



RED CHILLY @The MILLER

AUTHENTIC STREET FOOD

STARTERS

- FIRST CLASS LAMB CHOPS** £8.95
In India the phrase First-class is used to describe anything that is excellent, and these tender lamb chops are definitely that! marinated overnight with ginger garlic and Mixed Indian spices..
- TANDOORI SALMON** £9.50
One of our personal faves, this one salmon perfectly cooked in clay oven with a light And fresh blend of RED CHILLY spices.
- CHAR-GRILL KING PRAWNS** £9.95
Each one charred slightly at the edges succulent and simple nothing to bamboozle.
- DRUMS OF HEAVEN (6 PIECES)** £7.95
Chicken lollipop is a popular indo-chinese appetizer where a frenched chicken winglet is marinated then fried and tossed with hot garlic sauce.
- PEPPER CHICKEN IN HOT GARLIC SAUCE** £7.95
Cubes of chicken lightly battered fried, tossed with diced onion and mix pepper with garlic chilly sauce.
- AMRITSARI FISH** £8.95
Chunky white fish marinated in lime, ginger and garlic coated in a spiced gram flour, dusty with masala seasoning
- GOL GAPPA** £7.50
Semolina pockets served with a potato and chickpea mash, accompanied by tamarind and aromatic water.
- CHARGRILLED CHICKEN WINGS** £7.95
Chicken wings marinated in fresh ginger, garlic, lime juice, herbs, and spices.
- CHICKEN TIKKA** £7.95
Chicken marinated in specially hand-ground spices and cooked in a tandoor oven.
- PUNJABI SAMOSA** £5.95
Crunchy Punjabi-style shortcrust pastry with a warmly spiced pea and potato filling.
- ONION BHAJI** £5.95
Delicately spiced, crispy, and crunchy fried onion fritters.
- CHARGRILLED PANEER SHASHLIK** £7.50
A soft and flavorful cheese, marinated with pickling spices and yogurt, then gently charred with peppers and onions.
- CHICKEN DUMPLINGS IN HOT GARLIC SAUCE** £7.95
Traditional Indian dumplings filled with chicken and cooked with mixed peppers and onions in a hot garlic sauce.

BIRYANI

- LAMB GOSHT BIRYANI** £13.99
Tender lamb cooked with basmati rice to perfection, topped with a boiled egg.
- BOMBAY CHICKEN BIRYANI** £13.99
Chicken marinated overnight and delicately infused with aromatic basmati rice, topped with an egg.
- AWADHI JACKFRUIT BIRYANI** £13.99
Jackfruit and fragrant rice, potted, sealed, and cooked the traditional way.

CHAAT STREET

- PUNJABI SAMOSA CHAAT** £7.99
Vegetable samosa topped with curried chickpeas, red onion, tamrind sauce, mint sauce dressing topped with pomegranate. (vegan option available).
- CHANA CHAAT** £7.99
Curried chickpeas topped with red onion, tamrind sauce, mint sauce dressing topped with Pomegranate. (vegan option available).

SIDES

All breads are made by hand and baked to order

- PLAIN NAAN** £3.95
Freshly baked in the tandoor
- GARLIC NAAN** £4.25
With minced garlic and coriander sprinkle
- CHEESE NAAN** £4.50
Cheddar is melted inside
- KEEMA NAAN** £4.50
Lamb mince with Indian spices stuffed in a naan bread cooked in clay oven
- TANDOORI ROTI** £3.95
Whole wheat bread, delicately charred from the tandoor.
- STEAMED BASMATI RICE** £3.95
It means the fragrant one.
- SEASONED CHIPS** £4.50
Skin on fries in our homemade masala seasoning
- CHEESY SEASONED CHIPS** £4.99
Skin on fries with masala seasoning on top cheddar cheese.
- POPPADUM** £3.95
Poppadums coated in our homemade masala seasoning
- MINT YOGURT** £0.95
Home made mint and yoghurt dip.
- MANGO CHUTNEY** £0.95
Homemade spiced mango chutney.
- YOGURT DIP RAITA** £4.95
Delicate minty yoghurt, cool as a cucumber
- KACHUMBER SALAD** £4.95
A messy to-do of cucumber ,onion and tomato. A little lime lifts the whole affairs.

FUSION BURGERS

- CLASSIC BEEF BURGER** £8.99 £12.00
8oz. secret spice rubbed beef patty loaded with cheddar, char grilled and served with onions jam
with Masala Fries
- CHILLI CHEESE BURGER** £8.99 £12.00
8oz Beef Patty with cheddar cheese, bacon, caramelized onions, naga mayonnaise and tomato relish.
- SPICY CHICKEN BURGER** £8.99 £12.00
If a chicken burger could be for party, then this is the one. marinated in jalapenos, cilantro
- BOMBAY CHICKEN BURGER** £8.99 £12.00
Chicken breast marinated in yoghurt, cheese, coriander and spices.

TRADITIONAL CURRY PLATES

- KERALAN KING PRAWN** £15.50
Tender king prawns infused with hand-ground South Indian spices and fresh curry leaves, gently simmered in coconut milk. This curry is as exquisitely dreamy as the backwaters of God's own country.
- SOUTH INDIAN SALMON CURRY** £14.95
A rich curry made with salmon pieces in a coconut sauce, flavored with Goan chillies and tamarind. Reminiscent of palm trees on Goan shores.
- COLOMBO FISH CURRY** £14.95
Sea bass fillets marinated in hand-ground Sri Lankan spices, cooked in a coconut-based sauce.
- MUTTON CURRY** £13.50
Seasoned mutton, cooked just like they do it in the back streets of Delhi—full of soul, heart, and deep flavor.
- SAAG GOSHT** £13.50
Also known as palak gosht, succulent and tender pieces of lamb are cooked with vibrant spinach and garlic, packing in lots of flavor along with a healthy dose of greens.
- RAILWAY LAMB** £13.50
A traditional recipe once served in the first-class railway cabins of India. Lamb is slow-cooked with potatoes, garlic, whole red chillies, and curry leaves, resulting in a spicy, rich curry.
- RAHRA GOSHT** £13.99
A North Indian traditional recipe where lamb meat is slow-cooked with minced lamb, creating a mouthwatering curry full of flavor.
- MINT NALI NIHARI** £15.50
Lamb shank slow-cooked in a tomato, onion, ginger, and garlic sauce, with a hint of chili.
- CHICKEN KORMA** £12.50
Our mild and creamy version of chicken korma is always a favorite.
- PUNJABI BUTTER CHICKEN** £12.50
The ultimate comfort curry—chicken tikka pieces in an earthy, flavorful, and creamy tomato-based sauce.
- GARLIC PEPPER CHICKEN** £12.50
Chicken cooked in an Indo-Chinese style sauce with onions and mixed peppers.
- CHENNAI CHICKEN** £12.99
Chicken tikka pieces cooked in a coconut and hand-blended South Indian spiced sauce, enhanced with the aromatic flavor of curry leaves.
- LAHORI KADAI CHICKEN** £12.99
Chicken tikka pieces cooked in an onion and tomato-based curry. Inspired by a famous Pakistani dish.
- CHICKEN BHUNA** £12.99
A robust dish featuring chicken cooked in a rich onion and tomato-based gravy.
- KADAI PANEER (VEG)** £9.99
Soft paneer cottage cheese cubes simmered in a tangy yogurt-based gravy, flavored with aromatic spices.
- ALOO MUTTER (VEG)** £9.99
Tender potatoes and green peas cooked in a spiced tomato gravy, rich in flavor.
- VEG JALFREZI (VEG)** £9.99
Mixed vegetables cooked in a tangy sauce with onions and peppers.
- PANEER MAKHANI (VEG)** £9.99
Cottage cheese cooked in a tomato based sauce
- METHI ALOO (VEG)** £9.99
Seasoned potatoes cooked with fresh fenugreek leaves
- ALOO MUTTER (VEG)** £9.99
Seasoned potatoes coked with peas in a tomato based sauce

FUSION WRAPS

Fillet Breads are made with delicate chapati bake and filled to order from midday until late at night. Best eaten with hands.

- PANEER ROTI WRAP** £8.95
Grilled paneer tucked inside a crisped roll with onion pepper and green leaves mint chutney on side.
- TANDOORI CHICKEN WRAP** £8.95
Grilled chicken tucked inside a crisped roll with onion peppers and green leaves. Mint chutney on side.
- PERSIAN KEEMA PAU** £10.95
A classic of Irani cafes; spiced minced lamb and peas with toasted buttered bun
- CHOLE PURI** £10.95
Chickpeas sing with high spice and surprise black tea with puffed puris. much drama But absolutely harmony.
- CUMBERLAND NAANWICH** £8.95
Our traditional naan bread folded over and filled with farmhouse sausage, mango chutney
- BACON NAAN BENEDIC** £8.95
Our traditional naan bread folded over and filled with farmhouse bacon, mango chutney, mint yogurt & poached egg

KIDS MEAL

- CHICKEN / PANEER KORMA WITH RICE OR CHIPS** £8.99
- CHICKEN NUGGETS WITH CHIPS** £5.99
- GOJON WITH CHIPS** £5.99

DESSERTS

- CLASSIC ICE CREAM** £4.95
Vanilla, Strawberry and Chocolate
- INDIAN ICE CREAM** £4.95
- MANGO, PISTACHIO** £4.95
- INDIAN MIXED DOUGHNUTS** £4.95
Served warm with Ice Cream

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FOOD ALLERGIES & INTOLERANCES

Some of our dishes contain CELERY, CEREALS CONTAINING GLUTEN, CRUSTACEANS, EGG, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUT, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE which some people may have a reaction to. Please inform our staff before ordering if you suffer from any food allergies. We will do our best to advise you. Although we are very careful preparing the food, there is still risk of cross-contamination.