

Sides

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

Rice

Steamed Rice	£2.00
Jeera Rice	£2.50
Mushroom Rice	£2.50
Lemon Rice	£2.50

Bread

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

Dessert

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

Drinks

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

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

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

7 days a week from 11:30am - 2:30pm & 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

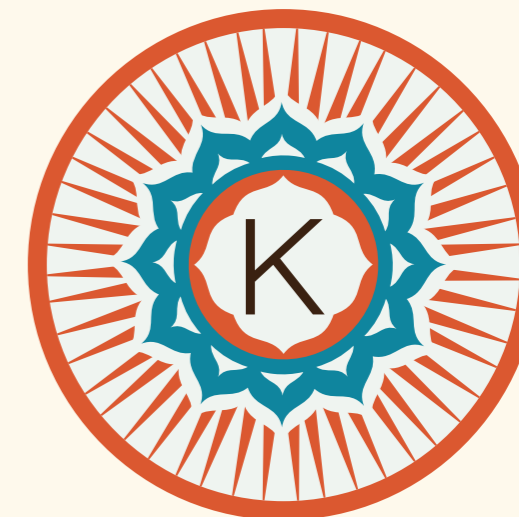


KishmishFulham



/KishmishFulham

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KISHMISH
INNOVATIVE INDIAN COOKING

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

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

King Prawn Ke Jumke **£7.00** Marinated in garlic, peppercorn and cheese

Smoked Salmon Tikka **£6.50** Spiced with dill, grain mustard & hint of honey

Classic Chicken Tikka **£5.00** Marinated with yoghurt and smoked paprika

Stuffed Squid **£6.50** Squid stuffed with crab and smoked mackerel, spicy tomato chutney

Baby Chicken Peri Peri **£5.00** Marinated with fresh herbs & Goan spices

Murgh Tikka Trio **£6.25** Chicken morsels marinated in mint and coriander, goats cheese and peppercorn, pickling spices

Achari Ostrich **£6.50** Ostrich tikka infused with pickling spices, served with roasted beetroot and mint sauce

Lamb Chop **£6.00** Clove-smoked baby lamb chops served with cucumber yogurt

Sheek Kebab **£5.00** Minced meat marinated with coriander, ginger & garlic, finished in tandoor

Tandoori Paneer **£5.00** Tri-coloured stuffed paneer tikka served with raw papaya chutney

Mains

Tawa Macchi **£13.00** Pan fried Sea bream in goan style Moilee 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

Rajasthani Lal Maas **£11.00** Diced lamb cooked in fiery red chilli sauce

South Indian Garlic Chilli Chicken **£9.00** Cooked with fresh chillies & lime, finished with mustard & curry leaves

Starter **£6.50**

Main **£13.00**

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

Classic Curries

Favourite curries with your choice of meat, seafood or vegetables

Chicken **£7.50**
Lamb **£8.50**
Jumbo Prawns **£12.00**

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

Garlic Chilli Batak **£12.50** Gressingham duck breast, roast crusted spices, sweet & sour plum sauce, served with garlic chilli mash

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

Dopiaza: 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**