Drinks Menu

Milk Shakes Strawberry, Chocolate, Raspberry, Pineapple, Mango	all £ 3.85
Lassie Mango, Banana, Strawberry, Pineapple, Sweet, Salty	all £ 3.85
Smoothies Strawberry Mango Banana Pistachio and Yoghurt Pineapple and Ginger Iced Coffee with Mint Strawberry and Banana	all £3.85
Soft Drinks	
Coke/Diet	£2.75
Fanta (orange or lemon)	£2.75
IrnBru/Diet	£ 2.95
Sprite	£ 2.75
Appletiser	£2.95
Soda Water and Lime	£2.75
Fruit Juice	£ 2.75
Mineral Water (Still) (330ml)	£1.80
Mineral Water (Sparkling) (330ml)	£1.90
Mineral Water (1Ltr)	£3.40

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. (Corkage charges apply for a party of 10 or more)

£3.60

Mineral Water (Sparkling) (1Ltr)

Starters Tapas to Begin...

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

Vegetarian Choices

Mini Poppadoms & Dips The old favourite shaped by our chefs into a manageable mouthful. Accompanied by our homemade spiced onions & manago chutney.	£2.99
Masala Pappar Finely chopped tomato, onion, coriander and traditional spices served on a crisp/crunchy poppadom	£2.99
Vegetable Samosa Fresh vegetables chopped and mixed with delicious spices before being wrapped in a homemade pastry into the traditional triangle.(1 Piece)	£2.70
Gobhi Pakora Fresh cauliflower fried in our delicately spiced batter until golden and crisp.	£3.99
Vegetable Pakora Fresh mixed vegetables fried in our delicately spiced batter until golden and crisp.	£3.75
Zeera Aloo Diced potatoes, sautéed in a tempering of cumin and other spices.	£3.75
Chillies Specialities	
Hara Bhara Kebab Spinach leaves stuffed with melting mozzarella.	£4.50
Khoombay Pakora Button mushrooms dipped in a light, spicy, homemade batter & fried until golden; complemented by a chilli dip.	£4.35
Mixed Pakora	€4.85
A combination of Vegetable, Mushroom and Chicken Pakora.	
A combination of Vegetable, Mushroom and Chicken Pakora. Brie Pakora Our specialty pakora. Dunk in the chilli & yogurt dip before savouring the delicious crunch & smooth, salty brie as it melts in your mouth.	€4.55
Brie Pakora \ Our specialty pakora. Dunk in the chilli & yogurt dip before savouring	£4.55 £4.35

Spiced chickpeas and tart, mixed pickle served on a crisp pancake.

Aloo ki Tikki > Potato cakes packed full of punchy flavours; green chilli, ginger, garlic	€3.55
and coriander. Served with a tangy tamarind and yogurt dip.	
Paneer Tikka	£ 5.55
Indian Cottage Cheese and Peppers, infused with Chef's special masala hung curd marination & char grilled in tandoor. Served on a Sizzler.	
Seafood Choices	
Fish Pakora Scottish Haddock dipped in our delicately spiced batter, and fried until golden and crispy.	£6.75
Sweet Chilli Prawn Puri	£5.50
Queen prawns marinated in fiery, chilli sauce, before being shallow fried & served on a crisp pancake.	
SurkAjwyan'i Salmon Tikka 🔪	£7.50
Scottish salmon tikka grilled in our tandoor after being marinated in Chef Dharam's special recipe; lovage seeds are added for a richer, dulcified flavour.	
King Prawns Kalonji 🥆	£ 7.50
Chef Dharam's special Jumbo prawns with onion seeds cooked to perfection in our tandoor.	
Punjabi Haddock Grilled, juicy and flaky Scottish Haddock flavoured with North-Western Indian spices; garlic& fenugreek.	£6.6O
Meat Choices	
Mince Samosa	£3.50
Piquant minced lamb and peas wrapped in our homemade pastry.	
Sizzling Hot Wings Fresh, choice Chicken wings with a Chillies twist.	£ 4.75
Chicken Pakora	£4.75
The finest, freshest Chicken breast dipped in a delicately spiced batter.	
Murgh Palak Pakora \\ A popular combination of fresh spinach leaves and Chicken, fried in a	£5.40
tasty batter	
Bharwan Tawa Kebab >> Delicious Lamb mince patties stuffed with Cheese and shallow fried.	£5.60
Chillies Charcoal Lamb Chops	£7.50
Our signature dish! A Must! Tender lamb chops of the freshest and finest quality, marinatedand seared with a smoky aroma in our Tandoori oven.	
Lamb Seekh Chilli Puri	£5.50
Lamb Seekh, mixed pickle in a crisp pancake with yogurt dip.	

Chicken Seekh Chilli Puri

€5.35

Chicken Seekh, mixed pickle in a crisp pancake with yogurt dip.

Tandoori Sizzlers

Bold, spicy flavours. Served still moist and sizzling on a hot plate.

Chicken Tikka £5.99 Lamb Seekh £5.99 Chicken Seekh £5.30 Mixed Tikka £6.55

Tapas Curry for the Main Course

We recommend three/four dishes between two people.

Regular (Big) Portions and All Time Popular curries are also available

Vegetarian Choices

Saag Paneer

£5.50

A dreamy combination of spinach and Indian soft cheese.

Aloo Chana 💉

£4.80

A slow-cooked dish of potatoes and chickpeas; robust and filling, this is sure to satisfy the emptiest of bellies!

Bhindi Aloo 🥆

£4.80

Tart flavours from fresh okra and new potatoes come alive with the piquant addition of green chillies.

Garlic Aloo Zameen >

€5 50

Rich and luxurious, this creamy mushroom and new potato dish gains its depth from garlic and spices.

Malai Kofta

€5.75

Potato and Cottage cheese balls in a sauce with hint of cardamom.

Aloo Gobhi 🥆

£4.80

The textures of cauliflower and potato complement each other perfectly in this aromatic dish.

Mutter Paneer 🥆

£5.50

The most popular of Indian cheese curries; each mouthful is delicately spiced and popping from little bursts of green peas.

Baingan Masala

€5 50

This sumptuous aubergine curry absorbs the sweetness of onion seeds as it cooks.

Butter Paneer N

£5.55

This is a dish for the indulgent; Indian cheese cooked in a sumptuous, rich, buttery sauce.

Daal Makhani

€5.50

A creamy black lentil curry. Slow-cooked by our head chef, with his secret selection of ingredients, to achieve the desired taste, texture and flavour; rich, tender and full of depth.

Tarka Daal £4.80

The most popular of Daals; lentils infused with tempered onion, garlic and ginger. Finished with a swirl of desi ghee tempering.

Paneer Tikka Tawa Masala N £6.55

Char-grilled cottage cheese & peppers tossed in House special Lababdar sauce. Served on a sizzling hot plate.

Khoombay Shabnami N £5.50

Garden fresh chunky mushrooms & crunchy bell peppers in subtle tangy tomatoonion sauce.

Vegetable Kofta Curry £5.50

Flavourful Vegetable and Cottage Cheese balls simmered in our home-style gravy.

Regular (Big) Portions and All Time Popular curries are also available.

Seafood Choices

Tangra Fish £6.95

Crisp coated tangy haddock tossed with green chillies, garlic, spring onions and Chef's special spices.

Mahi Amritsari £6.95

Pieced fillets of fresh Scottish haddock, coated in a crispy, spicy batter & cooked in an authentic, sweet & tart masala sauce.

Sarson ka Zaiga 💉 £6.60

A mustartd falvoured fish curry cooked in a traditional north Indian Style.

Chillies Prawn Bhoona £6.50

Tasty onion and tomato masala sauce adds a jolt of flavour to these Prawns.

Chillies King Prawn Bhoona \ £8.70

Tasty onion and tomato masala sauce adds a jolt of flavour to these King Prawns.

Machli Masala £6.65

Fresh Scottish haddock curry cooked in a traditional way.

Dakhini Fish Curry \$\sumeq 6.65

Deccan coastal Haddock fish curry with the unique flavours of coconut, curry leaves & cumin.

Meat Choices

Chicken Karahi ¥5.99

Tender, choice chicken breast cooked in a rich, piquant pepper sauce.

Butter Chicken N €6.95

Tender, choice chicken breast finished in our tandoori oven before being served in a tomato based buttery sauce, thickened with ground cashews. Simply delicious!

Pahari Gosht £6.75

An immensely flavourful Lamb curry with a hint of mint and a dash of yogurt

Bhindi Gosht \ £5.99

Tender okra perfectly partnering piquant peppery lamb, oozing with flavour.

Gosht Saaq > £6.50

Our fresh Lamb cuts cooked until tender in a spiced sauce packed full of spinach.

Garlic Chilli Chicken

£6.25

Pleasantly hot, slightly sweet, garlic and capsicum sauce make an excellent partner to our high quality chicken breast.

Chicken Saag

€6.25

Our fresh chicken breast cooked until tender in a spiced sauce packed full of spinach.

Garlic Chilli Lamb

€6.99

Tender lamb in a pleasantly hot, slightly sweet, garlic and capsicum sauce.

Lamb Karahi £6.75

Tender Lamb cooked in our special Karahi sauce, with onion green pepper and green chillies – hot and spicy!

Qeema Mutter >>

€6.25

Our premium lamb mince is cooked until thick with savoury flavour, infusing the peas that swim in its juices, creating a deliciously spiced dish indeed. A staff favourite!

Karahi Lamb Chops >>

£6.5C

Chef Jav's signature dish; wonderful, high quality lamb chops simmered in freshly ground karahi masala.

Chicken Achari

€5 99

The tangy, sour taste of mixed pickle and fiery chilli infuse our juicy, chicken breast; a full-bodied dish for the adventurous palate!

Ginger, Chicken and Chickpeas

€5.99

Extra ginger is the secret to this simple but delectable dish; peppery flavour adds body to the chickpeas' smooth texture.

Goan Chicken

€6.25

Honeyed chicken with diced peppers swim in a fruity mango sauce. A beautiful balance of sweet and savoury.

Gosht Nimbo Nariyal 🥆

€6.25

Lime and coconut add an exotic flavour to our fresh, boneless lamb; at once refreshing and delectable!

NizamiMurgh N

£6.25

Delectable freshly grilled chicken breast in a sumptuous Muglai sauce.

Hyderabadi MethiGosht

€6.25

Tender lamb curry with roasted coconut & green fenugreek. A speciality from the city of Charminar.

Chillies' Biryanis

All our Biryanis are made in the traditional Dumpukht style; slow cooked to create a unique style of dish. The rice becomes tender & flavourful as steam & fried spices permeate through it, trapped in the pot throughout the cooking duration. Each biryani comes with a serving of Chillies' fresh flavoured raita, formed from a delicious combination of yogurt, cumin, tomato and onion or curry sauce.

Sabzi Biryani Our Chef's selection of seasonal vegetables; beautifully flavoured with aromatic spices.	£ 8.50
Murgh Biryani Fresh, juicy chicken with sumptuously flavoured, aromatic rice.	£9.55
Gosht Biryani Fresh, tender Lamb with sumptuously flavoured, aromatic rice	£10.55
Jhinga Biryani Mild, buttery prawns with sumptuously flavoured, aromatic rice.	£8.99
King Prawn Biryani King Prawns with sumptuously flavoured, aromatic rice.	£13.75

Rice & Breads

Pulao Rice	£1.99	Poories		€0.99
Boiled Rice	£1.90	Goats Cheese Nan		£2.95
Mushroom Rice	£2.99	doats cheese Nan		E Z.73
Chana Rice	£2.99	Peshwari Nan N		£2.99
Egg & Onion Rice	£3,25	B (1		an = 0
Nan Bread	£ 1.95	Paratha		£2.50
Garlic Nan	£ 2.35	Aloo Paratha		£2.99
Tawa Chapati	£1.10	1		
Tandoori Roti	£1.10	Qeema Paratha		£3.25
		Cheese Chilli Coriander N	Nan	£2.99

Side Dishes

Popadom (Mini)	£ 1.25
Popadom (Regular)	€0.80
Curry Sauce	£2.45
Mango Chutney	£ 1.25
Mixed Pickle	£ 1.25
Spiced Onions	€0.99
Chips	£2.99
Salad	€2.99
Raita	£ 1.55

Extra Charge for a variation in Curry Sauce

Packing charges may apply

The Grill - Our Charcoal Tandoor

All our Tandoori dishes are served with a fresh, leafy salad.

Roast Grilled Chicken

£6.10

First roasted to retain moisture, and then grilled to achieve a delectable crispy skin.

Roast Grilled Chicken with Chillies Famous Sauce

€6.75

Once marinated in our unique, fiery sauce, choice chicken is roasted and finally grilled; resulting in juicy meat encased in a crispy skin.

Tandoori Chicken

£10.50

Tender baby chicken marinated in the traditional North Indian Spices and natural yoghurt, before being grilled to perfection in our tandoor.

Tandoori Sizzling Kebab Meal

Choose from our selection, all dripping in juices fresh from our tandoor. All are served with either basmati rice or a warm freshly baked naan and curry sauce/salad.

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€14.95

Chicken tikka, lamb tikka, tandoori chicken, chicken seekh and lamb seekh

Chicken Tikka 🔨

£12.50

Delicately spiced, succulent chicken breast pieces.

Chicken Seekh

£10.75

Spiced and Skewered minced chicken grilled in our Tandoor

Lamb Seekh

£11.95

Spiced and Skewered minced Lamb grilled in our Tandoor.

Mixed Kebab

£13.50

Lamb fillet tikka, Chicken kebab, lamb Seekh, Chicken Seekh and Donner.

Chicken Kebab

€11.75

Juicy pieces of chicken breast marinated with spices and herbs.

Chicken Shashlik

£14.70

Juicy pieces of chicken marinated in spices, cooked with grilled onions, mushrooms and Capsicum

Chillies Platters	
VegetarianFeast >	£14.70
Hara bhara Kebab, Vegetable Pakora, Brie Pakora, Aloo kitikki Paneer Pakora and Mushroom Pakora	
Tandoori Feast \ Salmon Tikka, Lamb Seekh, Chicken tikka, Chicken Kebab and Chicken Seekl	£17.60 h.
Stone Baked Pizza 9"	
Created and tested by our dedicated & talented pizza chef – choose from c base or opt for thin crust.	our regular
Chillies Special Pizza Spicy Chicken, Spicy mince, onion, mixed peppers, mushrooms, sweetcorn, black olives, special masala, herbs and spices.	£10.50
Margarita Pizza Classic cheese.	€6.50
Hot & Spicy Chicken Spicy Chicken, red onion, mozzarella & crisp, mixed peppers.	£ 9.65
Hot & Spicy Lamb Mince \\Spicy Mince, red onion, mozzarella & crisp, mixed peppers.	£ 9.75
Tandoori Sizzler Chicken tikka, mushroom, crisp mixed peppers, mozzarella & jalapenos.	£ 9.85
Spicy Vegetarian Mushroom, onion, crisp mixed peppers, mozzarella & jalapenos.	£8.50
Burgers & More All served with fries.	
Chillies Homemade Whopper Burger Delicious lamb mince patties stuffed with cheese.	£ 9.75
Chillies Homemade Spicy Chicken Burger	€8.35
Chillies Homemade Spicy Lamb Burge	€8.75



Spicy Vegetable Burger 🥆

Battered Haddock & Chips



€6.60

€8.45

Sweets

Kulfi: Mango or Pistachio	£4.30
Sticky Toffee Pudding Served hot with toffee sauce, cream and Ice cream	£5.50
Belgian Waffle Warm toasted Belgian waffle with sliced banana and maple syrup lightly dusted with cinnamon. Served with cream and Ice Cream	£5.50
Chocolate Fudge Cake Moist chocolate sponge smothered with rich chocolate fudge icing served hot with chocolate sauce, cream and Ice Cream	£ 5.50
Galab Jamun Indian sweet pudding served hot with Ice cream.	£4.99
Ice Cream Served with raspberry sauce	€4.25
Coffee/Tea	
Decaffeinated	£ 1.99
Cappuccino	£ 2.30
Espresso Single	£ 1.55
Espresso Double	£ 1.75
Café Latte	£2.30
Hot Chocolate	£2.50
Mocha	£2.95
Traditional Tea	£1.95
Masala Chai	£2.75