

## SMALL PLATES

### CHILLI PAKORA 🌶️

Marinated chicken, battered with chickpeas flour.  
6.25

### KOYLA TEMPURA KING PRAWNS 🌶️

Battered king prawns pan fried with garlic, peppers, cherry tomatoes, sweet chilli and coriander.  
\*Contains crustaceans 8.95

### RACK OF LAMB

Marinated rack of lamb, cooked in a tandoori oven, served with a fresh mint & yoghurt chutney.

\*Contains dairy 9.50

### FISH MANCHURIAN 🌶️

Marinated white fish cooked in special Nepali spices, cumin, cinnamon powder, ginger and fresh herbs with a touch of yoghurt.

\*Contains gluten 7.95

### HOUSE SPECIAL CRAB CAKE

Crab meat mixed with crusted potatoes, toasted cumin, fennel & coram seeds, fresh herbs served with tartar chutney.

\*Contains shellfish 7.50

### KOYLA SAMOSA VEGAN

Potato & sweet peas pastry with coriander seeds, roasted cumin & ginger.

\*Contains gluten and mustard 5.75

### POTATO & ONION BHAJI VEGAN

Fritters of blended potato, onions and Nepali spices.  
5.50

# KOYLA

*by Shanker Pandey*



Award-Winning Chef, **Shanker Pandey** strives to explore progressive ideas in Nepali and Indian cuisines while maintaining traditional integrity.

After 20+ years in the Kitchen, this take-away menu serves as only a small glimpse of his efforts to reinterpret traditional methods and ingredients to produce some of the finest dishes.

**Book a table at [KoylaKent.co.uk](https://www.koylakent.co.uk) for the full experience!**

# KOYLA

*by Shanker Pandey*

FINE NEPALESE CUISINE

DELIVERY & COLLECTION  
MENU ONLY



**KoylaKent**  
**.co.uk**

**01233 557557**

The Court Yard, Mersham-le-Hatch Village,  
Hythe Road, Ashford TN25 6NH

**IF YOU HAVE FOOD ALLERGIES OF ANY KIND, PLEASE INFORM US WHEN PLACING YOUR ORDER!**



## GRILLS

### CHICKEN THIGH TIKKA

Marinated with yoghurt, nepalese and indian spices.  
\*Contains dairy **11.50**

### PORK SEKUWA

Juicy thick cuts of pork belly in authentic Nepali marinade; charred over the grill.  
\*Contains sesame **11.95**

### HAANSH SEKUWA

Luscious peices of duck marinated in authentic nepalese herbs; charred over the grill.  
\*Contains dairy **12.95**

### PANEER SASLICK V

Marinated and cooked in the clay oven with peppers, onions and tomatoes.  
\*Contains dairy **10.95**

## CLASSICS

\*Contains dairy

TIKKA MASALA

BHUNA

ROGAN 

KORMA

MADRAS  

VEG  
9.50

CHICKEN  
10.95

LAMB  
12.50

KING PRAWNS  
13.75

## CHEF'S

### THE TRUE BIRYANI

Tender piece of marinated chicken (on the bone); layered with rice and steamed together to perfection!

\*Contains dairy and gluten  
**13.95**

### BUTTER CHICKEN

The indian wedding classic; 48-hour marinade of yogurt & spices, charred in the tandoor then finished in a creamy tomato curry flavored with fenugreek. \*Contains dairy and cashews

**12.50**

### KOYLA STIR-FRY VEGAN

Stir-fried Broccoli, zucchini, carrots and mushrooms with a hint of himalayan herbs.

**10.95**

### GOOD OL' SAAG (GO VEGAN?)

Baby Spinach sautéed with tomato, onion and 'garam Masala'. Go basic or with either Chicken (+2), Potatoes or Paneer.

**9.50**

### PRAWN MALABAR

King Prawns cooked with onions, ginger, garlic, curry leaf, mustard, coconut milk, chilli, tomatoes and fresh herbs. \*Contains mustard and coconut

**13.95**

### MACCHA MODI KHOLA

Marinated white fish cooked with special Nepalese spices, ginger, fresh herbs and a touch of yoghurt. \*Contains dairy

**12.50**

### POTATO CHANNA MASALA VEGAN

Garbanzo beans, tomato, potatoes & onion - stewed in warm spices & aromatics - topped with pickled onion.

**9.50**

### HARIYALI

Lamb cooked with fresh mint, spring onions and Nepalese spices. \*Contains dairy

**12.95**

### GURKHALI

Lamb marinated with Nepalese herbs and spices, cooked with a touch of yoghurt and green chillies. \*Contains dairy

**12.95**

### CHILLI MASALA V

Paneer cooked in a spiced creamy masala sauce, with a touch of fresh green chilli and spring onions. \*Contains dairy

**11.50**

### HOMESTYLE 'SABZEE' VEGAN

Market vegetables cooked with homemade spice mixes & masalas - ask your server

**8.50**

### BRINJAL ALOO KERAU VEGAN

Baby aubergine, green beans and potatoes cooked with Nepalese spices.

**10.25**

## CONDIMENTS, FRESH BREADS & SIDES

### TARKA DAAL VEGAN

Garlicky red lentils; channa daal cooked with garlic and mild spices. **5.75**

### BOMBAY POTATOES VEGAN

Lightly spiced potatoes baked and cooked with herbs. **5.75**

### BRINJAL BHAJI VEGAN

Sautéed aubergine cooked with nepalese herbs spices and spring onions. **6.50**

### BASMATI RICE

**2.95**

### PILAU RICE

Saffron flavoured basmati rice. \*Contains dairy **3.25**

### MUSHROOM OR EGG FRIED RICE

Fried rice with mushroom or egg. \*Contains dairy **4.25**

### PLAIN NAAN

\*Contains dairy and gluten **2.95**

### PESHAWARI NAAN

\*Contains dairy, coconut and gluten **3.95**

### GARLIC NAAN

\*Contains dairy and gluten **3.95**

### ROTI

\*Contains dairy and gluten **2.50**

### TIMURI CHIPS

Chips with nepali schezwan pepper and garlic dust. **2.95**

### POPADUM

Plain or Spicy? **0.90**

### POPADUM CONDIMENTS

Pineapple Chutney, Mango Chutney or Mint Sauce.  
\*Contains dairy and mustard **0.60**

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