

STARTERS

The Famous KT Platter	14.95
angara chicken tikka, classic onion bhajee Lahore sheek kebab, Punjabi vegetable samosa A tasting platter for two to share	
Classic Onion Bhajee	5.95
with our homemade hot-sweet sauce	
Calucutta Streetfood Chilli Paneer	8.95
wok-tossed in homemade chilli sauce with sesame	
Trio of Samosa	7.95
chicken Hare Piazza, Duck Chettinand, Lamb Keema Peas	
Himalayan Momos	7.95
steamed handmade dumplings served with KT chilli sauce	
<i>Chicken / Vegetables</i>	
King Prawn & Puri	7.95
lightly spiced, with a flaky bread and lemon	
Poppadums & Chutney Assortment	3.95
two poppadums with two home-made chutneys	
Katchumber Salad	2.95

MOUTHWATERING CHAAT...

*Chaat is so much more than just a savoury snack.
Its almost a way of life; common item found throughout
India everywhere from roadside food cart to the back
of grocery stores. Chaat is a little bit of everything
that makes something devastatingly more-ish,
sweet, sour, crispy, crunchy, tangy & tasty!*

Punjabi Samosa Chat	7.95
Vegetable samosa with chat and chutney	
Papdi Chaat	7.95
Deep-fried flour pastries with mashed potatoes, crunchy onions, spicy green chutney, sweetened yogurt and spices.	
Sweet potato Chaat	8.95
Crisp mashed potato blissful combination of sweet, spicy, savory,	

OUR CLAY OVEN

Available as:	starter	main
	7.95	14.95

Sigri Paneer with Carom Seeds & Coconut
marinated and grilled, with pepper & onions

Angara Chicken Tikka with Roasted Cumin
gently chargrilled, with coriander chutney

Lahori Lamb Sheek Kebab
grilled over hot coals; with chutney & yoghurt

Only available as main:

Rajasthani Tandoori Chicken **14.95**
hunter-style spiced chargrilled half-chicken
on the bone

Jaipuri Tandoori Lamb Chops **16.95**
best-end lamb cutlets, generously spiced
and grilled to perfection

The KT Mixed Grill **17.95**
lamb chop, Chilli & Garlic Chicken, Angara
Chicken Tikka, Sheek Kebab, Nan Bread,
Turmeric Onions and Lentil Sauce

SEAFOOD

King Prawn Mustard Malai **16.95**
poached in a flavoursome medium-
spiced sauce prepared with Bengali
mustard, coconut and fresh chillies

King Prawn Bhuna **16.95**
cooked Sylhet-style with caramelised
onions, tomato, chillies and aromatic
kaffir lime leaves

KT's Pan-Seared Cod **16.95**
spice-encrusted Atlantic cod in a
delicious sauce with freshly grated
coconut, tamarind and carom seeds

**OUR WHOLE MENU IS
GLUTEN FREE EXCEPT
CHAAT, NAAN BREAD,
SAMOSAS AND PRAWN PURI**



TheKTLondon

CHICKEN

Picnic Chicken Curry **15.95**
tender thigh meat cooked lovingly just the
way every Indian's kitchen at its very best.

Lucknow Chicken Korma **15.95**
chicken tikka in a light turmeric-cumin
marinade simmered in a nut-free aromatic
saffron and yoghurt sauce.

Old Delhi Chicken Tikka Masala **15.95**
chicken tikka in a yoghurt and spice
marinade simmered in a deliciously rich,
silky tomato sauce sesame

Bombay Parsi Chicken Dansak **15.95**
a spicy, sweet-sour chicken dish cooked
with lentils, jaggery, garlic, roasted cumin
and kaffir lime leaf

Naga Chilli Chicken **15.95**
in a caramelised onion and tomato sauce
with the unique aroma of the firey Bengali
naga chilli

**WE MUST TELL YOU THAT OUR FOOD
IS PREPARED IN A KITCHEN WHERE
ALLERGEN INGREDIENTS MAY BE PRESENT
SO WE CAN'T GUARANTEE THAT
ANYTHING IS 100 PERCENT FREE
OF THESE THINGS ALL THE TIME
PLEASE TELL US
IF YOU HAVE ANY ALLERGY
INTOLERANCE BEFORE YOUR ORDER.**

LAMB

Grandma's Achari Lamb **15.95**
medium spiced Lamb curry infused with
Grandma's pickling spices to a more than
200 year old family recipe.

1st Class Lamb Curry **15.95**
a traditional recipe served in the first-class
railway cabins of India. Lamb cooked with
garlic, whole red chillies, curry leaf in a rich
and spicy sauce.

Kashmiri Rogan Josh **15.95**
slow-braised with tomato, caramelised
onion, ginger, fresh herbs and toasted
Kashmiri chillies

Goan Vinadloo of Lamb **15.95**
slow-braised in a hot, sharp & sour sauce
with garlic, tamarind and whole dried chillies

Hyderabadi Lamb Shank **17.95**
simmered overnight in aromatic stock
infused with rich spices and finished with
rose petals

RICE AND BREAD

Steamed Rice	4.25
Saffron Pilau	4.25
Wholegrain Brown Rice	4.25
Plain Nan	3.95
Garlic & Coriander	4.50
Peshwari	4.50
Afghan Naan	4.50
Shallot & Chilli Nan	4.50
Paratha 2 pcs	4.95
Chapati	3.50

**OUR KITCHEN
100 PERCENT NUT-FREE**

VEGETARIAN

Crispy Okra with Spiced Yoghurt **7.95**
sliced and dusted in spices.

Calucutta Streetfood Chilli Paneer **8.95**
wok-tossed in homemade chilli sauce with
sesame seeds

Overnight cooked Makhani Dall **7.95**
cooked to a nutty-creamy consistency with
spices & butter

Tarka Dall **6.95**
three varieties of lentils tempered with garlic
and cumin

Stir-Fried Broccoli with Garlic & Cumin **8.95**
tenderstem tossed in a sizzling wok for a
fresh, clean taste

Tandoori Paneer & Peas Masala **12.95**
simmered in our speciality butter masala

Himachali Roast Aubergine & Potato **12.95**
in a melange of spices with coconut milk &
curry leaf sesame

Chole - Punjabi Chickpea Curry **6.95**
spicy, rich and delicious

Gunpowder Potato **7.95**
baby potatoes tossed in our own gunpowder
massala

Spinach & Potato **6.95**
north Indian style with fresh green herbs.

HYDERABAD 'DUM' BIRYANI

Chicken or Lamb **16.95**
basmati rice cooked with aromatic spices and a
choice of meat, sealed under a pastry crust;
with tarka dall

RAITA

Cucumber	3.50
Pomegranate	3.95

PLEASE TURN OVER THE PAGE FOR OUR VEGAN AND DRINKS MENU

VEGAN

Poppadums & Chutney Assortment	3.95
two poppadums with Mango chutney and Mixed pickles	
Katchumber Salad	2.95
Classic Onion Bhajee	5.95
with our homemade hot-sweet sauce	
Himalayan Momos	7.95
steamed handmade vegetable dumplings served with KT chilli sauce	
Crispy Okra with chilli garlic sauce	7.95
crispy Okra with chilli garlic sauce sliced and dusted in spices sliced and dusted in spices	
Spinach & Potato	6.95
north Indian style with fresh green herbs.	
Steamed Rice	4.25
Wholegrain Brown Rice	4.25

DESSERT

KT Chocolate & Cardamom Mousse	5.00
our popular creamy mousse made to Chef's own recipe	
Gajar Ki Halwa	5.00
home-made sultana, carrot and saffron dessert; served warm with ice cream	
Home-style Kulfis	5.00
mango / Pistachio / Rose ice cream with a traditional Indian twist	
Mr Black's Espresso Martini	9.95
a luxurious way to relax at the end of your meal	
Dessert Wine	15.95
limari Chilean Late Harvest Moscatel (Half-Bottle)	
Tea & Coffee	3.50
fresh Mint Tea Tea Coffee Espresso Decaffeinated	

Sweet Potato Chaat	7.95
crisp mashed potato blissful combination of sweet, spicy, savory, tangy/sour flavors chatpata	
Himachali Roast Aubergine & Potato	12.95
in a melange of spices with coconut milk & curry leaf	
Stir-Fried Broccoli with Garlic & Cumin	8.95
tenderstem tossed in a sizzling wok for a fresh, clean taste	
Chole - Punjabi Chickpea Curry	6.95
spicy, rich and delicious	
Gunpowder Potato	6.95
baby potatoes tossed in our own gunpowder massala	
Tarka Dall	6.95
three varieties of lentils tempered with garlic and cumin	
Chapati	2.95
SAFFRON GIN AND TONIC	
made to an old French-Indian recipe, over ice with lime. Our signature drink from day one	
	9.95
PROSECCO	
Veneto, Italy	8.95 / 30.00
individual 200ml bottle / whole bottle Light, bubbly, well-made; neither too sweet, nor too dry	
CHAMPAGNE	
Pierre Darcys	50.00
Grande Réserve Premier Cru, Champagne, France Well-made and well-balanced lively Champagne	

FROM THE BAR

Bombay Pimm's	7.95
Pimm's No.1 poured over ice in a tall glass with ginger ale, fresh sliced lime, cucumber and mint	
Aperol Spritz	9.95
our summer refresher, with Aperol, prosecco, soda, and just the right amount of ice	
Gin Selection	6.95
Sipsmith • Hendricks • Bombay Sapphire Gordons • Gordons Pink	
Vodka	6.00
Absolut • Smirnoff	
Rum	7.00
Bacardi • Captain Morgan Dark • Havana Club	
Single Malt & Whisky	All 8.00
Glenfiddich 12YO • Highland Park 12YO • Talisker 10YO Laphroaig • Johnnie Walker • Black Label	
Bells • Famous Grouse • Jameson • Jack Daniels	
Liqueuers	7.00
Bailey's • Amaretto • Drambuie • Cointreau • Tia Maria	
SPRIT IS SERVED IN 35ML MEASURES MIXERS 1.00 WINE SERVED IN 175ML MEASURES	
BEER AND CIDER	
Cobra 660ml	6.95
Small Cobra 330ml	4.50
Chapel Down Curious Cider 330ml	4.50

WHITE WINES

Colombard / Sauvignon Blanc	6.95 / 28.00
Côtes De Gascogne, France Fresh, zesty and aromatic	
Viognier, Vieilles Vignes 2020	31.00
Mont Rocher, Terres Fidèles, France Tasty and well-balanced old-vines Viognier	
Domaine Michaut Chablis 2019	40.00
Chablis, Burgundy, France Dry, with minerality & good flavours; versatile with our menu	

ROSE WINE

Pierre et Papa Rosé 2019	6.95 / 28.00
Pays d'Hérault, France A quafable medium-bodied Cinsault rosé with fruit & freshness	

RED WINE

Alamina Pinot Nior 2015	6.95 / 28.00
Ville Timisului, Romania Light and juicy, with the added benefit of some bottle age	
Nostros Grand Reserva Merlot 2019	31.00
Indómita, Maipo, Chile smooth and well-balanced spice-friendly Chilean Merlot	
Triuno Organic Malbec 2019	35.00
Manos Negras, Mendoza, Argentina deliciously dark and fruity, with a hint of peppercorn	

NON-ALCOHOLIC

THE KT THIRST-QUENCHER

a large glass of ice-cold sparkling organic elderflower cordial with lashings of fresh mint and lime		5.95
Mango or Salty Lassi		4.50
the traditional Indian refreshing yoghurt drink freshly made to order in our kitchen		
Seedlip Garden 108 or Grove		7.95
over ice in a tall glass with citrus and tonic water		
Hildon Mineral Water		3.75
still or Sparkling (75cl bottle)		
Soft Drinks		2.95 / 3.75
Coke • Diet Coke • Lemonade • Rubicon Mango Tonic Water • Soda Water		
CORKAGE / BRING YOUR OWN		
WINE & SPARKLING : £10 / BOTTLE BEER : £3 / BOTTLE		
IRISH COFFEE AND PORT		
Irish Coffee (with Jameson)		8.95
Taylors LBV Port 2012 (125ml)		7.00

PLEASE INFORM US BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES • GAME DISHES MAY CONTAIN SHOT • FISH DISHES MAY CONTAIN BONES • WE USE G M OIL • PLEASE BE CONSIDERATE WHEN USING MOBILE PHONES THERE IS A MINIMUM SPEND OF £20 PER PERSON • BYO CORKAGE: WINE & SPARKLING £10/BOTTLE - BEER £3/BEER • AN OPTION 12.5% SERVICE CHARGED WILL BE ADDED TO YOUR BILL • ALL PRICES INCLUSIVE OF VAT