















## Biryani

Slow cooked, aromatic and lightly spiced, mixed with basmati rice and served with vegetable curry

KASSIA BIRYANI   	£10.95
CHICKEN OR LAMB BIRYANI  	£9.95
PRAWN BIRYANI  	£10.95
CHICKEN OR LAMB TIKKA BIRYANI  	£10.95
Marinated in a tandoori spice, barbecued in the tandoor then mixed and fried with rice	
PULLED LAMB BIRYANI  	£11.95
Tender shredded lamb with basmati rice, onions and coriander	
VEGETABLE BIRYANI   	£7.95

## Rice

MUSHROOM RICE.....	£3.95
EGG FRIED RICE.....	£3.95
PILAU RICE.....	£3.50
STEAMED RICE.....	£3.00
ONION FRIED RICE.....	£3.95
CHIPS.....	£3.00

## Naan Breads

PLAIN NAAN.....	£2.95
GARLIC NAAN.....	£3.95
CHILLI CHEESE NAAN 	£3.95
CHEESE NAAN.....	£3.95
KEEMA NAAN.....	£3.95
PESHWARI & CHOCOLATE NAAN 	£3.95
PESHWARI NAAN 	£3.95

## OFFERS

CHOOSE ANY 5 TAPAS FOR  
£29.95

DINE IN AND TAKEAWAY

2 FOR 1  
COCKTAILS

EVERY WEDNESDAY  
5PM - 9PM

T&Cs APPLY. DINE IN ONLY

WEEKEND LUNCH OFFER  
£16.95PP

CHOOSE A TAPAS DISH, MAIN DISH,  
RICE OR NAAN

SATURDAY FROM 12PM AND SUNDAY FROM 12.30PM

T&Cs APPLY. DINE IN ONLY



SCAN QR CODE TO  
ORDER ONLINE



@KASSIASTONY

# kassia

bar, cocktails & indian tapas

## TAKEAWAY MENU

10%  
DISCOUNT  
FOR CASH  
COLLECTION  
PHONE  
ORDERS

COLLECTION & DELIVERY  
WITHIN 5 MILES

# 01908 563620

50 HIGH STREET  
STONY STRATFORD, MK11 1AQ

OPENING HOURS

MONDAY - FRIDAY: 5PM - 10PM

SATURDAY: 12PM - 10.30PM

SUNDAY: 12.30PM - 9.30PM

www.kassia.co.uk

## Start With...

PAPADOM £0.90 includes mango chutney and onion salad (GF) (V)  
EXTRA MANGO CHUTNEY/LIME PICKLE/MINT SAUCE £0.75

### Tapas

Choose any 5 for £29.95

<b>ONION BHAJEE</b> (V) £4.95	<b>CHINGRI ALOO</b> (GF) (DF) £6.00
Finely chopped onion coated with gram flour then deep fried	Tiger prawns with potato, garlic, ginger and fenugreek
<b>CHILLI PANEER</b> (GF) (V) £6.50	<b>KHUMBI ALOO MASALA</b> £5.00
Cubes of paneer cheese stir fried with onion, pepper and tamarind sauce	Sautéed mushrooms stir fried with potato wedges in a masala sauce (GF) (V) (N)
<b>MINI SHASHLICK</b> (GF) £6.95	<b>SAMOSAs</b> £4.95
Marinated chicken grilled with pepper, onion and tomato	Choose from meat or vegetables in a home made pastry
<b>TANDOORI MIX</b> (GF) £6.00	<b>KASSIA FRIES</b> £5.00
Trio of chicken, lamb and shish	With minced lamb, chilli and coriander in a moist sauce. Also available as vegetarian
<b>MALAI TIKKA</b> (GF) (N) £6.00	<b>KHUMBI PALAK CHAAT</b> £5.00
Chicken tikka simmered in cream with paneer and onion	Stir fried spinach and mushrooms tossed with chaat masala (GF) (V) (DF)
<b>KEEMA CHICKEN</b> (GF) £6.00	<b>SAG PANEER</b> (GF) (V) £4.95
Minced lamb, chicken cubes and peas cooked with garlic, ginger and chillies	Spinach and cheese
<b>CHICKEN CHILLI FRY</b> (GF) (DF) £5.50	<b>CHICKEN TIKKA</b> (GF) £5.50
Shredded chicken cooked with garlic, ginger, shallots and green chillies. Fairly hot	Marinated chicken cooked in the tandoor and stir fried
<b>TAMARIND CHICKEN CHAAT</b> (GF) £6.00	<b>LAMB TIKKA</b> (GF) £6.50
Strips of chicken cooked with garlic, ginger and tamarind sauce	Cubes of lamb tikka stir fried with peppers and onions
<b>LOLLOPOP CHICKEN</b> £5.50	<b>CHANA CHILLI</b> (GF) (V) (DF) £4.50
Herb crusted chicken on the bone infused with paprika peppers	Chickpeas with chillies and potatoes

### Vegan Tapas

<b>BANG BANG CAULIFLOWER</b> (GF) (V) (DF) £4.95	<b>ALOO GOBI</b> (GF) (V) (DF) £4.00
Crispy cauliflower, fresh garlic, coriander and sweet chilli sauce	Cauliflower and new potatoes lightly spiced and stir fried with fenugreek leaves
<b>SWEET POTATO CHAAT</b> £5.00	<b>MUSHROOM BHAJEE</b> £4.50
Roasted cubes of sweet potato, lightly spiced (GF) (V) (DF)	Sautéed mushrooms with onion and turmeric (GF) (V) (DF)
<b>TARKA DHAL</b> (GF) (V) (DF) £4.00	<b>ALOO BHAJEE</b> (GF) (V) (DF) £4.00
A light, flavoursome lentil sauce. A delicious accompaniment, especially with naan	Turmeric infused potatoes with garlic and coriander

## The Kitchen

<b>THE COMMONER</b> (GF) (N) £8.95
Pieces of chicken breast in a sweet coconut sauce. Basically a Korma
<b>THE MASALA</b> (GF) (N) £9.95
Succulent grilled chicken tikka in our own almond and yoghurt based masala sauce
<b>MAMA'S LAMB</b> (GF) (DF) £10.95
Almost falling apart, lamb simmered with chickpeas and 'Mama's' secret spices
<b>GORDON'S PRAWNS</b> (GF) (DF) (DF) £12.95
King prawns, tomatoes cooked with ground panch phoron, green chillies, ginger and crushed cumin seeds
<b>BENGAL CHILLI FUSION</b> (GF) (DF) (DF) £10.95
A rich chicken bhuna-based dish with mixed chillies, naga, spring onions and fresh coriander. Hot and spicy
<b>DHANDAZ</b> (GF) (DF) (DF) £10.95
Chicken breast cooked with spinach and lentils
<b>MARWALI MASALA</b> (GF) (DF) £10.95
A bhuna style dish cooked in a fairly hot masala sauce
<b>KASSIA MIX</b> (GF) (DF) £12.95
A trio of grilled chicken, lamb and tandoori shish with shallots, capsicum and tomato with a touch of yoghurt
<b>GUJARATI</b> (GF) (DF) (DF) £10.95
A mouth-watering spicy chicken dish cooked with spinach, green chillies, curry leaves and spring onion
<b>HARIALI</b> (GF) (DF) £10.95
Chicken with garlic, ginger, spinach in a sweet sauce with chillies. A dish of distinctive green colour
<b>MOODY BIRD</b> (GF) (DF) (DF) (DF) £10.95
A vindaloo strength dish with naga and roasted chillies
<b>KHUMBI CHICKEN</b> (GF) (DF) (DF) £9.95
A fairy hot dish, cooked with garlic, ginger, green chilli and topped with turmeric infused mushrooms
<b>RAILWAY MUTTON CURRY</b> (GF) (DF) (DF) £12.95
A popular dish from Mumbai, served on the bone and cooked in its own juices until tender, with garlic and ground aromatic spices
<b>CHICKEN CHILLI STIR FRY</b> (GF) (DF) (DF) £11.95
Thinly sliced chicken, stir fried with onion, capsicum and green chillies
<b>GARLIC PERI PERI</b> (GF) (DF) (DF) £11.95
Highly spiced with garlic, light soya and peri peri sauce with added dried red chillies and sun dried tomatoes. Medium to hot spice
<b>KYBERI CHICKEN</b> (GF) (DF) (DF) £11.95
Cooked with green peppers, onions, garlic and a touch of tamarind juice for a tangy flavour

If your favourite dish is not on our menu, please contact us.  
We'll happily try to cook it for you

## Traditional Dishes

Each dish available with vegetables instead of meat

<b>ROGAN JOSH</b> (GF) (DF) £7.95	<b>PATHIA</b> (GF) (DF) (DF) £7.95
A bhuna style dish with pepper, onion and tomato	Fairly hot, zesty, sweet and sour and cooked with lentils. Chicken or lamb
<b>SAAG</b> (GF) (DF) (DF) £7.95	<b>BALTI</b> (GF) (DF) (DF) £9.95
A combination of chicken and spinach cooked with fresh coriander	Medium-spiced with chicken, coriander and Balti flavouring
<b>BHUNA</b> (GF) (DF) (DF) £7.95	<b>GARLIC CHILLI MASALA</b> £7.95
Chopped onion, capsicum, tomatoes and coriander in a thick, spicy sauce. Chicken or lamb	A fairly hot sauce with chicken, green chillies and garlic (GF) (DF)
<b>PASANDA</b> (N) £8.95	<b>DANSAK</b> (GF) (DF) (DF) £8.95
Chicken or lamb cooked with ground almonds in a mild, creamy sauce	The traditional chicken recipe, sweet, sour and hot with lentils
<b>JALFRAZI</b> (GF) (DF) (DF) £8.95	<b>KORAHAI</b> (GF) (DF) £9.95
Strips of chicken cooked with onion, pepper and fresh chillies	Chicken or lamb cooked with garlic, ginger and tomato in a well-spiced sauce with capsicum
<b>MADRAS</b> (DF) (DF) £7.95	<b>VINDALOO</b> (DF) (DF) £7.95
Cooked with fairly hot spices	Cooked with fairly hot spices

## Vegan Mains

<b>TRIO TORTILLA WRAP</b> (GF) (V) (DF) £7.00	<b>CHANA ALOO</b> (GF) (V) (DF) £6.50
Spinach and lentils with green chillies and coriander	Chickpeas and sweet potato
<b>HOLY MOLY</b> (GF) (V) (DF) £7.95	<b>JACKFRUIT BIRYANI</b> (GF) (V) (DF) £8.95
Spiced chickpeas, mooli, potato with steamed rice	A delicious all round dish served with saffron rice, dried fruit and a curry sauce (N)
<b>TARKA DHAL (LARGE)</b> (GF) (V) (DF) £6.00	<b>SWEET POTATO CURRY</b> (GF) (V) (DF) £6.50
A light, flavoursome lentil sauce. A delicious accompaniment, especially with naan	Cubes of sweet potato tossed in fenugreek, onion and tomato in a medium spiced sauce

<b>GF</b> Gluten free	<b>V</b> Vegetarian	<b>DF</b> Dairy free
 Medium	 Hot	<b>N</b> Contains Nuts

If you require information regarding the presence of allergens in our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients