

Small Plates

Papadum (Plain or Spicy) Crisp, light and delicately crackled papadums, perfectly golden & addictive from the first bite.	0.99
Onion Bhaaji (4 pcs) Crispy fritters made with sliced onions and lentils, lightly spiced and deep-fried to golden perfection.	4.95
Samosa (Chicken, Lamb or veg) (2 pcs) Flaky, golden pastry parcels filled with lightly spiced chicken or lamb with cheese, fried until beautifully crisp.	5.50
Gosht Puffs Buttery puff pastries generously filled with spiced lamb, baked until golden and irresistible.	5.95
Tikka Starter Chicken or Lamb Slices Of cutlets marinated In yogurt, herbs, spices and grilled in tandoor	5.50
Okra Fries Fresh okra coated in fragrant mixed masalas and fried until crisp and crunchy. Light, flavourful and moreish.	6.95
Seekh Kebab Juicy minced lamb blended with aromatic spices and fresh herbs, skewered and grilled over open heat.	5.95
Prawn Tempura (4 pcs) Plump prawns wrapped in a delicate tempura batter, fried to a light golden crisp and served with a complementary dipping sauce.	6.95
Prawn Puri Prawns cooked in a spiced tomato masala, served on a light and crispy deep-fried flat bread (puri).	6.95

Don't see your preferred dish listed? We love a special request! Give us a call

The Golli

Salmon Bites Lightly spiced salmon pieces, cooked until tender and served with a zingy chutney and a hint of naga heat	6.50
Golli Roll A popular Kolkata street-food classic. Skewer-roasted kebab wrapped in soft paratha bread, packed with bold spice and flavour.	6.50
Masala Fries Crispy fried potatoes tossed in a rich garlic, onion and tomato masala sauce. Perfect for sharing.	4.95
Lamb Chops (2 pcs) Spring lamb chops marinated with ginger, garlic, herbs and papaya, grilled until tender and full of flavour.	6.95
Chicken Pakora Spiced chicken pieces coated in a thick seasoned batter and fried until crisp. A street-style favourite bursting with flavour.	6.50
Naga Grilled Wings (4 pcs) Juicy chicken wings marinated in smoky naga chilli and grilled to perfection in the tandoor.	5.95

Biriyana Ruchi

Aloo Gosht Bhuna (Lamb) Slow-cooked lamb with onions, tomatoes and green peppers, finished in a rich, thick sauce with subtle potatoes.	11.95
Mango Mishti Tender lamb or chicken cooked in a smooth, sweet mango sauce with gentle spices.	12.95
Gosht Shatkora (Lamb) A Sylheti classic cooked with spices and shatkora, a unique Bangladeshi citrus fruit that adds a sharp, tangy depth.	12.50
Fish Curry Tender fish fillets simmered in traditional Bengali spices and a rich tomato-based sauce.	11.95
Brinjal King Prawn King prawns cooked with aubergine, ginger and tomatoes in a thick, deeply flavoured sauce.	13.95
Chef Bai Special Chicken rolled with cheese and keema, cooked with onions and peppers in a medium-hot sauce.	12.95
Nagaria Lamb or Chicken Tender meat cooked with mixed peppers, aromatic herbs and bold house spices.	11.95
Chilli Masala Lamb or Chicken A bold, fiery curry simmered in a rich tomato-garlic sauce with fresh green chillies. A vibrant and aromatic choice for those who love a serious spice kick.	10.95
Achari Lamb Chop A homely Lamb Chops curry. A delicacy enjoyed during special family events.	12.95
Lamb Shank Slow-cooked tender shank in a rich, spicy sauce of fresh green chillies and toasted garlic with tomatoes. A succulent restaurant classic with a deep, aromatic heat.	14.95

Biriyana Chicken Curry A comforting, homestyle chicken curry cooked on the bone with potatoes and aromatic whole spices.	11.95
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Biriyana Flame (Lamb or chicken) Rich and full of flavour, tender pieces of protein cooked with peppers and the chef's magic spice mix that brings everything together beautifully. A truly exclusive dish.	12.50
Garlic Chilli Chicken Hot & spicy chicken cooked with fresh garlic, tomatoes and green chillies.	11.95
Badami (Lamb or chicken) Cooked in creamy, coconut milk with ground cashew nut and almond with a hint of garlic. A delicious sweet nutty dish.	12.50

Biryani

Biryani	Tikka 11.50	Lamb 10.95	Chicken 9.95	Veg 8.95
Layers of fragrant basmati rice, meat and potatoes slow-cooked with aromatic spices. Served with Chana masala side.				
Biriyana Biryani (Lamb Tikka or Chicken Tikka) A richer, extra-spiced biryani using a time-honoured family seasoning passed down through generations.	12.95			

King Prawn Biryani Marinated king prawns cooked with rice and served with a vegetable sauce.	15.95
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The Classic Dishes

Tikka Masala (Mild) Creamy fruity tomato sauce with gentle spices.	Bhuna Thick, rich curry cooked with onions and spices.
Butter (Mild) Rich, buttery, mildly spiced curry.	Dansak Sweet-sour lentil curry with medium heat.
Korma (Very Mild) Creamy coconut sauce.	Madras A hot, tangy curry with bold spices.
Korahi Tomato-rich dish known for its sizzling, smoky flavour.	Ceylon Coconut-based curry with warm, touch spices.
Jalfrezi A vibrant stir-fry of peppers, onions, and chilies in a thick, spicy tomato sauce.	Vindaloo Fiery hot curry with bold heat.
Balti Aromatic medium curry cooked Balti-style.	Rogan A medium, aromatic tomato-based curry.
Passanda (Very Mild) Tenderised chicken cooked in rich, mild creamy sauce with yogurt.	Pathia A vibrant, thick tomato-based curry featuring a bold and addictive hot, sweet, and sour finish.

Curry

A smooth, medium-spiced sauce made from a secret blend of onions, garlic, ginger, and turmeric.

Veg	8.95	Lamb	10.95	Tikka	11.50
Chicken	9.95	King Prawn	13.95	Fish	10.50

Sides

Mushroom Bhaji Fresh mushrooms sautéed in a medium-spiced onion and garlic sauce. A classic, savoury dish finished with aromatic herbs.	4.95
Saag Aloo Potatoes and spinach cooked with tomato, onion and a blend of warming spices.	4.95
Saag Bhaji Fresh spinach cooked with garlic and mild spices.	4.95
Bhindi Bhaji Tender okra cooked with cumin, lime, onion and tomato.	4.95
Bombay Aloo Potatoes cooked with cumin, tomato, onion and warming spices.	4.95
Saag Paneer Spinach cooked with cubes of lightly fried paneer.	4.95
Chana Masala Chickpeas simmered in a spiced sauce, perfect with chapati, naan or rice.	4.95
Sylheti Mix Veg Curry Red pumpkin and mixed vegetables cooked in a traditional Bengali sauce.	4.95
Regular Fries Classic golden fries, lightly salted and perfectly crisp.	2.95
Nuggets & Chips Classic golden fries, lightly salted and perfectly crisp.	5.95

The Grills

Tandoori Chilli Broccoli (V) 7.95
Fresh broccoli florets coated in a creamy, lightly spiced marinade with a hint of chilli, then roasted in the tandoor to give a soft centre and a rich, smoky flavour with a gentle kick.

Paneer Tikka 8.95
Soft paneer cubes marinated in yoghurt and mild spices, then cooked until lightly charred and full of flavour.

Tandoori Chicken **Half 8.95 Quarter 4.95**
Half a chicken marinated in gentle spices, grilled until juicy and tender, served with sizzling onions and a fresh salad.

Tikka Main 8.95
(Chicken or Lamb)
Tender chicken or lamb pieces marinated in yoghurt and mild spices, slow cooked until soft, juicy and full of comforting flavour.

Lamb Chops 12.95
Tender spring lamb chops marinated with ginger, garlic and spices, then grilled to perfection.

Salmon Tikka 12.95
Fresh salmon fillets lightly spiced and cooked until golden on the outside and tender inside.

Shaslik 10.95
Marinated tender chicken or lamb cooked with green peppers, tomatoes and onions in the tandoor.

Tandoori King Prawns 13.95
Jumbo king prawns marinated in mild spices and grilled until juicy and full of comforting flavour.

Mixed Platter 13.95
A generous selection of tandoori favourites including chicken tikka, lamb tikka, seekh kebab, wings and tandoori chicken. Served with naan, salad and mint sauce for a cosy, shared feast.

Condiments & Drinks

Mango Chutney	1.00	Soft Drinks (Cans 330ml)	1.00
Onion Salad	1.00	Coke, Diet Coke or Pepsi Max	
Mixed Pickle	1.00	Bottle Water (500ml)	1.00
Chilli Mayo	1.00	Bottled Drinks (1.25L)	3.00
Sweet Chilli	1.00	Coke or Diet Coke	
Mixed Tray	2.50	Mocktail (275ml)	3.00
		Strawberry Mockiri, PinoColade, Nojito	

Onion salad, Mint Sauce, Mango Chutney & Chilli mayo

House Rice & Breads

Plain Naan	2.75	Paratha	2.95
Garlic Naan	3.50	Chapati	3.95
Keema Naan	3.50	Plain Rice	2.95
Cheese Naan	3.50	Pilau Rice	2.95
Peshwari Naan	3.50	Mushroom Rice	4.50
Keema Rice	4.50	Coconut Rice	4.50
Special Rice	4.50	Fried Egg Rice	4.50
Garlic Rice	4.50		

Vegan Golli

Vegan Wings 5.25
Cauliflower pieces marinated with gentle spices and cooked until perfectly tender, offering a cosy and comforting bite.

Vegan Masala Chips 4.95
Crispy chips coated in a mix of traditional Indian spices for a warm, flavoursome snack.

Vegan Samosa 4.95
(2 pcs)
Crisp triangular pastries filled with mixed vegetables. A classic favourite that brings a homely taste of traditional Indian cooking.

Vegan Crispy Tofu Tikka 8.95
Bite sized tofu pieces marinated in vegan yoghurt with royal cumin and cardamom, then gently grilled. Served with vegan mint yoghurt and salad for a wholesome, comforting finish

Vegan Curries & Biryanis

Vegan Shobji 8.95
A comforting Bengali style vegetable dish gently flavoured with Pach Phuran and simmered with soft, hearty lentils.

Vegan Chicken Biryani 10.95
Fluffy rice cooked with seasonal vegetables, plant based chicken and aromatic spices, bringing a homely twist to a much loved classic.

Vegan Madras (MF chicken) 9.95
Tender plant-based pieces cooked in a moderately spiced, warming curry.

Vegan Korma (MF Chicken) 9.95
Plant-based meat simmered in a creamy coconut and mild korma sauce for a gentle, comforting curry.

Vegan Tikka Masala (MF Chicken) 9.95
A creamy, fruity plant-based dish with tomatoes sauce and gentle spices.

Vegan Bhuna (MF Chicken) 9.95
A traditional Bengal style dish with plant based meat cooked in a dry, medium spiced sauce that feels hearty and familiar.

Vegan Dansak (MF Chicken) 9.95
Plant-based pieces cooked with red lentils, ginger, garlic, coriander, green chilli and fenugreek leaves in a sweet and sour taste in mildly spicy sauce.

Vegan Tofu Bhuna 8.95
Lightly grilled tofu cooked in a slow-cooked onion and tomato sauce with warming spices and sweet peppers.

MF (Meat Free)



Wednesday - Monday

17:00 - 22:30

Tuesday Closed

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Food allergy and intolerance

Please speak to a member of staff before ordering if you have any food allergies or intolerances.



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