

# Chillies West End

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.

## STARTER TAPAS TO BEGIN...

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

### VEGETARIAN

- Hara Bhara Kebab** (GF) 7.45  
Spiced Spinach leaves stuffed with mozzarella
- Brie Pakora** 7.55  
Our specialty pakora. Savour the delicious crunchy & smooth, salty Brie
- Paneer Tikka** (GF) 7.45  
Cottage Cheese and Peppers, with special masala grilled in the tandoor. Served sizzling!
- Vegetable Pakora** (VE)(DF) 6.99  
Fresh mixed vegetables fried in our delicately spiced batter until golden
- Vegatable Samosa** (VE)(DF) 5.25  
Fresh vegetables wrapped in a homemade pastry
- Poppadoms and dips** (VE)(DF)(GF) 5.99  
With homemade spiced onions and mango chutney

### MEATS AND SEAFOOD

- Tandoori grilled Chicken** 12.45  
Tender Baby Chicken marinated with North Indian Spices and natural yogurt. Grilled to perfection in our Tandoor
- Chicken Chaat Wings** (DF)(GF) 7.99  
Delicious charcoal grilled chicken wings
- Punjabi Haddock** (DF)(GF) 10.45  
Grilled flaky Scottish Haddock with North-Western Indian spices. **(weekend only)**
- Mince Samosa** (DF) 5.45  
Piquant minced chicken and peas wrapped in our homemade pastry
- Fish Pakora** 9.99  
Scottish Haddock dipped in our delicately spiced batter
- Mixed Pakora** (DF) 6.99  
Vegetable and Chicken Pakora

### MEATS AND SEAFOOD

- Tandoori Lamb Chops** (GF)13.45  
Our Signature dish. A must!
- Chicken Tikka** (GF) 7.99  
Chicken breast pieces marinated with spices and herbs then grilled in our Tandoor
- Lamb Seekh** (GF) 9.45  
Our Premium fresh minced lamb marinated with ginger ,garlic, green chillies and chefs spices then skewered and cooked in our Tandoor
- Chicken Pakora** (DF) 6.99  
Crispy fried chicken in a spiced batter.
- Lamb Tikka** (GF) 11.99  
Tender pieced of lamb fillet marinated with spices and herbs and cooked in our tandoor

|                                                                              |                      |
|------------------------------------------------------------------------------|----------------------|
| (VE)                                                                         | Vegan                |
| (DF)                                                                         | Dairy-Free           |
| <b>(N)</b>                                                                   | <b>Contains Nuts</b> |
| (V)                                                                          | Vegetarian           |
| (GF)                                                                         | Gluten-Free          |
| Dishes marked (V) may contain eggs. Please ask your server for more details. |                      |

## MAIN TAPAS CURRIES

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

### VEGETARIAN 10.99

- Baingan Masala** (VE)(DF)(GF)  
This sumptuous aubergine curry absorbs the sweetness of onion seeds as it cooks
- Paneer Tikka Tawa Masala (N)**(GF)  
Sizzling Char-grilled Cottage Cheese & peppers tossed in our special sauce
- Butter Paneer (N)**(GF)  
An indulgent dish; Indian cheese cooked in a sumptuous, rich, buttery sauce
- Saag Paneer** (GF)  
A dreamy combination of spinach and Indian soft cheese

- Garlic Aloo Zameen** (GF)  
Rich creamy mushroom and new potatoes gain their depth from garlic and chefs spices
- Malai Kofta** (GF) (N)  
A luxurious dish! Potato and cottage cheese balls in chefs special sauce with a hint of cardamom **(weekend only)**
- Aloo Gobhi** (VE)(DF)(GF)  
The textures of Cauliflower and potato compliment each other perfectly in this aromatic curry

- Daal Makhani** (GF) **(weekend only)**  
A creamy black lentil curry slow cooked for 24 hours, to achieve the desired taste, texture and flavour. Rich, tender and full of depth
- Channa Daal** (VE)(DF)(GF)  
Slow-cooked Punjabi style Lentils flavoured with robust spices
- Aloo Chana** (VE)(DF)(GF)  
Potatoes and chickpeas in a rich, flavourful curry. Robust and filling

### SEAFOOD 13.99

- Chillies King Prawn Bhoona** (DF)(GF)  
An aromatic thick sauce with tomatoes, peppers, onion, ginger and chefs spices gives a jolt of flavour to these King Prawns
- Machli Masala** (DF)(GF)  
Fresh Scottish haddock curry cooked in a traditional way. Full of flavour
- Dakhini Fish Curry** (GF)  
Deccan coastal Haddock fish curry with the unique flavours of coconut, curry leaves & cumin

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## MEATS Chicken 11.45 Lamb 11.95

**Butter Chicken (N)(GF)**  
Tender chicken breast finished in our tandoori served in a tomato based buttery sauce, thickened with ground cashews

**Garlic Chilli Chicken or Lamb (DF)(GF)**  
Pleasantly hot, slightly sweet, garlic sauce make an excellent partner to chicken breast or tender Lamb

**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 chicken

**Gosht Nimbo Nariyal (GF)**  
Lime and coconut add an exotic flavour to our fresh lamb curry

**Chicken or Lamb Saag (GF)**  
chicken breast or Lamb cuts cooked until tender in a spiced spinach sauce

**Chicken or Lamb Karahi (DF)(GF)**  
Chicken Breast or tender Lamb in our Karahi sauce, with onion green pepper and green chillies – hot and spicy!

**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

**Pahari Gosht (GF)**  
An immensely flavourful Lamb curry with a hint of mint and a dash of yogurt

## BIRYANIS (GF)

Served with Raita or Curry sauce

Lamb Biryani 14.99

Veg Biryani 13.99

Chicken Biryani 14.99

King Prawn Biryani 17.45

## Chillies GOURMET BURGERS 13.99

Fresh brioche bun, cheese, Lettuce, red onions, ketchup, mayo, jalapenos. **All served with fries**

Homemade Spicy Chicken Burger

Homemade PERI PERI Chicken Burger

Homemade Chicken Tikka Burger

Homemade Spicy Lamb Burger

## STONE BAKED PIZZAS 9”

**Hot & Spicy Chicken 13.99**  
Spicy Chicken, red onion, mozzarella & crisp, mixed peppers

**Tandoori Sizzler 13.99**  
Chicken tikka, mushroom, crisp mixed peppers, mozzarella & jalapenos

**Hot & Spicy Lamb Mince 14.99**  
Spicy Mince, red onion, mozzarella & crisp, mixed peppers

**Chillies Special Pizza 14.99**  
Spicy Chicken, Spicy mince, onion, mixed peppers, mushrooms, sweetcorn, black olives, special masala, herbs and spices.

**Vegetarian 13.50**  
Mushroom, tomato, onion, mixed peppers, mozzarella & sweetcorn

Margarita Pizza 11.99

## TANDOORI SIZZLING MEALS

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. **Served with Rice OR Naan and Curry Sauce.**

**Tandoori mix 27.95**  
A selection of our premium meats, Charcoal Tandoori Lamb Chops, Chicken tikka, Tandoori grilled chicken piece, Chicken Seekh, Lamb Seekh and Tandoori Chicken wings (GF)

**Mixed Kebab (GF) 25.95**  
Lamb fillet tikka, Chicken kebab, Lamb Seekh, Chicken Seekh and Donner

**Tandoori Baby Chicken (GF) 18.99**  
A favourite! Half a Tender baby chicken marinated overnight in traditional North Indian spices and natural Yougurt. Grilled to perfection in our tandoor

**Chicken Tikka (GF) 20.5**  
Delicately spiced, succulent chicken breast pieces marinated overnight in spices and herbs then grilled to perfection in our tandoor.

**Lamb Fillet Tikka (GF)(DF) 25.95**  
Tender pieces of lamb fillet marinated with spices and herbs. Grilled in our Tandoor

**Chicken Kebab (DF)(GF) 19.95**  
Juicy pieces of chicken breast, delicately spiced, grilled in our Tandoor

**Chicken Shashlik (DF)(GF) 24.95**  
Pieced chicken breast marinated with spices and herbs then grilled in our Tandoor with onions, mushrooms and Capsicum

**Lamb Tikka Shashlik (DF)(GF) 27.95**  
Fresh Lamb Fillet Tikka marinated overnight in our house spices then grilled in our Tandoor with onions, mushrooms and capsicum

### 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.

Food Packing Charges Apply

## BREADS

Nan Bread 3.99

Peshwari Nan(N) 4.99

Garlic Nan 3.99

Tawa Chapati 2.65

Tandoori Roti 2.65

Paratha 3.99

Aloo Paratha 5.25

## RICE

Pulao Rice 3.99

Boiled Rice 3.99

Mushroom Rice 4.99

Chana Rice 4.99

## SIDES(V)

Popadom 1.15

Chips 4.50

Spiced Onions 2.55

Mixed Pickle 2.55

Curry Sauce 3.99

Side Salad 2.50

Punjabi Salad 4.99

Raita 2.65

Mango Chutney 2.35