

Rimjhim

WORLD CLASS CONTEMPORARY INDIAN CUISINE



A LA CARTE MENU

Go slim by choosing healthy option!!!!

To begin with ...

Mixed Grilled Platter 🍴 FOR TWO	£8.95
A mouth watering combination of tandoori grilled king prawn, murg banzara seekh kebab and salmon tikka	
Mixed Vegetable Platter (v) FOR TWO	£7.95
The finest selection of world famous onion bhaji, home made vegetable samosa sweet potato cake and vegetable spring rolls	
Sea Food Platter FOR TWO	£9.95
Charcoal grilled salmon, ajwaini king prawns, chilli fried squids and fish amritsari	
Tandoori King Prawns 🍴	£5.95
Charcoal grilled king prawns marinated with yoghurt and coastal spices with crust fennel and coriander	
Tandoori Salmon	£5.95
Grilled Scottish salmon marinated in honey, dill & mustard	
Spicy King Scallops 🍴	£6.95
Pan sheared scallops	
Chilli Fried Squid	£5.95
Rings of squids fried in cumin, yogurt and mustard	
Goan Style Beef	£5.95
A goan speciality tender pieces of beef marinated in melange of yoghurt and fresh mint	
Murg Banzara (n)	£4.95
Charcoal grilled chicken pieces of marinated with fresh green chillies yoghurt and hint of dry mango	
Tandoori Chicken ON THE BONE	£5.50
North indian street delicacy	
Lamb Chops 🍴	£5.95
Tender pieces of lamb chops marinated overnight with ginger and garlic, dry mint and vinegar	
Lamb Seekh Kebab 🍴	£5.95
Mince lamb charcoal grilled on skewers	
Chilli Paneer (v) 🍴	£4.95
Home made cottage cheese lightly marinated and pan fried	
Kathi Kebab Chaurangi CHICKEN, PRAWN OR LAMB	£5.95
Shredded lamb saute with onion, green and red pepper rolled in thin tandoori roti. Famous calcutta street eatry	
Onion Bhaji (v)	£4.95
Crispy deep fried nuggets of spinach, potato, onion & crushed coriander seeds with curried yoghurt	
Garlic Mushroom (v)	£4.95
Quarter pieces of mushrooms sauteed with butter, garlic and ginger	

Chef Recommends

Rimjhim Chicken 🍴	£13.95
Leg and breast part of the chicken on the bone cooked with medium spiced chef special masala, served with saffron rice	
Dum Ki Nali	£13.95
Succulent lamb shank cooked overnight in various pots with whole spices and aniseed. The dish is originated in old delhi in eighteenth century	
Chicken Chettinad 🍴	£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	
Chicken Khurchan 🍴	£10.95
Slivers of charcoal grilled chicken sauteed with green, red bell peppers, onion and tomato sauce garnished with coriander	
Ginger Chicken	£10.95
Cubes of chicken cooked with fresh ginger, coriander and touch of chef special spices	
Chicken Lababdar	£10.95
Tender pieces of chicken cooked in tomato gravy with fresh coriander and garlic. Chef recommends lachha paratha	
Shahjahani 🍴 CHICKEN OR LAMB	£10.95
Chicken or lamb marinated in a rich spicy sauce with garlic and hints of citrus	

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

Keema Matar 🌶️	£10.95
Mince lamb cooked with green peas and house special spices	
Dalcha Gosht 🌶️	£10.95
Tender pieces of lamb cooked with yellow lentil with rajasthani special spices	
Lamb Tawa Masala 🌶️	£10.95
Tender morsels of lamb cooked with ginger, garlic, fresh green chillies and coriander	
Punjabi Butter Chicken 🌶️	£10.95
A famous punjabi street eatry, chicken pieces cooked in rich tomato gravy and fenugreek and aromatic spices	
Madhu Murgh (n)	£10.95
Breast pieces of chicken cooked with honey, coconut based sauce with a hint of mild spices finished with a touch of cream	
Lamb Kolhapuri 🌶️	£10.95
Chef's special recipe famous for its special taste	
Naga Mirch Chicken Masala 🌶️🌶️🌶️	£10.95
Chicken cooked with onion, lemon juice, ginger, pepper, tomatoes crust chillies and naga chillies. Very very hot	
Kerala Duck	£11.95
Charcoal grilled duck cooked with coconut milk, mustard seed and chef special spices	
Narial Duck	£11.95
Glazed gressingham duck breast in coconut, cream and cinnamon medium spiced is the perfect combination	
Peppery Duck	£11.95
Pot roasted duck breast marinated with salt, lemon juice turmeric and ground peppers sauce, served with pilau rice	

From The Ocean

Patrani Machhi	£10.95
Sea bass fillet marinated with coconut, coriander, green chillies and juice, wrapped in banana leaf and steamed	
Seabass Moiley	£11.95
Pan fried sea bass fillet simmered in chef special sauce served with lemon rice	
Malabari Monk Fish Curry	£11.95
Monk fish cooked in coconut base malabari sauce	
Haldi Chilli Sea Bass	£11.95
Pan fried sea bass with ginger, garlic, tamrind and chillies served on sizzler	
King Prawns Delight	£13.95
Grilled king prawns cooked in almond base saffron flavoured sauce serve with pilau rice	
King Prawn Coconut Curry	£13.95
South Indian style king prawns cooked with coconut milk, ginger garlic, mustard seeds and curry leaf	

From The Tandoor

Tandoori King Prawns	£13.95
King prawns marinated in yoghurt and spices grilled in tandoor	
Tandoori Salmon	£10.95
Charcoal grilled honey and dill flavoured salmon	
Tandoori Mix Grill	£11.95
Combination of chicken, lamb tikka with seekh kebab and king prawn, served with garlic naan	
Tandoor Chicken	£9.95
A famous indian eatry marinated charcoal grilled chicken on the bone	
Lamb/Chicken/Paneer Shaslik 🌶️	£9.95
Grilled with diced onion and peppers on skewers	

KEY TO SYMBOLS

🌶️	=	Medium hot
🌶️🌶️	=	Hot
🌶️🌶️🌶️	=	Very hot
g	=	Contains gluten
n	=	Contains nuts
v	=	Vegetarian

Indian Traditional Curries

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

Biryani

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

King Prawn Biryani 🌶️ Succulent King Prawns cooked with basmati rice	£12.95
Lamb Biryani 🌶️ Succulent Lamb cooked with basmati rice.	£11.95
Chicken Biryani 🌶️ Chicken cooked with basmati rice.	£10.95
Chicken Hyderabad Biryani <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	
Tamil Biryani 🌶️🌶️ Speciality of tamilnadu very popular in south India, cooked with basmati rice flavoured with star aniseed, roasted whole spices	£10.95
Mixed Vegetable Biryani (v) 🌶️ Flavourful mix of vegetables cooked with basmati rice	£9.95

The Nature's Delight

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

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

Paneer Makhani	£3.95	£7.95
Home made cottage cheese cooked with tomato, fenugreek, ginger and coriander in butter sauce		
Bombay Aloo	£3.95	£7.95
A homely way of potato delicacy with indian spices		
Garlic Spinach	£3.95	£7.95
Fresh spinach tossed with garlic and hint of spices		
Channa Masala	£3.95	£7.95
Chick peas curry with domestic spices		
Aloo Gobhi	£3.95	£7.95
Evergreen combination of potatoes and cauliflower		
Tadka Daal	£3.95	£7.95
Yellow lentil cooked with indian spices and finished with coriander		
Okra Bhaji	£3.95	£7.95
Lady fingers tossed with spics and herbs		
Mushroom Bhaji	£3.95	£7.95
Mushrooms tossed with spics and herbs		
Saag Aloo	£3.95	£7.95
A traditional combination of potatoes and spinach cooked together with hint of spices		

Rice Dishes

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

Breads

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

Sundries

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



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

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To see our menus
get directions to our restaurants or
reserve online, please visit our website

www.rimjhim.co.uk