

MYSURU
Food of India



takeaway menu

10% discount

(on orders over £20

discount not applicable on side orders)

T: 0190 534 9912



OPENING HOURS
MONDAY - SUNDAY
5:30PM to 11:00PM



MYSURU
FOOD OF INDIA
COCKSHOT LN,
KINGTON, WR7 4DD
T: 0190 534 9912
www.mysuru.co.uk

ALLERGY ADVICE
Customers please be aware that these foods may contain traces of ingredients that can cause allergic reactions. If you are allergic or have any food intolerance, kindly let us know when ordering.

VEGETARIAN

12.00	baingan aloo aur channa aubergine, potato and chick peas in light spices with garlic, garnished with coconut
13.00	vegetable biryani combination of fragrant basmati rice cooked with aubergine, potato and chick peas in light spices
12.00	aloo saag channa potato, spinach and chick peas in medium spice with cumin
12.00	kumhi paneer masala mushroom and paneer cooked in a mild creamy yoghurt sauce with ground almonds
12.00	vegetable imli vegetables cooked with whole spices and gram masala in tomato and onion sauce
12.00	panner shashlik paneer tikka baked in the tandoor with peppers, onions and tomatoes
12.00	karahi paner cottage cheese cooked with onions, bell peppers, chilli and coriander
12.00	shabzi paneer kaurhan traditional north indian semi dry curry, paneer cooked with onions, tomato, bell peppers and amchoor for a tangy sweet taste, medium
12.00	shabzi toran spiced vegetable simmered in the alluringly indian five spice with fresh grated coconut and coconut milk, medium

BREADS

6.00	shabzi mixed vegetables in curry sauce or dry
6.00	bhindi bhaji tender spiced okra
6.00	saag bhaji fresh spinach with onion and garlic
6.00	mushroom bhaji spiced mushroom
6.00	saag aloo potato and spinach
6.00	bombay aloo spiced hot potatoes
6.00	baingan bhaji spiced aubergine
6.00	saag paneer spinach with curd cheese
6.00	tarka dhal lentils with garlic
6.00	channa masala curried chick peas
6.00	dhal makhani urid dhal and red kidney beans cooked in a delicious makhani sauce



STARTERS

chicken tikka breast of chicken marinated in yogurt with allspice and turmeric. baked in the tandoor	7.00	tandoori lamb cutlets lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic	10.00
sheek kabab minced lamb seasoned with ground spices and herbs. baked in the tandoor on skewers	7.00		
chole chat chick peas and potatoes in a special sweet and sour masala with herbs	6.00	fish amritsari swordfish marinated with ginger, garlic, white pepper, lemon juice, bake in tandoori oven.	10.00
samosa vegetables, coriander and cumin. wrapped in pastry. deep fried	6.00		
onion bhaji finely sliced onions coated in light spicy batter. deep fried	6.00		
prawn pathia on puri spicy sweet and sour tiger prawns served on deep fried wholemeal puff bread	9.00	two person - starter platter reshmi mali tikka, pesh tikka and samosa	18.00
jhinga barah king prawns marinated in mild spices, barbecued on skewers	9.00	four person - starter platter chicken tikka, pesh tikka, fish pakora samosa and sheek kabab	36.00
pesh tikka lamb fillet mildly seasoned in yogurt. baked in the tandoor	7.00		
reshami mali tikka tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor	8.00		
machli bhaja pan fried seabass fillets in blend of select spices	8.00		
aloo tikki fried galettes of spiced potato, lentils and peas	6.00		
tandoori chicken Spring chicken marinated, spiced & barbecued	7.00		
fish pakora white fish coated in a delicately spiced butter (deep fried)	8.00		

CHICKEN DISHES

chicken shashlick chicken tikka baked in the tandoor with peppers, onions and tomatoes	13.00	tawa chicken specially prepared on a flat hot iran dish, cooked with green chilli, herbs and spices	13.00
chicken tikka masala tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds	13.00	Rajasthani chicken special masala chicken tikka slices, with ground almond, ginger and coriander	13.00
safaid mirchchi murgh chicken breast cooked in silky smooth sauce infused with green chilli and garlic. garnished with cashews	13.00	peshawar khas murgh chicken thighs cooked in a yogurt and besan sauce with cardamoms and mace. slightly hot	13.00
chicken korma chicken pieces cooked in a mild smooth coconut sauce	13.00	ishtew nalli chicken thighs cooked in whole spices in a thick spicy sauce. garnished with fresh coriander. medium spiced	13.00
chicken jalfrezi chicken cooked with onions, lemon zest and green chillies. fairly hot	13.00	kashmiri chicken curry chicken cooked in a rich tomato sauce with kashmiri spices and yogurt. medium spiced	13.00
chicken dhansak chicken pieces in a hot sweet and sour lentil sauce. fairly hot, a flavoursome parsi dish	13.00	butter chicken tikka chicken cooked in butter and tomato sauce with almonds and cream	13.00
chicken saagwalla chicken cooked with fresh spinach, herbs and garlic. medium spiced	13.00	alphonso chicken chicken cooked in a very mild smooth mango based sauce. garnished with pistachios	13.00
chicken tikka chicken marinated in yogurt laced with allspice and turmeric. baked in the tandoor	13.00	bombay chicken biryani fragrant basmati rice cooked with select spicy aromatic spices. served with a vegetable curry	15.00
chettinad chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot	13.00	tandoori mixed grill Pieces of chicken tikka, lamb tikka, tandoori chicken & sheek kebab	18.00
adrakh chicken chicken and ginger cooked in a thick tomato and coconut milk sauce with crushed chillies. medium spiced	13.00	dahiwalla murgh chicken cooked in a rich tomato and spiced yoghurt, flavoured with dry-roasted spices. medium	13.00
roshni chicken tikka bhuna chicken cooked with fresh tomatoes, peppers garlic and coriander. medium spiced	13.00	Jhol-jula murgi mali wonderful marriage of spiced chicken with ground almonds and mint in a deliciously creamy sauce. mild	13.00
murgh mirch masala chicken tikka cooked with bell peppers and onions in selection of whole spices, lemon juice, crushed red chillies and black peppers. hot	13.00	murgh jal roshni spicy chicken strips cooked with onions, bell peppers, green chillies and garlic. fairly hot	13.00

LAMB DISHES

lamb bhuna tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced	15.00	mitaa jhinga bhaja stir-fried tiger prawns in a tamarind and honey sauce with mushrooms and peppers	14.00
khumbani ma gosht lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced	15.00	palak jhinga tiger prawns cooked in medium spices with spinach and garlic	14.00
lamb dhansak classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot	15.00	amm aur chingri salan tiger prawns cooked with onions in spicy mango sauce with coconut milk. garnished with ginger juliennes. medium	14.00
lamb pasanda kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce	15.00	king prawn dhansak classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce	17.00
lamb tawa specially prepared on a flat hot iran dish, cooked with green chilli, herbs and spices	15.00	goan prawn tiger prawns cooked in a chilli flavoured coconut suace	14.00
lamb biryani combination of fragrant basmati rice and spiced lamb, served with a vegetable curry side dish	15.00	roshni bhuna jhinga king prawn cooked with fresh tomatoes, peppers, garlic and coriander. medium spiced	18.00
nehari famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.	15.00	machli tandoor sea bass marinated in ginger, garlic, tandoori massala . baked in the tandoor	16.00
aachari lamb aachar – PICKLE. lamb cooked in a special selection of spices with a distinct tangy flavour	15.00	goan fish curry (slightly hot) chunks of white fish in a coconut sauce, flavoured with goan chillies and tamarind, reminiscent of palm trees on goan shores	14.00
lamb saagwalla lamb cooked with fresh spinach, herbs and garlic. medium spiced	15.00	tandoor masala jhinga tandoor-cooked king prawn simmered in a delicate almond and cream sauce	18.00
lamb pepper fry Keralan style lamb curry with delectable flavours of peppercorns and curry leaves embedded with our homemade masala.	15.00	tandoori king prawn king prawns marinated, spiced & barbecued	19.00
tandoori lamb cutlets lamb cutlets in a marinated of lime juice, warm dark spice, ginger and garlic	20.00	kaalvan kaalvan- Maharashtrian term for sauce based fish curry. Monkfish cooked in tamarind and coconut milk. medium	15.00
gosht saoji khus khus spiced lamb and coconut curry cooked with roasted poppy seeds, curnin and mace. slightly hot	15.00	ras machi molee kerelan fish curry. Monk fish cooked in fresh coconut milk sauce and grated coconut. typical curry of inland kerela. Medium	15.00
gosht khozambu south indian style lamb curry with curry leaves, tamarind, mustard seed. garnished with fresh coconut and coriander. hot	15.00	machli shashlik swordfish marinated in garam masala, ginger and garlic with red bell peppers and courgettes. cooked in the tandoor	17.00