

# *Rimjhim*

WORLD CLASS CONTEMPORARY INDIAN CUISINE



**A LA CARTE MENU**

*Go slim by choosing healthy option!!!!*

## To begin with . . .

<b>Mixed Grilled Platter</b> FOR TWO . . . . .	<b>£8.95</b>
A mouth watering combination of tandoori grilled king prawn, murg banzara seekh kebab and salmon tikka	
<b>Mixed Vegetable Platter (v)</b> FOR TWO . . . . .	<b>£7.95</b>
The finest selection of world famous onion bhaji, home made vegetable samosa sweet potato cake and vegetable spring rolls	
<b>Sea Food Platter</b> FOR TWO . . . . .	<b>£9.95</b>
Charcoal grilled salmon, ajwaini king prawns, chilli fried squids and fish amritsari	
<b>Tandoori King Prawns</b> . . . . .	<b>£5.95</b>
Charcoal grilled king prawns marinated with yoghurt and coastal spices with crushed fennel and coriander	
<b>Tandoori Salmon</b> . . . . .	<b>£6.95</b>
Grilled Scottish salmon marinated in honey, dill & mustard	
<b>Spicy King Scallops</b> 🍷 . . . . .	<b>£6.95</b>
Pan seared scallops	
<b>Crispy Squid</b> . . . . .	<b>£5.95</b>
Light batter fried squid topped with tossed garlic, chillies & freshly crushed aromatic black pepper	
<b>Goan Style Beef</b> . . . . .	<b>£5.95</b>
A goan speciality tender pieces of beef marinated in melange of yoghurt and fresh mint	
<b>Murg Banzara (n)</b> . . . . .	<b>£4.95</b>
Charcoal grilled chicken pieces marinated with fresh green chillies, yoghurt and a hint of dry mango	
<b>Tandoori Chicken ON THE BONE</b> . . . . .	<b>£5.50</b>
North indian street delicacy	
<b>Lamb Chops</b> . . . . .	<b>£5.95</b>
Tender pieces of lamb chops marinated overnight with ginger and garlic, and finished with dry mint and vinegar	
<b>Chicken Pakora</b> . . . . .	<b>£5.95</b>
Shredded chicken deep fried in a chick pea batter and finished with fresh aromatic herbs and spices.	
<b>Lamb Seekh Kebab</b> . . . . .	<b>£5.95</b>
Mince lamb charcoal grilled on skewers	
<b>Pan Fried Chilli Paneer (v)</b> 🍷 . . . . .	<b>£4.95</b>
Home made cottage cheese lightly marinated in yogurt and aromatic spices	
<b>Kathi Kebab Chaurangi</b> <small>CHOOSE FROM CHICKEN, PRAWN OR LAMB</small> . . . . .	<b>£5.95</b>
Shredded lamb sautéed with onion, green and red pepper rolled in thin tandoori roti. Famous calcutta street eatry	
<b>Onion Bhaji (v)</b> . . . . .	<b>£4.95</b>
Crispy deep fried nuggets of spinach, potato, onion & crushed coriander seeds with curried yoghurt	
<b>Kurkuri Bhindi Chat (v)</b> . . . . .	<b>£5.50</b>
Gently spiced okra fingers in a crispy mumbai batter	
<b>Harabara Kebab (v)</b> . . . . .	<b>£4.95</b>
A heavenly mixture of spinach, peas & potatoes finished with chat masala & dry amchur powder. A nutritious choice!	

## Chef Recommends

<b>Rara Gosht</b> . . . . .	<b>£11.95</b>
A unique combination of lamb chop & lamb mince finished with aromatic herbs and spices	
<b>Bunny Chow</b> <small>CHOOSE FROM RABBIT, CHICKEN OR LAMB</small> . . . . .	<b>£10.95</b>
A traditional recipe from Durban, very popular with Indians. A sumptuous curry filled & soaked into the walls of the bread.	
<b>Water Buffalo</b> . . . . .	<b>£13.95</b>
A delicious slow cooked water buffalo meat curry <b>locally sourced from Winchester</b> , cooked in an aromatic spiced tomato based gravy finished with fresh corriander	
<b>Roasted Venison</b> . . . . .	<b>£13.95</b>
<b>Supporting our local farmers</b> , tender morsels of Hampshire venison, marinated in sesame seeds, ginger, garlic and traditional aromatic spices and cooked in a clay oven	
<b>Rimjhim Chicken</b> . . . . .	<b>£13.95</b>
Leg and breast part of the chicken on the bone cooked with medium spiced chef special masala, served with safron rice	
<b>Dum Ki Nali</b> . . . . .	<b>£13.95</b>
Succulent lamb shank cooked overnight in clay pots seasoned with whole spices and aniseed. The dish originated in old delhi in the eighteenth century	
<b>Clay Oven Chicken with Black Lentils</b> . . . . .	<b>£11.95</b>
Tandoori grilled chicken cooked with black lentils in an aromatic spicy sauce	

**If you have any allergies we will endeavour to respond to your needs,  
please make us aware before you order!**

<b>Chicken Chettinad</b> 🌶️	£11.95
Hot south indian delicacy of chicken breast marinated with coconut, star aniseed, red chillies, black peppercorns and curry leaves. Roasted in oven and served with pilau rice	
<b>Chicken Khurchan</b>	£10.95
Slivers of charcoal grilled chicken sauteed with green, red bell peppers, onion and tomato sauce garnished with coriander	
<b>Ginger Chicken</b>	£10.95
Cubes of chicken cooked with fresh ginger, coriander and touch of chef special spices	
<b>Chicken Lababdar</b>	£10.95
Tender pieces of chicken cooked in tomato gravy with fresh coriander and garlic. Chef recommends lachha paratha	
<b>Shahjahani</b> CHICKEN OR LAMB	£10.95
Chicken or lamb marinated in a rich spicy sauce with garlic and hints of citrus which bonds together	
<b>Dalcha Gosht</b>	£10.95
Tender pieces of lamb cooked with yellow lentil with rajasthani special spices	
<b>Lamb or Chicken Tawa Masala</b> 🌶️	£10.95
Tender morsels of lamb cooked with ginger, garlic, fresh green chillies and coriander	
<b>Punjabi Butter Chicken</b> MILD	£10.95
A famous punjabi street eatry, chicken pieces cooked in rich tomato gravy and fenugreek and aromatic spices	
<b>Madhu Murgh (n)</b> SWEET	£10.95
Breast pieces of chicken cooked with honey, coconut based sauce with a hint of mild spices finished with a touch of cream	
<b>Lamb Kolhapuri</b>	£10.95
Chef's special recipe famous for its special taste	
<b>Naga Mirch Chicken Masala</b> 🌶️🌶️🌶️	£10.95
Chicken cooked with onion, lemon juice, ginger, pepper, tomatoes crust chillies and naga chillies. Very very hot	
<b>Kerala Duck</b>	£11.95
Charcoal grilled duck cooked with coconut milk, mustard seed and chef special spices	
<b>Narial Duck</b> MILD	£11.95
Glazed gressingham duck breast in coconut, cream and cinnamon medium spiced is the perfect combination	
<b>Peppery Duck</b> 🌶️	£11.95
Pot roasted duck breast marinated with salt, lemon juice, turmeric and ground pepper sauce. Served with pilau rice	

## From The Ocean

<b>Tangra Mach</b>	£11.95
Lightly flavoured Bengali freshwater fish cooked in the Chef's special sauce with garlic, tamarind, lime juice and fresh tomatoes	
<b>Seabass Moiley</b>	£11.95
Pan fried sea bass fillet simmered in chef special sauce served with lemon rice	
<b>Haldi Chilli Sea Bass</b>	£11.95
Pan fried sea bass with ginger, garlic, tamarind and chillies - served on a sizzler!	
<b>King Prawns Delight</b>	£13.95
Grilled king prawns cooked in almond base saffron flavoured sauce serve with pilau rice	
<b>King Prawn Coconut Curry</b>	£13.95
South Indian style king prawns cooked with coconut milk, ginger garlic, mustard seeds and curry leaf	

## From The Tandoor

<b>Tandoori King Prawns</b>	£13.95
King prawns marinated in yoghurt and spices grilled in tandoor	
<b>Tandoori Salmon</b>	£11.95
Charcoal grilled honey and dill flavoured salmon	
<b>Tandoori Mix Grill</b>	£11.95
A sensational combination of chicken, lamb tikka seekh kebab and king prawn, served on a bed of green salad with garlic naan	
<b>Tandoori Chicken</b>	£9.95
A famous indian eatery marinated charcoal grilled chicken on the bone	
<b>Lamb/Chicken/Paneer Shaslik</b>	£9.95
Grilled with diced onion and peppers on skewers	

## Indian Traditional Curries

	Chicken	Lamb	King Prawn	Water Buffalo	Venison
<b>Tikka Masala</b> Barbecued chicken or lamb cooked with aromatic spices in a mild tomato gravy	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Korma</b> Mildly spiced & cooked in a creamy sauce	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Karahi</b> Chicken/lamb or prawns cooked with pepper and onion with medium spices	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Bhoona</b> Chicken/lamb or prawns cooked in a thick medium strength sauce	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Madras</b> Cooked in hot and tangy south indian style sauce	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Patia</b> Hot, sweet & sour with hint of lemon	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Achari</b> Cooked in a sauce flavoured with pickling spices	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Pasanda (n)</b> Cooked in ground almonds in rich creamy sauce	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Jalfrezi</b> Stir fried & heavily spiced with peppers, fresh green chillies	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Dhansak</b> Medium strength curry with lentils & fresh coriander	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Garlic Chilli Chicken</b> Barbecued chicken breast cooked with fresh garlic and green chillies	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Balti</b> A unique preparation with finest indian spices and herbs	£8.95	£9.95	£11.95	£12.95	£12.95
<b>Saag</b> Mixed with fresh spinach and garlic. A medium spicy dish.	£8.95	£9.95	£11.95	£12.95	£12.95

## Biryani

Please choose an accompaniment of your choice: either Mixed Raita OR a Vegetable Curry

<b>King Prawn Biryani</b> Succulent King Prawns cooked with basmati rice	£12.95
<b>Chicken or Lamb Biryani</b> Succulent Lamb or Chicken cooked with basmati rice	£11.95
<b>Chicken Hyderabad Biryani</b> <u>OR WITH LAMB (£1 EXTRA)</u> <u>OR KING PRAWNS (£2 EXTRA)</u>	£10.95
Chicken (or Lamb) on the bone (or King Prawns) marinated in yoghurt, mint, ginger & whole spices & cooked with basmati rice	
<b>Tamil Biryani</b>	£10.95
Speciality of tamilnadu very popular in south India, cooked with basmati rice flavoured with star aniseed, roasted whole spices	
<b>Mixed Vegetable Biryani (v)</b> Flavourful mix of vegetables cooked with basmati rice	£9.95

## The Nature's Delight . . .using *LOCALLY SOURCED* vegetables

	Side	Main
<b>Malai Kofta</b> Home made cottage cheese dumplings cooked in tomato base malai sauce	£3.95	£7.95
<b>Seasonal Mix Vegetable</b> Chef special mix vegetables cooked with chopped onion cumin and garlic	£3.95	£7.95
<b>Dal Makhani</b> Black lentil cooked over night and reduced in tomato ginger sauce and finished with butter and cream	£3.95	£7.95
<b>Palak Mushroom</b> Spinach and mushroom cooked to medium spiced	£3.95	£7.95
<b>Palak Paneer</b> A tasteful combination of home made cottage cheese and spinach	£3.95	£7.95
<b>Paneer Makhani</b> Home made cottage cheese cooked with tomato, fenugreek, ginger and coriander in butter sauce	£3.95	£7.95

*Dishes not shown on the menu  
can be prepared upon request.*

<b>Bombay Aloo</b> .....	<b>£3.95</b>	<b>£7.95</b>
A homely way of potato delicacy with indian spices		
<b>Garlic Spinach</b> .....	<b>£3.95</b>	<b>£7.95</b>
Fresh spinach tossed with garlic and hint of spices		
<b>Channa Masala</b> .....	<b>£3.95</b>	<b>£7.95</b>
Chick peas cooked in aromatic Indian herbs & spices, finished with coriander		
<b>Aloo Gobhi</b> .....	<b>£3.95</b>	<b>£7.95</b>
Evergreen combination of potatoes and cauliflower		
<b>Tadka Daal</b> .....	<b>£3.95</b>	<b>£7.95</b>
Yellow lentil cooked with indian spices and finished with coriander		
<b>Okra Bhaji</b> .....	<b>£3.95</b>	<b>£7.95</b>
Lady fingers tossed with spics and herbs		
<b>Mushroom Bhaji</b> .....	<b>£3.95</b>	<b>£7.95</b>
Mushrooms tossed with spics and herbs		
<b>Saag Aloo</b> .....	<b>£3.95</b>	<b>£7.95</b>
A traditional combination of potatoes and spinach cooked together with hint of spices		

## Rice Dishes

<b>Lemon Rice</b> .....	<b>£2.95</b>
<b>Pilau Rice</b> SAFFRON FLAVOURED .....	<b>£2.95</b>
<b>Mushroom Rice</b> .....	<b>£2.95</b>
<b>Vegetable Rice</b> .....	<b>£2.95</b>
<b>Keema Rice</b> .....	<b>£3.50</b>
<b>Special Fried Rice</b> .....	<b>£3.50</b>
<b>Coconut Fried Rice</b> .....	<b>£3.50</b>
<b>Jeera Rice</b> BASMATI RICE COOKED WITH GREEN PEAS AND TEMPERED WITH CUMIN SEEDS .....	<b>£3.50</b>
<b>Steamed Rice</b> .....	<b>£2.50</b>

## Breads


<b>Plain Naan</b> .....	<b>£2.75</b>
<b>Butter Naan</b> .....	<b>£2.95</b>
<b>Cheese &amp; Chilli Naan</b> .....	<b>£2.95</b>
<b>Cheese &amp; Garlic Naan</b> .....	<b>£3.25</b>
<b>Kulcha Naan</b> WITH ONION AND VEGETABLES .....	<b>£3.25</b>
<b>Garlic Naan</b> WITH FRESH CORIANDER .....	<b>£2.95</b>
<b>Peshwari Naan (n)</b> WITH COCONUT AND RAISINS .....	<b>£2.95</b>
<b>Keema Naan</b> .....	<b>£2.95</b>
<b>Tandoori Roti</b> .....	<b>£2.50</b>
<b>Chapati</b> .....	<b>£2.50</b>
<b>Lachha Parantha</b> .....	<b>£2.95</b>

## Sundries

<b>Popadums (plain or spicy)</b> .....	<b>70p each</b>
<b>Chutney Tray</b> .....	<b>£2.50</b>
<b>Chutneys or Pickles</b> .....	<b>70p per portion</b>
<b>Raita</b> YOGURT WITH CUCUMBER & ONION .....	<b>£2.95</b>
<b>Green Salad</b> .....	<b>£2.95</b>
<b>Chicken Tikka Ceasar Salad</b> .....	<b>£3.95</b>

### KEY TO SYMBOLS

	=	Medium hot
	=	Hot
	=	Very hot
<b>g</b>	=	Contains gluten
<b>n</b>	=	Contains nuts
<b>v</b>	=	Vegetarian



We hope you enjoy your dining  
experience and look forward to  
serving you again.



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get directions to our restaurants or  
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