



K U S H I

Dear Guest

Welcome to KUSHI, our multi-award winning dining room, presenting you dishes infused with flavours from our award winning chef's pan straight to your plate.

KUSHI offers an enticing range of dishes inspired by authentic cooking from Bangladesh. The flavours and hospitality bring to you the culture and traditions of Sylhet, one of Bangladesh's most prominent cities, whilst also incorporating select traditions from across the continent of Asia.

Our talented chefs have decades of experience and consistently create a range of dishes to keep you captivated throughout your time with us. From starters to main courses, each dish is crafted with passion and flair to ensure you enjoy a truly memorable dining experience.

12.5% service charge applies for groups of 7+, management reserve the right to refuse service without giving any reason

SPICE GUIDE

 Jalfrezi  Madras  Vindaloo

ALLERGEN GUIDE

(VG) = Vegan (V) = Vegetarian (N) = Contain Nuts (D) = Contains Dairy (C) = Crustaceans (G) = Gluten (E) = Egg
Cross contamination will occur in the kitchen

TO BEGIN

POPPADOMS £0.80

DIPTRAY £3.00

Onion and tomato, KUSHI sweet and spicy, mint sauce, mango chutney)

BOMBAY BOMBS (VG) £6.00

Potato and chick pea filling with tamarind shot and avocado and lime shots

SMALL PLATES

Treat yourself to plates of joy! Order one to start or a few to share while you decide over the mains...

ONION BHAJIS (VG) £4.50

KUSHI original recipe

ALOO BORA £5.00

Mouthwatering panko fried vegetable croquettes

CHICKEN TIKKA (D) £7.00

Chicken pieces marinated with tandoori spices

JAAL TIKKA (D) 🌶️🌶️ £7.00

Juicy chicken thigh pieces marinated with hot spices, and naga chilli

SHEEK KEBAB (D) £8.00

Tandoori minced meat fresh herbs tandoori roasted

PRAWN PURI (C) £9.00

King prawns cooked with ginger, garlic, onions with a flat bread

SAMOSAS £4.50

Pastry stuffed with:

- KUSHI - spicy chicken tikka and potatoes
- Meat – mince meat

PARATHA TACOS £9.00

Shredded beef with chilli, lime and cilantro

BAO BUNS £9.00

Pulled Butter Chicken in bao

TIKKA SUSHI (normal or fried) £11.00

Tandoori spiced chicken with avocado, pepper, cucumber and carrots

BUTTERFLIES (C) £9.00

King prawns coated in light spiced panko

TIKKA NIGIRI £9.00

Pieces of hand pressed rice with sliced tikka with kewpie, mayo and wasabi

ALLERGEN GUIDE

(VG) = Vegan (V) = Vegetarian (N) = Contains Nuts (D) = Contains Dairy (C) = Crustaceans (G) = Gluten (E) = Egg
Cross contamination will occur in the kitchen

HOUSE THALIS

Complete homemade meals served with rice, yoghurt and salad.

SHANK THALI

£21.00

Full flavoured tenderised lamb shank, cooked in a bed of spicy rice and potatoes served accompanied with house gravy and hot chilli to drape at your peril

TANDOORI MAAS new

£21.00

Beautifully based tandoori grilled fish accompanied with house gravy with rice and mango salad

LOBSTER BOIL

£39.00

Lobster tail with cajun garlic butter gravy with spicy rice

KITCHEN CURRY

£17.00

A daily special, each day our chefs cook a different dish for themselves, also known as staff curry, served with rice

HOUSE CURRIES

BUTTER CHICKEN (D)

£13.00

A smooth, medium spiced & buttery and creamy dish flavoured with fenugreek, tomato sauce & garam masala

CHICKEN SAG 🌶️

£13.00

Shredded tandoori chicken cooked with spinach

GARLIC CHILLI CHICKEN 🌶️

£13.00

Homecooked slow cooked Tender pieces of marinated chicken cooked with jalfrezi style with burnt garlic & chillies

LAMB FRY 🌶️

£13.00

A flavoursome Rogon style dish, slow cooked with cumin, ginger, charred garlic and caramelised onions in a thick mouthwatering sauce, a homemade speciality

KHALA BHUNA

£14.00

A nostalgic slow roasted 3 day old beef delicacy with various spices the more it burns the tastier it gets

KEEMA BHUNA

£14.00

Full of flavour mince meat with potatoes

JINGA FRY (C) 🌶️

£14.00

King prawns marinated in a variety of spices, panseared in their shell then cooked with very hot spices with a hint of lemon

FISH CURRY

£15.00

Mouth-watering fish curry cooked in coconut milk in mild spicy thick stew

MOSSALA PANEER

£14.00

Indian Cheese cooked with peppers, onions and chilli

PLATTERS

MEAT EATER MIXED GRILL

For two £55.00

1/2 chicken, 4 lamb chops, sheek kebabs, thigh tikka, lamb tikka, rice, bread

SEAFOOD GRILL

For two £55.00

3 types of seafood, rice & salad, samba sauce

SEAFOOD BOIL

For two £55.00

Lobster tails, king prawns, shrimps, crab, calamari, vegetables and soi fita

TANDOORI CLAY OVEN

KUSHI Mixed Grill (D)

£17.00

Combination of chicken tikka, boti kebab, sheek kebab, tandoori chicken & lamb chop served with pomegranate salad

TANDOORI CHICKEN (D)

£11.00

Half chicken marinated with fresh smoked garlic, greek-style yoghurt, blend of spices, garam masala, green chillies & coriander served with pomegranate salad

TANDOORI WINGS

£11.00

Served with pomegranate salad

TIKKA (D)

Pieces marinated in herbs and yoghurt

Chicken

£11.00

Lamb

£12.00

Fish

£15.00

SHASHLICK (D)

Marinated mixed vegetables with meat combo with spices & herbs, cooked in tandoor, served with pomegranate salad

Chicken | juicy pieces of thigh chicken

£12.00

Lamb

£13.00

King Prawn

£14.00

LAMB CHOPS (D)

£16.00

Lamb chops marinated in raw papaya, chillies, ginger, garlic, vinegar, with pomegranate salad

JINGA TANDOORI (C)

£16.00

Large king prawns spiced, greek-style yoghurt then cooked in tandoori oven served with pomegranate salad

TANDOORI SUBZI (VG)

£11.00

Skewered broccoli, mushroom, capsicum and aubergine served with pomegranate salad

HOW SPICY?

🌶️/Bhuna 🌶️/Jalfrezi 🌶️/Madras 🌶️/Naga/Vindaloo

ALLERGEN GUIDE

(VG) = Vegan (V) = Vegetarian (N) = Contains Nuts (D) = Contains Dairy (C) = Crustaceans (G) = Gluten (E) = Egg
Cross contamination will occur in the kitchen

BIRIYANIS

Slow cooked rice with a side of mix veg curry

VEGETABLE (VG)	£11.00
LAMB	£13.00
CHICKEN	£12.00
KING PRAWN (C)	£15.00

CLASSIC CURRIES

CHICKEN	£12.00
LAMB	£13.00
VEGETABLE	£11.00
KING PRAWNS	£14.00

Kurma (D)
Tikka Mossala (D)
Dhansak (VG) 🌶️
Jalfrezi (VG) 🌶️

Korai Dupiaza (VG)
Curry
Aam Mossala ★
Chilli Fusion 🌶️★

VEGETABLES

	<i>Side/Main</i>
BOMBAY ALOO (VG)	£5.50/9.50
TARKA DALL (VG)	£5.50/9.50
MUSHROOM BHAJI (VG)	£5.50/9.50
ALOO GOBI (VG)	£5.50/9.50
SAG ALOO (VG)	£5.50/9.50
SAG PANEER	£5.50/9.50
AUBERGINE BHAJI (VG)	£5.50/9.50
MIXED VEGETABLE CURRY (VG)	£5.50/9.50
SAG (VG)	£5.50/9.50

HOW SPICY?

🌶️/Bhuna 🌶️/Jalfrezi 🌶️/Madras 🌶️🌶️/Naga/Vindaloo

ALLERGEN GUIDE

(VG) = Vegan (V) = Vegetarian (N) = Contain Nuts (D) = Contains Dairy (C) = Crustaceans (G) = Gluten (E) = Egg
Cross contamination will occur in the kitchen

RICE

BOILED RICE (VG)	£3.00
PILAU RICE (VG)	£3.50
MUSHROOM RICE (VG)	£4.00
COCONUT RICE (VG)	£4.00
SPECIAL FRIED RICE (E)	£4.00
KEEMA RICE	£4.50

FRESH BREADS

PLAIN NAAN (E)	£3.00
GARLIC NAAN (E)	£3.50
CHILLI & CHEESE NAAN (E)	£3.50
CHILLI NAAN (E)	£3.50
KEEMA NAAN (E)	£4.50
PESHWARI NAAN (E)	£3.50
GARLIC & CHEESE TRUFFLE NAAN (E)	£7.00
PARATHA (E)	£3.00
CHAPATI (VG)	£3.00

FRIES

MOSSALA FRIES (VG)	£4.00
FRIES (VG)	£3.00
TRUFFLE FRIES (VG)	£7.00

SALADS & SAUCES

BANGLA SALAD (VG) <i>Finely chopped onions, tomatoes, cucumber & coriander with fresh lime with or without chillies</i>	£5.00
CUCUMBER RAITA	£4.00
POMEGRANITE RAITHA	£4.00
CURRY SAUCES	£5.50

KIDS MENU

Served with chips or rice	£9.00
Chicken Tikka (D) Sheek Kebab (D) Tandoori Wings	



Sundays AT K U S H I

INDIAN BRUNCH

Paratha, mossala egg, aloo bora, chana, halwa, pomengarate raita, sugar fried toast with chai

£14.00pp

AFTERNOON TEA

Take a journey through Asia with our take on Afternoon Tea! A beautiful selection of savory bites, sweet delights & seasonal fruits accompanied by a selection of teas, doodh cha (*milk tea*) or fika sa (*cardamon, cinnamon and bayleaf infused*)

(minimum of two people) **£25.00pp**

ALL DAY SUNDAY ROAST

Flavoursome twist on the classic British tradition, mossala chicken or lamb in a giant Yorkshire pudding with mossala roasted potato, root vegetables accompanied with gravy and popadom

£19.00pp

UNLIMITED SUNDAY THALIS

Chefs surprise platter consisting of seven - eight mouthwatering items. Unlimited servings of rice and curry mains on our Thalís

**eat as much rice and curry as you can, dine in only not to be taken away*

£17.50pp

SEAFOOD BOIL

Lobster tails, king prawns, shrimps, crab, calamari, vegetables and soi fita

For two **£55.00**





K U S H I

Afterhours

EAT | DRINK | PLAY



FRIDAYS & SATURDAYS

10:00PM TIL CLOSE

Cocktails | DJs

