

Kuti's
SOUTHAMPTON

DINING MENU

KUTI'S PROMISE

The success of my restaurant is down to the quality of our food. We only use the best fresh ingredients. Our chicken is fresh, never frozen and Lamb is the best Salt Marsh Lamb I could find from Wales. Every dish is cooked to order and the difference is in the taste.

For nearly 40 years Mr Kuti Miah and his dedicated team have endeavored to bring you the highest quality ingredients from all over the United Kingdom.

Changes in our world and enhancements to taste have significantly changed, but at Kuti's you will find that we only select the best ingredients that naturally add flavour to our dishes across all our menu to the highest quality and standards.

The difference is in the taste, from the distinctly flavoured Lamb that we select only from the best farms in Wales where Salt Marsh brings a delightful taste, to our quality English Free Range Chicken - no expense is spared to create a vibrant and quality dining experience.

We now bring you a new range of Indian Cuisine that is unrivalled and tasty including a fresh range of new dishes including tasty vegetarian and vegan dishes for you.

"I came to Southampton in 1980 for four weeks, but I liked it so much I stayed a little bit longer. In 1986 I opened my first Kuti's restaurant on London Road in Southampton which really took off. In 1994 the restaurant moved to larger premises in Oxford Street and we won national awards for best Indian restaurant many times.

In 2018 we decided to move again to the Royal Pier, a building in Southampton that I've always loved and dreamt of restoring to its past glory. In many ways this restaurant is my gift to the people of Southampton who have always welcomed me, a place that I love and have made my home.

Recently we won Best Indian Restaurant in The UK at a competition held at Parliament 'The Tiffin Cup'. I don't believe you can find better tasting Indian Food in Southampton, and as this award shows maybe even in the UK"

**To our Kuti's Family
Thank you
*Mr Kuti Miah***

AWARDS

Cobra Good Curry Guide – Certificate of Excellence

2018 Best New Restaurant - Asian Curry Awards 2018

Best Restaurant - Indian Chef of The Year Awards 2019

Tiffin Cup Winner - Palace of Westminster

STARTERS

Popadoms vg gf Served with condiments. Perfect to have while your food is being cooked.	£1.00
Kuti's Special n s gf Tandoori lamb chops, garlic fried prawns, onion bhaji and moongphali chicken tikka.	£13.95
Onion Bhaji v gf Tangy batter fried onion fritters.	£4.95
Veg Samosa vg Potatoes, green peas cooked with tangy spices in a crispy pastry casing.	£5.95
Garlic Fried Prawns s Prawn tempura with minced garlic and peppercorn. Served with a hot garlic sauce.	£10.95
Lahori Fish Pakora gf s Tilapia fish fillet battered in gram flour and served spicy with fresh salad.	£8.95
Chilli Paneer vg gf Indian cottage cheese sautéed with bell pepper, onion and chili sauce.	£5.95
Adraki Lamb Chops gf Chargrilled lamb chops with ginger, yoghurt, cinnamon, and garam masala.	£14.95
Aloo Tikki Chat vg gf Spicy potato cake served on a bed of chick peas, topped fresh tamarind sauce.	£6.95
Chicken Chat vg gf Boneless chicken served on a bed of chick peas and spicy potato cake, tamarind sauce.	£7.95
Chatpatia gf With chickpeas in onion and tomato, this Indian street-style dish features a dry tamarind sauce.	£5.95
Palak Pakori Chat v gf Baby spinach in a spiced gram flour batter with yogurt and tamarind chutney.	£6.95

KUTI'S TANDOOR SPECIALITIES

Specials

Tandoori Mixed Grill gf s n (Ideal to share) Main **£19.95**
Chicken Tikka, Tandoori Chicken, Chicken Malai Tikka, Seekh Kebab, Prawns grilled.

Chicken


Chicken Tikka gf Starter **£7.95** Main **£14.95**
Chargrilled British Chicken breast with ginger, garlic, garam masala.

Moongphali Chicken Tikka gf n Starter **£7.95** Main **£14.95**
Chargrilled British Chicken: Peanut, yogurt, tamarind, garam masala marinade.

Chicken Sashlik gf Starter **£7.95** Main **£14.95**
Chargrilled marinated Chicken cubes roasted with onions, peppers and tomato.

Tandoori Chicken gf Main **£15.95**
Tandoor grilled British Spring Chicken flavoured with garam masala, chilli, cumin and coriander.

Lamb

Adraki Lamb Chops gf  Starter **£14.95** Main **£23.95**
Chargrilled lamb chops marinated with ginger, yogurt and cinnamon.

Gilafi (Adana) Seekh Kebab gf  Starter **£8.95** Main **£14.95** Staff Recommendation
Ground lamb kebab with garam masala, ginger, green chilli and bell peppers.

Seafood

Sarsoka Jingha gf s Starter **£14.95** Main **£23.95**
Tandoor grilled king prawns cooked in mustard seeds, chilli, fresh lime. cumin.

Tandoori King Prawns gf s Starter **£14.95** Main **£23.95**
Tandoor-grilled flavoured with chili, cumin, and coriander.

Monkfish Tikka gf s Starter **£16.95** Main **£26.95**
Monkfish chunks marinated with yoghurt, chilli and toasted spices.

#CurryMeansKutis KUTI'S CLASSIC'S

Korma (Sweet) gf

Cooked in a creamy mild sauce combining almond and coconut.

Chicken **£12.95**, Lamb **£15.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Balti gf

Balti sauce has a base of garlic and onions, with turmeric and garam masala.

Chicken **£14.95**, Lamb **£17.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Madras gf hot 🌶️

Tomato based sauce, with roasted ground spices, garlic, chilli and ginger.

Chicken **£12.95**, Lamb **£15.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Jhalfrezi gf 🌶️

Cooked with green chillies, peppers, roasted onions, and lime juice, finished with fresh coriander.

Chicken **£14.95**, Lamb **£17.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Karahi gf 🌶️

Spicy curry tempered with cumin and coriander seeds, cooked with tomato and peppers.

Chicken **£14.95**, Lamb **£17.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Vindaloo gf 🌶️🌶️🌶️

Very spicy. Cooked with kashmiri chillies, potatoes, roasted onion and garam masala.

Chicken **£14.95**, Lamb **£17.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Dhansak gf 🌶️

Mild sweet and rich curry with lentils flavoured with spices including cumin and ginger.

Chicken **£14.95**, Lamb **£17.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

Bhuna gf 🌶️

Medium spiciness, cooked with onions, herbs, tomatoes and ginger.

Chicken **£13.95**, Lamb **£16.95**, Tiger Prawn **£17.95**, King Prawn **£24.95**, Vegetable **£10.95**

#CurryMeansKutis KUTI'S CLASSIC'S

Special Lamb Curry

Lamb Rogan Josh gf

Diced lamb cooked with kashmiri chillies, cinnamon, cardamom, with a hint of saffron.

Main **£17.95**

Hyderabadi Lamb Curry gf

Spicy lamb tempered with chillies, star anise asafoetida, simmered in creamy coconut sauce.

Main **£17.95**

Lamb Kalimirch gf hot

Tender lamb pieces cooked with crushed black pepper, cinnamon, cardamon.

Main **£17.95**

Sikandari Lamb Shank gf

Lamb shank infused with delicate spices, simmered in rich onion gravy.

Main **£19.95**

Palak Ghost gf

Sauteed Spinach cooked with the finest organic Lamb pieces

Main **£16.95**

Kala Ghost gf

Kuti's Recommendation

Chef's own blend of spices in a medium to hot concoction, served in a special pot.

Main **£17.95**

Special Chicken Curry

Butter Chicken (Sweet) gf n

Kuti's Recommendation

Tandoor grilled chicken tikka simmered in a satin smooth tomato based curry sauce.

Main **£14.95**

Chicken Tikka Masala (Sweet) gf n

Tandoori chicken tikka simmered in creamy tomato masala.

Main **£14.95**

Murgh Malabari gf

Spicy chicken tempered with curry leaves, mustard seeds, asafoetida in coconut sauce.

Main **£14.95**

Garlic Chilli Chicken gf hot

Chicken breast tossed with a spicy chilli sauce and finished with roasted fresh garlic.

Main **£14.95**

Chicken Bahar gf

Semi-sliced chicken breast cooked in a savory blend of capsicum, onions, and tomato sauce.

Main **£14.95**

Tamarind Chicken gf

Chicken breast in a tangy tamarind, tomato, sweet and sour sauce.

Main **£14.95**

Sweet Chilli Chicken gf

Chicken breast in a tangy tamarind, tomato, sweet and sour sauce.

Main **£14.95**

Today's Special Chicken Curry gf

Please ask your server about today's unique creation.

Main **£14.95**

Special Seafood Curry

Goan Prawn Curry gf s



Kuti's Recommendation

Tiger prawns tempered with asafoetida, simmered in cocum and chilli flavoured coconut sauce

Main **£19.95**

Tandoori King Prawn Masala (Sweet) gf n



Tandoor grilled king prawns finished in a creamy masala sauce.

Main **£24.95**

Malabar Monkfish gf s



Marinated chunks of monkfish tempered with garlic, curry leaves and a hint of tamarind.

Main **£29.95**

*All dishes medium spicy unless otherwise stated

vg = vegan v = vegetarian gf = gluten free n = contains nuts s = shellfish
🔥 = hot 🔥🔥 = extremely hot for full allergy information please ask a member of staff

VEGETABLE & VEGAN DISHES

Palak Paneer v gf

Traditional cottage cheese and spinach curry enriched with cream.

Side **£6.95** Main **£11.95**

Dal Tadka vg gf

Yellow lentils tempered with cumin, chilli, garlic and ghee.

Side **£5.95** Main **£10.95**

Karahi Paneer v

Cottage cheese cooked with onions, bell peppers, chilli and coriander.

Side **£6.95** Main **£11.95**

Bombay Aloo vg gf

Stir fried potatoes tempered with cumin, curry leaves, onions, tomato, ginger

Side **£5.95** Main **£10.95**

Vegetable Kolhapuri vg gf

Stir fried mixed seasonal vegetables finished in thick masala gravy.

Side **£5.95** Main **£10.95**

Aubergine Coconut Curry vg gf

Aubergine infused with chilli, garlic, curry leaves, finished in coconut based sauce.

Side **£5.95** Main **£10.95**

Bhindi Dopiaza vg gf

Stir fried Okra with onions, tomato, ginger and garlic.

Side **£5.95** Main **£10.95**

Lahori Chana vg gf

Chick pea based traditional curry infused with Lahori spices.

Side **£5.95** Main **£10.95**

Aloo Palak v gf

Sauteed puree spinach mixed with potato chunks, with cream.

Side **£5.95** Main **£10.95**

Jeera Aloo vg gf

Potato chunks cooked in whole cumin seeds served spicy.

Side **£5.95** Main **£10.95**

BIRYANI

Gosht Dum Biryani gf

Slow cooked lamb with aromatic basmati rice, spices, flavoured with saffron and kewra.

£18.95

King Prawn Biryani gf

King Prawns infused with aromatic spices and cooked with basmati rice.

£24.95

Mughlai Biryani gf

Chicken dum cooked with aromatic basmati rice, saffron, cardamoms and garam masala.

£16.95

Vegetable Biryani vg gf

Stir fried potatoes tempered with cumin, curry leaves, onions, tomato, ginger

£12.95

RICE & SIDES

Pulao Rice v gf Basmati rice cooked with aromatic spices.	£4.50
Mushroom Pulao vg gf Mushrooms cooked with pulao rice.	£4.95
Keema Rice gf Made with mincemeat, basmati rice, aromatic herbs, and spices.	£4.95
Steamed Rice vg gf Long grain steamed basmati rice.	£4.50
Egg Fried Rice v gf Long grain steamed basmati rice fried with egg.	£4.95
Roti vg Traditional Indian whole wheat bread baked in a clay oven.	£2.90
Naan v Traditional Indian yeast bread baked in tandoor (Plain / Butter / Garlic/ Chilli).	£2.95
Peshwari Naan v n Refined flour bread with filling of coconut, raisins and almonds, baked in tandoor.	£3.50
Cheese Naan v Light yeast bread filled with cheddar cheese, baked in the tandoor.	£3.50
Keema Naan Yeast bread with filling of spiced lamb mince, baked in tandoor	£4.50
Lachha Paratha v Whole wheat layered bread baked in a tandoor	£3.95

Chips £3.95 | Yoghurt £2.95 | Kachumber Raita £3.50

Thali Sets

Set of three curry dishes, daal, yoghurt, rice and a gulab juman dessert on a round platter

Vegetable £20.95 | Chicken £24.95 | Lamb £26.95 | Seafood £29.95

FOR WEDDING & PRIVATE EVENT
ENQUIRIES PLEASE EMAIL

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www.kutis.co.uk



"The Royal Pier is one of the most prestigious buildings in the South of England. After a multi-million pound refurbishment we're proud to be the wedding and events venue of choice in Southampton."



Kuti's

SOUTHAMPTON

We hope you enjoy our menu.
Please note we give all of your generous tips to our hard working team.