



# Welcome

Chillies, a traditional Bangladeshi and Indian restaurant in the heart of Carnoustie. Our chefs are specialised in Bangladeshi, Indian and Sea food. They carefully prepare your food using the finest, freshest seasonal ingredients to help you appreciate some of the finest subcontinent dishes.

Our menu offers classic and contemporary dishes with both vegetarian and non-vegetarian options. We are also provide the best takeaway and delivery service in town. This is a fully licensed restaurant, offering extensive internally acclaimed wines while Indian premium lagers are served on bottle. When you have made your choice it is then up to us to repay your compliments - welcome to CHILLIES.

Management advises that food prepared here may containtraces of peanuts, tree nuts, soybeans, milk, eggs, wheat (gluten), shell-fish or fish. Please ask a member of staff about the ingredients in your meal before placing your order. Thank you.

## Starters

Vogotakla Pakara	£5.50	Prawn Puri <b>G</b>	£8.95
Vegetable Pakora Mixed vegetables coated in a spicy batter then deep fried	£3.30	Thin deep fried chapati, then flavoursome prawns cooked with ma	20110
Mushroom Pakora	£5.95	and special spices	sala sauce
Freshly selected mushrooms dipped in a spicy batter then deep fried	£3.73	King Prawn Puri <b>G</b>	£9.95
Chicken Pakora	£5.95	Thin deep fried chapati, then juicy king prawns cooked with masala	
Chicken breast fillets fried in a spicy batter	L3.73	special spices	i sauce and
Paneer Pakora D	£5.95	Tandoori Chicken <b>©</b>	£6.95
Crisp golden Paneer cooked with a selection	£3.73	Piece of Chicken marinated in Tandoori spices (on the bone)	
of spices in a gram flour batter		Chicken Tikka <b>D</b>	£6.95
Haggis Pakora	£5.95	Juicy cubes of breast chicken marinated and grilled with ginger, gard	lic,
Fusion of Scottish and Indian cuisine, Haggis deep fried in gram flour ba		coriander, lime juice	
Fish Pakora G	£6.95	Lamb Tikka <b>•</b>	£8.95
White fish cutlets coated in a spicy batter	20.75	Juicy cubes of lamb marinated and grilled with ginger, garlic, corian	der
then deep fried		Seekh Kebab <b>D</b>	£6.95
King Prawn Pakora	£8.95	Minced lamb prepared with onions, peppers, herbs & spices, cook	ed on a
King prawns deep fried in spicy batter		skewer	
Onion Bhaji	£5.95	Shammi Kebab <b>0</b>	£6.95
Onions deep fried in a spicy batter		Spiced minced lamb round patties and grilled	
Vegetable Samosas <b>G</b>	£5.95	Lamb Chops <b>•</b>	£8.95
Lightly spiced vegetables wrapped in a pastry	20110	Exotic and succulent lamb chop made using yoghurt and a special C	Chillies spice
then fried		blend (on the bone)	
Meat Samosas <b>G</b>	£5.95	Chillies Kebab Platter <b>1</b>	£10.95
Spiced minced lamb wrapped in a pastry then fried		Seekh Kebab, Chicken Tikka, Special Tikka, Lamb Tikka & Lamb C	
Vegetable Puri	£6.95	Chillies Mixed Platter <b>O</b>	£8.95
Thin deep fried chapati, then mixed vegetables		Mushroom Pakora, Veg Pakora, Chicken Pakora, Haggis Pakora	
cooked with masala sauce and special spices		& Chicken Tikka	60.05
Chicken Puri	£7.95	Chillies Vegetable Platter	£8.95
Thin deep fried chapati, juicy chunks of chicken cooked with masala sa	uce and	Mushroom Pakora, Vegetable Pakora, Cauliflower Pakora, Aubergi	ne Pakora
special spices		& Vegetable Samosa  Garlic Mushroom	£5.95
		Garlic Mushroom <b>D</b>	£3.73

# Sundries

Poppadom	£1.25	Chutney Tray	£4.95
Onion Chutney	£1.75	Onion chutney, mango chutney, mixed pickle	
Mango Chutney	£1.75	Pakora Sauce <b>D</b>	£1.50
Mixed Pickle	£1.95	Curry Sauce	£4.95
Raita <b>D</b>	£1.95	Bhuna, Korma, Madras, Pathia or Tikka Masala	100
Cucumber Raita <b>0</b>	£2.50	Chips	£3.50
Cucumber Naita	L2.50	Chips & Cheese <b>D</b>	£4.95

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## Tandoori Dishes All served with our own special homemade sauce, pilau rice and salad

1/2 Tandoori Chicken 

1/2 Tandoori Chicken

£18.95

Chicken breast and leg are marinated in yoghurt, spices and herbs and barbecued in the tandoor. (on the bone)

£18.95 Chicken Tikka

Pieces of chicken are marinated in yoghurt, spices and herbs and barbecued in the tandoor.

£20.95 Lamb Tikka

Pieces of lamb are marinated in yoghurt, spices and herbs and barbecued in the

£20.95 

Pieces of chicken and lamb are marinated in yoghurt, spices and herbs and barbecued in the tandoor.

Garlic Chicken Tikka D £21.95

Pieces of chicken are marinated in yoghurt and fresh garlic, spices and herbs and barbecued in the tandoon

£20.95

Succulent pieces of chicken cooked with onions and peppers in the tandoor.

£19.95 Seekh Kebab

Minced lamb prepared with onions, peppers, herbs & spices, cooked on a skewer in a tandoor.

Egyptian Kebab £20.95 Succulent pieces of chicken cooked with onions, peppers, & mushrooms with

Chillies special spices.

Lamb Chops **D** 

Lamb chops marinated in Tandoori ground spices and grilled in the tandoor. (on the bone)

Chillies Tandoori Mixed Grill **D G** 

A mixture of Chicken Tikka, Lamb Tikka, Tandoori Chicken, Seekh Kebab, King Prawn and Special Kebab. Served with salad, sauce and a plain naan.

£18.95 

Pieces of chicken are marinated in yoghurt, spices and herbs and barbecued in the tandoor

All served with our own special homemade sauce, pilau rice and salad

## Tandoori Seafood and Grill

Tandoori King Prawn **D G** 

£24.95

King prawns marinated with herbs and spices cooked on a skewer.

Tandoori Garlic King Prawn **O G** £25.95

King prawns marinated with garlic and yogurt, sizzled with Indian herbs & spices.

Tandoori Salmon D 🕞 £23.95

Fish marinated with yogurt and Indian herbs & spices.

Tandoori Sea Bass D 🗗

£19.95

Fish marinated with yogurt and Indian herbs & spices.

Tandoori Tilapia D 🗗

£18.95

Fish marinated with garlic and yogurt, sizzled with Indian herbs & spices.





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### Chefs Recommendation Curries

With a touch of yoghurt, green herbs, coriander, spring onions and authentic

Royal Chicken **1** 

£16.95

Goujons of chicken marinated with fresh ginger, garlic and cooked in a delicious

£16.95

Traditional Indian curry cooked with butter and almonds. Creamy with

homemade sauce. Garlic Butter Chicken

£16.95

Chillies butter oriented dish with fusion of garlic. Chef favourites curry

Naga Chicken

£16.95

Curry cooked with Chillies special herbs and Naga Chillies. Extremely hot curry.

£16.95

Yoghurt based sauce cooked with chicken, Chillies special spices and coconut cream

£16.95

Cooked with chicken, green chillies, coriander, peppers, onions and roasted cashew nuts in a house special sauce.

£16.95

Cooked in a fresh garlic and chilli sauce with fresh coriander and a touch of crispy red chilli

Jalapani Lamb

Tender Scottish lamb marinated in fresh ginger, jalapeno and mixed peppers and spices.

Pudina Lamb

£18.95

Tender Scottish lamb cooked in a fresh garden mint, ginger, spiced sauce

Railway Lamb 🛛

£19.95

A very delicious and popular Indian dish, cooked in curry leaves, yoghurt and chef's secret spices.

Desi Lamb (on the bone)

£18.95

Lamb cooked with fresh garlic, ginger, chillies, onions, coriander and various spices. It's a traditional Bangladeshi local dish.

Keema Aloo & Peas

£16.95

Minced meat cooked with potato and peas in Chillies special spices.

Achari Chicken

£16.95

Tantalizing pickle masala sauce laced with whole green chillies

Methi Chicken

£16.95

Fresh methi leafs pan fried and cooked with ginger, garlic and other authentic herbs and spices



## **Seafood Curries**

Kastori King Prawn @ 0 A traditional dish cooked with yogurt and mild spices

£22.95

King Prawn Royal Rasoni @

£22.95 Marinated king prawn with fresh ginger, lemon juice, garlic and chef's

choice spices.

King Prawn Garlic Chilli G

£22.95

£22.95

King prawn cooked in with fresh ginger, garlic and chef's choice spices.

Colonial Fresh Water King Prawn @

Giant king prawn from Bangladesh marinated with fresh ginger, garlic, crushed green chillies, coriander.

Mas Bangla (Salmon)

£22.95

Bhuna style fish curry cooked with fresh ginger, garlic, tomato, coriander, onion and lime juice and fresh aubergine.

Goan Fish Curry (Salmon) 6 0

£22.95

Almost the staple food of Goa influenced by the Portuguese colonials fish curry recipe made in this style is tangy and medium spicy. (Coconut Flavour)

Crab Garlic Chilli @

£22.95

Crab curry cooked with fresh ginger, garlic, lemon juice, chopped mixed pepper and chefs special spice.

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## **Original Curries**

Vegetable	£10.95
Chicken	£12.95
Chicken Tikka <b>D</b>	£13.95
Lamb	£15.95
Prawn <b>G</b>	£15.95
King Prawn <b>G</b>	£20.95

### Korma **o**

A curry originally made for the British Raj in India, a mild & creamy taste.

#### **Pathia**

Cooked in mango chutney sauce, sweet & sour and medium spicy.

#### Bhuna

Cooked in tomatoes, coriander, onions, ginger, garlic, Chillies spices in a thick sauce.

#### Dhansak

Sweet and sour taste, cooked in a rich sauce with lentils, lemon juice and pineapple.

### Rogan Josh

Cooked in a rich sauce using onions, garlic, ginger & roast tomatoes.

### Dopiaza

Cooked with onions, garlic, tomato & ginger.

### **Madras**

Cooked in a rich tasty hot medium thick sauce contains lemon juice, garlic and ginger.

### Vindaloo

Rich thick in a spicy chilli sauce, very hot.

### Tikka masala 🛛

Cooked with cream, mild spices and chefs special tikka sauce with almond and coconut.

### Saag special

Cooked with fresh spinach and mixture of spices.

### Afghani **D**

Cooked with chick peas and fresh ginger in a Bhuna sauce.

### lalfrezi **D**

Green chilli flavoured sauce cooked with green peppers, red peppers in a rich spiced sauce.

#### Korai 👩

Mixed peppers based sauce cooked with fresh green chillies, coriander and onion cubes.

#### Balti **©**

Cooked using chefs special balti sauce

### Passanda **D**

Very mild and creamy curry with a touch of spices and flakes of almond on the top.

# Continental (European) Served with chips & salad

Breaded Haddock	£13.95
Golden Fried Scampi <b>G G</b>	£12.95
Chicken Goujons • • •	£13.95
Plain Omelette <b>① ③</b>	£10.95
Chicken Omelette D 📵	£13.95
Prawn Omelette G D G	£15.95
Chillies Homestyle Omelette <b>O 3</b>	£14.95
Chicken Nuggets	£12.95

## Kids Meals

Served with salad

Chicken Nuggets & Chips @	£9.95
Fish Fingers & Chips	£9.95
Chicken Goujon & Chips   G	£9.95

## **Steaks**

Served with chips & salad and pepper sauce

Rib Eye Steak	£20.95
Sirloin Steak	£19.95

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# Biryani

Vegetable Biryani •	£13.95
Chicken <b>D</b>	£15.95
Chicken Tikka • • • • • • • • • • • • • • • • • •	£16.95
Lamb •	£17.95
Prawn G D	£17.95
King Prawn 😉 🖸	£22.95
Chillies Special Biriyani 🕝 🛈 🖪	£25.95
Savoury rice cooked with prawns, lamb, chicken tikka, mushrooms and a pan fried egg.	

# Sides

	Side	Main
Bindi Bhaji	£7.95	£10.95
Okra cooked with mixed herbs.		
Aubergine Bhaji	£7.95	£10.95
Aubergine cooked with mixed herbs.		
Aloo Gobi	£7.95	£10.95
Pan fried potato & cauliflower stir fried with herbs.		
Aloo Mottor/ Paneer •	£8.95	£11.95
Potatoes, peas or Indian cheese in curry sauce.		
Bombay Aloo	£7.95	£10.95
Potato stir fried with herbs.		
Saag Aloo	£7.95	£10.95
Potato & Spinach stir fried with herbs.		
Tarka Dal	£7.95	£9.95
Lentil curry cooked with garlic.		
Saag Paneer • • • • • • • • • • • • • • • • • •	£8.50	£10.95
Spinach & Indian Cheese stir fried with mixed herbs.		
Mushroom Bhaji	£7.95	£9.95
Stir fried with mixed herbs.		
Mixed Vegetable Bhaji	£7.95	£9.95
Stir fried with mixed herbs.		
Chana Bhaji	£7.95	£9.95
Chick peas stir fried with mixed herbs.		

### All Naan contain Dairy, Gluten and Egg

## **Breads**

Plain Naan D G G	£3.95
Garlic Naan D 🖸 G	£4.25
Peshwari Naan <b>O G</b>	£4.95
Vegetable Naan <b>O G G</b>	£4.95
Cheese Naan D B G	£4.95
Onion & Coriander Naan <b>D B G</b>	£4.95
Cheese & Garlic Naan D 🗗 🕝	£5.25
Cheese & Onion Naan D 🛛 🗗	£5.50
Chilli Naan 🛛 🗗 🚭	£4.50
Keema Naan D B G	£4.95
Chicken Tikka Naan 🖸 🖪 🕝	£5.95
Paratha <b>D</b>	£4.95
Vegetable Paratha <b>O</b>	£4.95
Keema Paratha •	£4.95
Chapati	£2.75
Garlic Chapati •	£2.95
Tandoori Roti	£3.50
Plain Puri (Thin deep fried chapati)	£2.50

# Rice

Boiled Rice	£4.95
Pilau Rice 🖸	£4.95
Fried Rice <b>D</b>	£5.20
Vegetable Rice <b>D</b>	£5.50
Mushroom Rice •	£5.25
Egg Fried Rice <b>① ③</b>	£5.25
Keema Rice <b>D</b>	£5.95
Lemon & Cashew Nut Rice <b>D O</b>	£5.95

# Thai Special

Starter		Thai Soup	
Spring Rolls <b>G</b>	£6.95	Vegetable	£7.95
Crunchy vegetables with Thai herbs wrapped in rice pastry and deep		Chicken	£8.95
fried served with sweet chilli sauce.	(0.05	Prawn	£9.95
Thai Fishcakes   White fish blended with red curry, herbs and served with sweet chilli sauce	£8.95	King Prawn	£10.95
Chicken Satay	£7.95	Hot & Sour Tom Yum Soup	
Marinated chicken on skewers served with		Thai spicy soup with coconut milk, chilli, mushrooms, tomatoes 8	Thai herbs.
sweet chilli sauce		Coconut Soup	
Garlic Prawns <b>G</b>	£8.95	Thai soup with coconut milk, tomatoes, mushrooms and Thai her	bs.
Prawns cooked with fresh garlic and spring		Clear Soup	
onions in a Thai sauce		Broth infused with lemongrass, galangal,	
Garlic King Prawns <b>©</b>	£9.95	green chillies and lime leaves.	
King Prawns cooked with fresh garlic and spring onions in a Thai saud	e		

## From the Wok

Vegetable	£16.95	Prawn <b>G</b>	£18.95
Chicken	£17.95	King Prawn <b>©</b>	£24.95
Beef	£18.95	_	

### Green Curry

Traditional Thai curry cooked in homemade green curry paste, coconut milk with seasonal vegetables.

#### Red Curry

This is a popular Thai dish consisting of homemade curry paste, coconut milk. This curry is cooked with garlic, onion, red chilli peppers, lime leaf and with seasonal vegetables.

### Panang Curry

Cooked in coconut milk with mixed chilli paste and served with shredded basil leaves.

### Thai Chilli Curry

Spicy stir fry cooked with fresh garlic, onion, green chillies, peppers and beans.

### Basil Leaf

Fresh basil leaves, peppers, carrots, onions and green beans stir fried in a spicy chilli sauce.

#### Sizzling

Cooked in fresh garlic, Ginger, diced onion and spring onion. Served in a sizzling hot dish.

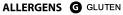
### Thai Grill & Steam

Grilled King Prawn	£27.95
Fresh water giant King Prawns cooked in Thai special sauce	
Steamed Salmon	£22.95
Steam cooked Salmon using Thai favoured spices	
Steamed Whole Sea Bass	£22.95
Wh <mark>ole Sea Bass steam cooked</mark> using Thai herbs	
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### Rice

Coconut Rice	£5.95
Thai Egg Fried Rice	£5.95
Basil Rice	£6.95
Jasmine Rice (Boiled Rice)	£4.95

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## EARLY EVENING 3 COURSE

£19.95 PER PERSON

Last Sitting 6.30pm Every day except saturday

### APPETISER

POPPADAM & ONION CHUTNEY

### STARTER

CHOOSE ONE OF THE FOLLOWING

Vegetable Pakora Chicken pakora Onion Bhaji CHICKEN TIKKA®
GARLIC MUSHROOMS ®
SAMOSA®
MEAT OR VEGETABLE

### MAINS

CHOOSE ONE OF THE FOLLOWING

CAN BE COOKED WITH CHICKEN OR VEGETABLES.

PRAWN AND LAMB EXTRA £5

SERVED WITH A CHOICE OF

PILAU RICE OR CHIPS & PLAIN OR GARLIC NAAN TO SHARE

DHANSAK
PATHIA
KORMA •
BHUNA
TIKKA MASALA •
MADRAS
JALFREZI •

FISH & CHIPS ©
GARLIC CHILLI BUTTER ©
EGYPTIAN KEBAB ©
CHICKEN TIKKA ©
SPECIAL KEBAB ©
CHICKEN NUGGETS & CHIPS ©
SOUTH INDIAN CHILLI GARLIC ©

### DESSERT

VANILLA ICE CREAM Tea or coffee



Phone: 01241 859 100

Website: www.chilliesofcarnoustie.co.uk