

## STARTERS

### Kuti's Special Top Dish

Tandoori lamb chops, garlic fried prawns, onion bhaji & moongphali tikka.

£9.95

### Onion Bhaji v

Tangy batter fried onion fritters.

£3.95

### Assorted Vegetable Starter v

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

£6.25

### Punjabi Samosa v

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

£4.95

### Aloo Tikka Chaat v Top Dish

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

£4.95

### Sev Puri Chaat v

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

£4.95

### Palak Pakodi Chaat v

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

£4.95

### Prawn Poori

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

£6.25

### Amritsari Fish Pakora

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

£6.95

### Garlic Fried Prawns

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

£8.95

### Chilli Chicken

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

£6.25

### Chicken Chaat Top Dish gf

Boneless chicken cooked in a spicy and tangy sauce.

£5.95

20% DISCOUNT  
ON COLLECTIONS

## BIRYANI

### Gosht Dum Biryani Top Dish

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

£12.95

### Jhinga Biryani gf

Prawns infused with aromatic spices and cooked with basmati rice.

£14.95

### Mughlai Biryani gf

Chicken dum cooked with aromatic basmati rice, saffron, cardamom and garam masala.

£12.25

### Vegetable Biryani v gf

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

£10.95

## RICE & SIDES

### Pulao Rice v gf

Basmati rice cooked with aromatic spices.

£3.75

### Mushroom Pulao v gf

Mushrooms cooked with pulao rice.

£3.95

### Steam Rice v gf

Long grain steamed basmati rice.

£3.50

### Jeera Rice v gf

Cumin tempered basmati rice.

£3.50

### Kerala Coconut Rice v

Basmati rice in coconut milk and flavoured with mustard seeds.

£3.95

### Egg Fried Rice v

Long grain rice fried with and egg.

£3.95

### Roti v

Traditional Indian whole wheat bread baked in a clay oven.

£2.50

### Naan v

£2.95

### Peshwari Naan v

Refined flour bread with filling of coconut, raisins and almonds.

£3.50

### Cheese Nan v

Filled with cheddar cheese, baked in the tandoor.

£3.50

### Keema Naan

Filled with spiced lamb mince, baked in tandoor.

£3.50

### Lachha Paratha v

Whole wheat layered bread baked in a tandoor.

£3.50

### Chips

£2.50

### Yoghurt

£2.00

### Kachumber Raita

£2.50

### Papadoms v

£1.00

## VEGETARIAN DISHES

### Palak Paneer v gf

Traditional cottage cheese and spinach curry enriched with cashew nut paste.

Starter £4.75 / Main 7.95

### Dal Tadka v gf

Yellow lentils tempered with cumin, chilli, garlic and ghee.

Starter £3.95 / Main 7.50

### Dal Makhni v gf

Black lentils simmered overnight with delicate spices and butter.

Starter £3.95 / Main 7.50

### Baigan Bharta v gf

Smoked aubergines cooked with onions, tomatoes, cumin and chilli.

Starter £3.95 / Main 7.50

### Kadhai Paneer v gf

Cottage cheese cooked with onions, bell peppers, chilli and coriander.

Starter £4.75 / Main 7.95

### Bombay Aloo v gf

Stir fried potatoes with mustard seeds, curry leaves, ginger and coriander.

Starter £3.75 / Main 7.50

### Vegetable Kolhapuri v gf

Stir fried mixed seasonal vegetables finished in thick masala curry.

Starter £3.95 / Main 7.50

### Chana Masala v gf

Chickpeas cooked in tangy masala, flavoured with roasted cumin.

Starter £3.95 / Main 7.50

### Mushroom Matar Masala v gf

Fresh mushrooms and green peas finished in thick masala curry.

Starter £4.75 / Main 7.95

### Aloo Gobhi Shimla Mirch v gf

Potato, cauliflowers and peppers.

Starter £3.75 / Main 7.50



**KUTI'S**  
BRASSERIE

TAKEAWAY MENU

MENU

023 8022 1585

visit us online  
[www.kutis.co.uk](http://www.kutis.co.uk)

Royal Pier  
Mayflower Park  
Southampton  
SO14 2AQ

## TANDOOR SPECIALITIES

### CHICKEN

#### Malai Chicken Tikka

Chargrilled chicken breast marinated with cheese, ginger, garlic, cardamom.

Starter £6.95 / Main £9.95

#### Hariyali Chicken Tikka

Chargrilled chicken breast marinated with mint, coriander, fresh lime, green chilli, peppers.

Starter £6.95 / Main £9.95

#### Moongphali Chicken Tikka Top Dish

Chargrilled chicken breast marinated with peanuts, tamarind and curry leaves.

Starter £6.95 / Main £9.95

#### Tandoori Chicken

Tandoor grilled baby chicken flavoured with mustard, chilli, cumin, coriander, fenugreek.

Starter £7.95 / Main £10.95

### LAMB

#### Adraki Lamb Chops Top Dish

Chargrilled lamb chops marinated with ginger, fenugreek, cinnamon, garam masala.

Starter £7.95 / Main £12.95

#### Gilafi Seekh Kebab

Ground lamb kabab with cheese, ginger, green chilli, paprika, bell peppers and herbs.

Starter £7.25 / Main £10.95

### SEAFOOD & SPECIAL

#### Lasooni King Prawns

Tandoor grilled king prawns flavoured with garlic, chilli, fresh lime and mustard.

Starter £8.95 / Main £13.95

#### Monkfish Tikka Top Dish

Monkfish chunks marinated with yogurt, chilli and toasted spices.

Starter £8.95 / Main £13.95

#### Tandoori Salmon

Salmon chunks marinated with yogurt, chilli, dill and toasted spices.

Starter £8.95 / Main £13.95

#### Tandoori Mixed Grill

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

£14.95

#### Paneer Tikka v

Cottage cheese seasoned with cumin, chilli, turmeric, lime and grilled in tandoor.

Starter £6.95 / Main £9.95

#### Kitchen Team

Mr Kuti is pleased to welcome Ravi Rao as Executive Chef at Kuti's Brasserie. Ravi has a wealth of experience working as Head Chef at Vineet Bhatia London and the Mövenpick Hotel Dubai.

## CURRY

### FAVOURITES

Chicken £9.95 | Lamb £10.95 | Tiger Prawns £13.95

#### Korma gf

Cooked in a creamy mild sauce combining almond and coconut.

#### Balti gf

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

#### Madras gf

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

#### Jhalfrezi gf

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

#### Vindaloo gf

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

### CHICKEN CURRIES

#### Butter Chicken gf Top Dish

Tandoor grilled chicken tikka simmered in satin smooth tomato curry.

£9.95

#### Chicken Tikka Masala gf

Tandoori chicken tikka simmered in onion tomato masala.

£9.95

#### Chicken Dum Pukht (N) gf

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

£9.95

#### Murgh Malabari gf Top Dish

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

£9.95

#### Chicken Sukha gf

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

£9.95

#### Tawa Chicken gf

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

£9.95

#### Garlic Chilli Chicken gf

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

£9.95

#### Chicken Do Pyaza gf

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

£9.95

#### Desi Chicken Curry gf

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

£9.95

## CURRY cont.

### LAMB

#### Rogan Josh gf

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

£10.95

#### Hyderbadi Curry gf

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

£10.95

#### Dhansak gf Top Dish

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

£10.95

#### Kadhai Gosht gf

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

£10.95

#### Palak Gosht gf

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

£10.95

#### Bhuna Gosht gf

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

£10.95

#### Sikandari Lamb Shank gf

Lamb shank and apricots infused with delicate spices simmered in rich onion curry.

£12.95

### BEEF

#### Keralan Beef Fry gf

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

£12.25

#### Dum Ka Beef gf

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

£12.25

### SEAFOOD

#### Goan Prawn Curry gf

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

£12.95

#### Achari Prawn Masala gf

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

£12.95

#### Seabass Kerala Curry gf Top Dish

Chilli, ginger, basil and lime infused grilled seabass, served in a coconut sauce.

£14.95

#### Malabar Monkfish Curry gf

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

£12.95

#### Salmon Caldine Curry gf

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

£14.95

#### Allergy Information

Gluten Free dishes are marked 'gf'  
Dishes containing 100% vegetarian ingredients are noted with 'v'