



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.



"I came to Southampton in 1980 for four weeks, but I liked it so much I stayed a little bit longer. In 1986 I opened my first Kuti's restaurant on London Road in Southampton which really took off. In 1994 the restaurant moved to larger premises in Oxford Street and we won national awards for best indian restaurant many times.

In 2018 we decided to move again to the Royal Pier, a building in Southampton that I've always loved and dreamt of restoring to its past 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

STARTERS

Popadoms

Crunchy and hard to stop eating! Perfect to have while your food is being cooked. £1.00 (each)

Kuti's Special Top Dish

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

Onion Bhaji ∨

Tangy batter fried onion fritters. £4.95

Assorted Vegetable Starter ∨

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

Punjabi Samosa ∨

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

Aloo Tikka Chaat ∨ Top Dish

Crunchy potato patties with spicy chick peas, yoghurt, tamarind and a mint chutney. £5.95

Sev Puri Chaat ∨

Wheat puffs filled with onions, tomatoes, chick peas, mint, tamarind and yoghurt. £5.95

Palak Pakodi Chaat ∨

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

Prawn Poori

Prawn masala, red onions and peppers, rolled in a 'poori' bread. £6.95

Amritsari Fish Pakora

Fried tilapia in a spiced gram flour batter with ajwain seeds. £7.45

Garlic Fried Prawns

Prawn tempura with minced garlic and peppercorn. Served with a hot garlic sauce. £9.95

Chilli Chicken

Chicken stir fried with soya sauce, chilli sauce, onions and peppers. £6.95

Chicken Chaat Top Dish

Boneless chicken cooked in a spicy-tangy sauce. £6.95

more starters available in tandoor section

For allergy information please ask a member of staff

TANDOOR SPECIALITIES

CHICKEN

Malai Chicken Tikka

Chargrilled chicken breast marinated with cheese, ginger, garlic, cardamom.
Starter £6.95 / Main £10.95

Hariyali Chicken Tikka

Chargrilled chicken breast marinated with mint, coriander, fresh lime, green chilli, peppers.
Starter £6.95 / Main £10.95

Moongphali Chicken Tikka Top Dish

Chargrilled chicken breast marinated with peanuts, tamarind and curry leaves.
Starter £6.95 / Main £10.95

Tandoori Chicken

Tandoor grilled baby chicken flavoured with mustard, chilli, cumin, coriander, fenugreek.
Starter £7.95 / Main £11.95

LAMB

Draki Lamb Chops Top Dish

Chargrilled lamb chops marinated with ginger, fenugreek, cinnamon, garam masala.
Starter £9.95 / Main £15.95

Gilafi Seekh Kebab

Ground lamb kabab with cheese, ginger, green chilli, paprika, bell peppers and herbs.
Starter £7.95 / Main £11.95

SEAFOOD & SPECIAL

Lasooni King Prawns

Tandoor grilled king prawns flavoured with garlic, chilli, fresh lime and mustard
Starter £9.95 / Main £15.95

Monkfish Tikka Top Dish

Monkfish chunks marinated with yogurt, chilli and toasted spices.
Starter £8.95 / Main £14.95

Tandoori Salmon

Salmon chunks marinated with yogurt, chilli, dill and toasted spices.
Starter £9.95 / Main £15.95

Tandoori Mixed Grill

Assortment of chicken, lamb chops, prawns grilled in tandoor. £15.95

Paneer Tikka ∨

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

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CURRY

FAVOURITES

Chicken £10.95 | Lamb £11.95 | Prawn £13.95 | King Prawns £16.95 | Vegetable £8.50

Korma

Cooked in a creamy mild sauce combining almond and coconut.

Balti

Balti sauce is based on garlic and onions, with turmeric and garam masala, among other spices.

Madras

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

Jhalfrezi

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

Vindaloo

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

CHICKEN CURRIES

Butter Chicken Top Dish

Tandoor grilled chicken tikka simmered in satin smooth tomato gravy. £10.95

Chicken Tikka Masala

Tandoori chicken tikka simmered in onion tomato masala. £10.95

Chicken Dum Pukht (N)

One of our signature dishes! House smoked succulent chicken in a rich cashew nut sauce. £10.95

Murgh Malabari Top Dish

Spicy chicken tempered with curry leaves, mustard seeds, asafoetida simmered in coconut sauce. £10.95

Chicken Sukha

Chicken pieces cooked with green chilli, coriander, roasted cumin seeds and garam masala. £10.95

Tawa Chicken

Grilled chicken tikkas flavoured with fresh garlic and green chillies, finished in a spicy tomato curry. £10.95

Garlic Chilli Chicken

Chicken breast tossed with a spicy chilli sauce and finished with roasted fresh garlic. £10.95

Chicken Do Pyaza

Chicken cooked in tomato sauce with onion and capsicum in a mixture of aromatic spices. £10.95

Desi Chicken Curry

On the bone chicken curry cooked home style with aromatic spices. £10.95

For allergy information please ask a member of staff

CURRY

LAMB

Rogan Josh

Diced lamb cooked with kashmiri chillies, cinnamon, cardamom, with a hint of saffron. £12.45

Hyderbadi Curry

Spicy lamb tempered with chillies, star anise, asafoetida simmered in rich creamy coconut sauce. £12.45

Dhansak

Tender lamb served as a sweet and sour hot curry with lentils. £12.45

Kadhai Gosht Top Dish

Tender lamb pieces cooked with bell peppers, ginger, chilli and cinnamon. £12.45

Palak Gosht

Succulent lamb simmered with spinach, garam masala, enriched with cashew nut paste. £12.45

Bhuna Gosht

Tender house smoked spring lamb cooked with tomato, peppers, ginger and cumin. £12.45

Sikandari Lamb Shank Top Dish

Lamb shank and apricots infused with delicate spices simmered in rich onion gravy. £15.95

BEEF

Keralan Beef Fry

Sliced beef sirloin sautéed with onions, crushed peppercorns and chilli flakes. £13.50

Dum Ka Beef

Diced beef bavette slow cooked with onions, tomatoes and toasted spices. £13.50

SEAFOOD

Goan Prawn Curry

Tiger prawns tempered with asafoetida, simmered in cocum and chilli flavoured coconut sauce. £13.95

Achari Prawn Masala

Prawns cooked with pickle spices in a thick tangy masala sauce. £14.95

Seabass Kerala Curry Top Dish

Chilli, ginger, basil and lime infused grilled seabass, served with coconut sauce. £16.95

Malabar Monkfish Curry

Monkfish simmered in a tomato-tamarind sauce flavoured with mustard, curry leaves and fenugreek seeds. £14.95

Salmon Caldine Curry

Salmon infused with chilli, garlic, pepper, lime and finished in coconut based sauce. £15.95

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VEGETARIAN DISHES

Palak Paneer

Traditional cottage cheese and spinach curry enriched with cashew nut paste.
Starter £4.75 / Main 8.95

Dal Tadka

Yellow lentils tempered with cumin, chilli, garlic and ghee.
Starter £3.95 / Main 8.50

Dal Makhni

Black lentils simmered overnight with delicate spices and butter.
Starter £3.95 / Main 8.50

Baigan Bharta

Smoked aubergines cooked with onions, tomatoes, cumin and chilli.
Starter £3.95 / Main 8.50

Kadhai Paneer

Cottage cheese cooked with onions, bel peppers, chilli and coriander.
Starter £4.75 / Main 8.95

Bombay Aloo

Stir fried potatoes tempered with mustard seeds, curry leaves, ginger and coriander.
Starter £3.75 / Main 8.50

Vegetable Kolhapuri Top Dish

Stir fried mixed seasonal vegetables finished in thick masala gravy.
Starter £3.95 / Main 8.50

Chana Masala

Chick peas cooked in tangy masala, flavoured with roasted cumin.
Starter £3.95 / Main 8.50

Mushroom Matar Masala Top Dish

Fresh mushrooms and green peas finished in thick masala gravy.
Starter £4.75 / Main 8.95

Aloo Gobhi Shimla Mirch

A perfect combination of potato and cauliflower with peppers.
Starter £3.75 / Main 8.50

BIRYANI

Gosht Dum Biryani Top Dish

Slow cooked lamb with aromatic basmati rice, spices, flavoured with saffron and kewra. £14.95

King Prawn Biryani

Prawns infused with aromatic spices and cooked with basmati rice. £16.95

Mughlai Biryani

Chicken dum cooked with aromatic basmati rice, saffron, cardamoms and garam masala. £13.25

Vegetable Biryani V

Seasonal vegetables slow cooked in closed casserole with basmati rice, saffron and cardamoms. £11.95

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RICE & SIDES

Pulao Rice

Basmati rice cooked with aromatic spices. £3.95

Mushroom Pulao

Mushrooms cooked with pulao rice. £4.45

Steam Rice

Long grain steamed basmati rice. £3.95

Jeera Rice

Cumin tempered basmati rice. £3.95

Kerala Coconut Rice

Basmati rice in coconut milk and flavoured with mustard seeds. £4.95

Egg Fried Rice

Long grain steamed basmati rice and egg preparation. £4.95

Roti

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

Naan

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

Peshwari Naan

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

Cheese Nan

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

Whole wheat layered bread baked in a tandoor. £3.50

Chips £2.50 | **Yoghurt** £2.00 | **Kachumber Raita** £2.50 | **Papadoms** £1.00

THALI SETS

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

Vegetarian Thali £15.95

Chicken Thali £18.95

Lamb Thali £20.95

Seafood Thali £22.95

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FOR MORE INFORMATION ON
WEDDINGS AND PRIVATE EVENTS
PLEASE EMAIL

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

"We also have a stunning steakhouse restaurant with a glorious
sundeck perfect for watching the passing ships on our upstairs floor"



APPETISERS

House Marinated Olives
With Balsamic Oil. £2.50

Bread Board
Focaccia, Tomato Bread, Dinner Rolls, Black Olive tapnadde. £3.50

STARTERS

King Prawns in tomato sauce
With garlic, chilli, labneh cheese and granary bread. £9.95

Crispy Squid
Buttermilk batter, lemon and garlic mayo, charred lemon. £5.50

Gyoza Mushroom Ravioli (v) (ve)
With spring onion, chestnuts and shallot sauce. £6.50

Crispy Buttermilk Chicken Thighs
Harrisa aioli, cashews, coriander. £7.50

Pan-fried Cod Cheeks
Red pepper curry, roasted red pepper, pine nuts. £7.25

Dill Cured Salmon
Smoked crème fraiche, crispy capers, pickled cucumber, wine sauce or reach spice. £8.25

MAINS cont.

Free Range Chicken Breast 12.95
with potatoe gnocchi, courgette ribbons and tomato and olive sauce. £12.95

Crispy Duck Salad
with pink grapefruit, cashews and coriander. £10.95

Wild Mushroom Risotto
In a creamy mushroom sauce with shallot and parmesane cheese. £11.95

FROM THE GRILL

Beef burger
With house chutney, skinny fries and pickles. £11.95

Lemon and herb free range chicken burger
with harrisa mayonnaise, cheedar cheese and skinny fries. £11.95

8 oz. premium dry aged fillet beef
with celeriac, wild mushrooms, spinach, shallot skinny fries. £27.95

10 oz. premium dry aged sirloin steak
with celeriac, wild mushrooms, spinach, shallot skinny fries. £25.95

10 oz. premium dry aged ribeye
with celeriac, wild mushrooms, shallot skinny fries. £26.95

Chargrilled rack of lamb
With peperonata, pine nuts. £26.95

SIDES

SERVED
MONDAY TO FRIDAY
SATURDAY 12-6 PM

Chicken Caesar
with gem lettuce and our parmesan

Tomato
with bread