KOSSIO bar, cocktails & indian tapas

CHILLI CHEESE TOAST V Mozzarella & cheddar melted on toasted bread with chilli HOLOI CHINGRI 🐨 📭 Tandoori marinated tiger prawns grilled in a clay oven, served with chilli sauce KHUMBI PALAK CHAAT GF DF V £6.95 Stir fried spinach and mushrooms tossed with chaat masala and served with a tortilla KEEMA CHICKEN (GF) Minced lamb, chicken cubes and peas cooked with garlic, ginger and chillies KASSIA FRIES With minced lamb, chilli and coriander in a moist sauce SAG PANEER (F) (V) £6.50 Spinach and cheese stir fried with ginger and garlic MALAI TIKKA 🐨 🚺 £7.95 Chicken tikka simmered in cream with paneer and onion Marinated chicken grilled in the tandoor and served with tomatoes, peppers and onion £7.95 Strips of chicken with garlic, ginger and tamarind CHICKEN TIKKA 6F £6.95 Cubes of chicken tikka stir fried with peppers and onions LAMB TIKKA 🐠 Cubes of lamb tikka stir fried with peppers and onions The Kitchen THE COMMONER **(N)** £11.95 Pieces of chicken breast in a sweet coconut sauce THE MASALA N £11.95 Succulent grilled chicken tikka in our own almond and yoghurt based masala sauce MAMA'S LAMB 😉 🌶 £11.95 Almost falling apart, lamb simmered with chickpeas and 'Mama's' secret spices GORDON'S PRAWNS 💿 📭 🍠 £13.95 King prawns, tomatoes cooked with ground panch phoron, green chillies, ginger and crushed cumin seeds BENGAL CHILLI FUSION @ DF // £11.95 A rich chicken bhuna-based dish with mixed chillies, naga, spring onions and fresh coriander. Hot and spicy £11.95 Chicken breast cooked with spinach and lentils KASSIA MASALA 📵 🕟 🍠 £11.95 A bhuna style dish cooked in a fairly hot masala sauce KASSIA MIX 📵 🎢 £11.95 A trio of grilled chicken, lamb and tandoori shish with shallots, capsicum and tomato with a touch of yoghurt GUJARATI GF DF £11.95 A mouth-watering spicy chicken dish cooked with spinach, green chillies, curry leaves and spring onion HARIALI 🍧 🥒 Chicken with garlic, ginger, spinach in a sweet sauce with chillies. A dish of distinctive green colour £11.95 A vindaloo strength dish with naga and roasted chillies KHUMBI CHICKEN 📵 📭 🍠 £11.95 A fairly hot dish, cooked with garlic, ginger, green chilli and topped with turmeric infused mushrooms Gluten Free Dairy Free Contains Nuts Vegetarian Medium

apas Choose any 5 for £34.95

MINI ONION BHAJEES V Finely chopped onion coated with gram flour then fried	26.00
CHICKEN CHILLI FRY © F Shredded chicken cooked with garlic, ginger, shallots and green chilli. Fairly hot	£7.95
PAPPRI CHAAT Tandoori grilled chicken, diced and cooked with potato lentils and spinach. Wrapped in a tortilla	£7.50
NAGA NAGA (F) (F) (Chicken tikka stir fried with capsicum and onion. With our home made chilli sauce	£6.95
TANDOORI MIX ©F) Sheek kebab, chicken tikka and lamb tikka combined with onions and peppers	£7.95
KHUMBI ALOO MASALA (**) (N) Sautéed mushrooms stir fried with potato wedges in a masala sauce	£6.95
SAMOSA Crispy pastry with a savoury filling. Choose from meat or vegetables	£6.25
CHILLI PANEER () () () () () () () () () (£7.95
CHINGRI ALOO F DF Tiger prawns cooked with potato, garlic, ginger and fenugreek	£8.50
Traditional Dishes	

Choose from chicken, lamb, vegetable or prawn (+£3.50)	
ROGAN JOSH © DE J A bhuna style dish with pepper, onion and tomato	£10.95
SAAG ©F DF J A combination of chicken and spinach cooked with fresh coriander	£10.95
BHUNA © DF / Chopped onion, capsicum, tomatoes and coriander in a thick, spicy sauce	£10.95
PASANDA N Cooked with ground almonds in a mild, creamy sauce	£10.95
JALFRAZI OF F Strips of chicken cooked with onion, pepper and fresh chillies	£10.95
PATHIA © OF J Fairly hot, zesty, sweet and sour	£10.95
BALTI GF DF J Medium-spiced with chicken, coriander and balti flavouring	£10.95
GARLIC CHILLI MASALA © JJ A fairly hot sauce with chicken, green chillies and garli	£11.95 c
DANSAK (F) (DF) (The traditional recipe: sweet, sour and hot with lentils	£10.95
KORAHI (as) (Series) Garlic, ginger and tomato in a well-spiced sauce with capsicum	£10.95
Roti Wraps	
JALFRAZI WALLA WRAP Pulled chicken with garlic and ginger, pepper, chilli,	£7.50

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£7.95

Vegan Tapas @ 🖭 🔍	
BANG BANG CAULIFLOWER Crispy cauliflower, fresh garlic, coriander and sweet chilli sauce	5.95
TARKA DHAL A light, flavoursome lentil sauce. A delicious accompaniment, especially with naan	5.95
SWEET POTATO CHAAT Roasted cubes of sweet potato, lightly spiced	5.95
CHANA CHILLI F Chickpeas with chillies and potatoes	5.95
MUSHROOM BHAJEE £ Sautéed mushrooms with onion and turmeric	5.95
ALOO GOBI Cauliflower and new potatoes lightly spiced and stir fried with fenugreek leaves	5.95
ALOO BHAJEE Turmeric infused potatoes with garlic and coriander	5.95
Vegan Mains @ 🖭 🔍	
TRIO TORTILLA WRAP Spinach and lentils with green chillies and coriander	27.00
HOLY MOLY Spiced chickpeas, mooli, potato with seamed rice	7.95
CHANA ALOO Chickpeas and sweet potato	6.95
JACKFRUIT BIRYANI N A delicious all round dish mixed with saffron rice and dried fruit	8.95
SWEET POTATO CURRY Cubes of sweet potato tossed in fenugreek, cumin and tomato in a medium spiced sauce	6.95

DIFYANI served with basmati rice and a curry sauce	9
KASSIA BIRYANI © DF / Chicken, keema, spinach with chillies and coriander	£11.95
PRAWN BIRYANI (GF) DF	£11.95
CHICKEN TIKKA BIRYANI GF DF	£11.95
PULLED LAMB BIRYANI (a) DP Slow cooked lamb shredded and cooked with garlic, onion, ginger and coriander in basmati rice.	£11.95

Rice @ DF	
STEAMED RICE	£4.25
CHICKEN FRIED RICE	£4.95
EGG FRIED RICE	£4.95
PILAU RICE	£4.50
MUSHROOM RICE	£4.95
ONION RICE	£4.50
CHIPS	£3.95

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PLAIN NAAN	£3.95
KEEMA NAAN	£4.50
GARLIC NAAN	£4.50
CHEESE NAAN	
CHILLI & CHEESE NAAN 🕖	£4.50
KEEMA & CHEESE	£4.50
PESHWARI NAAN 🔃	£4.50
PESHWARI & CHOCOLATE NAAN N	£4.50

fresh coriander and drizzled with yoghurt raita

Grilled chicken, onion, pepper and mint sauce

A punjabi classic spinach dish tempered with

A roadside dish of Bengal. Succulent ground lamb seasoned with roasted cumin and chicken thigh

CHICKEN TIKKA WRAP

PALAK PANEER WRAP

KEEMA & CHICKEN WRAP DF

garlic and paneer