

The logo for 'chilli too Restaurant' features the words 'chilli too' in a bold, orange, rounded font. The 'i' in 'chilli' has a green chili pepper as its dot. Below the text is a thick orange horizontal line. Underneath the line, the word 'Restaurant' is written in a smaller, bold, orange font.

chilli too

Restaurant

53 High Street, Clydach, Swansea SA6 5LH

Tel: 01792 849009 / 849004
www.chillitoo.co.uk

Please Note

All Card transactions
incur a £1 handling fee

STARTERS

Paneer Tikka Cottage Cheese marinated in Yoghurt & Spices, then broiled in a clay oven	£3.50
Tandoori Chicken On-the-bone barbecued Chicken marinated in Yoghurt & Spices, then broiled in a clay oven.	£3.50
Millennium Specials Chicken tossed with Onion, Garlic & Green Chillies.	£3.80
Aloo Chat Small juicy pieces of Potato, spiced with Sweet & Sour Sauce	£2.80
Prawn Cocktail Succulent prawns in our own Mayonnaise.	£3.50
Shami Kebab Specially fried Lamb, finely minced & flavoured with Spices & Herbs .	£3.80
Chicken Chat Small juicy pieces of Chicken, spiced with Sweet & Sour Sauce . . .	£3.50
Changri Puree Succulent Prawns spiced and fried, served with special deep fried Bread.	£3.80
King Prawn Butterfly Breaded King Prawns deep-fried in Butter, served with Mint Sauce	£5.50
Lamb Tikka Very tender diced Lamb, marinated with mild Spices	£3.95
Chicken Tikka Boneless morsels of Chicken, marinated in Yoghurt & Spices then broiled in a clay oven.	£3.50
Sheek Kebab Lamb minced with special Herbs & Spices, skewered & barbecued .	£3.00
Samosas Triangular shaped savoury filled with spicy Meat (or Vegetables)	£2.90
Onion Bhaji Thinly sliced Onion, Gram Flour and Herbs shaped into round cakes & fried	£2.80
Chana Chatpati Boiled Chick Peas and Potato cubes spiced with a medium sour Sauce	£3.20
Kebab Platter Tender Chicken, Lamb Tikka, diced & minced Lamb, marinated in Yoghurt & Spices	£4.20
Chicken Bora Chicken Tikka and mashed Potatoes coated in Breadcrumbs and deep-fried	£3.50
Mahashas Cabbage Leaves stuffed with minced Lamb, Rice and selected green Herbs	£3.80
Chicken Chat Puri Chicken spiced and fried, served in a rich Sauce with deep-fried leavened Bread.	£3.50
Tandoori King Prawn Large King Prawn cooked in a clay oven with exotic Tandoori Spices	£5.50

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 with Green Chillies	£7.95
Lamb & Spinach Balti	£7.95
Jerra Chicken Balti with Cumin Seed.	£7.50
Chicken & Mushroom Balti	£7.50
Chilli & Chicken Balti with Green Chilli	£7.50
Chilli Prawn Balti with Green Chilli.	£7.50
King Prawn Balti	£13.50
Lahore Balti prepared with Lamb, Chicken, Prawn & Spinach	£8.50
Prawn Dhansak Balti (sweet, sour & hot)	£7.95
Chicken Shashlik Balti Onions, Green Peppers & Tomatoes	£8.95
Tandoori Mixed Grill Balti Chicken Tikka, lamb Tikka, Sheek Kebab with special Balti Sauce	£10.95

HANDI DISHES

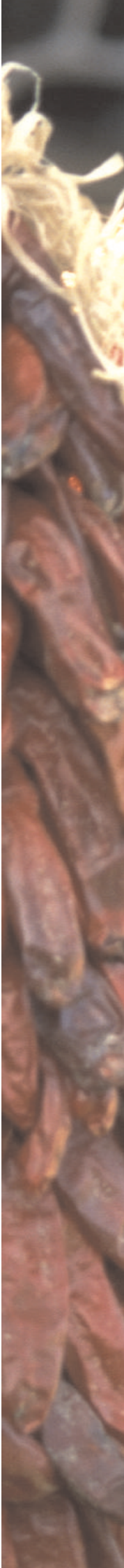
Handi Chicken	<i>Tender Chicken cooked in a medium hot Sauce.</i>	£6.90
Handi Gosht	<i>Tender Lamb cooked in a medium hot Sauce</i>	£7.50
Handi King Prawn	<i>King Prawns cooked in a medium hot Sauce</i>	£13.50
Handi Special	<i>Marinated Chicken, Lamb & Prawns cooked in a medium hot Sauce</i>	£9.95
Handi Sagwala	<i>Marinated Lamb or Prawns cooked in a medium hot Sauce</i>	£7.50
Handi Mushroomwala	<i>Marinated Chicken, Lamb or Prawns cooked with Mushrooms in a medium hot Sauce.</i>	£7.50
Handi Pili Pili	<i>Marinated Chicken, Lamb or Prawns cooked in a hot Green Chilli Sauce.</i>	£7.50

BIRYANI DISHES

Persian Chicken Pulao	<i>Cooked with Rice, mildly spiced, topped with Raisins, Sultanas & Cashew Nuts, flavoured with Saffron & served with Vegetable Curry</i>	£7.95
Chicken Biryani	<i>Tender boneless Chicken cooked with Basmati Rice, flavoured with mild Spices & Saffron, served with Vegetable Curry</i>	£7.50
Lamb Biryani	<i>Tender Lamb & Basmati Rice cooked with Eastern Spices & Condiments, served with Vegetable Curry</i>	£8.50
Prawn Biryani	<i>Basmati Rice cooked with Shrimps, served with Vegetable Curry</i>	£7.95
Vegetable Biryani	<i>Basmati Rice cooked with Vegetables, served with Vegetable Curry</i>	£6.50
Chicken Tikka Biryani	<i>Tandoori baked Chicken cooked with Basmati Rice served with Vegetable Curry</i>	£7.95
Tandoori Chicken Biryani	<i>Pieces of boneless Tandoori Chicken cooked with Saffron Rice and served with special Vegetable Sauce</i>	£7.95
Chilli Too Special Biryani	<i>Tender Chicken, Meat and Prawns cooked with Basmati Rice, flavoured with mild Spices and served with Vegetable Massala Sauce with an Omelette on top.</i>	£9.50

LAMB DISHES

Lamb Korma	<i>Lamb flavoured with Herbs, cooked with mild Spices in a creamy Sauce</i>	£6.50
Sag Gosht	<i>Lamb cooked with fresh Spinach.</i>	£6.50
Rogan Josh	<i>Lamb cooked with fresh Tomatoes, Green Peppers, Herbs.</i>	£6.50
Methi Gosht	<i>Lamb with Methi Leaves & Green Herbs.</i>	£6.50
Lamb Dhansak	<i>Lamb cooked slightly sweet, sour & hot, in Lentil Sauce</i>	£6.50
Lamb Madras	<i>Lamb cooked with a fairly hot Sauce.</i>	£6.50
Lamb Vindaloo	<i>Lamb cooked with Potatoes in a very hot Sauce</i>	£6.50



POULTRY DISHES

Chicken Curry <i>Medium</i>	£5.95
Chicken Bhuna <i>Tender Chicken pieces marinated with fresh ground Spices, served fairly dry</i>	£5.95
Chicken Vindaloo <i>Boneless Chicken cooked with Potatoes in a very hot Sauce</i>	£5.95
Chicken Rogan <i>Boneless Chicken cooked with tomatoes & Green Peppers</i>	£5.95
Chicken Sag <i>Tender Chicken pieces cooked with Spinach & fresh Indian Spices</i>	£5.95
Chicken Methi <i>Tender Chicken pieces cooked with Fenugreek & Spices</i>	£5.95
Chicken du Piazza <i>Cubes of Chicken cooked in a mildly spiced Sauce and served with Onions</i>	£5.95
Chicken Jeera <i>Marinated Chicken pieces cooked in Herbs, spices and Cumin Seeds</i>	£5.95
Chicken Korma <i>Chicken flavoured with Herbs, cooked with mild Spices in a creamy Sauce</i>	£5.95
Chicken Dhansak <i>Slightly sweet, sour & hot, cooked in a Lentil Sauce</i>	£5.95
Chicken Madras <i>Chicken cooked with a fairly hot Sauce.</i>	£5.95
Chicken Chana <i>Boneless Chicken and Chick Peas cooked in a medium Sauce (Bengali style).</i>	£5.95
Chicken Pathia <i>Slightly sweet, sour & hot, with Tomatoes in a thick Sauce</i>	£5.95

SEA FOOD

Prawn Korma <i>Prawns flavoured with Herbs, cooked with mild Spices in a creamy Sauce.</i>	£6.50
Prawn Pathia <i>Slightly sweet, sour & hot, with Tomatoes in a thick Sauce.</i>	£6.50
Prawn Sag <i>Well-spiced dry Curry with Spinach, Peppers & Tomatoes</i>	£6.50
King Prawn Pathia <i>King Prawns cooked in a thick Sauce, slightly sweet, sour & hot with Tomatoes</i>	£13.50
Prawn Methi <i>Thick Sauce with Fenugreek & fresh Spices</i>	£6.50
Prawn Dhansak <i>Slightly sweet, sour & hot, cooked in a Lentil Soup.</i>	£6.50
King Prawn Sali <i>King Prawns cooked with dried Apricots in spicy Massala, lavishly garnished with crisp Straw Potatoes</i>	£13.50
Fish Korai <i>Halibut marinated in Spices, cooked with chopped Onions, Peppers and Tomatoes served in an Iron Souk</i>	£8.95
Fish Massala (Telapia) <i>A popular Bengali fresh water Fish, mild/medium strength cooked with fresh Onions, Garlic & special Herbs</i>	£8.95
Chilli Too Fish Special <i>Pengash Fish from Bengal fried with Onions, Green Peppers and sliced green Chillies</i>	£10.95

INDIAN REGIONAL DISHES

Chicken Chilli Masala <i>Fiery diced Chicken cooked with fresh Ginger, Garlic & Green Chilli.</i>	£6.50
Lamb Tikka Masala <i>Tandoori baked diced Lamb, cooked in Oriental Spices.</i>	£7.95
Lamb Badam Pasanda <i>Tender pieces of Lamb marinated in Yoghurt & cooked with Spices, Cream & Cashew Nuts</i>	£7.50
Chilli Too Special <i>On-the-bone barbecued Chicken cooked with minced Meat in Butter & Almonds and Massala Sauce</i>	£6.90
Sali Boti <i>A famous Parsi Wedding Dish: tender Lamb cooked with dried Apricots in spicy Red Masala, lavishly garnished with crisp straw Potatoes</i>	£7.50
Gosht Kata Masala <i>Succulent Lamb braised golden brown with chopped Onions, sliced Ginger, a touch of Garlic and mild unground 'Garam Masala'</i>	£7.50

Chicken Makhani	<i>Chicken Tikka from Tandoor, then skimmed in a spiced Butter Sauce (may contain traces of bone)</i>	£6.80
Chicken Mughlai	<i>Mildly spiced Chicken cooked with Cream, Yoghurt & Egg, garnished with Almonds & Pistachio Nuts</i>	£6.80
Chicken Nowabi	<i>Mildly curried sliced Chicken mixed with Almonds Pistachio Nuts & Cream (a princely Dish tasted by Nawab Sirajuddaula)</i>	£6.80
Chicken Piazza Darjeeling	<i>Chicken in a blend of exotic Spices with Onion Rings and Peppers</i>	£6.80
Lamb Shath Khania	<i>Lamb in a blend of exotic Spices with fresh Chillies</i>	£7.50
Chicken Muli	<i>Chicken Tikka, grilled on charcoal, then cooked with Butter, Tomatoes, fresh Spices & Cream on top</i>	£6.80
Murgh Bengal Special	<i>Our own recipe: baked, boneless Chicken cooked with minced Meat and Oriental Spices, Tomatoes & Butter</i>	£6.80
Galda Chingri Masala	<i>A feast in parties of affluent society: king-sized Prawns with Tomatoes, Mustard & Onions</i>	£13.50
Chicken Badam Pasanda	<i>Boneless Chicken pieces marinated in Yoghurt and cooked with Spices, Cream and Cashew Nuts</i>	£6.80
Tandoori Chicken Masala	<i>Tandoori baked boneless Chicken cooked in Oriental Spices & Butter</i>	£6.80
Chicken Tikka Masala	<i>Baked boneless Chicken cooked in Oriental Spices & Butter</i>	£6.95
Chicken Jalferezaa	<i>Fiery diced Chicken with Green Chillies, Capsicums and Ginger in a special Onion Sauce</i>	£6.95
Tandoori King Prawn Masala	<i>Tandoor baked king-sized Prawns simmered in Oriental Spices and Butter</i>	£13.50
Kochi Gosht	<i>Tender Lamb cut to its own special size, cooked in a medium spiced Sauce, garnished with fried Onions, Garlic & chopped Ginger</i>	£7.50
Kochi Murgh	<i>Tender Chicken cooked in a medium spiced Sauce, garnished with fried Onions, Garlic & chopped Ginger</i>	£6.80
Kashmiri Chicken	<i>A mild delicacy from the Valley of Kashmir: Chicken cooked in a rich creamy Sauce, with Fruit and a blend of Spices</i>	£6.50
Chicken Pista Malai	<i>Mildly spiced Chicken cooked with Cream & Yoghurt, garnished with Almonds & Pistachio Nuts</i>	£6.80
Garlic Chilli Chicken	<i>Spring Chicken marinated in Garlic, Chillies, Coriander & fresh Spices</i>	£6.80
Karahi Chicken	<i>Chicken marinated in Spices, cooked with chopped Onions, Capsicum & Tomatoes, served in the traditional iron Karahi (Souk)</i>	£7.20
Karahi Chicken Meathi Madras	<i>Chicken marinated in Spices, cooked with chopped Onions, Capsicum, Tomatoes & Fenugreek, Madras hot</i>	£7.20
Chicken Tikka Meathi	<i>Barbequed Chicken Tikka cooked with Fenugreek, fresh Tomatoes and medium Spices</i>	£6.80
Peshwari Gosht	<i>Diced Lamb marinated in Spices, cooked with chopped Onions, Capsicum & Tomatoes, served in the traditional iron Karahi (a speciality from the Kyber Pass)</i>	£7.95
Ray's Special	<i>Our own dish cooked with Chicken, Green Peppers, Onions, Tomatoes with Oriental Spices, served in the iron tray</i>	£8.00
Chicken Jaipur	<i>Spring Onions, Green Peppers, Mushrooms with spiced Garlic & Ginger Sauce</i>	£6.80
Chicken Sri Lanka	<i>Fiery Chicken dish with a thick Sauce, coconut & a blend of Spices</i>	£6.50
Lal Mass	<i>An extremely popular 'Rajput' preparation of boneless pieces of Lamb slow cooked with browned Onion, whole Red Chillies & Cumin</i>	£7.95
Chicken or Gosht Sultani	<i>Chicken or Lamb cooked with cube-shaped fried Onions and a touch of Pepper & Mushrooms</i>	£7.50
Chicken Bahar Special	<i>Long-cut BBQ Chicken cooked with Onions, Chef's Special Spices, Yoghurt, Mango and Cream (medium strength)</i>	£7.50
Chicken Tapali	<i>Tender pieces of Chicken freshly cooked with Garlic, Ginger, Capsicum, Onions, Tomatoes and Special Spices, served on a special ceramic dish</i>	£7.50
Achar Gosht	<i>Lamb cooked in mixed Pickles — medium hot</i>	£7.20
Satkora Lamb or Chicken	<i>Lamb or Chicken cooked with Bangladeshi Satkora Spices</i>	£7.50
Naga Lamb or Chicken	<i>Very hot dish with Naga Sauce</i>	£7.50



SEVEN SPICES OF GOA

Jhinga Caldeen <i>King Prawns with Garlic, Ginger, Lime Juice, Coconut & spicy Chillies</i>	£14.50
Masala Prawns <i>Made to a 25-year old recipe; a favourite dish at the Fort Aguadad Hotel in Goa</i>	£7.50
Chicken Shakuti <i>A fiery Chicken Curry made with Coconut and a blend of several rare Spices</i>	£6.50
Chicken Cafreal <i>A hot and spicy dish — marinated Chicken with Lemon Juice & Chillies</i>	£6.80
Goa Chicken <i>A fiery Chicken dish with thick Sauce, coconut and a blend of several rare Spices & Pineapple</i>	£6.80
Goa Lamb Vindaloo <i>Marinated Lamb with hot Chilli, fresh Green Chilli, Paprika, Tomato Puree, Fenugreek and Coriander</i>	£7.50
Goa Green Vegetables <i>A hot & spicy Vegetarian dish</i>	£4.95

SPECIALITIES FROM THE TANDOORI

From North India and the North West Frontier — ALL SERVED WITH SALAD

King Prawn Shashlik	£15.95
Panner Shashlik <i>Homemade Cottage Cheese, marinated, cooked over charcoal with Onions, Tomatoes, Capsicum & Mushrooms</i>	£7.50
Chicken Shashlik <i>Diced Chicken, marinated, cooked over charcoal with Onions, Tomatoes, Capsicum & Mushrooms</i>	£7.50
Lamb Shashlik <i>Diced Lamb, marinated, cooked over Charcoal with Onions, Tomatoes, Capsicum & Mushroom</i>	£8.50
Tandoori Chicken <i>Young Spring Chicken marinated in Yoghurt with delicate Herbs & Spices, barbecued over flaming Charcoal on skewers</i>	£6.50
Kebab Platter <i>A feast for Kebab lovers — Sheek Kebab, Boti Kebab & Chicken Tikka</i>	£7.20
Chicken Tikka <i>A dish from the Hindukush Mountains: boneless morsels of Chicken marinated in Yoghurt & Spices broiled in the clay oven.</i>	£6.80
Tandoori Trout <i>Whole fresh Trout marinated in the traditional style and then baked in the Tandoori</i>	£7.50
Lamb Tikka <i>Diced Lamb mildly marinated in Yoghurt and Spices, barbecued on skewers</i>	£7.50
Maharaja Mixed Tandoori <i>Marinated mixture of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab with Nan</i>	£10.95
Galda Changri Tandoori <i>King-sized Prawns marinated and cooked in the Tandoor over Charcoal flame</i>	£15.95
Tikka Salmon <i>Salmon flavoured with a blend of Royal Cumin & Herbs</i>	£9.20
Chillies Too Assorted Tandoori Special <i>Chicken, Lamb, Tandoori Chicken, King Prawn, Sheek Kebab served with Nan</i>	£12.95



THALIS

- Non-Vegetarian Thali** *Selections of Sheek Kebab, Chicken Tikka, Bhoona Chicken, Chicken 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** *Vegetable Samosa, Onion Bhaji, Lemon Rice, Dal, Niramish, Brinjal Patiala & Bhindis, Mushroom Bhaji; served with Nan* (for 2) £24.00

FOR THE VEGETARIAN

- Karahi Paneer** (MAIN DISH) *Small chunks of Curd Cheese, sauteed with Onions, Tomatoes, Ginger and Coriander Leaves* £5.20
- Tarkari** (MAIN DISH) *Mixed Vegetables cooked in a mild Curry Sauce* £4.60
- Paneer Korma** (MAIN DISH) *Fresh diced Cheese cooked with Onions & Natural Yoghurt mixed with mild Spices* £4.80
- Sag or Matar Paneer** (MAIN DISH) *Freshly made Curd Cheese cooked with Spinach or Peas in a medium spicy Sauce* £4.80
- Chilli Too Kopta** (MAIN DISH) *Gharbanzo Beans spiced with Ginger and served with Gram Flour battered and deep-fried, accompanied by fresh Cream and a Tomato & Onion Sauce* £4.50
- Allo Chole Mumbai** (MAIN DISH) *Potatoes, Chick Peas, Ginger and Green Chillies* . £4.80
- Baigan Bagaree** (MAIN DISH) *Spiced Aubergine cooked with Potatoes* £4.50
- Baigan Bhaji** *Sliced Aubergine, Onions & Spices* £2.90
- Bhindi Bhaji** *Ladies Fingers (Okra) served with Onions & Spices* £2.90
- Sag Bhaji** *Spinach cooked with Tomatoes, Onions & Spices* £2.90
- Mushroom Bhaji** *Mushrooms cooked with Onions, Tomatoes & Spices* £2.90
- Aloo Sag** *Spicy combination of Spinach & Potatoes* £2.90
- Niramish** *Mixed Vegetables cooked with Herbs and clarified Butter* £2.90
- Aloo Gobi** *Fresh Cauliflower & sauteed Potatoes cooked dry with chopped Tomatoes and Green Peppers in medium Spices* £2.90
- Tarka Dal** *Creamed Lentils cooked with Spices & served with Garlic, Cumin & Mustard Seeds* £2.90
- Gujerati Sem** *Gujerati-style Green Beans, mildly spiced* £2.90
- Cucumber Raita** *Cool Yoghurt with Cucumber & Mint* £1.70
- Pindi Channa** *Deliciously spiced Chick Peas in a thick Sauce* £2.90
- Bombay Aloo** *Potatoes cooked with Herba & Spices, served dry* £2.90



RICE, BREAD etc

Plain Rice <i>Boiled</i>	£2.20
Pulao Rice <i>Basmati</i>	£2.40
Sag Rice	£2.80
Garlic Rice	£2.80
Coconut Rice	£2.80
Pineapple Rice	£2.80
Special Fried Rice <i>Fried with Egg & Peas</i>	£2.80
Vegetable Rice <i>Fired with Vegetables</i>	£2.80
Mushroom Rice <i>Fried with Mushrooms</i>	£2.80
Lemon Rice <i>Fried with Lemon Juice</i>	£2.80
Keema Rice	£2.80
Spicy Chips	£3.10
Puri <i>Deep-fried puffy Bread</i>	£1.50
Plain Paratha <i>Lightly fried, layered Bread</i>	£2.60
Garlic Nan <i>Leavened Bread stuffed with fresh Garlic</i>	£2.50
Chapati <i>Thin flat Bread</i>	£1.50
Roti <i>Tandoori Bread similar to Chapati</i>	£2.20
Nan <i>Leavened Bread cooked in the Tandoor</i>	£2.20
Keema Nan <i>Filled with a stuffing of minced Lamb & Spices</i>	£2.80
Peswari Nan <i>Filled with a sweet stuffing of Almonds & Raisins</i>	£2.80
Chilli & Garlic Nan <i>With Chilli & Garlic</i>	£2.80
Kulcha <i>Stuffed with Vegetables</i>	£2.80
Plain Papadum <i>Thin, crispy Appetiser</i>	-.90
Masala Papadum <i>Spicy, crispy Appetiser.</i>	£1.00

ENGLISH DISHES

Portion of Crinkle Chips	£2.10
Chicken & Chips <i>Served with Salad</i>	£6.20
Steak & Chips <i>Served with Peas, Mushrooms, Tomato & Onions</i>	£9.95
French Fried Chicken & Chips <i>Served with Peas, Mushrooms, Tomato & Onions</i>	£6.50

*We are delighted when you are happy with
your meal and our service.
If you are not, please tell us!
When you are satisfied, please tell your friends!*

NB: All prices are inclusive of VAT

IMPORTANT NOTE TO ALL OUR 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.

The management reserves the right to refuse service.