mineral Water (1Ltr)	£3.40
Mineral Water (Sparkling) (1Ltr)	£3.60

## BYOB

No Corkage Charge. **Wine and Beer Only.** (STRICTLY NO SPIRITS)  
We reserve the right to refuse consumption at our discretion. T&C's apply.  
(Corkage charges apply for a party of 10 or more)

## Starters Tapas to Begin...

We recommend two/three dishes to share between two people.

### Vegetarian Choices

#### Mini Poppadoms & Dips

£2.99

The old favourite shaped by our chefs into a manageable mouthful. Accompanied by our homemade spiced onions & mango chutney.

#### Maşala Pappar

£2.99

Finely chopped tomato, onion, coriander and traditional spices served on a crisp/crunchy poppadom

#### Vegetable Samosa

£2.70

Fresh vegetables chopped and mixed with delicious spices before being wrapped in a homemade pastry into the traditional triangle.(1 Piece)

#### Gobhi Pakora

£3.99

Fresh cauliflower fried in our delicately spiced batter until golden and crisp.

#### Vegetable Pakora

£3.85

Fresh mixed vegetables fried in our delicately spiced batter until golden and crisp.

#### Zeera Aloo

£3.75

Diced potatoes, sautéed in a tempering of cumin and other spices.

### Chillies Specialities

#### Harā Bhārā Kebab

£4.55

Spinach leaves stuffed with melting mozzarella.

#### Khoombay Pakora

£4.40

Button mushrooms dipped in a light, spicy, homemade batter & fried until golden; complemented by a chilli dip.

#### Mixed Pakora

£4.90

A combination of Vegetable, Mushroom and Chicken Pakora.

#### Brie Pakora

£4.60

Our specialty pakora. Dunk in the chilli & yogurt dip before savouring the delicious crunch & smooth, salty brie as it melts in your mouth.

#### Sweet & Sour Puri

£4.40

Creamy goats cheese sweetened with mango chutney enfolded in a crisp pancake.

#### Desi Chilli Puri

£3.95

Spiced chickpeas and tart, mixed pickle served on a crisp pancake.

### Aloo ki Tikki

Potato cakes packed full of punchy flavours; green chilli, ginger, garlic and coriander. Served with a tangy tamarind and yogurt dip.

£3.60

### Paneer Tikka

Indian Cottage Cheese and Peppers, infused with Chef's special masala hung curd marination & char grilled in tandoor. Served on a Sizzler.

£5.60

## Seafood Choices

### Fish Pakora

Scottish Haddock dipped in our delicately spiced batter, and fried until golden and crispy.

£6.85

### Sweet Chilli Prawn Puri

Queen prawns marinated in fiery, chilli sauce, before being shallow fried & served on a crisp pancake.

£5.55

### SurkAjwyan'i Salmon Tikka

Scottish salmon tikka grilled in our tandoor after being marinated in Chef Dharam's special recipe; lovage seeds are added for a richer, dulcified flavour.

£7.55

### King Prawns Kalonji

Chef Dharam's special Jumbo prawns with onion seeds cooked to perfection in our tandoor.

£7.55

### Punjabi Haddock

Grilled, juicy and flaky Scottish Haddock flavoured with North-Western Indian spices; garlic & fenugreek.

£6.65

## Meat Choices

### Mince Samosa

Piquant minced lamb and peas wrapped in our homemade pastry.

£3.50

### Chicken Pakora

The finest, freshest Chicken breast dipped in a delicately spiced batter.

£4.80

### Bharwan Tawa Kebab

Delicious Lamb mince patties stuffed with Cheese and shallow fried.

£5.65

### Chillies Charcoal Lamb Chops

Our signature dish! A Must! Tender lamb chops of the freshest and finest quality, seared and marinated with a smoky aroma in our Tandoori oven.

£7.55

## Tandoori Sizzlers

Bold, spicy flavours. Served still moist and sizzling on a hot plate.

Chicken Tikka £6.10

Lamb Seekh £6.25

Chicken Seekh £5.40

Mixed Tikka £6.60

**Lamb Seekh Chilli Puri** £5.55  
Lamb Seekh, mixed pickle in a crisp pancake with yogurt dip.

**Chicken Seekh Chilli Puri** £5.40  
Chicken Seekh, mixed pickle in a crisp pancake with yogurt dip.

**Sizzling Hot Wings** £4.80  
Fresh, choice Chicken wings with a Chillies twist.

## Tapas Curry for the Main Course

We recommend three/four dishes between two people.

Regular (Big) Portions and All Time Popular curries are also available

### Vegetarian Choices

**Saag Paneer** £5.60  
A dreamy combination of spinach and Indian soft cheese.

**Aloo Chana** £4.85  
A slow-cooked dish of potatoes and chickpeas; robust and filling, this is sure to satisfy the emptiest of bellies!

**Bhindi Aloo** £4.95  
Tart flavours from fresh okra and new potatoes come alive with the piquant addition of green chillies.

**Garlic Aloo Zameen** £5.60  
Rich and luxurious, this creamy mushroom and new potato dish gains its depth from garlic and spices.

**Malai Kofta** £5.95  
Potato and Cottage cheese balls in a sauce with hint of cardamom.


**Aloo Gobhi** £4.85  
The textures of cauliflower and potato complement each other perfectly in this aromatic dish.



**Mutter Paneer** £5.60  
The most popular of Indian cheese curries; each mouthful is delicately spiced and popping from little bursts of green peas.



**Baingan Masala** £5.60  
This sumptuous aubergine curry absorbs the sweetness of onion seeds as it cooks.

**Butter Paneer** £5.60  
This is a dish for the indulgent; Indian cheese cooked in a sumptuous, rich, buttery sauce.

**Daal Makhani** £5.60  
A creamy black lentil curry. Slow-cooked by our head chef, with his secret selection of ingredients, to achieve the desired taste, texture and flavour; rich, tender and full of depth.

**Tarka Daal**            **£4.85**  
The most popular of Daals; lentils infused with tempered onion, garlic and ginger. Finished with a swirl of desi ghee tempering.


**Paneer Tikka Tawa Masala**             **£6.75**  
Char-grilled cottage cheese & peppers tossed in House special Lababdar sauce. Served on a sizzling hot plate.


**Khoombay Shabnami**             **£5.60**  
Garden fresh chunky mushrooms & crunchy bell peppers in a subtle tangy tomato-onion sauce.


**Vegetable Kofta Curry**            **£5.60**  
Flavourful Vegetable and Cottage Cheese balls simmered in our home-style gravy.

Regular (Big) Portions and All Time Popular curries are also available.

### Seafood Choices


**Tangra Fish**            **£7.25**  
Crisp coated tangy haddock tossed with green chillies, garlic, spring onions and Chef's special spices.


**Mahi Amritsari**            **£6.99**  
Pieced fillets of fresh Scottish haddock, coated in a crispy, spicy batter & cooked in an authentic, sweet & tart masala sauce.

**Sarson ka Zaiqa**            **£6.70**  
A mustard flavoured fish curry cooked in a traditional north Indian Style.


**Chillies Prawn Bhoona**            **£6.55**  
Tasty onion and tomato masala sauce adds a jolt of flavour to these Prawns.


**Chillies King Prawn Bhoona**            **£8.75**  
Tasty onion and tomato masala sauce adds a jolt of flavour to these King Prawns.


**Machli Masala**            **£6.70**  
Fresh Scottish haddock curry cooked in a traditional way.


**Dakhini Fish Curry**            **£6.70**  
Deccan coastal Haddock fish curry with the unique flavours of coconut, curry leaves & cumin.

### Meat Choices

**Chicken Karahi**            **£6.25**  
Tender, choice chicken breast cooked in a rich, piquant pepper sauce.

**Butter Chicken**            **£6.99**  
Tender, choice chicken breast finished in our tandoori oven before being served in a tomato based buttery sauce, thickened with ground cashews. Simply delicious!

**Pahari Gosht**            **£6.85**  
An immensely flavourful Lamb curry with a hint of mint and a dash of yogurt

**Bhindi Gosht**            **£6.25**  
Tender okra perfectly partnering piquant peppery lamb, oozing with flavour.

- Gosht Saag**  **£6.70**  
Our fresh Lamb cuts cooked until tender in a spiced sauce packed full of spinach.
- Garlic Chilli Chicken**  **£6.40**  
Pleasantly hot, slightly sweet, garlic and capsicum sauce make an excellent partner to our high quality chicken breast.
- Chicken Saag**  **£6.50**  
Our fresh chicken breast cooked until tender in a spiced sauce packed full of spinach.
- Garlic Chilli Lamb**  **£6.99**  
Tender lamb in a pleasantly hot, slightly sweet, garlic and capsicum sauce.
- Lamb Karahi**  **£6.85**  
Tender Lamb cooked in our special Karahi sauce, with onion green pepper and green chillies – hot and spicy!
- Qeema Mutter**  **£6.30**  
Our premium lamb mince is cooked until thick with savoury flavour, infusing the peas that swim in its juices, creating a deliciously spiced dish indeed. A staff favourite!
- Karahi Lamb Chops**  **£6.60**  
Chef Jav's signature dish; wonderful, high quality lamb chops simmered in freshly ground karahi masala.
- Chicken Achari**  **£6.25**  
The tangy, sour taste of mixed pickle and fiery chilli infuse our juicy, chicken breast; a full-bodied dish for the adventurous palate!
- Ginger, Chicken and Chickpeas**  **£6.25**  
Extra ginger is the secret to this simple but delectable dish; peppery flavour adds body to the chickpeas' smooth texture.
- Goan Chicken**  **£6.25**  
Honeyed chicken with diced peppers swim in a fruity mango sauce. A beautiful balance of sweet and savoury.
- Gosht Nimbo Nariyal**  **£6.35**  
Lime and coconut add an exotic flavour to our fresh, boneless lamb; at once refreshing and delectable!
- Nizami Murgh**  **£6.35**  
Delectable freshly grilled chicken breast in a sumptuous Muglai sauce.
- Hyderabadi Methi Gosht**  **£6.45**  
Tender lamb curry with roasted coconut & green fenugreek. A speciality from the city of Charminar.

## Chillies' Biryanis

All our Biryanis are made in the traditional Dum pukht style; slow cooked to create a unique style of dish. The rice becomes tender & flavourful as steam & fried spices permeate through it, trapped in the pot throughout the cooking duration. Each biryani comes with a serving of Chillies' fresh flavoured raita, formed from a delicious combination of yogurt, cumin, tomato and onion or curry sauce.

### Sabzi Biryani

£8.50

Our Chef's selection of seasonal vegetables; beautifully flavoured with aromatic spices.

### Murgh Biryani

£9.60

Fresh, juicy chicken with sumptuously flavoured, aromatic rice.

### Gosht Biryani

£10.60

Fresh, tender Lamb with sumptuously flavoured, aromatic rice

### Jhinga Biryani

£8.99

Mild, buttery prawns with sumptuously flavoured, aromatic rice.

### King Prawn Biryani

£13.80

King Prawns with sumptuously flavoured, aromatic rice.

## Rice & Breads

Pulao Rice	£1.99	Poories	£0.99
Boiled Rice	£1.90	Goats Cheese Nan	£2.95
Mushroom Rice	£2.99	Peshwari Nan N	£2.99
Chana Rice	£2.99	Paratha	£2.50
Egg & Onion Rice	£3.25	Aloo Paratha	£2.99
Nan Bread	£1.95	Qeema Paratha 	£3.25
Garlic Nan	£2.35	Cheese Chilli Coriander Nan	£2.99
Tawa Chapati	£1.10		
Tandoori Roti	£1.10		

## Side Dishes

Popadom (Mini)	£1.25
Popadom (Regular)	£0.80
Curry Sauce	£2.45
Mango Chutney	£1.25
Mixed Pickle	£1.25
Spiced Onions	£0.99
Chips	£2.99
Salad	£2.99
Raita	£1.55

Extra Charge for a variation in Curry Sauce

## The Grill – Our Charcoal Tandoor

All our Tandoori dishes are served with a fresh, leafy salad.

### Roast Grilled Chicken £6.15

First roasted to retain moisture, and then grilled to achieve a delectable crispy skin.

### Roast Grilled Chicken with Chillies Famous Sauce £6.80

Once marinated in our unique, fiery sauce, choice chicken is roasted and finally grilled; resulting in juicy meat encased in a crispy skin.

### Tandoori Chicken £10.50

Tender baby chicken marinated in the traditional North Indian Spices and natural yoghurt, before being grilled to perfection in our tandoor.

## Tandoori Sizzling Kebab Meal

Choose from our selection, all dripping in juices fresh from our tandoor. All are served with either basmati rice or a warm freshly baked naan and curry sauce/salad.

### Tandoori mix £14.99

Chicken tikka, lamb tikka, tandoori chicken, chicken seekh and lamb seekh

### Chicken Tikka £12.50

Delicately spiced, succulent chicken breast pieces.

### Chicken Seekh £10.80

Spiced and Skewered minced chicken grilled in our Tandoor

### Lamb Seekh £11.95

Spiced and Skewered minced Lamb grilled in our Tandoor.

### Mixed Kebab £13.60

Lamb fillet tikka, Chicken kebab, lamb Seekh, Chicken Seekh and Donner.

### Chicken Kebab £11.80

Juicy pieces of chicken breast marinated with spices and herbs.

### Chicken Shashlik £14.75

Juicy pieces of chicken marinated in spices, cooked with grilled onions, mushrooms and Capsicum



## Chillies Platters

**Vegetarian Feast**  **£14.75**

Hara bhara Kebab, Vegetable Pakora, Brie Pakora, Aloo kitikki Paneer Pakora and Mushroom Pakora

**Tandoori Feast**  **£17.75**

Salmon Tikka, Lamb Seekh, Chicken tikka, Chicken Kebab and Chicken Seekh.

## Stone Baked Pizza 9"

Created and tested by our dedicated & talented pizza chef – choose from our regular base or opt for thin crust.

**Chillies Special Pizza** **£10.75**

Spicy Chicken, Spicy mince, onion, mixed peppers, mushrooms, sweetcorn, black olives, special masala, herbs and spices.

**Margarita Pizza** **£6.75**

Classic cheese.

**Hot & Spicy Chicken**  **£9.75**

Spicy Chicken, red onion, mozzarella & crisp, mixed peppers.

**Hot & Spicy Lamb Mince**  **£9.95**

Spicy Mince, red onion, mozzarella & crisp, mixed peppers.

**Tandoori Sizzler**  **£9.95**

Chicken tikka, mushroom, crisp mixed peppers, mozzarella & jalapenos.

**Spicy Vegetarian**  **£8.55**

Mushroom, onion, crisp mixed peppers, mozzarella & jalapenos.

## Burgers & More

All served with fries.

**Chillies Homemade Whopper Burger**  **£9.80**

Delicious lamb mince patties stuffed with cheese.

**Chillies Homemade Spicy Chicken Burger**  **£8.45**

**Chillies Homemade Spicy Lamb Burger**  **£8.80**

**Spicy Vegetable Burger**  **£6.70**

**Battered Haddock & Chips** **£8.50**



## Sweets

Kulfi: Mango or Pistachio £4.30

Sticky Toffee Pudding £5.50  
Served hot with toffee sauce, cream and Ice cream

Chocolate Fudge Cake £5.50  
Moist chocolate sponge smothered with rich chocolate fudge icing served hot with chocolate sauce, cream and Ice Cream

Gulab Jamun £4.99  
Indian sweet pudding served hot with Ice cream.

Ice Cream £4.25  
Served with raspberry sauce

## Coffee/Tea

Decaffeinated £1.99

Cappuccino £2.30

Espresso Single £1.55

Espresso Double £1.75

Café Latte £2.30

Hot Chocolate £2.50

Mocha £2.95

Traditional Tea £1.95

Masala Chai £2.75