Side Dishes BOMBAY ALOO (GF) DF (V) £3.95 Lightly fried potatoes with house spices BANG BANG CAULIFLOWER (F) (F) (V) £4.95 With fresh garlic and sweet chilli sauce AMMI'S DAHL (GF) DF (V) £3.95 Mixed lentils garnished with garlic and fried chilli BADAMI BEGUN N GF DF V £4.95 Aubergine, cashew nuts SWEET POTATO CHAAT GF DF (V) £4.95 Roasted cubes of sweet potatoes, lightly spiced and tossed with chaat masala TANGLED GREENS GF DF V £4.95 A mix of broccoli, beans, sugar snap beans, mange tout, spinach and garlic SAG ALOO (F) DF (V) £3.95 Spiced spinach and potato GOBI PANEER © V £4.95 Cauliflower lightly spiced with cheese and fresh coriander MUSHROOM BHAJEE GF DF (V) £3.95 Cooked with spices, onion and coriander BHINDI BHAJEE (GF) (V) £3.95 Okra (or ladies fingers) cooked in spices PALAK PANEER (GF) (V) £4.95 Lightly spiced spinach with cheese CHANA MASALA GF DF V £3.95 Lightly spiced chickpeas with onion ALOO MUTTER (GF) DF (V) £3.95 Potatoes and peas, lightly spiced with coriander and cumin ALOO GOBI GF DF V £3.95 Potatoes and cauliflower lightly spiced with cumin

| Naan Breads | |
|------------------|-------|
| PLAIN NAAN | £3.25 |
| GARLIC NAAN | £3.95 |
| CHILLI NAAN 🍠 | £3.95 |
| CHEESE NAAN | £3.95 |
| KEEMA NAAN | £3.95 |
| CHOCOLATE NAAN | £3.95 |
| PESHWARI NAAN (N | £3.95 |

| Rice | |
|---|-------|
| MUSHROOM RICE () | £3.95 |
| EGG FRIED RICE @ V | £3.95 |
| SPECIAL FRIED RICE (V) Basmati rice fried with vegetables and egg | £3.95 |
| LEMON RICE () () () Basmati rice with cashews, lemon juice, mustard seeds and curry leaves | £4.95 |
| PILAU RICE 🐵 🤍 | £3.50 |
| PLAIN RICE @ 0F | £3.25 |
| CHICKEN FRIED RICE @ | £4.95 |
| ONION FRIED RICE @V | £3.95 |
| ALOO RICE © V Basmati rice fried with potatoes and spring onion | £3.95 |
| KEEMA RICE @ | £4.50 |
| GARLIC RICE () | £3.95 |
| CHIPS V | £2.95 |

Biryani

Slow cooked, aromatic and lightly spiced, mixed with basmati rice and served with vegetable curry

| MIXED BIRYANI (a) (D) (C) (C) (C) (C) (C) (C) (C) (C) (C) (C | £11.95 | |
|--|--------|--|
| CHICKEN OR LAMB BIRYANI (2) (2) | £9.95 | |
| KING PRAWN BIRYANI @ DF | £15.95 | |
| CHICKEN OR LAMB TIKKA BIRYANI © © Marinated in a tandoori spice, barbecued in the tandoor then mixed and fried with rice | £10.95 | |
| VEGETABLE BIRYANI @ DF V | £8.95 | |
| JACKFRUIT BIRYANI (1) @ 0F (V) A delicious all round dish mixed with saffron rice and dried fruit | £9.95 | |
| HYDERABADI BIRYANI Tender beef mixed with spicy rice and saffron | £11.95 | |
| SALMON BIRYANI | £15.95 | |



kassialounge

INDIAN RESTAURANT & COCKTAIL BAR

TAKEAWAY MENU

15%
DISCOUNT
FOR CASH
COLLECTION
PHONE
ORDERS

02392 255988

HAMBLEDON ROAD, DENMEAD PO7 6NU

www.kassialounge.co.uk

Start With

PAPADOM £0.85 GFV MASALA PAPADOM £1.00 (V)

MANGO CHUTNEY/MIXED PICKLE/MINT SAUCE SWEET CHILLI SAUCE £100

Starters

£6 95

LAMB CHOPS (GF)

Marinated in spices and yoghurt then cooked over flaming charcoal

ONION BHA JEE (V) (GF) £4 95 Finely chopped onion coated with gram flour then deep fried

MIX KEBAB £6.50

Mix of shish kebab, chicken tikka and onion bhaiee

CHEESY CHICKEN BALLS # £5.95 Cooked in masala sauce, with herbs and spices, topped with

CHICKEN OR LAMB TIKKA

Marinated in spices then cooked over flaming charcoal

Filo pastry stuffed with spicy minced lamb or vegetables

GRILLED SALMON Flakey, tender salmon marinated

in Kashmiri paste, lime zest, yoghurt and served with french beans

SABZI TACOS (V) £5.95

Finely chopped vegetables with chickpeas, tossed with our spices and served on a pancake MISHTI HUSH @F DF

£8 50

Duck breast cooked in our blend of spices and coconut cream. Topped with warm grapes

FISHCAKES /

£6.95

Flavoured with spring onion, coriander and chillies. Served with our home made chilli sauce

CHILLI SQUID (GF) / £6.95 Stir fried with garlic, coriander

KATA BEEF 🍠 £6.95

Tender beef, cooked with smoked moong dahl, topped with fried red chillies

and sweet chilli sauce

CHICKEN CHILLIERY £5 95

Stir fried strips of chicken with onion, peppers and green chilli. Fairly hot (a) DF /

PURI PURI £6.95

Tiger prawns tossed with vegetables and served with a pancake. Medium spiced

HOT WINGS £5.95 Grilled in the Tandoori, mixed

with hot Bangladeshi naga chilli

KASSIA SIGNATURE @ £9.95 Salmon and king prawn marinated in

spices and cooked over flaming charcoal. Served with asparagus, dried parsley and sweet chilli sauce

Tandoori Cuisine & Chefs Specials

BUTTER CHICKEN (N GF) £10 95 Original recipe cooked in an almond

and butter sauce with apricots

HARIALI (N) (GF) / £10.95

Chicken cooked in a green curry paste, coconut milk, palm sugar. almonds and topped with a fresh chilli

KASSIA MIX GF DF

A special dish with chicken, lamb and shish kebab. Cooked in a sauce with onion, peppers, methi leaves and a touch of tomato paste

CHICKEN SUPREME (N @) Delicious creamy curry with masala sauce and mango pulp

MASALA N

Diced chicken or lamb cooked in a sauce prepared with fresh cream. coconut, almond and a touch of tandoori spices

PASANDA N £10.95

A special mild dish with a touch of spice, voghurt, almond and fresh cream. Choose from chicken or lamh

CHILLI DUCK @F DF /

A traditional 'chilli duck', cooked in spices, cumin & crushed fenuareek

CHICKEN OR LAMB TIKKA Marinated in spices, herbs, voghurt,

and barbecued over flaming charcoal on skewers

SEAFOOD FUSION £15.95

Chef's selection of mixed seafood and shellfish in a medium curry style sauce with lime leaf. Mouth watering Indian fusion flavours

SWEET & SOUR SALMON Fairly hot, cooked with cucumber.

onion, peppers and garlic 🕞 📭 🌶

JHINGA BALCHOA (GF) £15 95 A classic Goan curry. King prawn cooked in a spicy tomato sauce

RAUNAQ E SHEEK (GF) DF / £10.95 Strips of chicken and shish kebab cooked in a spicy gravy with

with onion, cream and butter

chilli and herbs

MANCHURIAN @ DF / £10.95 A fairly hot dish with cubes of onion, peppers, curry leaves and

NILGIRI LAMB (F) £11.50

Slow cooked lamb in a medium sauce with peppers, chillies. tomato and yoghurt

fried chilli Chicken or lamb

CHINGRI SABZI GF DF £11.95 A traditional curry with tiger prawns, new potatoes, garlic, herbs and spices

XACUTTI @ DF / £10.95 A south Indian dish with a rich blend of spices, Goan red chilli and coconut milk

PANEER @F £10.95

A medium curry cooked with caramelised onions and cheddar cheese. Choose from chicken or lamb

JUNGLE CURRY @ DF JJJ £10.95 A Bangladeshi street-style curry

with sharp spices, baby potatoes, chilli, mustard seed and bombay duck flavour. Chicken or fish

MIXED GRILL £11 95

Served with chicken tikka, lamb tikka and shish kebab

CHILLIBEEE GF DF J J J

Tender beef cooked with onions, garlic, ginger and Bangladeshi Naga chilli paste

















If you require information regarding the presence of allergens in our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients

Traditional Dishes

Chicken, lamb, vegetables, tikka (+£2), tiger prawn (+£2), or King Prawn (£15.95) ROGAN JOSH (F) DF A medium curry garnished with tomatoes and coriander £8.95 A spinach dish cooked with fresh coriander £8.95 Chopped onion, tomatoes and coriander in a thick, spicy sauce PATHIA GF DF / £8 95 Fairly hot, zesty, sweet and sour BALTI GF DF £8.95 Medium spiced with coriander and Balti flavouring DANSAK GF DF J £8.95 The traditional chicken recipe, sweet, sour and hot with lentils GARLIC CHILLI MASALA @ /// £9.95 A fairly hot sauce with chicken, green chillies and garlic KORMA N £8.95 A sweet coconut sauce CURRY (GF) DF £8.95 A medium spiced traditional curry sauce JALFRAZI @ DF // £9.95 Cooked with onion, pepper and fresh chillies £9.95 Cooked with garlic, ginger and tomato in a well-spiced sauce CEYLON N @ F £8.95 Fairly hot, cooked with coconut cream and pineapple MADRAS (GF) (DF) // // £8.95 Cooked with fairly hot spices

> If your favourite dish is not on our menu please contact us. We'll happily try to cook it for you



VINDALOO GF DF J J

Verv hot

SCAN THE QR CODE TO ORDER ONLINE OR GIVE US A CALL

£8.95

02392 255988

15% DISCOUNT

FOR CASH COLLECTION*