

BIRYANI & RICE

Bestseller!

Mumbai Chicken Tikka and Egg Biryani	£13.95
<small>Chicken tikka and boiled egg cooked in tikka masala and biryani rice.</small>	
Boneless slow-cooked Leg of Mutton Biryani	£14.95
<small>Tender mutton pieces cooked in yoghurt based saffron masala and biryani rice.</small>	
Masala Vegetable Biryani	£12.95
<small>Aromatic biryani masala sauce with mixed vegetable and biryani rice.</small>	
Coconut Rice	£4.00
Plain Basmati Rice	£3.25
Saffron Biryani Rice	£4.00
King Prawn Masala Biryani	£15
<small>Tandoori King Prawns in a aromatic masala sauce mixed with saffron biryani rice.</small>	
Mushroom Rice	£4.00
Special Fried Rice (Eggs & Peas)	£4.25



DESSERTS

Gulab Jamun (2 Pieces)	£4.95
<small>Soft spongy balls flavoured with cardamom and pistachio. No artificial sweeteners, 500g.</small>	
Kulfi Sticks Indian Ice Cream	£2.50
<small>Luxurious creamy Indian style ice cream - Original Mala or Pistachio.</small>	

BANQUET FOR 2 - £40

Masala chicken wing, crispy veg momo dumpling, Classic Butter Chicken, Mutton Regan Jush, Mixed Veg Bhaji, 2X Biryani Rice & Naan



BREADS

Plain Naan	£3.00
<small>Soft white flour naan bread lightly fermented with yoghurt.</small>	
Chapati	£2.25
<small>Unleavened Flatbread.</small>	
Peshwari Naan	£4.00
<small>Naan bread stuffed with a light sweet mixture pistachio, almond, coconut and cherry.</small>	
Garlic Naan	£4.00
<small>Naan bread crusted with garlic.</small>	
Cheese & Chilli Naan	£4.00



SIDES



Masala Fresh Fries	£3.50
French Fries	£3.20
Papadam	£1.20
Riatha	£3.00

DIP

Mint Chutney	£1.00
Mango Chutney	£1.00
Coconut Chutney	£1.00
Lime Pickle	£1.00
Cucumber Raita	£2.50
Single Plain Or Spicy Papadam	£1.20



INDIAN STREET FOOD

NORIS

71 Ship Street, Brighton East Sussex Bn1 1AE

01273-329405

Takeaway & Delivery Service

WE ARE USING BIODEGRADABLE PACKAGING WHERE POSSIBLE.

Allergies & Intolerances Before you order your food and drink, please speak to the Restaurant Manager to discuss any food allergies or intolerances you may have. Our products may contain allergens. There are risks of cross contamination & may affect those with severe allergies. Fish products may contain bones.

V - Vegan/Vegetarian N - Nut Products



INDIAN STREET FOOD

NORIS

Menu

JUST EAT Uber Eats deliveroo



20% DISCOUNT for Take-Away

BLENDERS

- Alphonso Mango and Nuts £4.95 **N**
Sweet Indian mango puree with yoghurt and caramelised cashew nuts.
- Sweet Lassi £3.95 **V**
Sweet yoghurt and creamy milk blended to a smoothie with a hint of garam masala.



BAR NIBBLES



- Papadam £3.95 **N** **V**
2 Plain + 1 Spicy Papadam serve with Mint & Mango Chutney
- Nibble Plater £5.95
Crisp Bread, peppercorn plan mini papadam, crispy rice, Nuts, Crispy sev, spicy pepperonise, dahi-crispy peas, Fried Chicken skew, 3 chutney for dipping

APPETISERS/SNACKS

- Vegan Onion & Radish Pakura £4.95 **V**
spicy onion & radish balls deep fried in rice & chickpeas flour
- Vegan Baby Brabjol Pakura £4.95 **V**
spicy branjol deep fried in rice & chickpeas flour
- Punjabi Samosa Chat £5.95
samosa with yoghurt & chat masala
- Vegan Veg Momo Chilli Dumpling £6.5 **V**
Laddakh region of India, fried Vegetables dumpling tossed in chilli garlic sauce
- Classic Crispy Veg Samosa (2 Pos) £4.95 **V**
pastry filled with fresh spicy vegetables
- Sweet Chilli Paneer £6.5
The Indo Chinese speciality from Delhi wit fresh paneer & pepper star fried in a tangy sauce
- Gobi Manchurian £5.95 **V**
marinated in soya sauce & black paper
- Tofu Tikka £6.5 **V**
marinated Tofu grilled in tandoor
- Masala Chicken Wing £6.5
masala marinated chicken wings grilled in tandoor oven
- King Prawn Amritsari £7.5
Desi Style tempura battered spicy prawn
- Chicken Tikka £6.5
marinated chicken in a medium spiced sauce barbecued
- Seekh kabab £6.75
spicy grilled lamb
- King Prawn Poori £8.95
spicy King prawn on puni bread

SHARING (2 Persons)

- Tandoori Mix Plater £18.95
A Medley of Tandoor & Grill Items: Chicken Wings, Seekh Kabab 2- Chicken Tikka 4- Lamb Chooop 2- Nan 1
- Veg Mix Plater £14.95
Onion Bhajee 2- Branjol Pakura 2- Veg Samosa 2- Paneer Tikka 2



SALADS

- Avocado Kale and Ginger Salad £6 **V**
A healthy mix of avocado, lettuce, roasted squash, quinoa, cherry tomato and ginger with a tamarind mint dressing.



- Choose a Protein add on £3
Chicken Tikka / Paneer Tikka.

FROM GRILL & TANDOOR

	(STARTER)	(MAIN)
Grilled Paneer & Pepper Skewers light marinated pepper cottage cheese	£15.95	£15.95
Chicken Tikka marinated chicken in a medium spiced sauce, barbecued	£6.75	£12.95
Chicken Shaslic marinated chicken with green pepper, tomato & onion	£7.95	£14.95
Tandoori Lamb Chop marinated in fresh herbs, light spices then barbecued in tandoor oven	£8.45	£15.95
Tandoori Salmon Shaslic marinated Salmon with green paper, tomato & onion	£8.45	£15.95

Can't see your usual favourite dish on our menu? - we can still do your Curry house favourites - Madras, Dhansak Or Karahi -

Just Ask, and we can probably do it.

KIDS SPECIAL

- Kids Chicken Kurma + Rice £6.95
- Kids Veg Mild Curry + Rice £5.95
- Kids Chicken Nuggets + Chips £6.95

OUR SIGNATURE DISHES

(Serve with Rice or Nan)

- Keralan Fish Curry £14.95
Light coconut and tomato Sea Bream fish curry with curry leaf and ginger.
- Achari King Prawn Masala £16.95
Shell-off King prawns cooked in pickle flavoured onion tomato masala.
- Palak Gosht £15.95
The ever-classic spinach and slow-cooked mutton, also known as saag gosht. (Saag chicken option available).
- Kashmiri Mutton RoganJosh £15.95
Slow cooked mutton leg pieces in yoghurt and tomato sauce from Kashmir valley. Also available in Chicken.
- Keema Murgh £15.95
Chicken Tikka cooked with mince meat
- Classic Butter Chicken - **Bestseller!** £15.95 **N**
The ever favourite Murgh Makhani - chicken tikka in a buttery tomato sauce.
- Chicken Jalfrezi £15.95
Chicken tikka, sweet peppers and onion cooked in a thick makhani sauce.
- Punjabi Chicken Tikka Masala (Spicy) £14.95 **N**
A must-have Indo-Brit tikka masala with tandoori chicken pieces.



VEGGIE SIDE DISHES ALL £5.50

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| - Mixed Vegetable Curry £5.50 | - Chana Masala (Chick Pea) £5.50 |
| - Mixed Vegetable Bhaji £5.50 | - Soag Aloo (Spinach & Potato) £5.50 |
| - Bhindi Bhaji (Okra) £5.50 | - Aloo Gobi (Potato & Cauliflower) £5.50 |
| - Cauliflower Bhaji £5.50 | - Soag Paneer (Spinach & Cheese) £5.50 |
| - Mushroom Bhaji £5.50 | - Matar Paneer (Peas & Cheese) £5.50 |
| - Tarka Dall £5.50 | |
| - Super Green (Beans, Broccoli Peas) £5.50 | |

- Old Favourite, Karahi Chicken £15.95
A traditional recipe of chicken cooked in Karahi - a wok like pan made with cast iron. Also available in slow cooked mutton.

- Jaipur Chilli Mutton £15.95
Dry red chilli, peppers & black pepper

- Paneer Makhani £14.95 **N**
Tandoori grilled Paneer Tikka cooked in a buttery tomato sauce.

- Naga Chicken or Lamb £14.95
Fairly hot sauce with naga pickle

- Paneer and Vegetable Jhalfrezi £14.95
Paneer tikka slices, sweet peppers and onion cooked in a thick makhani sauce.

- Hariyali Chicken Masala (Mild) £14.95
Medium spice sauce made from coriander, mint & greenchilis

- Spicy Staff Curry (Mutton or Chicken) £14.95
Spicy medium hot with ground masala

- Mushroom & Brinjal Masala £14.95
Sautéed button mushrooms and courgettes in light spiced onion tomato.

- Tofu, Green Beans & Peas Masala (Mild) £14.95
Tofu tikka, beans & peas cooked milk sauce with coco milk

OLD FAVOURITES

(Rice or Nan if Required is Extra)

- Coconut Tikka Masala £11.95
The Nation's favourite Chicken / Lamb pieces cooked in a creamy aromatic coconut sauce. Mild Contains: Nuts.

- Tandoori King Prawn Masala £14.95
Succulent King Prawns, marinated and grilled, then cooked in a Mild, Thick and Creamy Sauce.

- Pasanda £11.95 **N**
Chicken Tikka cooked with cashews, sultanas, coconut and butter in a mild, creamy sauce. Mild Contains: Nuts.

- Coconut Korma £10.95
Chicken / Lamb pieces cooked in a very sweet creamy coconut sauce.

- Garlic Chilli Chicken £10.95
Marinated Chicken cubes cooked with fresh garlic and green chillies. Hot.

- Dhansak £10.95
Chicken pieces, stir-fried in a yellow dal sauce sweet sour & hot

- Balti Hasina £10.95
Succulent Chicken pieces, stir-fried in a special set of balti spices with onion, green peppers and mustard oil.

