

STARTERS

Kuti's Special <small>Top Dish</small>	
Lamb tikka, seekh kebab, chicken tikka, punjabi samosa and onion bhaji served with a mint yoghurt dip.	£8.95
Onion Bhaji (3) v	£2.95
Crispy fried onion fritters. Served with a mint yoghurt dip.	
Punjabi Samosa (3) v <small>New!</small>	£3.95
Potatoes, green peas cooked with tangy spices in a crispy casing. Served with a mint yoghurt dip.	
Chicken Tikka <small>Top Dish</small>	£7.95
Marinated chicken breast pieces cooked in our clay oven. Served with a raita yoghurt dip.	
Lamb Tikka	£6.95
Tender lamb chunks cooked on a skewer in our clay oven. Served with a raita yoghurt dip.	
Lamb Samosa (3)	£3.25
Potatoes, green peas cooked with tangy spices in a crispy casing. Served with a raita yoghurt dip.	
Vegetable Samosa	£3.50
Mix Vegetable cooked with tangy spices in a crispy casing. Served with a raita yoghurt dip.	
Seekh Kebab <small>New!</small>	£5.25
Minced lamb mixed with green chilli, chopped coriander & grilled in our clay oven. Served with a raita yoghurt dip.	
Mixed Kebab Starter	£4.50
Shami kebab and seekh kebabs cooked in our clay oven. Served with an onion salad and a mint yoghurt dip.	
Vegetable Pakora v	£5.25
Fresh vegetables, coriander & spices, deep fried in crispy batter served with a mint yogurt.	
Prawn Poori	£5.95
Prawn masala, red onions, peppers, rolled in a 'poori' bread.	
Tandoori King Prawns	£9.95
Jumbo King prawns marinated in spices with a touch of ginger & garlic. (Lightly Spiced). Served with a yoghurt dip.	
Chicken Chaat gf <small>Top Dish</small>	£5.95
Tender chicken breast chunks cooked in a spicy and tangy sauce.	
Mixed Tandoori Starter	£9.95
Tandoori Jumbo King Prawns, Lamb and Chicken pieces cooked in our clay oven. Served with a mint yoghurt dip.	
Paneer Tikka v	£5.25
Indian cottage cheese marinated in yogurt & spices, gently cooked in the clay oven. Served with a mint yoghurt dip.	
Chicken Paneer Kebab	£5.95
Whole chicken breast filled with homemade cheese & potato then slow cooked in the tandoor oven.	
King Prawn Chaat	£6.95
King Prawn cooked in a specialty prepared homemade spicy & sour sauce.	
Chicken Tikka Puri	£3.95
Chicken tikka cooked with medium spices served on a deep fried pancake.	

v = Vegetarian gf = Gluten Free s = Contains Shellfish N = Contains Nuts
For full allergy information please ask a member of staff

RICE, BREAD & SIDES

Mushroom Pulao v gf	Mushrooms cooked with pulao rice.	£3.25
Pulao Rice v gf	Basmati rice cooked with aromatic spices.	£2.95
Steam Rice v gf	Long grain steamed basmati rice.	£2.50
Kerala Coconut Rice v	Basmati rice with rich coconut milk.	£3.25
Special Rice		£3.25
Lemon Rice		£3.20
Keema Rice		£3.25
Curry Sauce Pot (hot)		£1.95
Chips		£2.50
Mint Yoghurt		£0.80
Kachumber Raita		£1.25
Mango Chutney		£0.80
Onion Salad		£0.80
Mixed Pickle		£0.80
Papadoms v		£0.75
Masala Papadoms v		£0.85
Roti v	Traditional Indian whole wheat bread baked in a clay oven.	£2.50
Naan v		£2.50
Peshwari Naan v	Refined flour bread with filling of coconut, raisins and almonds.	£2.95
Cheese Naan v	Filled with cheddar cheese, baked in the tandoor.	£2.95
Keema Naan	Filled with spiced lamb mince, baked in tandoor.	£3.50
Lachha Paratha v	Whole wheat layered bread baked in a tandoor.	£2.95
Chapati		£1.50
Garlic & Chilli Nan		£2.95

VEGETARIAN DISHES

Dal Tadka v gf	Yellow lentils tempered with cumin, chilli, garlic and ghee.	Starter £3.95 / Main £4.50
Bombay Aloo v gf	Stir fried potatoes with mustard seeds, curry leaves, ginger and coriander.	Starter £3.95 / Main £4.50
Vegetable Kolhapuri v gf	Stir fried mixed seasonal vegetables finished in thick masala curry.	Main £4.95
Chana Masala v gf	Chickpeas cooked in tangy masala, flavoured with roasted cumin.	Starter £3.95 / Main £4.50
Mushroom Matar Masala v gf	Fresh mushrooms and green peas finished in thick masala curry.	Starter £3.95 / Main £4.50
Aloo Gobhi Shimla Mirch v gf	Potato, cauliflowers and peppers.	Starter £3.95 / Main £4.50
Saag Aloo v	Stir fried potatoes with spinach, fresh ginger, garlic, and onions.	Starter £3.95 / Main £4.50
Bhindi Bhaji v	Stir fried fresh okra cooked with garlic, ginger, onion and medium spices.	Starter £3.95 / Main £4.50
Brinjal Bhaji v	Stir fried fresh Aubergine cooked with garlic, ginger, onion and medium spices.	Starter £3.95 / Main £4.50
Palak Paneer v	A classic combination of cottage cheese & spinech simmered in a delicious onion & tomato creamy sauce.	Main £5.50
Mutter Paneer v	A classic combination of cottage cheese & green peas simmered in a delicious onion & tomato creamy sauce.	Main £5.50



KUTI'S
BRASSERIE EXPRESS

MENU

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241 Aldermoor Rd
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TAKEAWAY MENU

TANDOOR SPECIALITIES

SPECIAL

Tandoori Mixed Grill Top Dish

Selection of chicken, adraki lamb chops, and King Prawns grilled in the tandoor. £12.95

Paneer Tikka v

Cottage cheese seasoned with cumin, chilli, turmeric, lime and grilled in tandoor. Starter £4.45 / Main £6.45

CHICKEN

Chicken Tikka

Chargrilled chicken breast marinated with ginger, garlic, cardamom. Starter £5.95 / Main £7.95

Chicken Shashlik Top Dish

Chargrilled chicken breast with peppers marinated in ginger, garlic, garam masala. Main £7.95

Tandoori Chicken

Tandoor grilled baby chicken flavoured with mustard, chilli, cumin, coriander, fenugreek. Starter £7.95 / Whole £12.95

LAMB

Lamb Tikka

Chargrilled lamb chops marinated with ginger, fenugreek, cinnamon, garam masala. Starter £6.95 / Main £9.95

Seekh Kebab

Ground lamb kabab with cheese, ginger, green chilli, paprika, bell peppers and herbs. Starter £5.25 / Main £7.95

SEAFOOD & SPECIAL

Tandoori King Prawns

Tandoor grilled king prawns flavoured with garlic, chilli, fresh lime and mustard. Starter £9.95 / Main £12.95

Delivery and Collection

Orders can be placed online, by telephone or in our shop.

A delivery charge of £1.00 will be added to all orders within 2 miles and further charges apply outside of this boundary.

Commitment to Quality

Head Chef Badel moved from Kuti's Brasserie, Royal Pier to oversee the Kuti's Brasserie Express Kitchen. To ensure the same high quality food is served.

Our Kitchen is meticulously maintained and open plan for all to see. We use the best local ingredients available. All meat is fresh and sourced from a local butcher. Our vegetables are delivered and checked daily to ensure they're the freshest possible.

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CURRY

FAVOURITES

Chicken £6.95 | Lamb £7.95 | King Prawns £7.95

Tikka £7.95 | Jumbo King Prawn £11.95 | Vegetable £5.95

Korma gf

Cooked in a creamy mild sauce combining almond and coconut.

Balti gf

Garlic and onions, with turmeric and garam masala, very tasty.

Madras gf

Tomato based sauce, with roasted ground spices, garlic and ginger.

Jhalfrezi gf

Cooked with green chillies, peppers, roasted onion and lime juice finished with fresh coriander.

Pathia gf

A highly spiced dish of prepared in an enriched thick sauce for a sweet & sour taste.

Vindaloo gf

Very spicy. Cooked with kashmiri chillies, potatoes, roasted onion and garam masala.

Kadhai gf

Spicy curry tempered with cumin and coriander seeds, cooked with tomato and peppers.

Rogan Josh gf

Medium / hot with tomato, coriander and a blend of kashmiri chillies, cinnamon, carda mom, with a hint of saffron.

Dhansak gf

Mild sweet and rich curry with lentils flavoured with spices including cumin and ginger.

Bhuna gf

Medium spicyness, cooked with onions, herbs, tomatoes and ginger.

AWARDS

Cobra Good Curry Guide – Certificate of Excellence
2018 Best New Restaurant – Asian Curry Awards
2018 Best Restaurant – Indian Chef of The Year Awards
2019 Tiffin Cup Winner – Palace of Westminster

CHICKEN CURRIES

Butter Chicken Top Dish gf

Tandoor grilled chicken tikka simmered in satin smooth tomato curry. £7.95

Chicken Tikka Masala gf

Tandoori chicken tikka simmered in onion tomato masala. £7.95

Chicken Mirch Masala gf

Shredded tandoori chicken with kashmiri chili, coriander, roasted cumin seeds and garam masala. £7.95

Tawa Chicken gf

Grilled chicken tikkas flavoured with fresh garlic and green chillies, finished in a spicy tomato curry. £7.95

Garlic Chilli Chicken gf

Chicken breast tossed with a spicy chilli sauce and finished with roasted fresh garlic. £6.95

Chicken Do Pyaza gf

Chicken cooked in tomato sauce with onion and capsicum in a mixture of aromatic spices. £6.95

Jhool Murgh gf

Breast of chicken stuffed with bhuna minced lamb grilled in the tandoori oven served with stir fried rice and spicy sauce for a unique taste. £9.95

Tamarind Chicken gf

Slices of chicken cooked in the tandoor and finished with a blend of chilli garlic, tamarind, tomato and mustard seeds to produce a delicious unique sweet and sour flavour. £7.95

Tandoori Chicken Sagarana gf

Boneless chicken cooked in the tandoor with onions, green pepper and coriander and topped with a special creamy almond butter sauce. £7.95

CURRY cont.

LAMB

Lamb Rogan Josh Top Dish gf

Diced lamb cooked with kashmiri chillies, cinnamon, cardamom, with a hint of saffron. £7.95

Lamb Dhansak gf

Tender lamb served as a sweet and sour hot curry with lentils. £7.95

Kadhai Gosht gf

Tender lamb pieces cooked with bell peppers, ginger, chilli and cinnamon. £7.95

Palak Gosht gf

Succulent lamb simmered with spinach, garam masala, enriched with cashew nut paste. £7.95

Bhuna Gosht gf

Tender house smoked spring lamb cooked with tomato, peppers, ginger and cumin. £7.95

Lamb Tikka Masala gf

Tender lamb pieces cooked in the same manner as lamb tikka masala. £7.95

Lamb Pathia gf

A highly spiced dish of prepared in an enriched thick sauce for a sweet & sour taste. £7.95

Lamb Chardinard gf

A hot South Indian lamb delicacy. Coconut, star anise, red chilli and black peppercorn flavoured curry. £7.95

BIRYANI

Chicken Biryani gf

Chicken dum cooked with aromatic basmati rice, saffron, cardamoms and garam masala. £8.95

Lamb Biryani gf

Slow cooked lamb with aromatic basmati rice, spices, flavoured with saffron and kewra. £10.95

Vegetable Biryani v gf

Seasonal vegetables slow cooked in closed casserole with basmati rice, saffron and cardamoms. £7.95

Mixed Biryani

Chicken, lamb & prawn dum cooked with aromatic basmati rice, saffron, cardamoms and garam masala. £9.95

SEAFOOD

Goan Prawn Curry gf

Tiger prawns tempered with asafoetida, simmered in cocum and chilli flavoured coconut sauce. £7.95

Tandoori King Prawn Masala gf

Tandoor grilled king prawns finished with masala sauce. £11.95

Seabass Kerala Curry gf

Chilli, ginger, basil and lime infused grilled seabass, served in a coconut sauce. £9.95

Mustard Prawn Masala gf

Tiger prawn cooked with black mustard seeds, onion, garlic, cumin seeds and lemon juice. A delicious specialty dish from Nort Bengal. £8.95

Pathia gf

A tiger prawn dish highly spiced & prepared in a thick sauce for a sweet & sour hot taste. £8.95

Prawn Dhandaz gf

Succulent king prawn prepared with green chilli, garlic & spinach. A dry dish. £9.95

Danasak gf

Mild sweet and rich curry with lentils flavoured with spices including cumin and ginger. £8.95

DRINKS

Coca Cola (330ml)	£1.00	Tango Orange (330ml)	£1.00
Diet Coke (330ml)	£1.00	Coca-Cola (Bottle)	£3.00
Sprite (330ml)	£1.00	Diet Coke (Bottle)	£3.00
		Lemonade (Bottle)	£3.00