

## Sides

<b>Bhindi</b> Dry fried spiced okra	<b>£5.00</b>
<b>Dhingri Palak</b> Garlic flavoured spinach and mushroom	<b>£5.00</b>
<b>Dal Makhani</b> 24 hour simmered black lentils with cream and butter	<b>£5.00</b>
<b>Baingan Bhartha</b> Smoked crushed aubergine	<b>£4.00</b>
<b>Ghee Dal</b> Tempered lentils with clarified butter, cooked with whole red chilli and burnt garlic	<b>£4.00</b>
<b>Green Bean Fogath</b> Fresh green beans with sweet coconut and mild spices	<b>£5.00</b>
<b>Chana Bhuna</b> Chickpeas cooked with tomato, onions & green peppers	<b>£4.00</b>
<b>Saag Paneer</b> Indian cottage cheese cooked with spinach & fenugreek	<b>£5.00</b>
<b>Mushroom Bhaji</b> Stir fried mushrooms	<b>£4.00</b>
<b>Ghobi Bhaji</b> Cauliflower cooked with tomato, ginger & garlic	<b>£4.00</b>
<b>Bombay Aloo</b> Spiced potatoes fried with butter and masala	<b>£4.00</b>
<b>Lasan Saag</b> Battered garlic spinach	<b>£5.00</b>
<b>Aloo Gobi</b> Cauliflower and potatoes cooked with traditional spices	<b>£5.00</b>
<b>Subz Kaju Thoran</b> Blanched vegetables quickly stir-fried with cashew nuts and grated coconut	<b>£6.50</b>

## Rice

<b>Steamed Rice</b>	<b>£2.00</b>
<b>Jeera Rice</b>	<b>£2.50</b>
<b>Mushroom Rice</b>	<b>£2.50</b>
<b>Lemon Rice</b>	<b>£2.50</b>

## Bread

<b>Plain Naan</b>	<b>£2.00</b>
<b>Garlic and Onion Naan</b>	<b>£2.50</b>
<b>Peshawari Naan</b>	<b>£2.50</b>
<b>Laccha Paratha</b>	<b>£2.00</b>
<b>Chilli and Cheese Naan</b>	<b>£2.00</b>
<b>Missi Roti</b>	<b>£2.00</b>
<b>Keema Naan</b>	<b>£2.50</b>

## Dessert

<b>Chocolate Brownie</b>	<b>£4.00</b>
<b>Chocolate Fudge Cake</b>	<b>£3.00</b>
<b>Judes Ice Cream</b> 120ml	<b>£3.00</b>
(Strawberry Tease, 500ml Very Vanilla, & Double Chocolate)	<b>£6.00</b>

## Drinks

<b>Sodas by can</b> 330ml	<b>£1.20</b>
Coke, Diet Coke, Fanta, Sprite, Lemonade & 7up	
<b>Mineral Water Large</b>	<b>£2.00</b>
<b>Mineral Water Small</b>	<b>£1.00</b>
<b>100% Orange juice</b>	<b>£1.80</b>
<b>100% Apple juice</b>	<b>£1.80</b>
<b>Cobra</b> 660ml	<b>£4.00</b>
<b>Sheppy's Somerset Cider</b> 500ml	<b>£4.00</b>
(Taylor's Gold)	
<b>Calvors Amber</b> 330ml	<b>£3.00</b>
<b>Calvors Premium</b> 330ml	<b>£3.00</b>
<b>House Wines Red or White</b>	<b>£10.00</b>
<b>Sweet or Savoury Lassi</b>	<b>£2.00</b>
<b>Mango or Banana Lassi</b>	<b>£2.50</b>

## Our Ethos

Our aim is to offer delicious Indian cooking, made from freshly sourced ingredients and spice levels, which are never overpowering.

At Kishmish this goes hand-in-hand with a style of cooking, which is far from the ordinary. Our culinary heritage may be steeped in tradition, our execution is anything but traditional.

We want to be innovative, exciting and even adventurous so that you come away with a sense of pleasant surprise and even redefine what Indian cooking is all about.

It's an experience well-worth savouring.

### Delivery Area & Times

W4, W6, W8, W14, SW3, SW5, SW6, SW7, SW11, SW13, SW15,  
and some parts of SW10, SW14, SW18

7 days a week from 5:00pm - 11:00pm

### Free Delivery On Orders Over £12

Orders below £12 there will be a £2 delivery charge.

Our aim is to deliver within an hour of you placing your order, this is because we freshly prepare and cook all our food. However, if you require delivery at a specific time, you may book your orders up to 24 hours in advance.

### Terms & Conditions

We can only sell alcohol with a food order

We don't sell alcohol to anyone under the age of 18

We reserve the right to refuse delivery

We require payment in full either by telephone or in cash

Our prices are subject to change without prior notice

All prices are inclusive of VAT

**10% Discount**  
when you order online



**KishmishFulham**



**/KishmishFulham**

**0207 3856 953 / 0207 3812 588**  
**10 Greyhound Road, London, W6 8NX**



**KISHMISH**  
INNOVATIVE INDIAN COOKING

[www.kishmish.biz](http://www.kishmish.biz)

# Nibbles

## Papadom

50p each

## Chutneys & Pickles

50p each

(Please ask to see what is available as it changes often)

# Starters

## Bhune Rattan

£6.95

Spice dusted pan-seared Scallops, garlic & chilli mash, coconut and lime leaf jus

## Patti Ka Jhinga

£5.00

Char-grilled black tiger prawns marinated in lemon grass and basil, beetroot chutney

## Seafood Platter

£8.95

King prawn marinated in peppercorn and cheese, Salmon infused with dill, grain mustard and hint of honey, Goan style Devon crab cake, coriander mayo

## Samosas

£4.50

Lamb or vegetable

## Goan ka Kekda

£6.00

Spiced crab cake served with coriander mayo

## Tiger Prawn Puri

£5.00

Lightly spiced prawns served on a puri (puffy, fried bread)

## Keema Pau

£4.95

Spiced mince lamb with shallots, brioche bread

## Chicken Ke Chaap "SIXER"

£4.50

A favourite cricket snack during the days of Raj, this spicy fried chicken was said to lead to more than just a few boundaries

## Malai Khumbi

£4.50

Crispy field mushroom stuffed with goat cheese, apricot chilli compote

## Lamb Platter

£7.50

Pepper coated lamb sheekh, classic samosa, gulati kebab

## Samundari Kekda

£8.50

Crispy whole soft shell crab, lemon rice cake, crab mayo

## Onion Bhaji

£4.00

An Indian classic made house-style with red onion and spinach, served with aubergine chutney

## Trio of Titar

£7.95

Partridge tandoori marinated breast, spiced leg pattie, crunchy meat ball

## Aloo Chat

£4.00

Crispy new potatoes & chickpeas, laced with sweeten yoghurt & tamarind, sprinkled with sev

## Stuffed Squid

Squid stuffed with crab and smoked mackerel, spicy tomato chutney

## Baby Chicken Peri Peri

Marinated with fresh herbs & Goan spices

## Murgh Tikka Trio

Chicken morsels marinated in mint and coriander, goats cheese and peppercorn, pickling spices

## Achari Ostrich

Ostrich tikka infused with pickling spices, served with roasted beetroot and mint sauce

## Lamb Chop

Clove-smoked baby lamb chops served with cucumber yogurt

## Sheek Kebab

Minced meat marinated with coriander, ginger & garlic, finished in tandoor

## Tandoori Paneer

Tri-coloured stuffed paneer tikka served with raw papaya chutney

# Mains

## Sea Bass Caldin

£13.00

Pan seared sea bass, Goan coriander & coconut sauce

## Keralan Jumbo Prawn Curry

£12.00

Golden roasted coconut and mustard curry with traditional Keralan spices

## Goan Jhinga Curry

£12.50

King prawns gently poached in red curry sauce, finished with okra

## South Indian Garlic Chilli Chicken

£9.00

Cooked with fresh chillies & lime, finished with mustard & curry leaves

## Chicken Chettinad

£9.00

Chicken cooked in Chettinad spices

Starter

£6.50

Main

£13.00

£5.00

£9.00

£6.25

£12.50

£6.50

£12.00

£6.00

£11.00

£5.00

£9.00

£5.00

£9.00

£10.00

## Butter Chicken

Chicken breast simmered in butter, tomato, fenugreek sauce, wilted spinach

## Buffalo Vindaloo

£12.00

Laverstoke park diced buffalo cooked in authentic vindaloo masala

## Lamb Shank-Roganjosh

£10.00

Slow braised lamb shank prepared in Hyderabad-style

## Dub Chingri

£13.00

King prawns delicately cooked with coconut milk, cardamom & saffron

## Corgi Coconut Lamb

£9.00

Diced lamb slowly cooked with golden roasted coconut

## Railway Lamb Curry

£9.00

Lamb cooked with poppy seeds and new potatoes in onion and tomato gravy. A popular dish from Indian railway kitchen

# Classic Curries

Favourite curries with your choice of meat, seafood or vegetables

## Chicken

£7.50

## Lamb

£8.50

## Jumbo Prawns

£12.00

## Chicken Tikka (Grilled)

£8.50

## Tiger Prawns

£8.50

## Seasonal Vegetables

£6.00

# Mild and Creamy

**Masala:** Buttery tomato curry with almond

**Korma:** Creamy almond and coconut curry

**Sagwala:** A creamy spinach and onion curry

# Rich and Aromatic

**Balti:** With fresh ginger, herbs and onions

**Dopiazza:** With grilled onions and mixed peppers

**Traditional Curry:** A classic medium curry

**Bhuna:** Rich with onion tomato and ginger

**Rogan:** Smoky tomato curry with spring onions

# Biryani Dishes

Prepared in classic mogul-style with meat and aromatic rice served with mix vegetable curry

## Seasonal Vegetables

£8.00

## Chicken

£10.00

## Chicken Tikka

£11.00

## Lamb

£11.00

## Tiger Prawns

£11.00

## Jumbo Prawns

£14.00

# Hot and Spicy

**Jhalfrezi:** With onions, peppers and chillies

**Dhansak:** Spicy lentils with sweet lemon

**Vindaloo:** Very hot with red chillies and potato

**Madras:** Hot curry with dried chillies and lemon

**Pathia:** A sweet and spicy tomato curry

**Phall:** Our hottest curry

# From The Tandoor

All these dishes are marinated in a blend of tandoor spices and grilled at 400 degrees

## King Prawn Ke Jumke

Starter

£7.00

Main

£13.00

Marinated in garlic, peppercorn and cheese

## Smoked Salmon Tikka

£6.50

£12.00

Spiced with dill, grain mustard & hint of honey

## Classic Chicken Tikka

£5.00

£9.00

Marinated with yoghurt and smoked paprika