

THE KITCHEN SEVEN CLASSICS

ALL THE BELOW DISHES ARE AVAILABLE IN
CHICKEN £9.95 LAMB £10.95
KING PRAWN £14.95

BHUNA

North Indian classic gravy of Meat stir fried and slow cooked in a spicy bhuna masala.

DHANSAK

Popular Parsi dish with Gujarati influence, a Lentil based curry with pineapple and a hint of lemon to give a tangy taste.

PATHIA

Another Parsi delicacy with all hot, sweet and sour flavours at every bite.

DOPIAZA

This dish is prepared mainly with onions which are fried with black pepper and spices.

ROGAN JOSH

Rogan josh is a staple of Kashmiri cuisine and is one of the main dishes of Kashmiri Wazwan.

MADRAS

Madras curry is a spicy, hot, tangy and slightly sweet curry inspired by the Tamil region in India.

VINDALOO

A Goan classic, where meat is marinated in vinegar and garlic.

SUBZ BAHAR SIDE DISHES £5.50

KHATTE MEETHA BAIGAN
GUN POWDER POTATOES
PUNJABI OKRA
SAAG ALOO
SAAG PANEER (D)

DAL TADKA
MUSHROOM BHAJI
CHANA MASALA
ALOO GOBI

BREADS

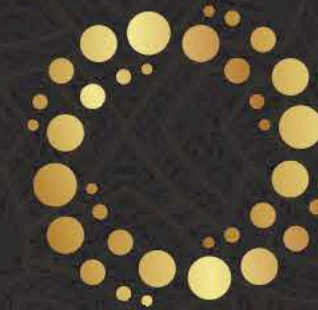
FIG & DATES NAAN (G) (D) £3.95
GARLIC NAAN (G) (D) £3.25
CHEESE & GARLIC NAAN (G) (D) £3.50
PLAIN NAAN (G) (D) £3.25
LACCHA PARATHA (G) (D) £3.75
TANDOORI ROTI (G) £3.50
KEEMA NAAN (G) (D) £3.50
PESHWARI NAAN (G) (D) (N) £3.50

RICE AND SIDES

BASMATI RICE £3.25
PILAU RICE (D) £3.50
GARLIC MUSHROOM RICE £3.95
EGG FRIED RICE (E) £3.95
KEEMA RICE £3.95
POTATO CHIPS £2.95
POMEGRANATE RAITA (D) £2.95
PAPADUM BAG £1.95
HOMEMADE CHUTNEYS (D) £3.25
(Mint, Mango, Onion pickle)



KITCHEN 7



KITCHEN 7

FREE DELIVERY ON ORDERS OVER £20
within a 3 mile radius

TAKE AWAY MENU

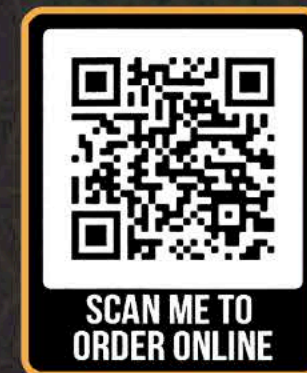
COOKING OIL MAY CONTAIN
GENETICALLY MODIFIED SOYA.

10% DISCOUNT ON COLLECTION

ALLERGY REFERENCES:
GLUTEN (G) DAIRY (D)
FISH (F) CRUSTACEANS (C)
NUTS (N) EGGS (E)

Please speak to your server for allergen information before ordering. Dishes may contain traces of allergens or nuts despite our persistent efforts.

Prices include VAT.



SCAN ME TO
ORDER ONLINE

Tel: 01332 853383 or 01332 792553
Daytime Tel: 01332 813904

132 London Road, Shardlow, Derby

Open from: 5:00pm - 10:30pm

www.kitchen7.co.uk

www.kitchen7.co.uk

STREET FOOD SNACKS

Benarsi chaat (d) (1pc) £4.50

From the streets of Benares a Crunchy potato pattie delicacy, topped with chole and drizzled with mint, yogurt and tamarind chutney.

Bombay Bhel £4.50

All time favourite blend of Puffed Rice, fried lentils, finely chopped onion, tomato, cucumber, lemon juice and raw mango finished with home made chutneys. An incredible way to kick off your meal.

Samosa (2pc-Veg or Meat) (g) £4.50

Mutton samosa or Veg Samosa.

Gobi poppers (g) £5.50

Cauliflower Florets in tempura style tossed in sweet & tangy sauce, a succulent delicacy for vegans.

Onion Bhaji £4.25

Our chefs healthy twist on the evergreen classic onion bhaji by adding kale to it thus enhancing the mineral content.

Andhra Chilli prawns (c) (m) £6.95

Sea food delicacy from Deccan region where Black tiger prawns are pan fried with home ground spices.

Malabar Soft-Shell Crab (c) (1 pc) £5.95

Another special seafood appetiser curated by our chef for seafood enthusiasts. A full soft sea shell crab marinated in chef's special spices and deep fried in chickpea flour batter.

CLAY OVEN KEBABS

Chicken tikka (d) £5.50 / £9.25

Tender pieces of chicken breast marinated in special Kashmiri spices marinade and yogurt, and cooked in Indian-style clay pot tandoor oven.

Hariyali chicken tikka (d) £5.50 / £9.25

Tender pieces of chicken breast marinated in chefs special herb marinade made of basil, coriander, green chillies, lemon and yogurt, and cooked in Indian-style clay pot tandoor oven.

Hariyali paneer tikka (d) £7.95

It is the amazing combination of spices and cheese which makes this kebab most unique, Cubes of paneer are marinated with herb yogurt, aromatic spices and grilled to perfection!

Tandoori King Prawn tikka (d) (m) (c) £15.95

Classic Prawn tikka is a Tandoor cooked delicacy which has a distinct flavour brought about by the freshly ground red chilli in yoghurt marinade.

Kitchen 7 lamb chops served with mint chutney (d) £15.95

Succulent and Tender Tandoor speciality composed of Lamb chops marinated with chefs selected spices served with mint chutney.

Kitchen 7 Non veg Mix Platter (d) (c) (f) £15.95

Lamb Seekh Kebab Reshmi Chicken Seekh Kebab, Hariyali & Tandoori Chicken tikka.

Tandoori chicken half with mint chutney (d) £9.95

Homestyle tandoori Chicken is made of half chicken marinated with freshly ground spices and yoghurt, an authentic classic with smoky flavours.

Reshmi chicken Seekh kebab (d) £5.50 / £9.95

Reshmi kebab is juicy succulence of chicken mincemeat added to skewers. The meat has perfect silky texture thanks to the marinade in which it is soaked.

Lamb Seekh Kebab £5.50 / £9.95

Spiced minced Lamb with aromatic blend of rustic spices cooked on skewer in clay oven.

WAZWAN

Delhi Butter chicken (d) £12.50

Creamy, delicious and flavoursome Indian authentic Chicken Makhani made with staples.

Murgh Nizami Korma (n)(d) £12.50

Murgh Nizami a fragrant rich chicken delicacy from the land of Nizams, Hyderabad. It boosts of ingredients like nuts and cream cooked in slow cooked onion gravy, our chefs twist on this classic.

Nadan Kozhi Chicken Curry (m) £12.50

It is an authentic spicy delicious Kerala Chicken curry, marinated in selected spices and coconut milk and finished off with special tempering.

Dhaba Gosht £12.95

Tenderised lamb with tomatoes, ginger, garam masala and rustic spices, originated from roadside eatery known as dhaba, thus a dish originated from Northern India, hence also known as Desi Lamb.

Gosht Nihari £12.95

Nihari means a slow cooked on the bone lamb stew, made of freshly ground spices in onion gravy with medicinal values, thus also referred as National dish of the Indian sub-continent.

Hariyali Maans/ Murgh (m) £12.95/£12.50

Another name for the ever popular Lamb Saag/Chicken Saag, a winter greens delicacy, tender meat pieces in a slow cooked base of mustard greens with fresh ginger, garlic and green chillies.

Beef pepper fry (m) £12.95

A delicious South Indian style beef stir-fried curry with pepper and rustic spices.

Manglorean King prawn curry (c) (m) £15.50

It's a jewel in the crown of coastal seafood curries from India, also known as Yeti-Gassi, the three heroes of this Prawn Gassi are – Coconut, Kokum and shallots.

Tawa Machli (f) (m) £15.50

Chefs signature dish - Pan fried Sea bass served with tempered mash potato and coconut and mango sauce.

Chefs special Dum Biryani (g) (d)

King Prawn (c)	£14.95	Lamb	£11.95
Chicken	£11.95	Vegetable	£9.95

Our Chefs modern take on traditional Dum Biryani slow cooked to lock the flavours, served with either curry sauce or raita as per your choice.

Karahii Chicken/ Lamb £11.95/ £12.95

Either Chicken or Lamb meat as per your choice finished with a mix of peppers and onion with smoked red chilli and medley of Chefs spices.

Achari Murgh/ Gosht (m) £11.95/ £12.95

Achari a very popular Punjabi curry made with Pickle spices like panch poran, and dried chillies cooked with either Chicken or Lamb as per your choice.

Chicken/ Lamb Tikka Masala (d) £11.95/ £12.95

Tikka masala a true national british dish, as the perfect illustration of the way Britian absorbs and adapts external influences.

Murgh / Lamb Lababdar (d) £11.95/ £12.95

A Mughlai delicacy made of boneless chicken or lamb in chopped onion and tomato gravy with melange of spices.

Bhuna Methi Gosht £12.95

Delicious classic lamb curry made with lamb, spices and fenugreek.

Chicken/ Lamb Murgabee (e) £11.95/ £12.95

Chefs special cooked with fresh eggs, garlic and chilli.

Garlic Chilli Chicken/ Lamb (d) £11.95/ £12.95

Meat cooked with fresh chilli and garlic.

Tandoori Mixed Karahi £13.95

Mix of lamb & chicken tikka, seekh kebab cooked in chefs selected spices with onion, pepper and tomato gravy.

Chicken/Lamb Jalfrezi £11.95/ £12.95

A stir-fried curry dish from Bengal meaning hot-fry, a spicy curry finished off with green chilli and peppers.

Paneer Butter Masala (d) £10.50

This is a vegetarian curry lover's dream!! Soft paneer dunked in a creamy, silky, super flavourful and delicious Makhani gravy.