

Dear Guest

Welcome to the KUSHI Dining rooms, our multi Award Winning Dining rooms in Lakeside & Gidea Park, oozing with flavours from our Award Winning Chef's pan straight to your plate.

KUSHI gives you an enticing range of dishes inspired by authentic cooking from Bangladesh where the flavours and hospitality resonate with the cultures and traditions of the sylhet whilst fusing other parts of Asia.

Our talented chefs with decade's worth of experience are always cooking up a tasty range of dishes that will keep you fuelled throughout your time with us, from our starters to our mains. Each dish is crafted by our chefs and executed by our front of house to ensure you enjoy a truly memorable dining experience at KUSHI.

We hope you all enjoy your time with us.

K U S H I

DRINKS

BEER

COBRA ½ £4.00 / PINT £6.00 KINGFISHER ½ £4.00 / PINT £6.00

CLASSIC COCKTAILS

MOJITO £8.00

Classic | Strawberry | Passion fruit
with rum, lime juice, fresh mint and soda
or tonic as the client wants it

SEX ON THE BEACH £8.00

Vodka, peach schnaps, orange juice and
cranberry

COSMOPOLITAN £8.00

Vodka, triple sec, fresh lime juice and
cranberry

PINA COLADA £8.00

Rum, malibu, coconut milk and
pineapple juice

LONG ISLAND ICED TEA £8.00

Vodka, gin, tequila, triple sec, rum, fresh
lime, and coke

MARGARITA £8.00

Tequila, triple sec and lime juice

PORN STAR MARTINI £8.00

Vanilla vodka or vanilla sweetener,
passoa liqueur and passion fruit puree

ESPRESSO MARTINI £8.00

Vanilla, vodka, kahlua, coffee, coffee
liqueur

AMARETO SOUR £8.00

Combine amaretto, lemon, egg white
and cherries with ice for a classic
amaretto sour

OLD FASHIONED £8.00

Bourbon, bitters, orange bitters, sugar
syrup

KUSHI SIGNATURE

IN LOVE WITH KUSHI £8.00

Vodka, fresh strawberry, peach and
passion fruit puree

FROZEN COCKTAILS

FROZEN MOJITO £8.00

Rum, fresh lime wedges, mint, lime juice
and simple syrup

FROZEN DAIQUIRI £8.00

Strawberry or lychee with rum and fresh
lime juice

FIZZ COCKTAILS

MIMOSA £8.00

Fresh orange and prosecco

BELLINI £8.00

Strawberry/raspberry and white peach
with prosecco

APEROL SPRITZ £8.00

Aperol, fresh orange, soda water
and prosecco

VIRGIN COCKTAILS

VIRGIN MOJITO £6.00

Classic | Strawberry | Passion fruit

LYCHEE LEMONADE £6.00

MANGO LASSI £6.00

DAQUIRI £6.00

Strawberry | Lychee

CHAMPAGNE & PROSECCO

DOM PERIGNON	£250
LAURENT PERRIER	£145
MOET & CHANDON	£75
PROSECCO	£19

SPIRIT

All spirits in 25ml (50ml + £2)
measures £5 includes mixers
(tonic/diet coke/coke/lemonade)

VODKA

ABSOLUTE
CIROC

GIN

GORDONS ORIGINAL
PINK

WHISKY

JAMESON
JACK DANIELS

RUM

HAVANA
BACARDI

BRANDY & COGNAC

COGNAC COURVOISIER
HENNESSY
REMY MARTIN

LIQUEUR

TEQUILA/TEQUILA ROSE
SAMBUCA
BAILEYS
KAHLUA
DISARONNO
TIA MARIA
CONTREAU

RED WINES

SHIRAZ	125ml/Bottle
CABERNET	£4.00/£15.00
Aus / dark berries (House)	
MERLOT	125ml/Bottle
france / Red berries	£15.00
CHIANTI	125ml/Bottle
Italy	£18.00

*Guests are able to bring a bottle of your desired wine. £5 corkage will apply.

ROSE WINES

SHIRAZ	£15.00
Aus	
MATEUS	£18.00
Portugal	

SOFT DRINKS & JUICES

SPARKLING WATER	Large bottle	£4.50
STILL WATER	Large bottle	£4.50
SPARKLING WATER		£2.75
STILL WATER		£2.75
J2O		£3.75
Orange & Passionfruit		
APPLETIZER		£3.75
COKE		£3.25
DIET COKE		£3.25
LEMONADE		£3.25
ORANGE JUICE		£3.75
PINEAPPLE JUICE		£3.75

TEAS & COFFEE

KARAK CHAI	£3.50
Milky Bangladeshi Tea	
MINT TEA	£3.50
COFFEE	£3.50
FLOATER COFFEE	£3.50
LATTE	£3.50
CAPPUCCINO	£3.50
ESPRESSO	£2.00
LIQUOR COFFEE	£5.00

MILKSHAKES

MILKSHAKES BANANA	£5.50
FERRERO ROCHER	£5.50
OREO	£5.50
STRAWBERRY	£5.50
VANILLA	£5.50
KINDER BUENO	£5.50

TO BEGIN

POPPADOMS (G) £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

STARTERS

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

KUSHI Mix (D) £8.00

Chicken tikka, lamb boti kebab, sheek kebab

CHICKEN TIKKA (D) £6.00

Diced chicken pieces marinated with tandoori spices

JAAL TIKKA £6.00

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

SHEEK KEBAB (D) £7.00

Tandoori minced meat fresh herbs tandoori roasted

CHINGRI PURI (C) £8.00

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

SAMOSAS £4.50

Pastry stuffed with:

KUSHI / spicy chicken and potatoes

MEAT / mince meat

TANDOORI GYOZA (VG) £7.00

Crispy veg gyoza with coated tandoori spices

BAO KATHI £8.00

PULLED BUTTER CHICKEN

PULLED MEAT KHATA

MIX VEG (VG)

SUSHI ROLLS £8.00

CHICKEN TIKKA / Tandoori spiced chicken with avocado, pepper, cucumber and carrots

SALMON TIKKA / Tandoori spiced salmon, avocado, pepper, cucumber and carrots

VEGAN SUSHI / Mushroom and potato, avocado, cucumber and carrots

PANEER FRIES £6.00

Indian cheese fries coated in sweet chilli

ALLERGEN GUIDE

(VG) = Vegan (V) = Vegetarian (N) = Contain Nuts (D) = Contains Dairy (C) = Crustaceans (G) = Gluten (E) = Egg

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 £10.00
 Served with pomegranate salad

TIKKA (D)
 Pieces marinated in herbs and yoghurt
CHICKEN £9.00
LAMB £11.00
CHILLI PANEER £10.00 | Chunks of indian cottage cheese

SHASHLICK (D)
 Marinated mixed vegetables with meat combo with spices & herbs, cooked in tandoor
CHICKEN £11.00 | Juicy pieces of thigh chicken served with pomegranate salad
LAMB £13.00 | Served with pomegranate salad
KING PRAWN £14.00 | Served with mango salad

LAMB CHOPS (D) £16.00
 Lamb chops marinated in raw papaya, chillies, ginger, garlic, vinegar, with mango salad

JINGA KING PRAWNS (C) £14.00
 Large king prawns spiced, greek-style yoghurt then cooked in tandoori oven served with mango salad

TANDOORI MONKFISH £14.00
 Peppers, coriander, tomatoes & spring onions with a base of Bombay mash served with mango salad

TANDOORI SUBZI (VG) £11.00
 Skewered broccoli, cauliflower, mushroom, capsicum and aubergine served with pomegranate salad

CHICKEN £11 | LAMB £12 | VEGETABLE £10

Tikka mossala	Jalfrezi (VG)
Kurma	Madras (VG)
Bhuna (VG)	Garlic Chilli Fusion (VG)
Korai Dupiaza (VG)	Vidaloo (VG)
Dhansak (VG)	Naga (VG)

Slow cooked rice with a side of mix veg curry

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

HOUSE SPECIALS

PUNJABI BUTTER CHICKEN (D)	£12.00
A smooth, medium spiced & buttery and creamy dish flavoured with fenugreek, tomato sauce & garam masala	
SYLHETI GARLIC CHILLI CHICKEN	£12.00
Homecooked slow cooked Tender pieces of marinated chicken cooked with jalfrezi style with burnt garlic & chillies	
CHICKEN SAG	£12.00
Shredded tandoori chicken cooked with spinach	
SHASHLICK (D)	£14.00
BHUNA or JALFREZI or MOSSALA	
Tandoori grilled pieces of chicken thigh mixed with tandoori roasted vegetables draped with a choice of sauce	
SLYHETI LAMB FRY	£13.00
A flavoursome Rogan 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	
LAMB SHATKORA	£12.00
Slow roasted lamb cooked in traditional home cooked citrus bhuna	
JHINGA MORRIS (D)	£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	
GOAN FISH CURRY	£14.00
mouth-watering monkfish curry cooked in coconut milk in mild spicy thick stew	

KUSHI SPECIALS

DELHI SPAG BOWL (C,D)	£17.00
King prawns in rich coconut milk, yoghurt, mixed spices and herbs with spaghetti	
SHANK THALI	£18.00
Full flavoured tenderised lamb shank, cooked in a bed of spicy rice and potatoes served with house gravy and hot chilli to drape at your peril	
GARLIC CHILLI FISH	£18.00
beautifully based tandoori grilled sea bass accompanied with house gravy with rice and mango salad	
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	

VEGETABLES

	Side/Main
BOMBAY ALOO (VG)	£5.50/£9.00
TARKA DALL (VG)	£5.50/£9.00
MUSHROOM BHAJI (VG)	£5.50/£9.00
ALOO GOBI (VG)	£5.50/£9.00
SAG ALOO (VG)	£5.50/£9.00
DALL SAG (VG)	£5.50/£9.00
SAG PANEER	£5.50/£9.00
AUBERGINE BHAJI (VG)	£5.50/£9.00
MIXED VEGETABLE CURRY (VG)	£5.50/£9.00

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RICE

BOILED RICE (VG)	£3.00
PILAU RICE (VG)	£3.50
MUSHROOM RICE (VG)	£4.00
COCONUT RICE (VG)	£4.00
EGG 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
KEEMA NAAN (E)	£4.00
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

EXTRAS

BANGLA SALAD (VG)	£3.50
<i>Finely chopped onions, tomatoes, cucumber & coriander with fresh lime with or without chillies</i>	
CUCUMBER RAITA	£3.00
POMEGRANITE RAITHA	£3.00
ANY CURRY SAUCE	£5.50

KIDS MENU

<i>Served with chips or rice</i>	£8.00
CHICKEN TIKKA	
SHEEK KEBAB	
TANDOORI WINGS	
CHICKEN TIKKA MOSSALA (D)/KURMA/BHUNA (D)	
TANDOORI SUBZI (VG)	

DESSERTS

FRESH WAFFLES	£7.50
CHOCOLATE SAUCE / CHOCOLATE BANANA	
CHOCOLATE STRAWBERRY / OREO	
FERRERO ROCHER / KINDER BUENO	
SIZZLING BROWNIE	£6.00
<i>chocolate brownie with ice cream</i>	
FRIED TOAST	£5.00
<i>Sweet fried toast drizzled with chocolate sauce with ice cream</i>	
INDIAN SWEET PLATTER	£7.00
<i>Laddu, chomchom and gulab jamon with ice cream</i>	
MIXED SORBET (VG)	£6.00
<i>Mango, lemon, strawberry</i>	
AAM BAAT	£5.00
<i>Sticky rice, mango and double cream</i>	
DESSERT BOARD	£18.00
<i>Macaroons, waffles, mango sago, indian sweets, fresh fruits, sorbets</i>	

INDIAN AFTERNOON TEA

12.00PM-3.00PM | £22.50PP

SATURDAY & SUNDAY

CHA NASTA 1

SHEEK KEBAB

SAMOSAS

BAO KATHI

SUSHI ROLLS

ASSORTED SANDWICHES

SELECTION OF INDIAN BISCUITS AND DESSERTS

Macaroons, Enda Bread, Sugar Fried Toast, Gulab Jamon, Chomchom, Mango Sago

FIKA SA OR KARAK CHAI OR MINT TEA

CHA NASTA 2

PANI PURI

VEG BAOS

SUSHI ROLLS

BOMBAY SANDWICH

SELECTION OF INDIAN BISCUITS AND DESSERTS

Sugar Fried Toast, Fresh Fruits, Mango Sago, Sorbets

FIKA SA OR MINT TEA

K U S H I