

Chillies West End

STARTER TAPAS TO BEGIN...

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

If you have any food allergies or intolerances, please ask your server when placing your order. Whilst we take great care to prevent cross-contamination, we cannot guarantee an allergen-free environment.

VEGETARIAN

Poppadoms and dips (VE)(DF)(GF)

With homemade spiced onions and mango chutney. 4.5

Vegetable Pakora (VE)(DF)

Fresh mixed vegetables fried in our delicately spiced batter until golden. 4.5

Khoombay Pakora (VE)(DF)

Button mushrooms dipped in a light, spicy, homemade batter 4.9

Vegatable Samosa (VE)(DF)

Fresh vegetables wrapped in a homemade pastry served with chickpeas. 4.5

Brie Pakora

Our specialty pakora. Savour the delicious crunchy & smooth, salty Brie. 5.9

Desi Chilli Puri

Spiced chickpeas and tart, mixed pickle served on a crispy pancake. 5.5

Aloo ki Tikki (VE)(DF)(GF)

Potato cakes full of punchy flavours with a yogurt & tamarind dip. 4.9

Paneer Tikka (GF)

Cottage Cheese and Peppers, with special masala grilled in the tandoor. Served sizzling! 6.5

SEAFOOD

Fish Pakora

Scottish Haddock dipped in our delicately spiced batter. 7.9

Sweet Chilli Prawn Puri (DF)

Queen prawns in a fiery, chilli sauce on a crisp pancake. 7.9

Punjabi Haddock (DF)(GF)

Grilled flaky Scottish Haddock with North-Western Indian spices. 8.9

(VE) Vegan

(DF) Dairy-Free

(N) Contains Nuts

(V) Vegetarian

(GF) Gluten-Free

Dishes marked (V) may contain eggs. Please ask your server for more details.

MEATS

Mince Samosa (DF)

Piquant minced lamb and peas wrapped in our homemade pastry, served with chickpeas. 5.5

Chicken Pakora (DF)

Chicken breast dipped in a delicately spiced batter. 5.9

Mixed Pakora (DF)

A combination of Vegetable, Mushroom and Chicken Pakora. 5.9

Chillies Charcoal Lamb Chops (GF)

Our signature dish! A Must! 9.9

Chicken or Lamb Seekh Chilli Puri

Fresh Lamb Seekh, mixed pickle in a crisp pancake. 6.5

TANDOORI SIZZLERS

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

Chicken Tikka (GF) 6.9

Lamb Seekh (GF) 6.9

Lamb Tikka (GF) 8.9

Chicken Chaat (DF)(GF) 6.9

Mixed Tikka (DF)(GF) 6.9

Chicken Seekh (GF) 6.9

MAIN TAPAS CURRIES

We recommend two/three dishes to share between two people. **Regular (Big) Portions** and All Time Popular curries are also available. Please ask your server.

VEGETARIAN

Saag Paneer (GF)

A dreamy combination of spinach and Indian soft cheese. 6.5

Aloo Chana (VE)(DF)(GF)

Potatoes and chickpeas; robust and filling. 6.5

Garlic Aloo Zameen (GF)

Rich creamy mushroom and new potato dish gains its depth from garlic and spices. 6.5

Malai Kofta (N)(GF)

A luxurious dish! Potato and Cottage cheese balls in a sauce with a hint of cardamom. 6.9

Aloo Gobhi (GF)

The textures of cauliflower and potato complement each other perfectly in this aromatic dish. 6.5

Mutter Paneer (VE)(DF)(GF)

The most popular of Indian cheese curries; each mouthful is delicately spiced and popping from little bursts of green peas. 6.5

Baingan Masala (VE)(DF)(GF)

This sumptuous aubergine curry absorbs the sweetness of onion seeds as it cooks. 6.5

Butter Paneer (N)(GF)

An indulgent dish; Indian cheese cooked in a sumptuous, rich, buttery sauce. 6.5

Daal Makhani (GF)

A creamy black lentil curry. Slow cooked to achieve the desired taste, texture and flavour; rich, tender and full of depth. 6.5

Channa Daal (VE)(DF)(GF)

Slow-cooked Punjabi style Lentils flavoured with robust spices. 6.5

Paneer Tikka Tawa Masala (N)(GF)

Sizzling Char-grilled Cottage Cheese & peppers tossed in our special sauce. 7.9

SEAFOOD

Chillies King Prawn Bhoona (DF)(GF)

Tasty onion and tomato masala sauce gives a jolt of flavour to these King Prawns. 9.9

Dakhini Fish Curry (DF)(GF)

Deccan coastal Haddock fish curry with the unique flavours of coconut, curry leaves & cumin. 8.9

Chillies Prawn Bhoona (DF)(GF)

Tomatoes and onions add a punch to this prawn curry. 8.9

Mahi Amritsari (DF)

Pieced fillets of fresh Scottish haddock, coated in a crispy, spicy batter & cooked in an authentic, sweet & tart masala sauce. 8.9

Machli Masala (DF)(GF)

Fresh Scottish haddock curry cooked in a traditional way. 8.9

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MEATS

Butter Chicken (N)(GF)

Tender, choice chicken breast finished in our tandoori oven before being served in a tomato based buttery sauce, thickened with ground cashews. 7.5

Pahari Gosht (GF)

An immensely flavourful Lamb curry with a hint of mint and a dash of yogurt. 7.5

Garlic Chilli Chicken or Lamb (DF)(GF)

Pleasantly hot, slightly sweet, garlic sauce make an excellent partner to our quality chicken breast or tender Lamb. 7.2

Chicken or Lamb Saag (GF)

Our fresh chicken breast or Lamb cuts cooked until tender in a spiced spinach sauce. 7.2

Chicken or Lamb Karahi (DF)(GF)

Choice Chicken Breast or tender Lamb cooked in our special Karahi sauce, with onion green pepper and green chillies – hot and spicy! 7.2

Qeema Mutter (DF)(GF)

Our premium lamb mince is cooked until thick with savoury flavour, infusing the peas that swim in its juices, creating a deliciously spiced dish. 7.5

Nizami Murgh (N)(GF)

Delectable freshly grilled chicken breast in a sumptuous Muglai sauce. 6.9

Chicken Achari (DF)(GF)

The tangy, sour taste of mixed pickle and fiery chilli infuse our juicy, chicken breast; a full-bodied dish for the adventurous palate! 6.9

Ginger, Chicken and Chickpeas (DF)(GF)

Extra ginger is the secret to this simple but delectable dish; Peppery flavour adds body to the chickpeas' smooth texture. 6.9

Goan Chicken (DF)(GF)

Honeyed chicken with diced peppers swim in a fruity mango sauce. A beautiful balance of sweet and savoury. 6.9

Gosht Nimbo Nariyal (GF)

Lime and coconut add an exotic flavour to our fresh, boneless lamb; at once refreshing and delectable! 7.5

BREADS

Nan Bread-----2.5

Garlic Nan-----2.5

Tawa Chapati-----1.5

Tandoori Roti-----1.5

Peshwari Nan(N)----3.5

Paratha-----3.2

Aloo Paratha-----3.5

Cheese/Chilli Coriander

Nan-----3.9

Extra Charge for a variation in Curry Sauce

RICE

Pulao Rice-----2.5

Boiled Rice -----2.5

Mushroom Rice----3.5

Chana Rice----- 3.5

SIDES (V)

Popadom (Mini)-----1.5

Popadom (Regular)----1.2

Curry Sauce-----2.5

Mango Chutney-----1.5

Mixed Pickle-----1.5

Spiced Onions----- 1.5

Chips-----3.5

House Salad-----3.5

Raita-----2.5

BIRYANIS (GF)

A House Special

All our Biryanis are made in the traditional Dumpukht style; slow cooked to create a unique style of dish. Each biryani comes with a serving of Chillies' fresh flavoured raita or curry sauce.

Sabzi Biryani

Our Chef's selection of vegetables (V) 10.5

Murgh Biryani

Succulent chicken 12.9

Gosht Biryani

Fresh, tender Lamb 12.9

Jhinga Biryani

Mild, buttery prawns 12.9

King Prawn Biryani 15.9

GOURMET BURGERS

All served with fries

Chillies Homemade Spicy Chicken Burger 9.5

Chillies Homemade Spicy Lamb Burger 9.5

Aloo ki Tikki Burger (V)(VE) 9.5

STONE BAKED PIZZAS 9"

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

Chillies Special Pizza

Spicy Chicken, Spicy mince, onion, mixed peppers, mushrooms, sweetcorn, black olives, special masala, herbs and spices. 11.9

Margarita Pizza 8.2

Hot & Spicy Chicken

Spicy Chicken, red onion, mozzarella & crisp, mixed peppers. 10.9

Hot & Spicy Lamb Mince

Spicy Mince, red onion, mozzarella & crisp, mixed peppers. 10.9

Tandoori Sizzler

Chicken tikka, mushroom, crisp mixed peppers, mozzarella & jalapenos. 10.9

Vegetarian

Mushroom, tomato, onion, mixed peppers, mozzarella & sweetcorn. 10.5

TANDOORI SIZZLING GRILLS

At Chillies our premium meats are marinated overnight in traditional spices. All grills are served sizzling, dripping in juices, fresh from our Tandoor. Please allow a little extra time for these to be grilled to perfection.

Tandoori mix

Chicken tikka, Lamb Fillet tikka, Tandoori chicken, Chicken Seekh and Lamb Seekh. 15.9 (GF)

Chicken Tikka (GF)

Juicy, pieced baby chicken breast marinated with spices and herbs. Grilled in our Tandoor 12.9

Lamb Tikka

Lamb Fillet pieces, Succulent and bursting with flavour 13.9 (GF)(DF)

Chicken or Lamb Seekh

Spiced and Skewered minced chicken or Lamb. 12.9 (GF)

Mixed Kebab

Lamb fillet tikka, Chicken kebab, lamb Seekh, Chicken Seekh and Donner. 15.9 (GF)

Chicken Kebab

Juicy pieces of chicken breast, delicately spiced. 12.9 (DF)(GF)

Chicken Shashlik

Succulent Chicken pieces marinated in spices, grilled with onions, mushrooms and Capsicum. 14.9 (DF)(GF)

Paneer Shashlik

Cottage Cheese marinated in spices, grilled with onions, mushrooms, baby Potatoes and Capsicum. 12.9 (GF)

Lamb Tikka Shashlik (DF)(GF)

Fresh Lamb Fillet Tikka marinated in our house spices then grilled with onions, mushrooms and capsicum. 16.9

Tandoori Chicken (GF)

A favourite! Tender baby chicken marinated overnight in traditional North Indian spices. 12.5

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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)

