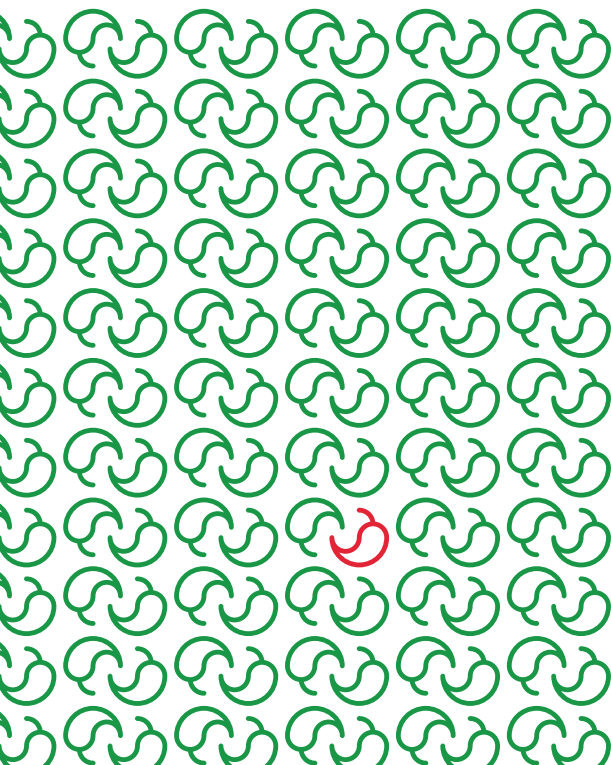




# KHYBER NIGHTS

Leicester



# TO BEGIN

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**Papadam (1 piece) ..... £0.80**

*Served with accompanying pickle tray of sweet mango chutney, mint yogurt & mixed mango & lime pickle*

Oven baked: plain // spicy with black peppercorns

Fried: plain

**Fried Bite Size Papadam ..... £4.00**

*Sprinkled with onions, tomatoes & cucumber*

**Special Salad ..... £4.50**

*Shredded red & white cabbage, cucumber, tomatoes, carrots & capsicum, with a mild dressing of olive oil, salt, lemon juice, coarse peppercorns & mint sauce*

**Onion Salad ..... £2.50**

*Chopped onion, tomato & cucumber seasoned with cumin & coriander, salt, lemon juice, chilli powder & garam masala*

**Green Salad ..... £3.50**

*Lettuce, tomatoes, cucumber & carrots, fresh chillies & red onion*

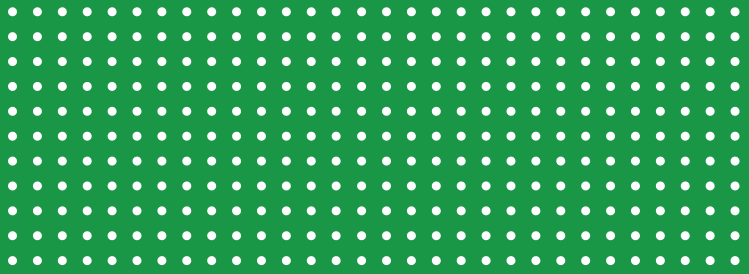
**Fried Onions, Garlic & Chilli ..... £3.50**

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Opened in 2019 by well-known restaurateur Dinesh Raval and Head Chef Pramod Tandel, the story of Khyber Nights is one of inspirational simplicity - pride in producing authentic Indian cuisine in a traditional manner utilising the finest of ingredients.

The classic and timeless feel of the tandoori dishes is achieved 'the old-fashioned way' with the use of a charcoal fired tandoor, resulting in a deep and full flavour unachievable by any other method.

Please tell us if you have any specific requests, we will always do our very best to meet them. Welcome to Khyber Nights.



Onion Bhaji (4 pieces) ..... £3.95

Baby Corn Pakora ..... £8.50

*Fried in spicy batter. Serves 2*

Sesame Paneer ..... £4.95

*Cooked with sesame seeds, cashews, spring onions & green peppers*

Quorn Tikka (contains eggs) ..... £6.75

*Marinated in spices & cooked with onions & peppers*

BBQ Quorn ..... £7.50

*Marinated in our unique spices*

Paneer Tikka ..... £6.50

*Marinated in spices & cooked over charcoal*

Paneer Pakora ..... £6.50

*Fried in spicy batter. Serves 2*

Aubergine Fry ..... £4.00

*Lightly battered & cooked with onions, peppers & mild spices*

Chilli Mushrooms ..... £5.50

*In a tangy sauce with spring onions & chillies*

Chilli Corn ..... £3.50

*Sweet corn cooked with green chillies, lemon juice, tomatoes & cucumbers*

Chana Chaat ..... £3.50

*Chick peas cooked with lemon juice, tomatoes & cucumbers*

Aloo Chaat ..... £3.50

*Potatoes cooked with lemon juice, tomatoes & cucumbers*

Vegetable Cutlets (3 pieces) ..... £3.50

Mogo Chips (Cassava) ..... £3.50

Chilli Mogo ..... £6.50

*Cooked with green chillies, spring onions & sweet & sour sauce*

Vegetable Samosas ..... £2.60

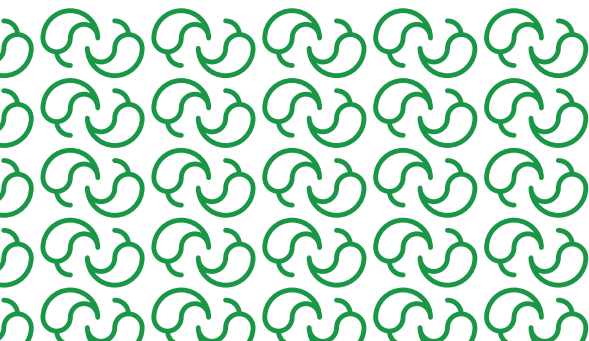
Masala chips ..... £3.50

Plain chips ..... £2.50

# VEGETARIAN STARTERS

# NON-VEGETARIAN STARTERS

<b>King Prawn Pakora</b> .....	<b>£7.20</b>
<i>Fried in batter &amp; served with hot chutney</i>	
<b>Butter King Prawns</b> .....	<b>£7.50</b>
<i>Cooked with garlic, green peppers, butter &amp; mild spices</i>	
<b>Sesame King Prawns</b> .....	<b>£7.50</b>
<i>Cooked with sesame seeds, cashews, spring onions &amp; green peppers</i>	
<b>Chicken Pakora (5 pieces)</b> .....	<b>£4.95</b>
<i>Fried in batter &amp; served with hot chutney</i>	
<b>Sesame Chicken</b> .....	<b>£6.50</b>
<i>Cooked with sesame seeds, cashews, spring onions &amp; green peppers</i>	
<b>Lamb Chops (4 pieces)</b> .....	<b>£6.95</b>
<i>Succulent chops marinated in spices &amp; cooked on charcoal</i>	
<b>Barbeque Chicken (10 pieces)</b> .....	<b>£6.95</b>
<i>Boneless chicken pieces marinated in spices &amp; cooked over charcoal</i>	
<b>Masala Fish</b> .....	<b>£8.50</b>
<i>Fish fillets marinated in spices &amp; herbs</i>	
<b>Chicken Wings (skinless, 10 pieces)</b> .....	<b>£6.95</b>
<i>Marinated in spices &amp; cooked over charcoal</i>	
<b>Chicken Chaat</b> .....	<b>£4.50</b>
<i>Cooked with lemon juice, tomatoes &amp; cucumbers</i>	
<b>Lamb Samosas (3 pieces)</b> .....	<b>£3.25</b>
<b>Chicken tikka ( 3 pieces )</b> .....	<b>£4.25</b>
<b>Sheek Kebab ( 2 pieces )</b> .....	<b>£4.25</b>



# LAMB DISHES

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<b>Lamb Methi</b> .....	<b>£7.95</b>
<i>Medium cooked with garlic &amp; fenugreek leaves</i>	
<b>Lamb Kofta</b> .....	<b>£7.95</b>
<i>Spicy meat balls cooked in curry sauce</i>	
<b>Lamb Tikka Masala</b> .....	<b>£7.50</b>
<i>Cooked on charcoal, then in a creamy sauce with ground almonds &amp; cashew nuts (medium spiced)</i>	
<b>Lamb Curry</b> .....	<b>£7.50</b>
<i>Cooked in medium spices with sauce</i>	
<b>Lamb Madras (Hot)</b> .....	<b>£8.20</b>
<b>Lamb Vindaloo (Very Hot)</b> .....	<b>£8.20</b>
<b>Lamb Korma</b> .....	<b>£8.20</b>
<i>Mild &amp; creamy</i>	
<b>Keema Matar</b> .....	<b>£8.20</b>
<i>Mince meat with peas</i>	
<b>Palak Gosht</b> .....	<b>£8.20</b>
<i>Cooked with spinach</i>	
<b>Rogan Gosht</b> .....	<b>£8.20</b>
<i>Medium spiced dish with green peppers &amp; tomatoes</i>	
<b>Lamb Badam</b> .....	<b>£8.50</b>
<i>Mild &amp; creamy cooked with cashew nuts &amp; ground almonds</i>	
<b>Lamb Dhansaak</b> .....	<b>£8.20</b>
<i>Hot lemony dish cooked with lentils</i>	
<b>Lamb Kashmiri</b> .....	<b>£8.50</b>
<i>Sweet &amp; mild dish cooked with fruit &amp; cream</i>	
<b>Lamb Mogali</b> .....	<b>£8.50</b>
<i>Cooked with beaten egg</i>	

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**Chicken Curry** ..... **£6.95**

*Medium spiced*

**Chicken Badam** ..... **£7.50**

*Cooked in creamy sauce with cashew nuts*

**Chicken Jalfrezi (Hot)** ..... **£7.50**

*Cooked with green peppers, chillis & yogurt*

**Chicken Bhuna** ..... **£7.50**

*Medium spiced dish with tomatoes & green peppers*

**Chicken Masala** ..... **£7.50**

*Spicy dish (medium-hot)*

**Chicken Madras (Hot)** ..... **£7.50**

**Chicken Vindaloo (Very Hot)** ..... **£7.50**

**Palak Chicken** ..... **£7.50**

*Medium hot, cooked with spinach*

**Chicken Do Piazza** ..... **£7.95**

*Cooked with fried onions*

**Chicken Kashmiri** ..... **£7.95**

*Mild & sweet dish cooked with fruit & cream*

**Chicken Dhansaak** ..... **£7.50**

*Hot dish cooked with lentils with a touch of lemon juice*

**Chicken Tikka Masala** ..... **£8.75**

*Chicken Tikka cooked on charcoal, then cooked in a creamy sauce with ground almonds & cashew nuts*

**Garlic Chicken** ..... **£7.95**

*Stripped tandoori chicken pieces cooked with fresh garlic slices and green chillies*

**Chicken Korma** ..... **£7.95**

*Mild & creamy*

**Methi Chicken** ..... **£7.95**

*Medium spiced & cooked with garlic & fenugreek leaves*

**Chicken Tikka Bhuna** ..... **£7.95**



# POULTRY DISHES

# SEAFOOD DISHES

<b>Prawn Bhuna</b> .....	<b>£8.50</b>
<i>Cooked with fresh tomatoes &amp; green peppers</i>	
<b>Prawn Curry</b> .....	<b>£8.50</b>
<i>Cooked with spices; choose mild, medium or hot</i>	
<b>Prawn Korma</b> .....	<b>£8.50</b>
<i>Cooked with cream, ground almonds &amp; cashew nuts</i>	
<b>Prawn Madras (Hot)</b> .....	<b>£8.50</b>
<b>Prawn Vindaloo (Very Hot)</b> .....	<b>£8.50</b>
<b>Prawn Saag</b> .....	<b>£8.50</b>
<i>Medium spiced with spinach</i>	
<b>King Prawn Curry</b> .....	<b>£9.95</b>
<i>Medium spiced in a curry sauce</i>	
<b>King Prawn Masala</b> .....	<b>£10.95</b>
<i>Cooked in special sauce with ground almonds</i>	
<b>King Prawn Bhuna</b> .....	<b>£10.50</b>
<i>Medium spiced cooked with green peppers &amp; tomatoes</i>	
<b>King Prawn Korma</b> .....	<b>£10.50</b>
<i>Cooked with ground almonds &amp; cashew nuts, mild curry</i>	
<b>Fish Curry</b> .....	<b>£10.50</b>

# KADAI DISHES

*All Kadai dishes are cooked with green peppers, onions, tomatoes & spices with sauce, with the choice of hot, medium or mild.*

<b>Egg Kadai</b> .....	<b>£7.50</b>
<b>Chicken Kadai</b> .....	<b>£9.95</b>
<b>Lamb Kadai</b> .....	<b>£10.50</b>
<b>Chicken Tikka Kadai</b> .....	<b>£10.50</b>
<b>Vegetable Kadai</b> .....	<b>£8.50</b>
<b>King Prawn Kadai</b> .....	<b>£16.50</b>
<b>Lamb Tikka Kadai</b> .....	<b>£10.50</b>
<b>Mixed Kadai</b> .....	<b>£12.50</b>
<i>Mixture of tandoori dishes.</i>	

# SIGNATURE DISHES

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*All the chilli dishes are mild, sweet and sour, fried in crispy batter and cooked with spring onions, fresh sliced garlic, black pepper, mild chillies and soy sauce.*

- Chilli Paneer** ..... **£8.95**
- Chilli Chicken** ..... **£10.95**
- Chilli Baby Corn** ..... **£9.95**
- Chilli King Prawns** ..... **£16.50**
- Jeera Chicken** ..... **£9.50**  
*Boneless pieces of chicken cooked with cumin seeds & spices; choose from mild, medium & hot*
- Chicken Simba Kadai** ..... **£10.95**  
*Cooked with chopped garlic, onions, green chillies & hot or medium spices*
- Chicken Curry Masala** ..... **£9.95**  
*Authentic home cooking with whole spices*
- Chicken Curry On The Bone** ..... **£10.50**  
*Authentic home cooking (also known as staff curry)*
- Rajasthani Chicken Curry** ..... **£10.50**  
*Cooked with spices, dry roasted red chillies, yogurt, potato, roasted coriander seeds & cashew nuts*
- Lamb Curry On The Bone** ..... **£11.50**  
*Authentic home cooking*
- Rajasthani Lamb Curry** ..... **£10.95**  
*Cooked with spices, dry roasted red chillies, yogurt, potato, roasted coriander seeds & cashew nuts*
- Lamb Curry Masala (boneless)** ..... **£10.95**  
*Authentic home cooking with whole spices*
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# TANDOORI SPECIALITIES

Chicken Tikka (6 pieces) .....	£7.50
Sheek Kebab .....	£7.50
Chicken Shaslik (6 pieces) .....	£7.95
Tandoori Chicken (Half Portion) .....	£6.50
Tandoori Chicken (Full Portion) .....	£12.50
Tandoori Mixed Grill .....	£13.50
<i>1 Piece of tandoori chicken, 2 pieces of chicken tikka, 2 sheek kebabs, 1 king prawn, 2 chicken wings</i>	
Tandoori King Prawns (4 pieces) .....	£13.50
<i>Marinated in various spices &amp; cooked on charcoal with green peppers, onions &amp; tomato</i>	

Tandoori Roti .....	£1.60
<i>Cooked in the clay oven</i>	
Methi Nan .....	£3.75
Nan .....	£1.90
Cheese Nan .....	£3.75
Keema Nan .....	£3.50
Kabuli Nan .....	£3.50
Vegetable Nan .....	£3.00
Special Nan .....	£3.50
<i>Filled with vegetables, coconut &amp; nuts</i>	
Garlic Nan .....	£3.60
<i>Cooked with fresh chopped garlic</i>	
Cheese & Chilli Nan .....	£3.80
Chilli Nan .....	£2.80
Tawa Paratha .....	£2.60
Tawa Stuffed Paratha .....	£2.90
<i>Filled with vegetables</i>	

## NANS & ROTIS

# VEGETARIAN DISHES

<b>Paneer Tikka Masala</b> .....	<b>£8.75</b>
<b>Vegetable Kofta</b> .....	<b>£5.50</b>
<i>Medium hot vegetable balls in sauce</i>	
<b>Mushroom Bhaji</b> .....	<b>£5.50</b>
<i>Medium in curry sauce</i>	
<b>Aubergine Curry</b> .....	<b>£5.50</b>
<b>Aubergine Methi</b> .....	<b>£5.95</b>
<b>Chana Masala</b> .....	<b>£5.50</b>
<i>Whole chick peas in sauce cooked with medium spices</i>	
<b>Bombay Aloo</b> .....	<b>£5.50</b>
<i>Potato curry in a choice of mild, medium or hot spices</i>	
<b>Saag Bhaji</b> .....	<b>£5.50</b>
<i>Medium spinach curry</i>	
<b>Tarka Dal</b> .....	<b>£5.50</b>
<i>Lentils cooked with garlic, ginger, onions &amp; spices</i>	
<b>Mixed Vegetables</b> .....	<b>£5.50</b>
<i>Curried vegetables in a choice of mild, medium or hot spices</i>	
<b>Aloo Gobi</b> .....	<b>£5.50</b>
<i>Medium spiced potatoes &amp; cauliflower</i>	
<b>Saag Aloo</b> .....	<b>£5.50</b>
<b>Makai Masala</b> .....	<b>£5.50</b>
<i>Sweet corn off the cob cooked in medium sauce</i>	
<b>Methi or Matar Paneer</b> .....	<b>£5.50</b>
<i>Traditional Indian dish, cheese (paneer), two distinct styles</i>	
<b>Egg Curry</b> .....	<b>£6.95</b>
<i>Hard boiled eggs with curry sauce</i>	
<b>Vegetable Navratna</b> .....	<b>£5.50</b>
<i>Cooked with cream, ground almonds, cashew nuts &amp; nutmeg</i>	
<b>Bhindi Bhaji (Okra)</b> .....	<b>£5.75</b>
<b>Quorn Curry</b> .....	<b>£7.50</b>
<b>Quorn Tikka Masala (contains eggs)</b> .....	<b>£8.50</b>
<i>Marinated in spices &amp; cooked in creamy sauce</i>	
<b>Quorn Keema Curry (contains eggs)</b> .....	<b>£7.20</b>
<i>Minced Quorn cooked in spices</i>	
<b>Quorn Tikka Kadai (contains eggs)</b> .....	<b>£8.50</b>
<b>Quorn Tikka Bhuna (contains eggs)</b> .....	<b>£8.50</b>

# BIRYANI & RICE DISHES

<b>Egg Biryani</b> .....	<b>£7.25</b>
<b>Chicken Biryani</b> .....	<b>£7.50</b>
<b>Lamb Biryani</b> .....	<b>£8.25</b>
<b>Special Mixed Biryani</b> .....	<b>£9.95</b>
<i>With chicken, lamb &amp; small prawns</i>	
<b>Prawn Biryani</b> .....	<b>£8.95</b>
<b>King Prawn Biryani</b> .....	<b>£11.95</b>
<b>Vegetable Biryani</b> .....	<b>£6.95</b>
<b>Quorn Biryani</b> .....	<b>£7.50</b>
<b>Quorn Kheema Biryani</b> .....	<b>£7.50</b>
<b>Peas Pilau Rice</b> .....	<b>£3.95</b>
<b>Boiled Rice</b> .....	<b>£3.50</b>
<b>Pilau Rice</b> .....	<b>£3.75</b>
<b>Keema Pilau Rice</b> .....	<b>£3.95</b>
<b>Kashmiri Pilau Rice</b> .....	<b>£4.20</b>
<i>With fruits, sultanas &amp; nuts</i>	
<b>Vegetable Pilau Rice</b> .....	<b>£4.00</b>
<i>With mixed vegetables &amp; cashew nuts</i>	
<b>Mushroom Pilau Rice</b> .....	<b>£3.95</b>
<b>Egg Fried Rice</b> .....	<b>£3.95</b>
<b>Jeera Rice</b> .....	<b>£3.75</b>

# DRINKS

<b>Regular / Diet Coke (330ml bottle)</b>	<b>£2.30</b>
<b>Juice</b> .....	<b>£2.00</b>
<i>Pineapple // Orange // Tomato</i>	
<b>J20</b> .....	<b>£2.70</b>
<i>Orange &amp; Passion Fruit // Apple &amp; Mango</i>	
<b>Sparkling / still water (1 litre)</b> .....	<b>£4.50</b>
<b>Lassi (glass)</b> .....	<b>£2.30</b>
<i>Butter milk: plain // spiced // sweet</i>	
<b>Fever Tree Tonic</b> .....	<b>£2.00</b>
<i>Light // Mediterranean // Ginger</i>	

OPEN 5PM - 10PM, DAILY

# CALL TO ORDER

0116 268 1808

[www.khybernights.co.uk](http://www.khybernights.co.uk)

2E Herbert Avenue, Leicester, LE4 5DW



Edition 1:2019

Please note that we handle a number of different allergens in our kitchen. We have looked in detail at our food handling procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. Please make our staff aware if you have any specific allergens.

