

STARTERS

- PANEER TIKKA** **£3.50**
Cottage Cheese marinated in Yoghurt & Spices, then broiled in a clay oven
- TANDOORI CHICKEN** **£3.50**
On-the-bone barbecued Chicken marinated in Yoghurt & Spices, then broiled in a clay oven
- MILLENNIUM SPECIAL** **£3.80**
Chicken tossed with Onion, Garlic & Green Chillies
- ALOO CHAT** **£2.80**
Small juicy pieces of Potato, spiced with Sweet & Sour Sauce
- PRAWN COCKTAIL** **£3.50**
Succulent Prawns in our own Mayonnaise
- SHAMI KEBAB** **£3.80**
Specially fried Lamb, finely minced & flavoured with Spices & Herbs
- CHICKEN CHAT** **£3.50**
Small juicy pieces of Chicken, spiced with Sweet & Sour Sauce
- CHANGRI PUREE** **£3.80**
Succulent Prawns spiced & fried, served with special deep-fried Bread
- KING PRAWN BUTTERFLY** **£5.50**
Breaded King Prawns, deep-fried in Butter, served with Mint Sauce
- LAMB TIKKA** **£3.95**
Very tender diced Lamb marinated with mild Spices
- CHICKEN TIKKA** **£3.50**
Morsels of Chicken, marinated in Yoghurt & Spices, then broiled in a clay oven (may contain traces of bone)
- SHEEK KEBAB** **£3.00**
Lamb minced with special Herbs and Spices, skewered & barbecued
- SAMOSAS** **£2.90**
Triangular-shaped Savoury filled with spicy Meat (or Vegetables)
- ONION BHAJI** **£2.80**
Thinly sliced Onion, Gram Flour and Herbs shaped into round cakes & fried
- CHANA CHATPATI** **£3.20**
Boiled Chick Peas and Potato cubes spiced with a medium sour Sauce
- KEBAB PLATTER** **£4.20**
Tender Chicken, Lamb Tikka, diced & minced Lamb, marinated in Yoghurt & Spices
- CHICKEN BORA** **£3.50**
Chicken Tikka and mashed Potatoes coated in Breadcrumbs and deep-fried
- MAHASHAS** **£3.80**
Cabbage Leaves stuffed with minced Lamb, Rice and selected green Herbs
- CHICKEN CHAT PURI** **£3.50**
Chicken spiced and fried, served in a rich Sauce with deep-fried leavened Bread
- TANDOORI KING PRAWN** **£5.50**
Large King Prawn cooked in a clay oven with exotic Tandoori Spices

BALTI DISHES

- Our Balti Dishes are made with only the freshest ingredients, carefully marinated in specially prepared recipes of Herbs & Spices, allowing the flavour to enrich each individual Balti (served with Nan or Roti)*
- ORIGINAL CHICKEN BALTI** **£7.50**
- BALTI GOSHT** **£7.95**
- LAMB & MUSHROOM BALTI** **£7.95**
- CHILLI LAMB BALTI** **£7.95**
with Green Chillies
- LAMB & SPINACH BALTI** **£7.95**
- JERRA CHICKEN BALTI** **£7.50**
with Cumin Seed
- CHICKEN & MUSHROOM BALTI** **£7.50**
- CHILLI & CHICKEN BALTI** **£7.50**
with Green Chilli
- CHILLI PRAWN BALTI** **£7.50**
with Green Chilli
- KING PRAWN BALTI** **£13.50**
- LAHORE BALTI** **£8.50**
Prepared with Lamb, Chicken, Prawn & Spinach
- PRAWN DHANSAK BALTI** **£7.95**
Sweet, sour & hot
- CHICKEN SHASHLIK BALTI** **£8.95**
Onions, Green Pepper & Tomato
- TANDOORI MIXED GRILL BALTI** **£10.95**
Chicken Tikka, Lamb Tikka, Sheek Kebab cooked with special Balti Sauce

HANDI DISHES

- HANDI CHICKEN** **£6.90**
Tender Chicken cooked in a medium hot Sauce
- HANDI GOSHT** **£7.50**
Tender Lamb cooked in a medium hot Sauce
- HANDI KING PRAWN** **£13.50**
King Prawns cooked in a medium hot Sauce
- HANDI SPECIAL** **£9.95**
Marinated Chicken, Lamb & Prawns cooked in a medium hot Sauce
- HANDI SAGWALA** **£7.50**
Marinated Chicken, Lamb or Prawns cooked with Spinach in a medium hot Sauce
- HANDI MUSHROOMWALA** **£7.50**
Marinated Chicken, Lamb or Prawns cooked with Mushrooms in a medium hot Sauce
- HANDI PILI PILI** **£7.50**
Marinated Chicken, Lamb or Prawns cooked in a hot Green Chilli Sauce

BIRYANI DISHES

- PERSIAN CHICKEN PULAO** **£7.95**
Cooked with Rice, mildly spiced, topped with Raisins, Sultanas and Cashew Nuts, flavoured with Saffron and served with Vegetable Curry
- CHICKEN BIRYANI** **£7.50**
Tender boneless Chicken cooked with Basmati Rice flavoured with mild Spices & Saffron, served with Vegetable Curry
- LAMB BIRYANI** **£8.50**
Tender Lamb, Basmati Rice cooked with Eastern Spices & Condiments, served with a Vegetable Curry
- PRAWN BIRYANI** **£7.95**
Basmati Rice cooked with Shrimps, served with Vegetable Curry
- VEGETABLE BIRYANI** **£6.50**
Basmati Rice cooked with Vegetables, served with Vegetable Curry
- CHICKEN TIKKA BIRYANI** **£7.95**
Tandoori baked Chicken cooked with Basmati Rice served with Vegetable Curry
- TANDOORI CHICKEN BIRYANI** **£7.95**
Pieces of Tandoori Chicken cooked with Saffron Rice and served with a special Vegetable Sauce (may contain traces of bone)
- CHILLI TOO SPECIAL BIRYANI** **£9.50**
Tender Chicken, Meat and Prawns cooked with Basmati Rice, flavoured with mild Spices and served with Vegetable Masala Sauce with an Omelette on top

LAMB DISHES

- LAMB KORMA** **£6.50**
Lamb flavoured with Herbs, cooked with mild Spices in a creamy Sauce
- SAG GOSHT** **£6.50**
Lamb cooked with fresh Spinach
- ROGAN JOSH** **£6.50**
Lamb cooked with fresh Tomatoes, Green Peppers & Herbs
- METHI GOSHT** **£6.50**
Lamb with Methi Leaves & green Herbs
- LAMB DHANSAK** **£6.50**
Lamb cooked slightly sweet, sour & hot in Lentil Sauce
- LAMB MADRAS** **£6.50**
Lamb cooked with a fairly hot Sauce
- LAMB VINDALOO** **£6.50**
Lamb cooked with Potatoes in a very hot Sauce

POULTRY DISHES

- CHICKEN CURRY** Medium **£5.95**
- CHICKEN BHUNA** **£5.95**
Tender Chicken pieces marinated with fresh ground Spices and served fairly dry
- CHICKEN VINDALOO** **£5.95**
Boneless Chicken cooked with Potatoes in a highly spiced Sauce
- CHICKEN ROGAN** **£5.95**
Boneless Chicken cooked with Tomatoes & Green Peppers
- CHICKEN SAG** **£5.95**
Tender Chicken pieces cooked with Spinach & fresh Indian Spices
- CHICKEN METHI** **£5.95**
Tender Chicken pieces cooked with Fenugreek & Spices
- CHICKEN DU PIAZZA** **£5.95**
Cubes of Chicken cooked in a mildly spiced Sauce and served with Onions
- CHICKEN JEERA** **£5.95**
Marinated Chicken pieces cooked in Herbs, Spices and Cumin Seeds
- CHICKEN KORMA** **£5.95**
Chicken flavoured with Herbs, cooked with mild Spices in a Cream Sauce
- CHICKEN DHANSAK** **£5.95**
Slightly sweet, sour & hot, cooked in a Lentil Sauce
- CHICKEN MADRAS** **£5.95**
Chicken cooked with a fairly hot Sauce
- CHICKEN CHANA** **£5.95**
Boneless Chicken and Chick Peas cooked in a medium Sauce (*Bengali style*)
- CHICKEN PATHIA** **£5.95**
Slightly sweet, sour & hot with Tomatoes in a thick Sauce

INDIAN REGIONAL DISHES

- CHICKEN CHILLI MASALA** **£6.50**
Fiery diced Chicken cooked with fresh Ginger, Garlic & Green Chilli
- LAMB TIKKA MASALA** **£7.95**
Tandoori baked diced Lamb, cooked in Oriental Spices
- LAMB BADAM PASANDA** **£7.50**
Tender pieces of Lamb marinated in Yoghurt and cooked with Spices, Cream & Cashew Nuts
- CHILLI TOO SPECIAL** **£6.90**
On-the-bone barbecued Chicken cooked with minced Meat in Butter & Almonds and Masala Sauce
- SALI BOTI** (*A famous Parsi Wedding Dish*) **£7.50**
Tender Lamb cooked with dried Apricots in spicy red Masala, lavishly garnished with crisp straw Potatoes
- GOSHT KATA MASALA** **£7.50**
Succulent Lamb golden braised with chopped Onions, Ginger, Garlic and mild unground Garam Masala
- CHICKEN MAKHANI** **£6.80**
Chicken Tikka from Tandoor, then skimmed in a spiced Butter Sauce (*may contain traces of bone*)
- CHICKEN MUGHLAI** **£6.80**
Mildly spiced Chicken cooked with Cream, Yoghurt and Egg garnished with Almonds & Pistachio Nuts

- CHICKEN NOWABI** **£6.80**
(*A princely dish tasted by Nawab Sirajuddaula.*) Mildly curried sliced Chicken mixed with Almonds, Pistachio, Nuts & Cream
- CHICKEN PIAZA DARJEELING** **£6.80**
Chicken in a blend of Exotic Spices with Onion Rings & Peppers
- LAMB SHATH KHANIA** **£7.50**
Lamb in a blend of Exotic Spices with fresh Chillies
- CHICKEN MULI** **£6.80**
Chicken Tikka grilled on charcoal, then cooked with Butter, Tomatoes, fresh Spices & Cream on top
- MURGH BENGAL SPECIAL** **£6.80**
Our own Recipe: baked boneless Chicken cooked with minced Meat and Oriental Spices, Tomatoes & Butter
- GALDA CHINGRI MASALA** **£13.50**
A feast in parties of affluent society: king-sized Prawns with Tomatoes, Mustard & Onions
- CHICKEN BADAM PASANDA** **£6.80**
Boneless Chicken pieces marinated in Yoghurt and cooked with Spices, Cream and Cashew Nuts
- TANDOORI CHICKEN MASALA** **£6.80**
Tandoori baked Chicken in Oriental Spices, Tomatoes & Butter (may contain traces of bone)
- CHICKEN TIKKA MASALA** **£6.95**
Baked boneless Chicken cooked in Oriental Spices, Tomatoes & Butter
- CHICKEN JALFEREZZA** **£6.95**
Fiery diced Chicken with Green Chillies, Capsicum and Ginger in a special Onion Sauce
- TANDOORI KING PRAWN MASALA** **£13.50**
Tandoori baked king-sized Prawns simmered in Oriental Spices, Tomatoes and Butter
- KOCHI GOSHT** **£7.50**
Tender Lamb cut to its own special size, cooked on a medium spiced Sauce, garnished with fried Onions, Garlic & chopped Ginger
- KOCHI MURGH** **£6.80**
Tender Chicken cooked in a medium spiced Sauce, garnished with fried Onions, Garlic & chopped Ginger
- KASHMIRI MURGH** **£6.50**
A mild Delicacy from the Valley of Kashmir: Chicken cooked in a rich creamy Sauce, with Fruit and a blend of Spices
- CHICKEN PISTA MALAI** **£6.80**
Mildly spiced Chicken cooked with Cream & Yoghurt, garnished with Almonds & Pistachio Nuts
- GARLIC CHILLI CHICKEN** **£6.80**
Spring Chicken marinated in Garlic, Chillies, Coriander & fresh Spices
- KARAHI CHICKEN** **£7.20**
Chicken marinated in Spices, cooked with chopped Onions, Capsicum & Tomatoes, served in the traditional iron Karahi (Souk)
- KARAHI CHICKEN MEATHI MADRAS** **£7.20**
Chicken marinated in Spices, cooked with chopped Onions, Capsicum, Tomatoes & Fenugreek, Madras hot
- CHICKEN TIKKA MEATHI** **£6.80**
Barbequed Chicken Tikka, cooked with Fenugreek, fresh Tomatoes and medium Spices
- PESHWARI GOSHT** **£7.95**
Diced Lamb marinated in Spices, cooked with chopped Onions, Capsicum & Tomatoes, served in the traditional iron Karahi (*Speciality from the Khyber Pass*)
- RAYS SPECIAL** (*Our own Dish*) **£8.00**
Cooked with Chicken, Green Peppers, Onions and Tomatoes with Oriental Spices, served in the iron tray

more Indian Regional Dishes

CHICKEN JAIPUR £6.80

Spring Onions, Green Peppers and Mushrooms with spiced Garlic & Ginger Sauce

CHICKEN SRI LANKA £6.50

Fiery Chicken dish with a thick Sauce, Coconut and a blend of Spices

LAL MASS £7.95

An extremely popular 'Rajput' preparation of boneless pieces of Lamb, slow cooked with browned Onion, whole red Chillies & Cumin

CHICKEN or GOSHT SULTANI . . £7.50

Chicken or Lamb cooked with cube-shaped fried Onions and a touch of Pepper & Mushrooms

CHICKEN BAHAR SPECIAL £7.50

Long-cut BBQ Chicken cooked with Onions, Chef's Special Spices, Yoghurt, Mango and Cream (medium strength)

CHICKEN TAPALI £7.50

Tender pieces of Chicken freshly cooked with Garlic, Ginger, Capsicum, Onions, Tomatoes and special Spices, served on a special ceramic dish

ACHAR GOSHT £7.20

Lamb cooked in mixed Pickles — medium hot

SATKORA LAMB OR CHICKEN . £7.50

Lamb or Chicken cooked with Bangladeshi Satkora Spices

NAGA LAMB OR CHICKEN £7.50

Very hot dish with Naga Sauce

SEVEN SPICES OF GOA**JHINGA CALDEEN £14.50**

King Prawns with Garlic, Ginger, Lime Juice, Cream, Coconut & spicy Chillies

MASALA PRAWNS £7.50

Made to a 30 year old recipe; a favourite dish at the Fort Aguadad Hotel in Goa

CHICKEN SHAKUTI £6.50

A fiery, dry Chicken Curry made with Coconut and a blend of several rare Spices

CHICKEN CAFREAL £6.80

A hot & spicy dish — marinated Chicken with Lemon Juice & Chillies

GOA CHICKEN £6.80

A fiery Chicken dish with thick Sauce, Coconut and a blend of several rare Spices and Pineapple

GOA LAMB VINDALOO £7.50

Marinated Lamb with hot Chilli, fresh Green Chilli, Paprika, Tomato Puree, Fenugreek and Coriander

GOA GREEN VEGETABLES £4.95

A hot & spicy vegetarian dish

SEAFOOD DISHES**PRAWN KORMA £6.50**

Prawns flavoured with Herbs, cooked with mild Spices in a creamy Sauce

PRAWN PATHIA £6.50

Slightly sweet, sour & hot with Tomatoes in a thick Sauce

PRAWN SAG £6.50

Well spiced dry Curry with Spinach, Peppers & Tomatoes

KING PRAWN PATHIA £13.50

King Prawns cooked in a thick Sauce, slightly sweet, sour & hot with Tomatoes

PRAWN METHI £6.50

Thick Sauce with Fenugreek & fresh Spices

PRAWN DHANSAK £6.50

Slightly sweet, sour & hot, cooked in a Lentil Soup

KING PRAWN SALI £13.50

King Prawns cooked with dried Apricots in spicy Masala, lavishly garnished with crisp Straw Potatoes

FISH KORAI £8.95

Halibut marinated in Spices, cooked with chopped Onions, Peppers and Tomatoes served in an iron souk

FISH MASSALA (Telapia) £8.95

A popular Bengali fresh water Fish, mild/medium strength, cooked with fresh Onions, Garlic & special Herbs

CHILLI TOO FISH SPECIAL . . . £10.95

Pangash Fish from Bengal fried with Onions, Green Peppers & sliced green Chillies

SPECIALITIES FROM THE TANDOORI

From North India and the North West Frontier

ALL SERVED WITH SALAD

KING PRAWN SHASHLIK £15.95

Homemade Cottage Cheese, marinated, cooked over charcoal with Onions, Tomatoes, Capsicum & Mushrooms

PANEER SHASHLIK £7.50

Homemade Cottage Cheese, marinated, cooked over charcoal with Onions, Tomatoes, Capsicum & Mushrooms

CHICKEN SHASHLIK £7.50

Diced Chicken, marinated, cooked over Charcoal with Onions, Tomatoes, Capsicum & Mushrooms

LAMB SHASHLIK £8.50

Diced Lamb, marinated cooked over Charcoal with Onions, Tomatoes, Capsicum & Mushrooms

TANDOORI CHICKEN £6.50

Young Spring Chicken marinated in Yoghurt with delicate Herbs & Spices, barbecued over flaming charcoal on skewers

KEBAB PLATTER £7.20

A feast for kebab lovers — Sheek Kebab, Boti Kebab & Chicken Tikka

CHICKEN TIKKA £6.80

A dish from Hindukush Mountains: morsels of Chicken marinated in Yoghurt & Spices broiled in the clay oven (may contain traces of bone)

TANDOORI TROUT £7.50

Whole fresh Trout marinated in the traditional style and then bake in the Tandoori (may contain traces of bone)

LAMB TIKKA £7.50

Diced Lamb mildly marinated in Yoghurt and Spices, barbecued on skewers

MAHARAJA MIXED TANDOORI . £10.95

Marinated mixture of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab with Nan

GALDA CHANGRI TANDOORI . £15.95

King-sized Prawns marinated and cooked in the Tandoor over charcoal flame

TIKKA SALMON £9.20

Salmon flavoured with a blend of Royal Cumin & Herbs

CHILLIES TOO ASSORTED**TANDOORI SPECIAL £12.95**

Chicken, Lamb, Tandoori Chicken, King Prawn, Sheek Kebab served with Nan

THALIS**NON-VEGETARIAN THALI**

Selections of Sheek Kebab, Chicken Tikka, Bhoona Chicken, Lamb Pasanda, Sag Gosht, Mushroom Masala & mixed Raitha. Served with Nan and Basmati Rice

For 2 £26.00**For 4 £50.00****HOUSE THALI**

Meat Samosa, Onion Bhaji, Masala Prawns, Achar Gosht, Chicken Pista Korma, Aloo Dum, Raitha. Served with Sabji Bhatt & Nan Bread

For 2 £25.00**For 4 £45.00****BENGAL THALI (For 2) £24.00**

Vegetable Samosa, Onion Bhaji, Lemon Rice, Dal, Niramish, Brinjal Patiala & Bhandis, Mushroom Bhaji. Served with Nan

FOR THE VEGETARIAN**KARAHI PANEER (Main Dish) £5.20**

Small chunks of Curd Cheese, sauteed with Onion, Tomatoes, Ginger and Coriander Leaves

TARKARI (Main Dish) £4.60

Mixed Vegetables cooked in a mild Curry Sauce

PANEER KORMA (Main Dish) £4.80

Fresh diced Cheese cooked with Onions & Natural Yoghurt mixed with mild Spices

SAG or MATAR PANEER (Main Dish) . £4.80

Freshly made Curd Cheese cooked with Spinach or Peas in a medium spicy Sauce

CHILLI TOO KOPTA (Main Dish) £4.50

Gharbanzo Beans spiced with fresh Ginger and served with Gram Flour battered and deep fried, accompanied by fresh Cream and a Tomato and Onion Sauce

ALOO CHOLE MUMBAI (Main Dish) . £4.80

Potatoes, Chick Peas, Ginger & green Chillies

BAIGAN BAGAREE (Main Dish) £4.50

Spiced Aubergines cooked with Potatoes

BAIGAN BHAJI £2.90

Sliced Aubergine, Onions & Spices

BHINDI BHAJI £2.90

Ladies Fingers (Okra) served with Onions & Spices

SAG BHAJI £2.90

Spinach cooked with Tomatoes, Onions & Spices

MUSHROOM BHAJI £2.90

Mushrooms cooked with Onions, Tomatoes & Spices

ALOO SAG £2.90

Spicy combination of Spinach & Potatoes

NIRAMISH £2.90

Mixed Vegetables cooked with Herbs and clarified Butter

ALOO GOBI £2.90

Fresh Cauliflower & sauteed Potatoes cooked dry with chopped Tomatoes and Green Peppers in medium Spices

TARKA DAL £2.90

Creamed Lentils cooked with Spices and served with Garlic, Cumin & Mustard Seeds

GUJERATI SEM £2.90

Gujerati-style Green Beans, mildly spiced

CUCUMBER RAITA £1.70

Cool Yoghurt with Cucumber & Mint

PINDI CHANNA £2.90

Deliciously spiced Chick Peas in a thick Sauce

BOMBAY ALOO £2.90

Potatoes cooked with Herbs & Spices, served dry

RICE, BREAD etc**PLAIN RICE Boiled £2.20****PULAO RICE Basmati £2.40****SAG RICE £2.80****GARLIC RICE £2.80****COCONUT RICE £2.80****PINEAPPLE RICE £2.80****SPECIAL FRIED RICE £2.80**

Fried with Eggs & Peas

VEGETABLE RICE Fried with Vegetables . £2.80**MUSHROOM RICE Fried with Mushrooms . £2.80****LEMON RICE Fried with Lemon Juice . . . £2.80****KEEMA RICE £2.80****SPICY CHIPS £3.10****PURI Deep-fried puffy Bread £1.50****PLAIN PARATHA Lightly fried, layered Bread . £2.60****GARLIC NAN £2.50**

Leavened Bread stuffed with fresh Garlic

CHAPATI Thin flat Bread £1.50**ROTI Tandoori Bread similar to Chapati . £2.20****NAN Leavened Bread cooked in the Tandoor . £2.20****KEEMA NAN £2.80**

Filled with a stuffing of minced Lamb & Spices

PESWARI NAN £2.80

Filled with a sweet stuffing of Almonds & Raisins

CHILLI & GARLIC NAN With Chilli & Garlic . £2.80**KULCHA Stuffed with Capsicum & Onions . . £2.80****PLAIN PAPADUM Thin, crispy appetiser . . -90****MASALA PAPADUM Spicy, crispy appetiser . £1.00****ENGLISH DISHES****PORTION of CRINKLE-CUT CHIPS . £2.10****CHICKEN & CHIPS Served with Salad . . £6.20****STEAK & CHIPS £9.95**

Served with Mushrooms, Tomato & Onions

FRENCH FRIED CHICKEN & CHIPS . £6.50

Served with Peas, Mushrooms, Onions & Tomato

IMPORTANT NOTE TO ALL CUSTOMERS
Some of our dishes may contain nuts. If you have any type of allergy problem (nuts or otherwise), please notify the member of staff serving you.**10% DISCOUNT ON TAKEAWAYS****OPEN 7 DAYS A WEEK**
(including Bank Holidays)
Sun–Thu: 5:30 – 11pm
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A £1 Handling Fee is charged on all payments made by Card*Authentic Indian Cuisine*