



EVENING MENU

We hope you enjoy our menu. If you have any suggestions for things you would like us to try, please let us know! Please note we give all of your generous tips to our hard working team.

"In 1980 I came to Southampton for just four weeks; but I fell in love with the city and decided to stay.

In 1986 I opened the first Kuti's restaurant on London Road in Southampton, I was delighted when it became a huge success. In 1994 the restaurant moved to larger premises in Oxford Street, keeping our loyal customers, and winning the Best Indian Restaurant Award many times.

In 2018 we had the opportunity to open Kuti's Brasserie at the Royal Pier, a building in Southampton that I've always loved, and dreamt of restoring to its former glory.

In many ways this restaurant is my gift to the people of Southampton, who have always welcomed me. A place that I love, and have made my home."

Kuti Miah

AWARDS

2019 Best Indian Restaurant in the UK- Tiffin Cup Winner
2018 Best New Restaurant-Asian Curry Awards
2018 Best Restaurant-Indian Chef of the Year Awards

Kuti's Guarantee

We pride ourselves in only using the finest and freshest high-quality British ingredients in all our dishes.

Farm Fresh Chicken

The highest quality Chicken from British farms, excellently flavoured and with a perfect texture for you to enjoy.

Salt Marsh Welsh Lamb

Free range Lamb reared in the Welsh Salt Marshes, making the meat incredibly tender and giving the lamb a unique flavour.

English Organic Beef

Our top quality English Beef is aged in a Himalayan salt chiller, creating a beautiful flavour and tenderness.

All of our meat is fresh, never frozen. Every meal is cooked to order, so all of our ingredients are the freshest they can be. The difference is in the quality and the taste!

Starters

Popadoms v

Served with condiments. Perfect to have while your food is being cooked. £1.00 (each)

Kuti's Special Kuti Recommends

Tandoori lamb chops, garlic fried prawns, onion bhaji and moongphali chicken tikka. £10.95

Onion Bhaji v gf

Tangy batter fried onion fritters. £4.95

Assorted Vegetable Starter v

Onion Bhaji, Aloo tikki, Punjabi samosa and Sev puri. £6.95

Punjabi Samosa v

Potatoes, green peas cooked with tangy spices in a crispy pastry casing. £5.95

Aloo Tikki Chaat v Kuti Recommends

Crunchy potato patties with spicy chickpeas, yoghurt, tamarind and mint chutney. £5.95

Sev Puri Chaat v

Crispy puffs filled with onions, tomatoes, chickpeas, mint, tamarind and served with yoghurt. £5.95

Palak Pakodi Chaat v gf

Baby spinach in a spiced gram flour batter with yoghurt and tamarind chutney. £5.95

Prawn Poori s

Bhuna prawn masala rolled in a poori bread £7.50

Amritsari Fish Pakora gf

Fried tilapia in a spiced gram flour batter with ajwain seeds. £7.95

Garlic Fried Prawns s

Tempura fried prawns with minced garlic and peppercorns. £10.95

Chilli Chicken

Chicken stir fried with soya sauce, chilli sauce, onions and peppers. £7.95

Chicken Chaat gf

Boneless chicken cooked in a spicy-tangy sauce. £7.95

Gunpowder Chicken gf

By popular demand! Tender pieces of chicken with ginger, garlic, garam masala in a spicy sauce. £7.95

Scallops Moily gf s

A Kerala favourite. Local Scallops gently simmered in a coconut based moily sauce. £10.95

v = vegetarian gf = gluten free s= contains shellfish N = contains nuts
For full allergy information please ask a member of staff
 = Moderately Spicy  = Spicy  = Extremely Spicy

Tandoor Specialities

Specials

Tandoori Mixed Grill gf s Kuti Recommends

Assortment of Chicken, Lamb chops, Seekh kebab and King Prawns grilled in tandoor. £16.95

Paneer Tikka v gf

Cottage cheese seasoned with cumin, chilli, turmeric, lime and grilled in tandoor.
Starter £6.95 / Main £10.95

Chicken

Malai Chicken Tikka gf

Chargrilled British Chicken breast marinated with yoghurt, cheese, ginger, garlic, and cardamom.
Starter £7.95 / Main £11.95

Chicken Tikka Shashlik gf

Chargrilled British Chicken breast with peppers marinated in yoghurt ginger, garlic, garam masala.
Starter £7.95 / Main £12.95

Moongphali Chicken Tikka gf N Kuti's Recommends!

Chargrilled British Chicken breast marinated with peanuts, yoghurt, tamarind and garam masala.
Starter £7.95 / Main £11.95

Tandoori Chicken

Tandoor grilled British Spring Chicken flavoured with garam masala , chilli, cumin, coriander, and yoghurt.
Starter £7.95 / Main £12.95

Lamb

Adraki Lamb Chops gf Kuti Recommends

Chargrilled lamb chops marinated with ginger, yoghurt, cinnamon, and garam masala.
Starter £10.95 / Main £17.95

Gilafi Seekh Kebab gf

Ground lamb kebab with garam masala, ginger, green chilli, paprika, bell peppers and herbs.
Starter £7.95 / Main £12.95

Seafood

Lasooni King Prawns gf s

Tandoor grilled king prawns flavoured with garlic, chilli, fresh lime and cumin.
Starter £10.95 / Main £17.95

Monkfish Tikka gf Kuti Recommends

Monkfish chunks marinated with yogurt, chilli and toasted spices.
Starter £10.95 / Main £16.95

Tandoori Salmon gf

Salmon chunks marinated with yoghurt, chilli, and toasted spices.
Starter £10.95 / Main £16.95

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Curry Dishes

Favourites

Chicken £11.95 | Lamb £14.95 | Tiger Prawn £14.95 | King Prawns £17.95 | Vegetable £9.50

Korma (Sweet) gf N

Cooked in a creamy mild sauce combining almond and coconut.

Balti gf

Balti sauce has a base of garlic and onions, with turmeric and garam masala.

Madras gf

Tomato based sauce, with roasted ground spices, garlic, chilli and ginger.

Jhalfrezi gf

Cooked with green chillies, peppers, roasted onion and lime juice finished with fresh coriander.

Karahi gf

Spicy curry tempered with cumin and coriander seeds, cooked with tomato and peppers.

Vindaloo gf

Very spicy. Cooked with kashmiri chillies, potatoes, roasted onion and garam masala.

Chicken Made with farm fresh British chicken

Butter Chicken (Sweet) gf N

Tandoor grilled chicken tikka simmered in a satin smooth tomato based curry sauce £12.95

Chicken Tikka Masala (Sweet) gf N

Tandoori chicken tikka simmered in creamy tomato masala. £11.95

Chicken Dum Pukht gf N

One of our signature dishes! House smoked succulent chicken in a rich cashew nut sauce. £12.95

Chicken Mirch Masala gf

Shredded tandoori chicken with kashmiri chili, coriander, roasted cumin powder and garam masala. £12.95

Murgh Malabari gf

Spicy chicken tempered with curry leaves, mustard seeds, and asafoetida, simmered in coconut sauce. £12.95

Tamarind Chicken

Whole chicken breast, seared with cumin, garam masala, chilli with a hint of tamarind £12.95

Tawa Chicken gf

Grilled chicken tikkas flavoured with fresh garlic, green chillies and bell peppers, finished in a spicy tomato curry. £11.95

Garlic Chilli Chicken gf

Chicken breast tossed with a spicy chilli sauce and finished with roasted fresh garlic. £12.95

Chicken Do Pyaza gf

Chicken cooked in tomato sauce with onion and capsicum in a mixture of aromatic spices. £11.95

Chicken Potali gf

Tandoor grilled chicken breast encased with minced lamb, finished in a tangy sauce. £12.95

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Curry Dishes

Lamb Made with the highest quality Free Range Welsh Salt Marsh Lamb

Lamb Rogan Josh gf

Diced lamb cooked with kashmiri chillies, cinnamon, cardamom, with a hint of saffron. £14.95

Hyderbadi Lamb Curry gf

Spicy lamb tempered with chillies, star anise, and asafoetida, simmered in rich creamy coconut sauce. £14.95

Lamb Dhansak gf

Tender lamb served as a sweet and sour hot curry with lentils. £14.95

Karahi Gosht gf

Tender lamb pieces cooked with bell peppers, ginger, chilli and cinnamon. £14.45

Palak Gosht gf

Succulent lamb simmered with spinach, garam masala, and garlic. £14.95

Bhuna Gosht gf

Tender house smoked spring lamb cooked with tomato, peppers, ginger and cumin. £14.95

Sikandari Lamb Shank gf

Lamb shank infused with delicate spices, simmered in rich onion gravy. £16.95

Lamb Badam Pasanda N

Tender chunks of lamb, simmered in almond flavoured pasanda sauce. £15.95

Aloo Matar Keema

Minced lamb with peas and potatoes, flavoured with turmeric and garam masala. £14.95

Beef Made with the highest quality English Organic Beef

Keralan Beef Fry gf

Diced beef sirloin sautéed with onions, crushed peppercorns and chilli flakes. £14.50

Dum Ka Beef gf

Diced beef bavette slow cooked with onions, tomatoes and toasted spices. £14.50

Karahi Beef gf

Diced beef tempered with cumin and coriander seeds, cooked with tomato and peppers £14.50

Beef Jhalfrezi gf

Diced beef cooked with green chillies, peppers, roasted onion and lime juice finished with fresh coriander. £14.50

Seafood

Goan Prawn Curry gf s

Tiger prawns tempered with asafoetida, simmered in cocum and chilli flavoured coconut sauce. £14.95

Tandoori King Prawn Masala (Sweet) gf s

Tandoor grilled king prawns finished in a creamy masala sauce. £17.95

Seabass Kerala Curry gf

Chilli, ginger, and lime infused seabass, simmered in coconut sauce. £17.95

Malabar Monkfish Curry gf

Monkfish simmered in a tomato-tamarind sauce flavoured with mustard, coconut cream and curry leaves. £15.95

Devilled King Prawns gf s

King prawns tempered with garlic, chilli, curry leaves with a hint of tamarind £17.95

Welchy Jhalfrezi gf s

Giant King prawns cooked in clay oven, then simmered in Kuti's special sauce. £17.95

King Prawn Bhuna gf s

King Prawns cooked with tomato, peppers, ginger, and cumin. £17.95

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Vegetarian Dishes

Palak Paneer v gf

Traditional cottage cheese and spinach curry enriched with cream.
Side £5.75 / Main 9.50

Dal Tadka v gf

Yellow lentils tempered with cumin, chilli, garlic and ghee.
Side £5.75 / Main 9.50

Dal Makhni v gf

Black lentils simmered overnight with delicate spices and butter.
Side £5.75 / Main 9.50

Baigan Bharta v gf

Smoked aubergines cooked with onions, tomatoes, cumin and chilli.
Side £5.75 / Main 9.50

Karahi Paneer v gf

Cottage cheese cooked with onions, bell peppers, chilli and coriander.
Side £5.75 / Main 9.50

Bombay Aloo v gf

Stir fried potatoes tempered with cumin, curry leaves, onions, tomato, ginger and coriander.
Side £5.75 / Main 9.50

Vegetable Kolhapuri v gf Kuti Recommends

Stir fried mixed seasonal vegetables finished in thick masala gravy.
Side £5.75 / Main 9.50

Chana Masala v gf

Chick peas cooked in tangy masala, flavoured with roasted cumin.
Side £5.75 / Main 9.50

Mushroom Matar Masala v gf Kuti Recommends

Fresh mushrooms and green peas finished in thick masala gravy.
Side £5.75 / Main 9.50

Aloo Gobhi Shimla Mirch v gf

A perfect combination of potato and cauliflower with peppers.
Side £5.75 / Main 9.50

Biryani

Gosht Dum Biryani gf

Slow cooked Free Range Salt Marsh Welsh lamb with aromatic basmati rice, spices, flavoured with saffron and kewra. £15.95

King Prawn Biryani gf Kuti Recommends

King Prawns infused with aromatic spices and cooked with basmati rice. £17.95

Mughlai Biryani gf

Chicken dum cooked with aromatic basmati rice, saffron, cardamoms and garam masala. £14.95

Vegetable Biryani v gf

Seasonal vegetables slow cooked in closed casserole with basmati rice, saffron and cardamoms. £12.95

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Rice and Sides

Pulao Rice v gf

Basmati rice cooked with aromatic spices. £3.95

Mushroom Pulao v gf

Mushrooms cooked with pulao rice. £4.45

Steamed Rice v gf

Long grain steamed basmati rice. £3.95

Kerala Coconut Rice v gf

Basmati rice cooked in coconut and flavoured with curry leaves. £4.95

Egg Fried Rice v gf

Long grain steamed basmati rice and egg preparation. £4.95

Roti v

Traditional Indian whole wheat bread baked in a clay oven. £2.95

Naan v

Traditional Indian yeast bread baked in tandoor (Plain / Butter / Garlic/ Chilli). £2.95

Peshwari Naan v N

Refined flour bread with filling of coconut, raisins and almonds, baked in tandoor. £3.50

Cheese Naan v

Light yeast bread filled with cheddar cheese, baked in the tandoor. £3.50

Keema Naan

Yeast bread with filling of spiced lamb mince, baked in tandoor. £4.50

Lachha Paratha v

Whole wheat layered bread baked in a tandoor. £3.50

Chips £2.95 | **Yoghurt** £2.95 | **Kachumber Raita** £3.50 | **House Salad** £2.95

Thali

Tasting sets containing four dishes, dal of the day, rice, gulab jamun dessert and bread.

Vegetarian Thali £15.95

Chicken Thali £18.95

Lamb Thali £21.95

Seafood Thali £23.95

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Table Buffet

The perfect option for people who love to share their meal, and try a bit of everything!

The Table Buffet is for a minimum of 6 people, and is charged at £29.95 per person.

Poppadums and chutneys served on arrival

STARTERS

Chicken Tikka
Gillafi Sheekh Kebab
Vegetable Samosa (V)
Onion Bhaji (V)
Mixed Salad

MAINS

Chicken Tikka Masala
Chicken Jhalfrezi
Lamb Rogan Josh
Goan prawn curry
Bombay Aloo
Pulau Rice
Plain Naan Bread

DESSERT

Gulab Jamun served with scoop of vanilla ice-cream

Set Menu

Set Menu For 1 £30

Poppadoms & Chutneys

Starter (Choose 1)

Onion Bhaji, Prawn Poori, or Gunpowder Chicken

Main (Choose 1)

Choose either Chicken or Vegetable:
Korma, Balti, or Jhalfrezi.

Pulao Rice
Plain or Garlic Naan

Dessert

Gulab Jamun with a scoop of ice cream

Set Menu for 2 £58

Poppadoms & Chutneys

Starter (Choose 2)

Onion Bhaji, Punjabi Samosa, Tandoori Chicken, Aloo Tikki Chaat.

Main (Choose 2)

Choose Chicken, Beef, Lamb or Vegetable:
Korma, Balti, Jhalfrezi, or Madras.

Pulao Rice
Plain or Garlic Naan x2

Sides (Choose 2)

Dal Tadka, Balghan Bharta, Vegetable Kolhapuri, Saag Aloo

Dessert

Gulab Jamun with a scoop of ice cream



KUTI'S

BRASSERIE

For more information about weddings and private functions, please visit our website or send us an email.

info@kutis.co.uk
www.kutis.co.uk

Connect with us on social media, for regular updates and events!

Let us know about your Kuti's experience by leaving us a review on TripAdvisor. We look forward to hearing from you!

