

BIRYANI

Tender pieces of meat delicately spiced & pan fried with pilau rice and served with a vegetable curry sauce.

79. CHICKEN	8.95
80. LAMB	8.95
81. PRAWN	9.95
82. KING PRAWN	10.95
83. VEGETABLE	6.95
84. CHICKEN/LAMB TIKKA	9.95
85. CHILLIES SPECIAL	10.95

TRADITIONAL MAIN COURSES

All traditional dishes below can be prepared as vegetable for VEGETARIANS. For VEGAN options please ask.

NOTE ALL DISHES PRICED AS BELOW APART FROM 'SAG' AS INDICATED.

CHICKEN	6.25
LAMB	6.50
BEEF	6.50
PRAWN	7.95
VEGETABLE	4.95
KING PRAWN	9.95
CHICKEN/LAMB TIKKA	7.25

86. BHUNA

Thoroughly garnished with onions, tomatoes and a touch of selected spices.

87. KORMA

Mildly cooked with coconut powder and cream for rich creamy taste.

88. DUPIAZA

Cooked with diced green peppers, onions and fresh spices for a spicy taste.

89. DANSAK

Cooked with lentils, spices and fresh herbs with a touch of green pepper producing a hot and sour dish.

90. PATHIA

Cooked in a medium spiced sauce with fresh spices for a hot, sweet and sour taste.

91. ROGAN JOSH

A special preparation with garlic, garnished with tomatoes & spices

92. INDIAN PANEER

A traditional curd cheese used in Bangladeshi & Indian Cuisine. A classic taste to compliment any dish.

All traditional dishes can be prepared as vegetable for VEGETARIANS. For VEGAN options please ask.

TRADITIONAL MAIN COURSES

93. SAG

Cooked with spinach & fresh herbs for a mouth watering medium flavoured dish.

CHICKEN	6.50
LAMB	6.95
BEEF	6.95
PRAWN	8.50
VEGETABLE	4.95
KING PRAWN	9.95
CHICKEN/LAMB TIKKA	7.50

94. MADRAS OR VINDALOO

Both of these are hot dishes, lavishly prepared with hot spices.

95. CURRY

Curry dishes are cooked in a standard curry sauce with selected herbs and spices.

96. KASHMIRI

Prepared with lychees/banana, coconut and mild spices in rich creamy sauce.

97. MALAYAN

Prepared with cubes of pineapple, coconut and almond with rich mild creamy sauce

QUORN & TOFU DISHES

We can create any dishes from our main menu substituting meat with either Quorn or Tofu.

All our Vegan dishes are cooked with Dairy Free ingredients. If in doubt please ask.
Priced as Traditional Main courses

EUROPEAN DISHES

Served with fresh green salad & chips.

98. CHICKEN STRIPS & CHIPS	6.95
99. FRIED CHICKEN	6.95
100. CHEESE OMELETTE	6.95
101. PRAWN OMELETTE	6.95
102. PLAIN OMELETTE	5.95

Our executive chef has devised a menu to suit all palates by using authentic spices and ingredients to create mouth watering dishes. Why not come and try Chillies Indian Fusion for yourself and discover the ultimate dining experience.

If you would like a dish that is not listed on the menu, it can be prepared upon request.

VEGETABLE SIDE DISHES

103. MIXED VEGETABLE BHAJI	3.25
104. MUSHROOM BHAJI	3.25
105. ALOO GOBI	3.25
106. SAG ALOO	3.25
107. BHINDI BHAJI	3.25
108. THARKA DHALL	3.25
109. BROCCOLI BHAJI	3.50
110. SAG BHAJI	3.25
111. BOMBAY POTATOES	3.25
112. CHANA BHAJI	3.25
113. SAG PANEER	3.50
114. CAULIFLOWER BHAJI	3.25
115. BRINJAL BHAJI	3.25
116. COURGETTE BHAJI	3.50
117. MATAR PANEER	3.50
118. DALL PALOK	3.50

RICE SELECTION

119. RICE	2.20
120. PILAU RICE	2.50
121. FRIED RICE	2.50
122. EGG FRIED RICE	2.95
123. LEMON RICE	2.95
124. GARLIC FRIED RICE	2.95
125. MUSHROOM PILAU RICE	2.95
126. KEEMA PILAU RICE	3.50
127. SPECIAL FRIED RICE	2.95
128. SWEET COCONUT RICE	2.95
129. VEGETABLE PILAU RICE	2.95
130. LEMON AND CHILLI RICE	2.95
131. GARLIC AND CHILLI RICE	2.95

SELECTION OF BREADS

132. NAN	2.10
133. KEEMA NAN	2.50
134. PESHWARI NAN	2.50
135. GARLIC NAN	2.50
136. CHEESE NAN	3.25
137. CHILLI NAN	2.50
138. ONION NAN	2.50
139. VEGETABLE NAN	2.50
140. MUSHROOM NAN	2.50
141. KEEMA 'N' CHEESE NAN	3.50
142. GARLIC 'N' KEEMA NAN	3.50
143. TANDORI ROTI	1.95
144. CHAPATI	1.25
145. STUFFED PARATHA	2.95
146. PARATHA	2.50

ACCOMPANIMENTS

147. CHIPS	1.95
148. CUCUMBER RAITHA	1.50
149. ONION RAITHA	1.50
150. GREEN SALAD	2.25
151. POPPADOM	0.70
152. SPICED POPPADOM	0.70
153. CHUTNEY TRAY	1.80

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, almond powder, coriander, soybeans, milk, celery, mustard, sesame seeds, lupin & sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

chillies
INDIAN FUSION

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Open 7 days a week
Sunday - Thursday
5:30pm - 11:00pm
Friday - Saturday
5:30pm - 12:00am

01245 426200
01245 324260

First Floor, Oakland House
Reevesway
South Woodham Ferrers
Chelmsford, Essex
CM3 5XF

10% Discount on Collection on
orders over £15.00 Only

FREE HOME DELIVERY
On orders over £15.00
& within a 3 mile radius

£1 charge applies to card
payments under £15.

We have friendly staff are highly trained and conversant with all aspects of making your experience with us at Chillies Indian Fusion, a unique and enjoyable one. Our executive chef has devised a menu to suit all palates by using authentic spices and ingredients to create mouth watering dishes. Why not come and try Chillies Indian Fusion for yourself and discover the ultimate dining experience.

If you would like a dish that is not listed on the menu, it can be prepared upon request.

We deliver to:
Stow Maries, Cold Norton,
North Fambridge
East Hanningfield & surrounding areas on
orders over £15 & a small charge of £2
will apply



Take Away Menu

Tel:
01245 4262 00
01245 3242 60

www.chilliesfusion.co.uk

APPETISERS

1. **SPICE POTATO AND GARLIC MUSHROOMS** 3.50
Soft fluffy spiced potatoes served with salted mushrooms in garlic butter.
2. **VEGETABLE, MEAT SAMOSA OR CHICKEN** 3.25
A favourite of the Indian connoisseur, deep fried savoury triangular pastries with an array of fillings.
3. **TANDOORI CHICKEN** 3.50
A succulent on the bone chicken marinated in a tangy yoghurt, barbecued in a clay oven, served with green salad.
4. **JHINGA BUTTERFLY** 4.95
Tiger prawn dipped in egg and breadcrumbs & deep fried for a crispy finish.
5. **SKEWERED KEBAB** 3.50
Succulent mince lamb rolls, blended with special herbs & spices, cooked in the clay oven, served with salad.
6. **SHAMI KEBAB** 3.50
Delicately spiced mince lamb, pan fried, served with salad.
7. **JHINGA PRAWN ON PURI** 4.95
Spiced king prawns stir-fried with herbs, spices and stacked on a shallow fried chapati.
8. **CHICKEN CHAT** 3.75
Diced pieces of chicken cooked in a tangy sauce with tomatoes, herbs and spices served on a shallow-fried chapati.
9. **ALOO CHAT** 3.25
Soft potatoes cooked in a tangy sauce with tomatoes, herbs & spices served on a shallow-fried chapati.
10. **PRAWN ON PURI** 4.25
Spiced prawns stir fried with herbs and spices stacked on a shallow fried chapati.
11. **ONION BHAJI (3)** 2.95
Crispy onions, deep-fried in coating of gram flour butter mildly spiced.
12. **LAMB CHOP GRILL** 4.50
Tender pieces of lamb chops, flavoured with traditional Indian spices & cooked to perfection in a clay-oven.
13. **MURGI BATHI** 4.95
Strips of chicken stuffed with herbs and spices in a mouth watering taste.
14. **JIMMY BUM BUMS PURI** 3.25
A delicacy of baby potatoes, tempered with garlic & exotic spices, stacked on shallow-fried baby chapati's.
15. **CONNOISSEURS MIX** 4.95
A royal assortment of delicious chicken tikka, onion bhaji, vegetable samosa & seafood.
16. **CHICKEN OR LAMB TIKKA** 3.50
Succulent boneless pieces of chicken or lamb, marinated then barbecued in a clay-oven served with salad.
17. **TANDOORI JHINGA** 5.50
King prawns marinated in a tangy yoghurt, barbecued in a clay oven, with salad.
18. **HAASH TIKKI** 4.95
Tender pieces of Duck breast, marinated in a tangy yoghurt, barbecued in a clay oven, served with salad.
19. **Lahori Fish - NEW** 4.50
Telapia fish slices marinated with spice butter and deep fried to golden brown. Comes with new fusion sauces.
20. **MIX SPECIAL** 4.50
Combination of chicken tikka, lamb tikka and sheek kebab, served with salad.
21. **JHINGA GARLIC BHAJI** 4.95
King prawns stir-fried with herbs & spices, fresh garlic, ginger onions & fresh coriander.
22. **CHENNAI CHICKEN - NEW** 4.50
Spiced deep fried marinated chicken, originating from Chennai India. Comes with new fusion sauces.

SIGNATURE DISHES

23. **Haash Jalfrezi (Duck)** 9.95
Morsels of duck breast prepared in a spicy sauce garnished with onion, capsicum, green chillies and fresh coriander to give a slightly hot mouth watering taste.
24. **Shashlik Bhuna (Chicken/Lamb/Duck)** 8.95
Morsels of chicken, lamb or duck tikka braised in spices and cooked in a clay-oven then garnished in a bhuna sauce with chunks of green pepper, onion and tomatoes.
Not to be missed.
25. **Bombay Dreams** 7.95
Chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds. Absolutely delicious.

SIGNATURE DISHES Cont..

26. **TARKA TAN - NEW** 7.95
Dry shredded lamb with garlic, fresh lemon, ginger, green chillies & finely chopped spring onions. A medium spiced dish.
27. **CHILLI'S MURGI SPECIAL** 8.95
Half sping chicken marinated with special herbs and spices, tenderly cooked in a clay oven garnished with spiced minced meat.
28. **CHICKEN OR LAMB BENGAL** 7.25
Marinated chicken tikka or lamb tikka cooked in chef's special spices in a medium strength sauce with fresh brinjal and ground coriander.
29. **SILVER SEABASS** 10.95
Fresh seabass marinated in exotic herbs and spices barbecued in a clay oven served with a mushroom and lemon juice bhaji- **(Dining in only)**
30. **ROMEO'S LOBSTER** 19.95
Comes as whole lobster, the meat is cooked delicately with authentic herbs & spices served glazed with mixed vegetable bhaji, side salad and pilau rice. **The Ultimate Meat. (Dining in only)**
31. **SHAHI MANGO KORMA (CHICKEN/LAMB)** 7.95
Chicken or lamb bathed in a rich and creamy sauce laced with almonds, coconut and slices of mango. A treat for korma lovers.
32. **COCONUT MALIBU EXOTIC** 7.95
Marinated chicken tempered with coconut cream in a medium spice sauce and laced with malibu.
33. **NOOR KI NAGAH (CHICKEN/LAMB)** 7.95
Succulent chicken or lamb garnished in a hot and spicy naga (Bengali Chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, tomatoes and spicy onions. A slightly Hot dish.
34. **JAIPUR - NEW** 7.95
Sliced marinated chicken stir fried with peppers, spring onions & baby carrots infused with liquid seasonings layered with spices 7 chef's recipe.
35. **HAASH GARLIC CHILLI** 9.95
Punjabi fayre of tender pieces of barbecued duck, an exotic dish with a tempering of fresh garlic, coriander, green chillies & authentic herbs and spices to produce a slightly hot sauce. One for the adventurous.
36. **SOUTH INDIAN GARLIC CHICKEN** 8.25
Unique dish of smooth and spicy chicken tikka, cooked with authentic herbs and spices, then garnished with fresh slices of garlic.
37. **JHINGA TEMPTATION** 10.95
King prawns barbecued in their shell and delicately spiced with authentic herbs and spices to create a bhuna style sauce.
Medium strength with cashew nuts. A dish not to be missed.
38. **HENNA'S DREAM** 8.95
Cubes of chicken & lamb tikka marinated in special authentic herbs & spices, then cooked in a medium strength bhuna sauce with minced balls, egg, tomato, onion capsicum & coriander.
39. **BENGAL JALFREZI** 8.95
Chicken tikka, lamb tikka, tandoori chicken & sheek kebab garnished with chunks of capsicum, onion, tomatoes, green chillies & fresh ground herbs & spices to give it tantalising taste.
40. **ACHARI SPECIAL (CHICKEN/LAMB)** 7.25
Choice of chicken or lamb combined with hot red chillies, & chef's secret herbs and spices.
41. **CHICKEN OR LAMB SHATKORA** 7.25
Succulent pieces of chicken or lamb cooked in a medium spiced sauce, hint of garlic and with intense flavour of Bengal lemon (Shatkora).
42. **PRAWN PACHRANGA - NEW** 10.95
Delicious Tiger Prawns specially prepared with spices & cooked with green beans, onion & green peppers.
43. **GREEN CHICKEN - NEW** 7.95
Chicken or Lamb cooked in a variety of fresh herbs & spices, garlic, green chillies, capsicum, mint & spinach - Medium
44. **CHEESE SAG (CHICKEN/LAMB)** 7.25
Cooked with paneer (Indian cheese), garnished with fresh spinach, coriander, tomatoes, onion & authentic herbs & spices to produce a medium strength dish for those who are keen on cheese.
45. **CROCODILE (SUBJECT TO AVAILABILITY)** 14.95
The following meat can be prepared to suit your taste buds e.g. Balti, Jalfrazi, Masala, Madras etc.

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If you would like a dish that is not listed on the menu, it can be prepared upon request.

SIGNATURE DISHES Cont...

46. **MUJ SPECIAL** 7.95
Strips of marinated chicken tikka cooked in aromatic spices, to produce exhilarating flavours. That will leave you wanting more. Medium strength. Absolutely delicious.
47. **CHILLIES SPECIAL** 8.95
Succulent chicken, lamb & king prawns cooked delicately with authentic herbs & spices then garnished with fresh spinach, potatoes & coriander. One not to be missed

THE BALTI

48.
Probably the most authentic dish recognised in the UK originated deep in the Indian suburbs. Main ingredients are marinated in a sauce and individually cooked in an Indian style wok with onions, capsicum and coriander. Tailored to perfection.

CHICKEN	6.25
LAMB	6.95
PRAWN	7.95
VEGETABLE	5.95
KING PRAWN	10.95
CHICKEN OR LAMB TIKKA	7.50
MIX SPECIAL.	9.95

Balties are available in mix & match combinations creating an extraordinary variety of taste for an extra 75p e.g. Chana, Bhindi, potato, Cauliflower, Mushroom or Sag

FUSION DISHES

Served as two half portions to enable you to sample two dishes.

49. CHICKEN BHUNA/MEAT SAGWALA	9.95
50. CHICKEN DUPIAZA/PRAWN SAGWALA	9.95
51. VEGETABLE PATHIA/VEGETABLE KORMA	7.95
52. LAMB BHUNA/CHICKEN DANSAK	9.95

FUSION SPECIALTIES

53. CHICKEN TIKKA MASALA/LAMB PASANDA	10.95
54. CHICKEN TIKKA JALFREZI/LAMB TIKKA SAG	10.95
55. CHICKEN CHILLI/ KING PRAWN MIRCH MASALA (HOT)	10.95
56. CHICKEN MAKHANI/ CHICKEN TIKKA DUPIAZA	10.95

HOUSE SPECIALTIES

57. **CHICKEN OR LAMB TIKKA MASALA** 7.95
Invented by the world famous 'unknown' British curry house chef, circa 1980, as a way of exploiting his already popular chicken or lamb tikka. We present our own exclusive recipe of succulent chicken or lamb tikka in smooth masala sauce.
58. **TANDOORI KING PRAWN MASALA** 10.95
Description as above.
59. **CHICKEN MAKHANI** 7.95
Chicken tikka simmered in smooth buttery gravy, made with the juices of roasted chicken and redolant of kassori fenugreek leaves. Mild.
60. **CHICKEN OR LAMB PASANDA** 7.95
Chicken or lamb cooked in our own special sauce with cultured yoghurt, fresh herbs and gentle spices, cooked with red wine. Mild.
61. **CHICKEN OR LAMB JALFREZI** 7.95
Morsels of marinated chicken or lamb garnished with chunky pieces of fresh capsicum, onion and green chillies to give a hot mouth watering taste.

HOUSE SPECIALTIES Cont...

62. **KING PRAWN JALFREZI** 10.95
Description as above.
63. **CHICKEN OR LAMB KORAI** 7.95
A succulent blend of herbs and spices sizzling away in their own traditional koraï dish of authentic flavour.
64. **KING PRAWN KORAI** 10.95
Description as above.
65. **CHICKEN OR LAMB REZALA** 7.95
Pieces of chicken or lamb tikka cooked in a hot and slightly tangy sauce made with fresh green chillies, capsicum and tomato.
66. **KING PRAWN REZALA** 10.95
Description as above.
67. **CHICKEN OR LAMB TIKKA CHILLI MASALA** 8.50
Barbecued chicken or lamb cooked with freshly made special tandoori sauce, garnished with mince meat to produce a hot strength dish.
- 67a. **MOUSSAKA CHICKEN OR LAMB** 7.95
Cooked in a hot & spicy sauce based on onions & garnished with a sweet & sour spiced lentil sauce. A hot dish. Served sizzling hot. Great with plain rice & nan bread.

TANDOORI SPECIALITIES

This method of cooking is an ancient art handed down through many generations and is a speciality of our chef's. All tandoori dishes are cooked over charcoal in individual portions in a traditional oven made of special clay so the full flavour of the meat and spices are retained for your enjoyment. All Tandoori dishes are served with salad and mint sauce.

68. **TANDOORI JHINGA** 10.95
King-sized prawns marinated in natural yoghurt with fresh herbs & spices roasted on skewers and glazed in a tandoori oven.
69. **ROYAL SHASHLIK** 10.95
Chicken tikka, lamb tikka and tandoori king prawns grilled in the tandoor with tomatoes, onions and fresh green peppers.
70. **CHICKEN OR LAMB TIKKA** 6.95
Diced pieces of chicken or lamb marinated and mildly spiced, grilled in a clay oven.
71. **TANDOORI MIX GRILL** 9.95
This is a combination of tandoori varieties comprising of chicken tikka, lamb tikka, tandoori chicken, sheek kebab. Served with salad and nan bread.
72. **GRILL CHOPS** 8.95
Tender Lamb Chops on the bone delicately spiced with fresh herbs and spices.
73. ***CHILLIES FLAME** 11.95
Marinated chicken, lamb and king prawns fried with onions, green pepper, chilli and coriander. Served flamed.
74. **TANDOORI DUCK** 9.95
Diced pieces of duck marinated with delicate herbs & spices, grilled in the tandoor.
75. **TANDOORI CHICKEN** 6.95
Tender half chicken marinated in natural yoghurt with fresh herbs and spices, barbecued in a clay oven.
76. **CHICKEN OR LAMB SHASHLIK** 7.95
Succulent cubes of chicken or lamb tikka marinated with garlic and delicate spices, grilled in the tandoori with chunks of capsicum, tomato and onions.
77. **HAASH KA SHASHLIK** 9.95
Tender pieces of duck marinated in garlic and delicate spices, grilled with chunks of capsicum, tomato and onions.
78. **SALMON TIKKA** 10.95
Diced pieces of salmon marinated and mildly spiced, grilled in a clay oven served with salted mushrooms in garlic butter.