



Kanchans

WHERE THE MAGIC BEGINS

Menu

We have set in place systems and procedures which ensure a high level of hygiene and safety.

Our Chefs and the Front of House team wear face masks throughout their work period and frequently wash their hands for 20 seconds!

Our toilets, door knobs, work surfaces are frequently sanitised for your safety.

Please do give us your feedback, we value it and it only helps us get better.

We request you to maintain adequate social distancing for everyone's safety.



SHURUWAAT - THE BEGINNING

Masala Papad	£1.95
Papad served under a bed of chopped red onions, green chillies and coriander	
Papad Basket (D) (M)	£3.25
A selection of three papad, served with mixed chutneys	
Jal Jeera	£3.50
Seasonal tangy thirst quencher of roasted cumin, black salt, lemon and mint	
Shikanjvi	£4.00
Traditional Punjabi lemon drink served plain or sweet	
Lassi Man Pasand (D) (N)	£4.00
Churned yoghurt drink. Served sweet or salted.	
Mango Lassi (D) (N)	£4.00
Churned yoghurt drink flavoured with mangoes with ground pistachio nuts	

PEHLI MULAKAT - APPETISERS

Vegetarian

Crispy Palak Chaat (D) (G)	£6.95
Baby spinach leaves, fried till crisp. Then dressed with yoghurt and tamarind chutney	
Papdi Chaat (D) (G)	£6.95
Homemade wheat crisps, chick peas, potato cubes in a refreshing yoghurt and tamarind dressing with chopped onions and chillies	
Tandoori Paneer Tikka (D) (G)	£7.95
Cubed paneer imbued with green chillies, herbs and napped with spiced yoghurt marinade	
Chilli Paneer (D) (G) (S)	£7.95
Indian cottage cheese, green and red bell peppers tossed in a special chilli and soy sauce	
Aloo Tikki & Channa Chaat (D) (G) (M)	£7.50
Stuffed Potato Patties, served with a chick pea curry and dressed with yoghurt and chutney	
Lassuni Mirch Mogo (S)	£6.25
Chunky casava chips, deep fried and then tossed in our special spicy and aromatic indo-chinese masala	
Chukandar ki Tikki (G)	£6.25
Spiced beetroot and potato patties	
Salt and Pepper Vegetables (G)	£6.25
Mixed vegetables deep fried in a spicy batter	
Vegetable Manchurian (G) (S)	£6.25
Carrot and cauliflour dumplings tossed in a spicy indo-chinese sauce	
Honey Chilli Fries (G) (S) (SS)	£5.95
A popular dish of simple fries tossed in our special honey chilli sauce	

Non-Vegetarian

Tandoori Jheenga (C) (D) (G) (M)	£16.95
A Kanchans speciality. Plump prawns refreshingly marinated in a citric blend of lemon juice, ajwain and green cardamom, grilled until golden	
Chilli Fish (F) (G) (S)	£8.95
Fillet of fish tossed in a tangy chilli sauce with bell peppers and onions	
Amritsari Machchi (F) (G) (M)	£7.95
Delicate fillet of fish dipped in ajwain flavoured gram flour batter, and deep fried until golden, and served with a generous sprinkle of Kanchans special masala	
Tandoori Salmon Tikka (D) (F) (M)	£9.95
Boneless fillets of Salmon, delicately marinated with spices and herbs, finished off in a slow tandoori oven	

Non-Vegetarian (Continued)

Murgh Tikka (D) (M) Tender chunks of boneless chicken, marinated in traditional spices, herbs and yoghurt, then cooked until tender in a tandoor	£8.25
Murgh Haryali Tikka (D) (M) Succulent pieces of boneless chicken marinated in ground green herbs and spices and roasted in a tandoor oven	£8.25
Murgh Malai Tikka (D) (M) The Chef's favourite. Boneless cubes of chicken steeped in a marinade of cumin enriched cream, cheddar cheese, garlic and a hint of fresh coriander, glazed in the tandoor	£8.95
Chilli Chicken (G) (S) Crispy chicken pieces tossed in onions, bell peppers and our special chilli sauce	
Tandoori Chicken (D) (M) Chicken marinated in yoghurt and a special blend of spices, and then grilled in the tandoor to perfection	Full £15.95 Half £8.95
Jeera Chicken (Boneless) (D) (M) Kenya's most popular dish. Boneless chicken tossed in cumin seeds with black pepper, green chillies, ginger, garlic and yoghurt	£8.95
Murgh Khurchan Chatpata (D) (M) Tandoori chicken juliennes tossed with green and red bell peppers, green chillies, fresh coriander and ginger slivers	£11.95
Tandoori Chaamp (D) (M) Spice rubbed chops, marinated overnight and cooked in a tandoor	£11.95
Sheekh Kebab Succulent lamb mince, mixed with ginger, green chillies, kasuri methi and coriander, spiced with cumin seeds	£9.95

RASOI SE - MAIN COURSE

Seafood

Tandoori Jheenga Masaedar (C) (D) (M) King prawns marinated in yoghurt and spices cooked in tandoor and tossed in our Chef's special sauce	£17.95
Jheenga Hyderabad (C) (D) (M) A traditional spicy king prawn curry cooked in coconut milk with mixed spices and herbs, a favourite from the kitchen of the Nizam of Hyderabad	£17.95
Kerala Fish Curry (D) (F) (M) This is a famous curry from the southern Indian state of Kerala, served in a tangy coconut and mustard seed gravy	£10.95
Mahi Masaladar (D) (F) (G) (M) Boneless cubes of fish flavoured with our special home ground spices and tossed with ginger, garlic and tomatoes	£10.95

Poultry Favourites

Chicken Bhuna Hyderabad (D) A traditional chicken dish with a unique twist in flavours	£9.95
Methi Murgh Chicken prepared with tomatoes and coriander and made heady with the rich aroma of fresh kasuri methi	£9.95
Delhi-style Butter Chicken (D) A family favourite. Tender yoghurt marinated chicken, simmered in a velvety tomato sauce	£11.95
Kanchans Chicken Handi Our Chef's own creation of home ground herbs and spices have been blended to create this unique chicken curry dish	£9.95
Chicken Chettinad (D) (M) A famous spicy Tamil chicken curry made with curry leaves and coconut milk	£9.95

LAMB FAVOURITES

Darbari Gosht Korma (D)	£10.95
Tender cubes of lamb, delicately flavoured and then cooked in a creamy tomato based sauce. A mild dish from the courts of the Mughal Emperors	
Rara Gosht	£10.95
Boneless spring lamb steeped in a gravy of traditional spicy minced meat	
Kid Gosht	£13.95
Shank of lamb, braised in a delightful gravy flavoured with Kanchans special herbs and spices	
Dhaba Meat	£10.95
A simple yet delicious preparation of lamb curry, which is very popular with the roadside dhaba's on the highway	
Dhania Methi Lamb	£10.95
Tender pieces of lamb cooked in a thick flavoursome gravy infused with crushed coriander and dry kasuri methi	

VEGETARIAN DISHES

Daal Makhani (D)	£7.50
The nation's favourite lentil delicacy. Whole urad, combined with tomato and garlic, is cooked overnight on the tandoor, and finished with a delicate dash of cream	
Daal-E-Tarka (D)	£7.25
Husked urad and toor lentils, tempered with upto seven different ingredients including onions, garlic, whole red chillies, cumin, curry leaf and mustard seeds	
Channa Masala (D) (M)	£7.25
Punjabi style chick pea curry cooked with tomatoes, herbs and spices	
Paneer Makhani (D)	£8.95
Golden cubes of fried cottage cheese served in a rich and creamy tomato based gravy	
Paneer Tawa Masala (D)	£8.50
Fried cubes of cottage cheese tossed with diced onions, green and red bell peppers in a traditional kasuri methi flavoured masala	
Saag Paneer (D)	£8.50
Chopped spinach tempered with garlic, cumin and mixed herbs and spices, tossed with cubes of indian cottage cheese	
Bharvan Kofta (D) (N)	£8.95
Delicately stuffed vegetable dumplings served in a rich and flavoursome gravy	
Guncha - O - Bahar	£7.25
Cauliflower florets sauted with green bell peppers and robust spices	
Punjabi Aloo Bengun	£7.95
Baby potatoes and baby aubergines are used to make this simple yet flavoursome dish	
Dum Ke Aloo (D)	£6.95
Whole baby potatoes cooked in an onion and kashmiri chilli flavoured sauce	
Masala Bhindi	£7.95
Garden fresh okra tossed in onion, chilli, tomato and mixed indian spices	
Mirch Bengun Ka Salan (D) (M)	£7.95
A hot favourite from hyderabad, fried chilli and baby aubergines in a mint and coriander flavoured gravy	
Handi Ki Subzi	£6.95
Mixed vegetables delicately tossed in indian herbs and spices	

BASMATI KI KHUSHBOO - SELECTION OF BIRYANIS

King Prawn Biryani (C) (M)	£18.95
King prawns cooked with basmati rice, infused with a fragrant mix of indian spices	
Kebab Biryani	£12.95
All of Kanchans favourite items in one dish. Chicken tikka, Sheekh kebab, and paneer cooked with basmati rice and a selection of exoctic mixed spices	
Hyderabadi Gosht Dum Biryani (M)	£12.95
Baby lamb and basmati rice cooked with saffron and spices	
Murgh Dum Biryani	£10.95
Spring chicken, basmati rice with saffron, whole spice and mace	
Subz Dum Biryani	£8.95
A medley of spring vegetables and basmati rice cooked with saffron	

ROTI CHAWWAL - BREADS & RICE

Plain Rice	£4.95
Plain Basmati Rice	
Zeera Pilau	£5.95
Basmati rice flavoured with cumin seeds	
Saffron Pilau	£5.25
Basmati rice flavoured with saffron	
Naan (D) (G)	£2.25
Traditional naan bread, cooked in a tandoor	
Peshawari Naan (D) (G) (N) (SS)	£3.95
Naan bread stuffed with a sweet filling	
Keema Nan (D) (G)	£5.95
Naan bread stuffed with minced meat	
Garlic Naan (D) (G)	£3.95
Naan bread delicately flavoured with fresh garlic	
Onion Kulcha (D) (G)	£3.95
Naan bread with a traditional onion stuffing	
Parmesan and Onion Naan (D) (G)	£3.95
A Kanchans special creation. Parmesan cheese and onions stuffed into tradtional naan bread. Green chillies can be added on request	
Pudina Parantha (D) (G)	£3.95
Layered parantha sprinkled with dried mint	
Aloo Parantha (D) (G)	£3.95
Layered parantha stuffed with indian spiced mashed potato	
Lachedar Parantha (D) (G)	£2.95
Flaky, layered parantha	
Tandoori Roti (G)	£1.95
The staple bread of North India - with whole wheat flour	

SAATH SAATH MEIN - ACCOMPANIMENTS

Green Salad	£3.95
Selection of sliced seasonal salad	
Kachumber	£3.95
Chopped onions, tomatoes, cucumber, with coriander, black salt cumin and lemon dressing	
Mixed Raita (D)	£3.25
Savoury yoghurt with cucumber, tomatoes and carrots mixed with roasted cumin	

MEETHI SI BAAT - DESSERTS

Rasmalai (D) (N)	£5.95
Indian cottage cheese dumplings, poached in a saffron flavour reduced milk	
Gulab Jamun (D) (N)	£4.95
Milk dumplings soaked in saffron flavoured sugar syrup	
Gajjar Ka Halwa (D) (N)	£4.95
A popular traditional indian carrot pudding	
Kulfi (D) (N)	£3.95
Traditional indian ice cream, made from reduced milk, chilled in a cone shaped mould. Available in Pistachio, Mango and Almond flavours	
Matka Kulfi (D) (N)	£4.95
Specially made shahi kulfi infused with saffron and garnished with pistachio served in an earthenware pot	
Warm Chocolate Cake (D) (E) (G) (N)	£5.25
A special treat for chocolate lovers. Warm chocolate cake with vanilla ice cream	
Masala Tea (D)	£2.95
Tea flavoured with cardamom, clove and cinnamons	
Coffee	£2.25
Cream Coffee (D)	£3.50
Irish Coffee (D)	£6.95

Special Offers

**FREE BOTTLE OF SOFT DRINK
WITH EVERY DELIVERY**

(Limited time offer only)

10% DISCOUNT OFF YOUR NEXT VISIT

£50 minimum spend (Dine in only)

£5.00 OFF

When you spend **£30.00** on your next Take Away

(Collection Only)

2 FREE BOTTLES OF BEER

When you spend **£25.00** on your next Take Away

(Collection Only)

FREE BOTTLE OF HOUSE WINE

On your next Restaurant visit

£50.00 minimum spend (Dine in Only)

Please bring the coupon to redeem your offer.



Kanchans

WHERE THE MAGIC BEGINS

020 8518 9282 | info@kanchansgroup.com

www.Kanchans.co.uk

53 – 55 Perth Road | Gants Hill | Ilford | Essex | IG2 6BX



Kanchans_Events



Kanchans