

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 5.5

With homemade spiced onions and mango chutney (VE)(DF)(GF)

Vegetable Pakora 6.5

Fresh mixed vegetables fried in our delicately spiced batter until golden (VE)(DF)

Khoombay Pakora 6.5

Button mushrooms dipped in a light, spicy, homemade batter (VE)(DF)

Paneer Tikka 8.5

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

Vegatable Samosa 6.5

Fresh vegetables wrapped in a homemade pastry served with chickpeas (VE)(DF)

Brie Pakora 8

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

Desi Chilli Puri 7

Spiced chickpeas and tart, mixed pickle served on a crispy pancake (VE)(DF)

Aloo ki Tikki 7

Potato cakes full of punchy flavours with a yogurt & tamarind dip (VE)(GF)

SEAFOOD 10.5

Fish Pakora

Scottish Haddock dipped in our delicately spiced batter

Sweet Chilli Prawn Puri

Queen prawns in a fiery, chilli sauce on a crisp pancake (DF)

Punjabi Haddock

Grilled flaky Scottish Haddock with North-Western Indian spices (DF)(GF)

(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 7.5

Mince Samosa

Piquant minced lamb and peas wrapped in our homemade pastry, served with chickpeas (DF)

Chicken Pakora

Chicken breast dipped in a delicately spiced batter (DF)

Mixed Pakora

A combination of Vegetable, Mushroom and Chicken Pakora (DF)

Chillies Charcoal Lamb Chops 11.9

Our signature dish! A Must! (GF)

Chicken or Lamb Seekh Chilli Puri 8.5

Fresh Lamb Seekh, mixed pickle in a crisp pancake

TANDOORI SIZZLERS 9.5

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

Chicken Tikka (GF)

Lamb Seekh (GF)

Lamb Tikka (GF) 11.9

Chicken Chaat (DF)(GF)

Mixed Tikka (GF)

Chicken Seekh (GF)

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 8.5

Saag Paneer

A dreamy combination of spinach and Indian soft cheese (GF)

Aloo Chana

Potatoes and chickpeas; robust and filling (VE)(DF)(GF)

Garlic Aloo Zameen

Rich creamy mushroom and new potato dish gains its depth from garlic and spices (GF)

Malai Kofta 9.9

A luxurious dish! Potato and Cottage cheese balls in a sauce with a hint of cardamom (N)(GF)

Aloo Gobhi

The textures of cauliflower and potato complement each other perfectly in this aromatic dish (VE)(DF)(GF)

Mutter Paneer

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

Baingan Masala

This sumptuous aubergine curry absorbs the sweetness of onion seeds as it cooks (VE)(DF)(GF)

Butter Paneer

An indulgent dish; Indian cheese cooked in a sumptuous, rich, buttery sauce (N)(GF)

Daal Makhani

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

Channa Daal

Slow-cooked Punjabi style Lentils flavoured with robust spices (VE)(DF)(GF)

Paneer Tikka Tawa Masala 10.5

Sizzling Char-grilled Cottage Cheese & peppers tossed in our special sauce (N)(GF)

SEAFOOD 11

Chillies King Prawn Bhoona (DF)(GF)

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

Dakhini Fish Curry (DF)(GF)

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

Chillies Prawn Bhoona (DF)(GF)

Tomatoes and onions add a punch to this prawn curry

Mahi Amritsari (DF)

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

Machli Masala (DF)(GF)

Fresh Scottish haddock curry cooked in a traditional way

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MEATS 9.5

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.

Pahari Gosht (GF)

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

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.

Chicken or Lamb Saag (GF)

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

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!

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.

Nizami Murgh (N)(GF)

Delectable freshly grilled chicken breast in a sumptuous Muglai sauce.

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!

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.

Goan Chicken (DF)(GF)

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

Gosht Nimbo Nariyal (DF)(GF)

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

BREADS

Nan Bread-----2.99

Garlic Nan-----2.99

Tawa Chapati----1.99

Tandoori Roti----1.99

Peshwari Nan(N)--3.99

Paratha-----3.99

Aloo Paratha----3.99

Cheese/Chilli Coriander

Nan-----3.99

Extra Charge for a variation in Curry Sauce

RICE

Pulao Rice-----2.99

Boiled Rice -----2.99

Mushroom Rice--3.99

Chana Rice-----3.99

SIDES (V)

Popadom (Mini)----1.99

Popadom (Regular)--1.99

Curry Sauce-----3.5

Mango Chutney----1.99

Mixed Pickle-----1.99

Spiced Onions-----2.25

Chips-----4.6

House Salad-----4.5

Raita-----3.5

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 15

Our Chef's selection of vegetables (V)

Murgh Biryani 15.5

Succulent chicken

Gosht Biryani 15.9

Fresh, tender Lamb

Jhinga Biryani 15.5

Mild, buttery prawns

King Prawn Biryani 18.5

GOURMET BURGERS 12

All served with fries

Chillies Homemade Spicy Chicken Burger

Chillies Homemade Spicy Lamb Burger

Aloo ki Tikki Burger (V)(VE)

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 14

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

Margarita Pizza 11.5

Hot & Spicy Chicken 13.5

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

Hot & Spicy Lamb Mince 13.5

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

Tandoori Sizzler 13.5

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

Vegetarian 13

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

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 19.5

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

Chicken Tikka 15.9

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

Lamb Tikka 18.5

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

Chicken or Lamb Seekh

Spiced and Skewered minced chicken or Lamb 15.9 (GF)

Mixed Kebab 18.5

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

Chicken Kebab 15.9

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

Chicken Shashlik 19.5

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

Paneer Shashlik 16.5

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

Lamb Tikka Shashlik 19.9

Fresh Lamb Fillet Tikka marinated in our house spices then grilled with onions, mushrooms and capsicum (DF)(GF)

Tandoori Chicken 15.9

A favourite! Tender baby chicken marinated overnight in traditional North Indian spices (GF)

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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.

