

Starters

King Prawn Butterfly	£5.50
Served with mango sauce, king prawns marinated with fresh aromatic spices, dipped in a batter made from eggs, green chillies, ginger, garlic and cardamoms then cooked with breadcrumbs and sesame seeds.	
Amchoori Jheenga	£5.95
Large prawns scented with dry mango powder in a lightly spiced yoghurt, grilled in a clay oven.	
Prawn / King Prawn & Mango Puree	£3.95 / £5.95
Small prawns laced with lightly spiced mango and served on a light crisp puree.	
Salmon Ka Tikka	£5.50
Chunks of Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey & a trace of mustard oil.	
Spicy Crab Cake	£5.50
Minced crab meat with mashed potato, flavoured with fresh herbs and spices. Fried and served with salad and mint sauce.	
Calamari Peri Peri	£4.50
Squid marinated in peri peri sauce and pan fried with green pepper and red onions.	
Lamb Tikka	£3.95
Pieces of lamb spiced with kashmiri red chillies producing a succulent kebab cooked in the tandoor.	
Nizami Sheek	£3.95
The traditional sheek of mince lamb bursting with fragrance and flavours of coriander, tomatoes, mint cheese and spring onions, creating an extraordinary taste, the most exquisitely flavoured of all kebabs.	
Lamb Chops (Lamb chops marinated with authentic blended sauce)	£5.50
Murgh Ka Shashlick	£3.95
Breast of chicken tikka grilled with pepper, tomatoes, onions that have been marinated with ginger, garlic, lemon juice & freshly ground spices, skewered in the tandoor to bring out a bursting fragrance of mouth watering flavours.	
Chicken Tikka	£3.95
Breast of chicken marinated in a special blend of spices and cooked in the tandoor, resulting in a most delicious and succulent kebab.	
Chicken Malai Tikka	£4.25
Boneless chunks of chicken marinated in yoghurt, cream, spices and delicately cooked in the clay oven.	
Chilli Chicken	£3.95
Some like it hot. Diced chicken breast sauteed in red onion, green chilli, soybean & green pepper.	
Chicken 65	£3.95
Diced chicken cooked hyderabadi style with green chillies, curry leaves & whole mustard seeds.	
Paneer Tikka Shashlick	£3.50
Cubes of freshly made cheese, pepper, tomatoes, marinated with ginger, garlic, lemon juice and fresh ground spices, skewered and then grilled.	
Onion Bhaji	£3.25
World famous snack of crisp & spicy onions deep fried in a coating of gram flour batter until golden brown.	
Samosa (Meat or Veg)	£3.25
Deep fried savoury pastry filled with freshly cooked meat or veg in a blend of spices.	

North Indian Tandoori Main Specialities

An ancient style of cooking, which originated in the rugged North West Frontier of India, the natural, healthy and earthy tones of our Tandoori dishes is achieved by the use of only fresh herbs and spices in the marinade, resulting in the most colourful and definitely the most delicious and succulent kebabs.

Chicken Tikka	£7.50
Tandoori Chicken	£7.50
Tandoori King Prawn	£12.95
Tandoori Mix Grill	£10.95
Tandoori Salmon	£12.95
Lamb Tikka	£7.95
Chicken Shashlick	£7.95
Lamb Shashlick	£8.95
Lamb Chops	£10.95

Vegetarians: Please ask if you require further information about the ingredients of our dishes.

If we have not listed your favourite dish, please ask and we may be able to prepare it specially for you.

Chef's Recommendations

Devils Tamarind	£9.95
Tender lamb or chicken marinated in a tamarind sauce cooked in aromatic spices.	
Kalimirch Aur Methiwalla Murgh	£8.25
Succulent tikkas of chicken grilled in tandoor and then braised in a peppery fenugreek masala.	
Chicken Tikka Makhani	£8.25
Skewered chicken breast cooked in a rich and creamy tomato sauce.	
Butter Chicken	£8.25
Barbecued chicken pieces prepared with special sauce and Kosturi's own blend of spices.	
South Indian Garlic Chilli Chicken	£8.25
Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp red chilli.	
Manchurian Chooza	£8.25
Experience Laddakhi influence, small pieces of chicken tikka sauteed with spring onion, tomatoes, green chilli, ginger paste, soya bean and fresh coriander. Quite hot.	
Murgh Sagrana	£8.25
An exceptional chicken dish unique to Kosturi, cooked with cream and mild spices. This mild dish is prepared specially for weddings.	
Chicken Tikka Masala	£7.95
Invented by a world famous but unknown British Curry House Chef in the early 70s as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe of succulent tikka in smooth masala.	
Chicken Capasilla	£8.25
Chicken off the bone cooked with crushed cashew nuts, almonds and green peppers.	
Koh E Avadh	£8.50
A Mughali cuisine, speciality of cubed lamb in a velvety ginger, garlic, laced brown onion gravy fragranced with mace, green cardamom and kewda water. Rich in taste and rich in tradition.	
Lamb with Ginger	£8.50
Tender lamb cooked with ginger beer, fresh herbs and spices.	
Lamb Chettinad	£8.50
From Tamilnadu in South India, this curry is quite fiery.	
Lamb Pasanda	£8.50
A North Indian dish that uses tender pieces of thinly sliced lamb that has been marinated in spices. Cooked with cream, cashew nuts and freshly ground ginger.	
Hyderabadi Raan Gosht	£10.95
Baby lamb leg marinated in red wine, garlic, ginger paste, green cardamom, fennel seed, dry cockscomb flower, dry fenugreek leaves and chilli powder and then cooked in a slow fired oven. Highly recommended.	
Satkari Gosht	£8.50
Lamb cooked in calamansi juice (wild lemon), lemon leaf and naga chilli. A superb dish with lots of flavour.	
Lamb Piazza	£8.50
Lamb pieces cooked with sliced onions and our special blend of spices.	
Xacuti Lamb	£8.50
The most complex of all great curries from Goa. Tender lamb pieces with grated fresh coconut comprises with 12 ingredients. Medium hot.	
Tandoori King Prawn Masala	£12.95
King prawns marinated in our tandoori sauce, cooked in the tandoor & then simmered in cream.	
King Prawn Kornofuli	£12.95
Shelled tiger king prawns from the bay of bengal tossed in butter and garlic and then cooked in onion, herbs and fresh curry leaves, served in a medium hot dry sauce.	
Biryani Dishes	
All biryani dishes are cooked with aromatic basmati rice & served with a vegetable curry	
King Prawn Biryani	£12.95
Prawn Biryani	£9.95
Chicken Biryani	£7.95
Chicken Tikka Biryani	£8.95
Lamb Biryani	£8.95
Vegetable Biryani	£7.50

Traditional Dishes

Chicken	£6.50
Lamb	£6.95
Prawn	£8.95
King Prawn	£12.95
Khas Korma	
Mild dish with coconut & redolent of cardamom, mace and yoghurt cream sauce.	
A very smooth and rich dish that is full of flavour and aroma.	
Madras / Vindaloo	
Spicy hot dish cooked with crushed chilli sauce.	
Dhansak	
This is a method of cooking meat in a hot & spicy sauce with yellow lentils.	
Pathia	
A Parsi speciality. This dish is prepared by gently cooking the meat in a hot, spicy, sweet and sour sauce.	
Jalfrezi	
It is a hot dish prepared with fresh ginger, garlic, green chillies, red and green peppers and fresh coriander, cooked in a light gravy.	
Karahi	
These dishes are prepared in an iron wok and smeared with chopped tomatoes, capsicum & shredded ginger and a special blend of mild herbs.	
Bhuna	
The meat is gently cooked with brown onions, tomatoes together with mild spices and a touch of garlic, ginger and a sprinkle of fresh coriander.	
Balti	Balti is a homemade preparation to suit your palette.
Rogan Josh	
The dish acquired it's name from the rich red appearance, which in turn is derived from fresh tomatoes, paprika and ground red chillies.	
Seafood Dishes	
Fish Hara Masala	£10.95
Salmon fish cooked in a creamy coriander and tomato based sauce.	
Jhinga Piri Piri	£12.95
Giant prawns pan fried Goan style with red chillies & coconut based sauce.	
Goan Fish Curry	£9.95
Tilapia cooked in a tomato, coconut, coriander & curry leaf based sauce.	
Shobzi Prodan Ongshu (Veg Mains)	
Novratan Korma	£5.50
Nine kinds of vegetables cooked in authentic korma sauce.	
Vegetable Balti	£5.50
Prepared in the traditional balti as bhuna but with the addition of dhoi, lemon juice, tomatoes, capsicum & tamarind.	
Shobzi Piazza	£5.50
Vegetables cooked with sliced onions & chef's special blend of spices.	
Vegetable Dhansak	£5.50
Vegetables in a hot and spicy sauce with yellow lentils.	
Vegetable Kahari	£5.50
Prepared in a wok & simmered with chopped tomatoes, capsicum, shredded ginger & a special blend of mild spices.	

Vegetable Side Orders

Bhindi Achari	£3.25
Okra packed with a tangy melange of mango powder and fresh spices, cooked with caramelised shallots and garnished with pickled ginger.	
Brinjal Bhaji (Aubergine)	£3.25
Sag Ponir (Spinach cooked with cottage cheese)	£3.25
Aloo Gobhi (Potato & cauliflower)	£3.25
Bombay Aloo (Spicy potatoes)	£3.25
Sag Bhaji (Spinach)	£3.25
Tarka Daal (Lentils)	£3.25
Mushroom with Coriander	£3.25
Chana Masala (Chick peas)	£3.25
Sag Aloo (Fresh spinach with baby potato)	£3.25
Onion Bhaji	£3.25

Rice, Breads & Sundries

Steamed Rice	£2.25
Basmati Pilau Rice	£2.50
Subzi Pilau	£2.95
Mushroom Pilau	£2.95
Chapati	£2.25
Roti	£2.25
Paratha	£2.50
Stuffed Kulcha	£2.95
Naan	£2.25
Peshwari Naan	£2.75
Soft bread stuffed with sultanas, coconut & almond. A sweet bread.	
Garlic and Coriander Naan	£2.75
Chilli Cheese Naan	£2.75
Keema Naan (With mince meat)	£2.75
Spicy Salad	£2.50
Raita (onion, tomato, cucumber or mixed)	£2.25
Papadums (plain or spicy)	£0.75
Chutneys	£0.50

BANQUET NIGHT

every tuesday and wednesday
choose 5 courses from a large selection of exciting dishes on our ever-changing banquet menu

1x papadom, 1x starter, 1x main course,
1x side dish, 1x rice or naan
for only - £11.95

SUNDAY BUFFET

12:00-5:00pm every Sunday
Eat as much as you like from a superb selection of dishes
adults - £8.95 | (children under 10 eat for free)

No service charge will be added to your bill. The management reserve the right to refuse service at any time

WELCOME TO KOSTURI

Our mission is to give you a simple taste of our family's traditional recipes, a few modern twists, and do it all with the gracious hospitality which is our custom.

It is celebrated for the variety of its dishes based on the artful and intelligent combinations of spices developed over many centuries, which not only give flavour, but also have natural medicinal values.

Each is prepared authentically as it would be in the most discriminating private kitchen. No short cuts are taken. All spice mixes are prepared fresh. Great attention is paid to taste and presentation.

Every meal prepared is sophisticated, captivating and pleasing. Come in to Kosturi for a night of lively world music, contemporary style and good, real, Bangladeshi and Indian food!



ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:
Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans.
Fish dishes may contain bones. Please speak to a member of staff when ordering if you have an allergy.

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KOSTURI

INDIAN RESTAURANT

A LA CARTE MENU

AWARD WINNING RESTAURANT!