



Kismet

RESTAURANT

ESTABLISHED 1962

“The Pioneers of Indian Cuisine”



558 Hartshill Road, Hartshill, Stoke-on-Trent ST4 6AF

Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.



APPETISERS (STARTERS)

Plain or Spicy Popadoms (V)

Chutney Tray

(Mango, Onion & Mixed Pickle)

Meat or Vegetable Somosa (V)

Onion Bhaji (V)

Chicken Chat Puri

Potato & Channa Puri (V)

Prawn on Puri

King Prawn on Puri

Lamb Chops

Sheek Kebab

Shami Kabab

Reshmi Kebab

Spicy Chicken Pakora

Vegetable Pakora (V)

Chicken Tikka

Lamb Tikka

Tandoori Chicken

Garlic Chilli Chicken Tikka

Tikka Paneer (V)

Chicken or Mince Meat Stuffed Pepper

Continental Soups Tomato, Chicken or Minestone

Mulligatawny Soup (V)

Fried Scampi

Prawn Cocktail

Coco Jinga (King Prawns)

Salmon Tikka

Garlic Mushrooms (V)

Korai Kebab

Mix Starter (Onion Bhaji , Chicken Tikka , Sheek Kabab)

Vegetable Platter (For Two) (V)

(Vegetable Samosa, Onion Bhaji & Vegetable Pakora)

Mix Platter (For Two)

(Chicken Tikka, Onion Bhaji & Sheek Kabab)

Tandoori Platter (For Two)

(Tandoori Chicken, Lamb Tikka & Tandoori King Prawns)

KISMET SPECIALITIES

Nawabi Chicken

marinated chicken tikka cooked in a mild sauce with tomatoes, garlic, peppers and garlic mushrooms.

South Indian Chicken

Hot dish cooked with sliced Chicken Tikka cooked with mixed peppers, coriander, garlic, spinach and fiery dry chillies

Tawa Lamb/Chicken

Thinly sliced chicken or lamb tossed in cumin, ground coriander and garlic. Slightly hot dish

Mango Chicken

Mild chicken prepared with mixed spices and sweetened with juicy mangoes

Green Mosala

Hot dish combining fresh green chillies, green herbs and green peppers and fresh garlic

Lamb/ Chicken Achari

Tender baby lamb chunks cooked in onions, green pepper, garlic, ginger and a tangy indian pickle

Kismet Tandoori Morgi Massalla

A luxurios dish made from marinated tandoori chicken (off the bone) and mince-meat served in a rich thick sauce

Garlic Chilli Chicken

A very hot and popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce

Chicken/ Lamb Tikka Pili Pili

A delicious dish prepared with grilled tomato, green pepper and onion served in a rich and tantalising sauce

Chicken or Lamb Rajella

Marinated & cooked in a very rich special spice with green chillies and yogurt, then topped with coriander and onions

Bengal Naga

Chicken cooked with a touch of naga pickle to give a fiery and rich taste with a unique aroma

Chicken Paneer

Strips of chicken cooked with fried paneer (Indian Cheese)

Methi Ghost

Methi is the Indian name for the herb fenugreek, which has a distinctive taste and aroma. The curry is medium strength cooked with garam Massalla, fresh onions and of course fenugreek

Chicken Tikka or Lamb Orange Curry

Cooked with lots of spinach, the distinctive taste comes from using orange peel but here we have used cointreau to make this even tastier.

Chicken Tikka or Lamb Lemon Curry

Cooked in a variety of spices with lots of onion, deep-fried peppers tossed in a succulent lemon sauce and garnished with coriander.

Badami Malai Chicken

Marinated chicken breast cooked in peanut butter with cashew nut, coconut and almond powder in a smooth mouth watering creamy sauce.

Kofta Buna (Meat Balls)

Lamb meat ball combined with spice, fried then cooked to provide a dish of medium strength and dry consistency.

Chicken Buna Massalla

An amazing dish, created from a combination of two traditional dishes put together.

KISMET SPECIALITIES

Mix Balti

Mixture of chicken, meat and prawns cooked in a medium strength sauce

Mix Biryani

Basmati rice cooked with combination of chicken, meat and prawn and covered with an omelette and accompanied with small vegetable curry sauce

Tandoori Butter Chicken or Meat

Tender chicken or meat in a creamy yet spicy cream and butter sauce

Sweet & Sour Chicken

Cubes of chicken deep fried in batter and served with sweet and sour sauce. topped with pineapple green pepper & sweet onions.

North Indian Garlic Naga

Cooked in a variety of spices with aloo lamb, badami malai chicken, kofta buna & quorn massala.

Aloo Lamb Chop

Succulent pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with roasted potatoes.

Kismet Korai (mixture of chicken, meat & prawns)

Arbori Chicken

A smooth and creamy dish prepared with garlic, coriander and almond powder. Garnished with strip of paneer (indian cheese)

Kadhi lamb

An authentic stir fry dish cooked with strips of marinated lamb, fresh aubergine, green peppers and tomatoes. Prepared on a wok to enhance all the flavours produced by the fresh herbs & spices

Lamb Sag Korai

TANDOORI SPECIALITIES

Marinated, spiced with a special recipe mix with yogurt and barbecued on skewers over flames in our specially made clay oven and served with salad.

Tandoori Chicken

Tender half chicken marinated in yogurt and spices and cooked in a charcoal oven

Chicken or Lamb Tikka

Succulent chicken or lamb pieces marinated with delicate spices and cooked in a charcoal oven

Corriander Lamb Chops

Succulent pieces of lamb chops marinated in a special blend of yoghurt and spices, garnished with corriander leaves

Ponir & Mushroom Shashlick (V)

Marinated Indian Cheese barbecued on a skewer along with mushrooms, tomatoes and onions

Tandoori King Prawn

King prawn marinated in yogurt and special spices and barbecued on a skewer

Chicken or Lamb Shashlick

Boneless chicken or lamb pieces cooked with special spices and tomato, onion and capsicum

Kismet Tandoori Mix Grill

An assortment of tandoori delicacies consisting of chicken, lamb tikka, tandoori chicken, sheik kebab and king prawn

Murgh Grill

An exclusive chicken, tomatoes, onion and peppers grill dish prepared using a special marinade of mustard oil, black pepper, oregano. Served with salad

CLASSIC DISHES

(Choice of Chicken, Lamb, Prawn or Mixed Vegetable)

Additional charge of:

£3.00 for King Prawn and £1.00 for Chicken / Lamb Tikka

Balti

Traditionally cooked with mostly fresh spices and served in Balti dish (a wok)

Biryani

Subtly Spiced. Prepared with rice and served with a separate sauce

Bhuna

A thoroughly garnished dish with onion, tomato, green pepper and a few selected spices, extensively treated to provide a dish of medium strength

Dansak

Sweet & sour curry with lentils and pineapple

Dupiaza

Cooked in smooth gravy of fried and raw onions with whole spices, served with chunks of sautéed onion and tomatoes

Kurma

Very mild curry cooked with fresh cream and coconuts

Madras

A combination of tomato puree and spice to give a fiery taste

Rogan-Josh

Tomato and garlic features in this popular Indian dish. Finished with yogurt.

Sagwala

A fairly spicy dish cooked with spinach giving it a very rich taste

Pasanda

Mild dish cooked with cream, chef's special yogurt, almond powder and flaked almonds

Chicken Tikka Korai

Delicately spiced and cooked with peeled tomatoes, onions, capsicum and garnished with fresh coriander and topped with whole green chillies

Chicken Tikka Jalfrezi

Prepared with a Spicy sauce using fresh Green Chillies and Pepper.

MASSALLA DISHES

Prepared in a creamy medium base using yogurt and medium spices to achieve a creamy flavour.

Chicken Or Lamb Tickka Massalla

Tandoori Chicken Massalla

Tandoori King Prawn Massalla

Vegetable Massalla (V)

BALTI SPECIALITIES

Chicken & Prawn Balti
Lamb & Sag Balti
Keema & Potato Balti
Chicken & Mushroom Balti
Mix Grill Balti
Chicken Tikka & Cheese Balti
Chicken Tikka & Garlic Balti
Chicken Tikka & Keema Balti
Lamb & Potato Balti

THALI SPECIALITIES

Tandoori Thali

Tandoori Chicken, Chicken Tikka Garlic, Bombay Aloo, Pilau Rice and Plain Nan.

Chicken Thali

Chicken Tikka, Nawabi Chicken, Bombay Aloo, Pilau Rice and Plain Nan.

Meat Thali

Lamb tikka, Lamb Achari, Bombay Aloo, Pilau Rice and Plain Nan

Kismet Special Thali

Lamb Garlic, Nawabi Chicken, Tandoori King Prawns, Bombay Aloo, Pilau Rice and Plain Nan

Massalla Thali

Chicken tikka massala, onion bhaji, Bombay aloo, pilau rice & plain nan

Vegetable Thali

Veggie pokara, vegetable rice, served in a thali dish with tarka dal (lentils), mushroom bhaji and Bombay potatoes

VEGETARIAN & SEAFOOD DISHES

Tilapia Lazeez

Bangladeshi fish, pan fried with red and yellow peppers in a mixture of herbs and spices giving it a mouth watering hot and sweet taste

Garlic Chilli King Prawn

An exotic hot dish cooked with fresh king prawns and large quantity of garlic, onions, capsicum and selected herbs and spices

King Prawn Naga

Fresh King Prawns cooked with a touch of naga pickle to give a fiery and rich taste with a unique aroma

King Prawn Korai

Delicately spiced and cooked with peeled tomatoes, onions, capsicum and garnished with fresh coriander and topped with whole green chillies

Shobji Garlic (V)

Bindi, potato and cauliflower cooked with special spices and herbs, garnished with coriander and spring onions

Roshun Fish

Garlic flavoured fish served with a rich spicy sauce

Quorn Rajella

Quorn cooked with finely chopped fresh onions, green peppers with various herbs and spices, a hint of yoghurt producing a rich texture and a flavoursome sauce.

Quorn Massalla

Seafood Balti Fish & prawn

Salmon Tikka Massalla

Vegetable Korai (V)

Vegetable Jalfrezi (V)

King Prawn Pili Pili



ENGLISH DISHES

(all dishes served with boiled mixed vegetables,
home made chips, salad & special fried onions)

Roast Chicken
Chicken Strips
Fried Scampi

RICE DISHES

Coconut Rice
Oriental Fried Rice
Keema Pilao (Mince Meat)
Mushroom Pilao
Vegetable Pilao
Egg Pilao
Plain Pilau (Basmati)
Plain Boiled Rice
Lemon Rice
Garlic Chilli Rice
Special Fried Rice



SIDE DISHES

Aloo Methi
Mixed Vegetable Bhaji
Bindi Bhaji
Mushroom Bhaji
Spinach Bhaji
Bombay Potatoes
Cauliflower Bhaji
Aloo Ghobi
Tarka Dall (Lentils)
Fried Mushroom
Plain Curry Sauce
Chana Massalla
Sag Ponir
Sag Aloo
Portion of Chips
Masala Chips (Hot)

SUNDRIES

Plain Nan
Garlic Nan
Keema Nan
Peshawari Nan
Cheese Nan
Cheese Garlic Nan
Cheese & Onion Nan
Keema & Garlic Nan
Cheese Mushroom Nan
Chilli Coriander Nan
Plain Paratha
Chapati
Roti
Garlic Roti