

À LA CARTE MENU

KUTI'S NOORANI
AT FAIR OAK



T: 02380 601901 02380 601903

E: INFO@KUTIS.CO.UK

W: KUTISNOORANI.CO.UK

N CONTAINS NUTS
GF GLUTEN FREE
V SUITABLE FOR VEGETARIAN
 MEDIUM HOT
 HOT
D CONTAINS DIARY PRODUCTS



FOOD ALLERGIES: IF YOU HAVE ANY
FOOD OR NUT ALLERGIES PLEASE TELL
US WHEN PLACING YOUR ORDER.

STARTERS

THE IDEAL INTRODUCTION TO YOUR MEAL

MIXED PLATTER FOR TWO £10.95 **D**

A combination of lamb and vegetable samosas, chicken tikka, lamb tikka, shish kebab and onion bhaji. Served with salad and chilli sauce.

POTATO CAKES £3.95 **V**

Potato lightly spiced, pan fried and served with spicy chickpeas accompanied by tamarind and yoghurt sauce.

PANEER WITH CORIANDER AND GREEN CHILLIES £4.95 **V GF**

Indian Cubed Soft cheese lightly tossed with garlic, coriander, onions and green chillies. Finished with a touch of lime juice.

LAMB REZELLA **D** £5.95

Shredded lamb sautéed and cooked with roasted spices, garnished with garam masalla. Served with sliced naan bread and accompanied with plain yoghurt with a pinch of coriander and red chilli.

CHICKEN BARISA **D** £5.95

Slices of chargrilled chicken lightly cooked with onion, red and green chillies & lime zest and served with chapatti.

CHICKEN GANSALI £5.25 **N D**

Chicken with coconut, Indian herbs, spices, ginger, garlic and chopped green chilli. Served with salad.

KING PRAWN NILGIRI £6.25 **GF**

King prawn marinated in fresh coriander and mint paste, flavoured with clove and dry mango, cooked on charcoal. Served with salad and Chilli sauce.

CHICKEN PURI £5.25

Chicken cooked in a combination of spicy and savoury mix, finished with coriander and green chillies. Served on a golden flatbread (puri).

MINCE LAMB WRAP £5.25

Minced lamb cooked with red peppers, caramelised onions, roasted spices, garlic and tamarind. Served wrapped in chapatti with relish and salad.

CHICKEN AND SPINACH PAKORA £4.50

Chicken and Spinach mixed with garlic and spices. Swallow fried and served with mint yoghurt.

CHICKEN TIKKA or LAMB TIKKA £4.50 **GF D**

Chicken or Lamb marinated in yoghurt. Mixed with an unique blend of mild spices and barbecued over charcoal. Served with salad.

CHICKEN PANEER £5.25 **GF D**

Chicken breast stuffed with mixed vegetables and Indian soft cheese, coriander and chilli. Grilled and served with salad.

SHISH KEBAB £4.50 **GF D**

Minced lamb blended with onions, garlic, green chilli, coriander and lime. Grilled and served with cool spicy yoghurt.

GRILLED LAMB CHOPS £6.25 **GF D**

Lamb Chops marinated with chilli flakes, coriander, lime and smoked paprika. Pan fried with red and green peppers. Flavoured with mango and garlic.

MIXED KEBAB £4.95

A combination of pan seared and grilled Mince lamb blended with onions, garlic, green chilli and coriander. served with salad and onion bhaji.

BOMBAY SHOTS £3.00

Bombay street food – puff pastry made from semolina flour, filled with spicy tomato salsa. Served on a shot glass filled with minted tamarind sauce mixed with chilli and palm sugar.

KING PRAWNS WITH MANGO & GINGER £6.25 **GF**

King prawns cooked with mango, cumin, coriander, black salt and ginger.

BHOONA PRAWN AND PURI £4.95

Prawns in an aromatic spiced sauce served on a golden flatbread.

SAMOSA (LAMB or VEGETABLE) £3.50

Triangular pastry stuffed with spicy minced lamb or vegetables.

ONION BHAJI £3.50 **V D**

Sliced onions in a spicy batter.

CHOT PHOTIA £3.65 **V GF**

Chick peas cooked with coriander, green chilli and spices for a tangy and spicy taste.

N CONTAINS NUTS
GF GLUTEN FREE
V SUITABLE FOR VEGETARIAN
 MEDIUM HOT
 HOT
D CONTAINS DIARY PRODUCTS



FOOD ALLERGIES: IF YOU HAVE ANY
FOOD OR NUT ALLERGIES PLEASE TELL
US WHEN PLACING YOUR ORDER.

MAIN COURSES

CHICKEN

MURGH DAHI £9.50 **GF D**

Chicken cooked with ginger, garlic, mixed masala, chilli sauce, yoghurt and tomato. Garnished with fresh red chilli. Hot yet sweet.

CHICKEN KURMA £8.50 (MILD) **N D**

Chicken cooked in a creamy mild spiced sauce with almond and coconut.

CHICKEN KALIA £9.95 **D**

Chicken tossed with garlic and a selection of spices, then cooked in a sauce of cream, cheddar and Indian soft cheese, black pepper, chilli sauce and roasted whole red chillies, finished with fresh curry leaves. A creamy flavour with a spicy aftertaste.

CHICKEN ROGON £8.50 **GF**

Chicken cooked with onions, tomatoes and aromatic spices. Garnished with pan fried tomato and caramelised onions.

CHICKEN SUBJEE £9.50

Grilled chicken cooked with mixed vegetables and flavoured in a medium spiced sauce of onions, green peppers and tomatoes.

CHICKEN MADRAS £8.50 **GF**

Fairly hot with garlic and ginger.

CHICKEN TIKKA CHAT £9.75 **D**

Grilled chicken cooked with dried mango, cumin, black salt and chilli giving a tangy spicy flavour.

CHICKEN TIKKA BHOONA £9.75 **D**

A distinctive combination of chicken tikka, tomatoes, onions and ground spices.

SHATKORA CHICKEN MOSHLA £8.95

Chicken cooked in herbs and spices and served with a rich spicy Shatkora (similar to lime) sauce.

CHICKEN WITH SPINACH £8.95 **GF**

Chicken cooked with fresh spinach, cumin and coriander flavoured with touch of chilli.

JALANDHARI CHICKEN £9.25

A favourite from the Punjab region of India. Chicken cooked in a spicy masala sauce with flavours of garlic.

CHICKEN MALABARI £9.25 **GF D**

Tandoori chicken cooked of the bone with garlic and selected herbs and spices. Served with a creamy sauce.

AGRA GARLIC CHICKEN £9.50 **N D**

Chicken cooked in a rich sauce of almond, yoghurt, cream and garlic, garnished with fenugreek, giving a lingering fragrant aftertaste.

DUCK

DUCK TIKKA £13.25 **D**

Succulent pieces of cubed breast of duckling marinated then cooked in the tandoor and served with salad and our own special sauce.

DUCK LAGAN £13.50 **D**

Duck marinated and grilled. It is then cooked with cream, black pepper, ground spices and touch plum sugar. Served with rice.

DUCK TIKKA MASALA £13.50 **N**

Diced lean duck marinated overnight, barbecued then finished in an enriched masala sauce. Served with rice.

DUCK JALFREZEY £13.50 **GF**

An exceptional and spicy combination of diced lean duck in a sauce of garlic, ginger and fresh green chillies. Served with Rice.

TANGY TAMARIND DUCK £13.50 **GF**

Duck lightly cooked in the clay oven. Stir fried with plum sauce, tamarind and roasted spices. Served with rice.

KARAI DISHES

KARAI CHICKEN OR LAMB £9.25 **GF**

Chicken or lamb tossed in the karai, then cooked with onions, red and green peppers. Garnished with coriander.

KARAI KING PRAWNS £13.25 **GF**

Succulent king prawns tossed in the karai, then cooked with onions, red and green peppers. Garnished with coriander.

N CONTAINS NUTS
GF GLUTEN FREE
V SUITABLE FOR VEGETARIAN
 MEDIUM HOT
 HOT
D CONTAINS DIARY PRODUCTS



FOOD ALLERGIES: IF YOU HAVE ANY
FOOD OR NUT ALLERGIES PLEASE TELL
US WHEN PLACING YOUR ORDER.

MAIN COURSES

LAMB

LAMB KURMA £8.95 **N D**

Lamb cooked in a creamy mild spiced sauce with almond and coconut.

ACHARI MOSHLA £8.95

Lamb cooked with selected pickles spices and simmered in a medium hot sauce.

ROGON GOSHT £8.95 **GF**

Lamb cooked with onions, tomatoes and aromatic spices. Garnished with pan fried tomato and caramelised onions.

LAMB SUBJEE £9.85

Grilled lamb with vegetables and flavoured in a medium spiced sauce of onions, green peppers and tomatoes.

ALOO LAMB £8.95 **GF**

Lamb cooked with ground spices, onions and garlic combined with roasted potatoes.

LAMB MADRAS £8.95 **GF**

Fairly hot with ginger and garlic.

LAMB PASANDA £9.50 **N D**

Lamb in special spicy cream sauce with almonds.

BHOONA LAMB TIKKA £9.75 **D**

A distinctive combination of lamb tikka, tomatoes, onions and aromatic spices.

KESERI LAMB £9.25 **GF**

A wonderful combination of tender spiced lamb cooked with ginger, green herbs, fresh green mint and saffron.

BHOONA SEEKH KEBAB £8.95 **D**

Minced lamb blended with spices, grilled and cooked with roasted spices, tomato and onion.

RARA LAMB £9.50 **GF**

Minced lamb combined with fillets of lamb cooked with roasted spices, tomato and peppers, finished with a dash of cream.

LAMB CHARTINARD £9.50 **N**

A hot South Indian lamb delicacy. A coconut, star anise, red chilli and black peppercorn flavoured curry.

PARSI FARE

CHICKEN DHANSAK £10.50 **GF**

A sweet and sour hot curry with lentils.

LAMB DHANSAK £10.50 **GF**

A sweet and sour hot curry with lentils.

KING PRAWN DHANSAK £13.95 **GF**

King prawns cooked in a sweet and sour hot curry with lentils.

KING PRAWN PATHIA £13.95 **GF**

A highly spiced dish of king prawns prepared in an enriched thick sauce for a sweet and sour hot taste.

PRAWN PATHIA £10.50 **GF**

A prawn dish highly spiced and prepared in a thick sauce for a sweet and sour hot taste.

BIRIANI DISHES

A SPECIAL COMBINATION OF SPICES COOKED WITH BASMATI RICE, FLAVOURED WITH CARDAMOM, CINNAMON, BAY LEAF, SAFFRON AND GARNISHED WITH CRISPY ONIONS. SERVED WITH BHOONA VEGETABLE CURRY.

VEGETABLE BIRIANI £8.50 **V N**

CHICKEN BIRIANI £9.95 **N**

LAMB BIRIANI £10.25 **N**

MIXED BIRIANI £13.00 **N**

A mixed lamb, chicken and seafood Biryani

KING PRAWN BIRIANI £13.25 **N**

THALI DISHES

A COMBINATION OF A MILD, A MEDIUM, A HOT AND A GRILLED DISH SELECTED BY OUR CHEF. SERVED WITH RICE AND NAAN BREAD.

VEGETARIAN THALI £11.95 **V D**

CHICKEN OR LAMB THALI £13.95 **D**

MIXED THALI £14.50 **D**

A combination of our most popular chicken and lamb dishes (it includes a mild, a medium, a hot and a grilled dish) selected by our chef. Served with rice and naan bread.

N CONTAINS NUTS
GF GLUTEN FREE
V SUITABLE FOR VEGETARIAN
 MEDIUM HOT
 HOT
D CONTAINS DIARY PRODUCTS



FOOD ALLERGIES: IF YOU HAVE ANY
FOOD OR NUT ALLERGIES PLEASE TELL
US WHEN PLACING YOUR ORDER.

MAIN COURSES

CHEFS SPECIALS

CHICKEN CHOM CHOM £12.95

Breast of chicken stuffed with Bhuna minced lamb and green peas, grilled over charcoal. Served on a bed of stir fried rice and topped with a sweet yet spicy sauce.

BUTTER CHICKEN £9.25 **N D**

Chicken cooked in a butter flavoured sauce blended almond and cream.

SALLY LAMB £9.50

A famous Parsi wedding dish, Lamb cooked with dried apricots in a spicy red masala sauce. Lavishly garnished with crisp straw potatoes.

KASHMIRI CHICKEN £8.95 **N D**

Chicken cooked with cream, almond, coconut and lychees.

GARLIC CHILLI CHICKEN £13.25

Chicken tikka cooked in caramelised garlic and chilli sauce combined with roasted chilli. Served with rice.

CHICKEN or LAMB TIKKA JALFREZEY £9.25 **GF D**

Grilled lamb cooked with green chillies, peppers, roasted onion and lime juice finished with fresh coriander.

CHICKEN MIRCH MOSHLA £8.95

Chargrilled chicken cooked with a blend of chillies, garlic, tamarind and plum sauce.

CHICKEN BANGLA £8.95 **N D**

Tender chicken marinated in a selection of herbs and spices, garlic and ginger topped with a fresh cream sauce with a subtle hint of coconut.

CHICKEN WITH SWEET PUMPKIN £13.25

Grilled chicken cooked with sweet pumpkin, garlic, ginger and selected spices, finished with chopped fresh coriander giving a unique medium taste. Served with lemon rice.

CHICKEN ALOO JULL £9.50

Chicken stuffed with spiced vegetables and soft cheese cooked in a special medium spiced sauce, with an exquisite home cooked flavour.

CHICKEN OR LAMB TIKKA MAKHANI £9.85 **N D**

Succulent slices of Chicken or lamb cooked with medium spices, green peppers, chopped onions and tomatoes.

TAMARIND CHICKEN £9.95 **GF**

Slices of chicken grilled and cooked with a blend of chillies, garlic, tamarind, tomato and mustard seed to produce a unique sweet and sour flavour.

SWEET PEPPER CHICKEN WITH BROCCOLI AND POTATO £13.25

Grilled chicken, broccoli and potato tossed with garlic, mustard seeds and cardamom, served on sweet and spicy peppery sauce. Served with rice.

CHICKEN BAHAR £10.25 **GF**

Whole chicken breasts marinated in crushed garlic, coriander, lemon juice, curry leaves and crushed pepper corn. It is char grilled and served on a medium savoury and spicy sauce with Jalapenos. Garnished with deep fried crispy onions.

CHICKEN TIKKA CHASNI £9.95

Chicken tikka simmered in sweet and sour tangy sauce made from cinnamon, cardamom, lime and tamarind.

JALANDHARI LAMB £9.95

A favourite dish from the Punjab region of India. Lamb cooked in a spicy masala sauce with flavours of garlic.

CHICKEN 89 £13.50 **GF**

Chicken cooked with ground spices, lime zest, coriander and aromatic roasted chilli blend, brought together in a bell pepper flavoured hot sauce and finished with fresh coriander. Served with pillau rice.

TANDOORI DISHES

GRILLED FILLET CHICKEN SALAD £9.75 **GF D**

Chicken marinated in garlic, ginger, Greek yogurt, paprika and roasted chilli paste then char-grilled and served on a bed of salad finished with twist of spicy tangy dressing.

MIXED SHASHLIK £13.95 **D**

Skewered Chicken, lamb and king prawns with onions, tomatoes, pineapple and green peppers, grilled and served with salad.

CHICKEN SHASHLIK £9.95 **D**

Skewered Chicken with onions, tomatoes, pineapple and green peppers, grilled and served with salad.

CHICKEN TIKKA £8.50 **D**

Chicken marinated in yoghurt, ground cumin, coriander, garlic and ginger. Grilled and served with salad.

LAMB TIKKA £9.25 **D**

Lamb marinated in yoghurt, ground cumin, coriander, garlic and ginger. Grilled and served with salad.

GRILLED KING PRAWNS £13.45 **GF**

King prawns marinated, delicately spiced and barbecued on skewers. Served with salad and spicy relish.

ROASTED SEA BASS £13.95 **GF**

Whole sea bass marinated in turmeric, lemon juice and garlic then char grilled. Served on a sauce of onion, lime juice, tomato, roasted chilli and salad.

N CONTAINS NUTS
GF GLUTEN FREE
V SUITABLE FOR VEGETARIAN
 MEDIUM HOT
 HOT
D CONTAINS DIARY PRODUCTS



FOOD ALLERGIES: IF YOU HAVE ANY
FOOD OR NUT ALLERGIES PLEASE TELL
US WHEN PLACING YOUR ORDER.

MAIN COURSES

TANDOORI MASALA

CHICKEN TIKKA MASALA £8.95 N D

Chicken marinated for several hours in a home made sauce, selected herbs and spices, barbecued over flaming charcoal in the tandoor, then finished in an enriched masala sauce, dazzling flavour.

LAMB TIKKA MASALA £9.25 N D

Lamb cooked in the manner as chicken tikka masala.

KING PRAWN MASALA £13.25 N D

Delicious king prawns prepared in the same manner as chicken tikka masala.

FISH

**THE FINEST FISH AVAILABLE. UNLESS SPECIFIED
SERVED AS FILLET TO PRODUCE A UNIQUE
CHOICE OF MAIN DISHES.**

AYRE MASS MOSHLA £10.95 GF

Slices of the King of Bangladeshi fish, known as Ayre, marinated overnight and served in a wonderful onion and cumin flavoured sauce.

AYRE JALFREZEY £10.95 GF

Fillet of Ayre in a terrific hot spicy sauce of green chillies, turmeric, garlic, ginger and peppers.

BHOONA AYRE £10.95 GF

Fillets of delicious Ayre prepared in a sauce with roasted spices, tomatoes, onions and coriander.

GOAN COD CURRY £10.95 GF N D

A popular Goan dish of succulent cod cooked in onion, tomato, green chillies, curry leaves and coconut milk.

SEAFOOD

TANGARI KING PRAWN £13.25

Whole king prawns sliced and marinated in garlic, turmeric and seasonings, Chargrilled. Served on a sauce made from red pepper, sweet chilli, lime and coriander. Garnished with crispy onions.

KING PRAWN WITH SPINACH £13.25

King prawns cooked with fresh spinach, in a cumin and garam masala spicy combination of flavours.

KING PRAWN BHOONA £13.25 GF

A distinctive combination of king prawns, tomatoes, onions and spices.

KING PRAWN JALFREZEY £13.25 GF

Delicious king prawns cooked in a terrific hot sauce of green chillies turmeric, garlic and ginger.

KING PRAWN MOSHLA £13.25 GF

Delicately cooked king prawns with fresh tomatoes and onions in a special Bangladesh hot red masala sauce.

KING PRAWNS CHAT £13.25

Succulent king prawns cooked with dried mango, cumin, black salt and chilli giving a tangy spicy flavour.

COCONUT PRAWNS £11.50 N

Tiger prawns cooked in a traditional madras sauce and enhanced with garlic, ginger and coconut to add a hot flavour with savoury texture.

BHOONA PRAWN £9.50 GF

A combination of prawns, onions, tomatoes & spices.

KING PRAWN BALCHIO £13.25 N

A Goanese style preparation of king prawns cooked in tomato, onion and coconut powder with a flavour of jaggery.

- N** CONTAINS NUTS
- GF** GLUTEN FREE
- V** SUITABLE FOR VEGETARIAN
-  MEDIUM HOT
-  HOT
- D** CONTAINS DIARY PRODUCTS



FOOD ALLERGIES: IF YOU HAVE ANY
FOOD OR NUT ALLERGIES PLEASE TELL
US WHEN PLACING YOUR ORDER.

MAIN COURSES & SIDE DISHES

VEGETARIAN MAIN COURSES

COOKED WITH SUNFLOWER OIL. ALONE OR IN COMBINATION WITH OTHER MAIN COURSES, THESE VEGETARIAN SPECIALITIES ARE AN AUTHENTIC TASTE OF INDIA.

PEPPERY BEANS WITH COCONUT £7.75 **N**

Green beans, chick peas, red capsicum combined with roasted black mustard seeds, finished with lemon juice and coconut powder.

SABZI JALFREZEY £7.50 **GF**

Seasonal vegetables cooked and served with a hot jalfrezezy sauce.

KARAI SABZI £7.25 **GF**

A combination of seasonal vegetables, highly spiced and cooked in the karai with fresh ginger, garlic, tomatoes, onion and green pepper.

VEGETABLE KURMA £7.25 **N D**

A mild seasonal vegetable curry with Indian Vegetable soft cheese.

CHANA MOSHLA £7.25 **GF**

Spiced chick peas in a delightful masala sauce.

VEGETABLE DANSAK £8.50 **GF**

A combination of lentils and vegetables in a sweet and sour hot sauce.

PANEER PALAK £7.50 **D**

Indian vegetable soft cheese, fresh spinach and ground spices.

DUM ALOO KASHMIRI £7.25 **N D**

Small potatoes scooped out and stuffed with potato, herbs and spices cooked in a cashew nut paste sauce.

VEGETABLE 47 £7.25

A wonderful combination of seasonal vegetables cooked in a rich spicy moshla sauce.

MUSHROOM CURRY £7.25

Mushrooms cooked in delicious curry and tomato sauce.

PANEER MAKHANI £7.50 **N D**

Delicious pieces of Indian vegetable soft cheese cooked in a tomato based creamy sauce with mild spices.

RATAN MANJOSHA £7.75 **N D**

Spinach, paneer and potato balls simmered in a light tangy tomato and cashew nut makhani sauce. A speciality of Punjab.

VEGETARIAN SIDE DISHES

PALAK CHANA Chick peas with spinach £3.95 **GF**

PALAK BHAJI Spinach £3.95 **GF**

ALOO CHANA Potato and chick peas £3.95

BHINDI BHAJI ladies fingers ~ Okra £3.95 **GF**

BRINJAL BHAJI Aubergine £3.95 **GF**

BOMBAY ALOO Hot spicy potato £3.95 **GF**

ALOO GOBI Potato and cauliflower £3.95 **GF**

MUSHROOM BHAJI £3.95

TARKA DAL Lentils with garlic £3.95

MIXED VEGETABLE CURRY £3.95

JEERA ALOO £3.95 **GF**

PALAK ALOO Potatoes and spinach £3.95

ONION BHAJI £3.50

MASALA or PLAIN PAPADOMS £0.65

RICE DISHES

PILLAU RICE £3.15

PLAIN RICE £3.00

LEMON RICE £3.50

MUSHROOM RICE £3.95

GARLIC RICE £3.95

BREAD

CHEESE & CHILLI NAAN £2.75 **D**

CHEESE & GARLIC NAAN £2.75 **D**

CHILLI AND CORIANDER NAAN £2.50 **D**

GARLIC NAAN £2.50 **D**

KEEMA NAAN, WITH SPICY MICED LAMB £2.75 **D**

PASWARI NAAN With herbs and coconut £2.50 **N D**

NAAN BREAD FROM THE TANDOOR £2.10

COCONUT PARATHA £2.50 **N**

LACHHA NAAN Layered naan bread £2.50 **D**

PARATHA £1.85

CHAPATTI £1.70

SAVOURIES

CUCUMBER AND MINT YOGHURT £1.45

CHILLI AND CORIANDER YOGHURT £1.45

PLAIN YOGHURT £0.75



KUTI'S NOORANI
AT FAIR OAK

WELCOME TO KUTI'S NOORANI IN FAIR OAK, WITH AN ELABORATE AND EXTENSIVE MENU INCORPORATING THE BEST OF INDIA WITH SPECIALITIES AND INFLUENCES FROM ALL OVER THE EAST AND OFTEN, WITH A CREATIVE TWIST.

KUTISNOORANI.CO.UK

SUNDAY TO THURSDAY: LUNCH 12PM TO 2.30PM, DINNER 6PM TO 11.30PM
FRIDAY: LUNCH CLOSED, DINNER 6PM TO 11.30PM. SATURDAY: LUNCH 12PM TO 2.30PM, DINNER 6PM TO 11.30PM



KUTI'S NOORANI, 465 THE SQUARE, FAIR OAK, EASTLEIGH, HAMPSHIRE SO50 7AJ
T: 02380 601901 02380 601903 | E: INFO@KUTIS.CO.UK | W: KUTISNOORANI.CO.UK