

OPENING HOURS

Open seven days a week
(Including Bank holidays)

Mon to Thursday: 5.30pm - 11.00pm

Fri & Saturday: 5.00pm - 11.00pm

Sunday: 12.00 - Till 9.30pm

FREEPHONE

0800 975 2055

01689 860 077 / 01689 851 077

145 High Street, Farnborough Village
Kent BR6 7AZ



Farnborough Village Cuisine

Indian Food with a difference





Village cuisine first opened its doors to the public in 1992. To this day, we ensure all our dishes are prepared daily using the freshest of ingredients, many of these are organic.

The management and staff welcome you to our comfortable restaurant where all our dishes are cooked to perfection from our authentic recipes, Our traditional dishes are rooted in the soil of Bengal & India.

Our executive Chef believes indian food recipe should change every season, therefore his recommended dishes will be changed every season. Our food is authentic. The Chef has choosen quality spices, as well as low cholesterol oil for all our dishes and is cooked fresh daily.

Food Allergies & Intolerances:

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, Our manager will be happy to assist you.

Additional Service:

- Available for private parties either in our restaurant or your own venue.
- Take Away collection with discount.
- Free Home Delivery to your home.
- Children menu available.
- Live Music.

Click to order & Reservations

www.villagecuisine.com

 facebook.com/villagecuisine

Use our Cary Guid to help make your choice

MEDIUM  HOT  VERY HOT   VEGETABLE 

STARTERS

SPICY PAPADOM0.90

PLAIN PAPADOM.....0.90

DIPS & CHUTNEYS0.90

Mango, Chutney, Mixed pickle, Tomato chutney
Mint sauce, Onion salad.

HALEEM (New)3.95

A Bangladeshi street food soup. (Lamb)

CRAB KA BAHAR (New)5.50

A spice crab meat with a spiced papadom.

MUSSELS MORRISA (New).....4.50

Light spiced mussels, with shell, cooked in our chef's unique recipe.

CRAB MALABARI (New)5.50

A goan style spice crab white meat served with coconut chutney.

JINGA JAFRANI (New)5.50

A jumbo king prawn cooked south Indian style.

CUISINE MIXED PLATTER10.95

Chicken tikka, Lamb tikka, Lamb chops and Tiger prawns served with special chutney.

VEGETARIAN MIXED PLATTER ...8.95

Aloo bora, Onion bhaji, Vegetable somosa and Gobi pakora, served with special chutney.

SHIMLA MIRCH4.95

Whole red or green pepper stuffed with minced Lamb / minced chicken / vegetables.

TOMATO RASHMI.4.95

Whole tomato filled with minced lamb, served with coconut chutney.

AD' KA LAMB CHOPS (New).....5.95

Lamb chop flavoured with ginger and then cooked in clay oven.

KING PRAWN BUTTERFLY5.95

Whole jumbo prawn flattened and shaped like a butterfly coated in spices and breadcrumbs, then deep-fried until golden brown.

ALOO BORA3.75

Mashed potatoes flavored with ginger then deep-fried.

TIKKA PANEER (New)..... 5.25

Cubed cottage Indian cheese cooked in the clay oven.

PUREE

Cooked in a medium spiced sauce and served with fried Indian bread

PRAWN4.25

CHICKEN TIKKA 4.25

KING PRAWN.....5.50

MIXED VEGETABLES 3.75

WORLD KEBAB SPECIAL

Cooked In The Clay Oven

SHEEK KEBAB3.50

Lean minced lamb pungently spiced with garlic, ginger, chillies coriander & a host of other spices, then skewered and grilled.

RASHMI KEBAB3.95

Lean minced lamb pungently spiced with garlic, ginger, chillies coriander & a host of other spices, then skewered and grilled.

CHICKEN TIKKA3.95

Marinated in a wonderful blend of tandoori spices and herbs.

LAMB TIKKA.....3.95

Marinated in a wonderful blend of tandoori spices and herbs.

TANDOORI SALMON5.95

Served with special chutney.

VILLAGE SPECIAL GRILL5.25

Chicken tikka, Lamb tikka and Sheek kebab.

KING PRAWN MALABARI5.95

TANDOORI CHICKEN3.95

TIKKA KING PRAWN5.95

PAKORA

Chicken or mixed vegetables coated in a mixture of gram flour, herbs and spices. Deep fried until golden brown. Served with sauce.

MIXED VEGETABLES 3.95

ONION BHAJI 3.95

CHICKEN TIKKA4.50

CHAT

Tossed in a deliciously tangy and spicy chat masala sauce, made from a mix of herbs with a touch of tamarind

CHICKEN 3.95

ALOO 3.50

CHANA3.50

CHICKEN TIKKA4.25

TIGER PRAWN4.50

SAMOSA

Triangular shaped pastry, filled with spicy minced lamb or vegetables then deep-fried

VEGETABLE 3.25

CHICKEN.....3.50

LAMB 3.50

FISH3.50

NEW TO THE CUISINE

GOSHT KATA MASALA.....8.50

Medium, succulent lamb braised golden brown, cooked in yoghurt and soya sauce.

CHICKEN JAFRANI8.75

Two breast fillets of chicken cooked with medium spices, then stuffed with minced chicken and its two layers are cooked very mild, nowabi style speciality.

CHICKEN '65 🌶️🌶️8.75

Unique Hyderabad style.

SHAGUTI CHICKEN MASALA 🌶️...8.50

Pieces of chicken well spiced in a masala sauce enriched with coconut, honey and white poppy seeds.

ACHARI GOSHT 🌶️🌶️.....8.75

Tender pieces of marinated lamb cooked in fresh yoghurt & mixed spices. Finished with a brown onion flavour.

KADHAI LAMB CHOP CURRY9.25

House special, roasted lamb chop curry. Well spiced.

GOSHT MORRISA (New)..9.50

Tender pieces of lamb cooked with very hot chilli (Naga), Served with flaming by RUM.

LAMB SHANK (New)14.95

A very special chef recipe dish
Roasted piece of lamb shank recooked in a medium spice thick sauce with potatoes. A true delight.

NOORI CHICKEN.....8.75

Very thin slice of chicken cooked with special medium spices.

TAWA CHICKEN OR LAMB8.95

Sliced chicken tikka cooked with tomato onion & pepper. Medium spiced covered with grated cheese.

KEEMA MOTOR KOFTA7.25

A minced lamb medium curry dish cooked with green chilli.

KEEMA CHILLI KOFTA7.25

Lamb balls cooked with fresh herbs chilli and garlic.

SALLI CHICKEN TIKKA (New)8.75

Medium spiced, garnished with diced potatoes.

SALLI LAMB/BEEF (New)8.75

Medium spiced, garnished with diced potatoes.

MURG ELACHI MAKHANI (New)9.95

Fillet of chicken stuffed with mince salmon fish and spinach, then cooked with very mild and thick cardamon flavour sauce.

PERI PERI TIGER PRAWN JAFRANI 🌶️🌶️ 9.95

Deep fried black tiger prawn cooked with peri peri spice with fresh onion, pepper & chilli. (Medium hot / extra hot)
(Please mention how hot you like) (New)

MURG AAMCHUR (New).....8.95

Fillet pieces of chicken cooked with raw mango pickle, very traditional and home style dishes. (Aam - Mango)

CHEF'S SIGNATURE DISHES

CHICKEN / LAMB TIKKA MASALA 8.50

A modern day classic tikka cubes cooked in a mild and creamy masala sauce.

CHICKEN / LAMB PASANDA.....8.50

Cooked in an almond and coconut cream sauce prepared with butter, pistachios, cream aromatic herbs & spices.

BUTTER CHICKEN / LAMB8.50

Tender chicken or lamb cooked in a mild sauce with butter almonds & various exotic spices.

GARLIC CHICKEN / LAMB 🌶️8.50

Tender pieces of chicken or lamb pan-fried in fresh garlic with tomatoes & garam masala

XACUTI CHICKEN / LAMB 🌶️.....8.50

A South Indian chicken or lamb curry which is highly flavoured, spiced & fairly hot, prepared using coconut, making it typically a Goan speciality dish.

BADSHAHI CHICKEN 🌶️8.50

Fillet of spring chicken roasted in medium delicate spices, re-coated in a rich thick sauce, specially prepared for this dish from various special exotic herbs & spices.

SHAHI NARIAL CHICKEN / LAMB .8.50

Tender pieces of lamb simmered in coconut milk and fresh ground coconut with specially selected spices. mild.

MURGI MASALA 🌶️8.95

Half of spring chicken cooked with mince lamb in a special recipe.

KORAI CHICKEN / LAMB 🌶️ (Lahori) .8.50

SPECIAL CHICKEN / LAMB 🌶️🌶️...8.50

Lamb cooked with onions, yoghurt, herbs and hot spices. Garnished with sliced eggs and tomatoes.

GARLIC CHILLI MASALA 🌶️🌶️.....8.50 (Madras)

Succulent pieces of lamb cooked with green chillies & garlic in a rich sauce.

HARIALI CHICKEN/LAMB MASALA 🌶️🌶️ .8.50

Boneless succulent chicken/lamb marinated in fresh ground coriander, spinach, mint and green chilli.

CHILLI CHICKEN/BEEF 🌶️🌶️8.50

KHAKRI CHICKEN / LAMB 🌶️8.50

AGNI KORAI CHICKEN / LAMB ...9.95

A medium dry dish flamed with SAMBUCA. Very popular in the cuisine!

MALAI CHICKEN / LAMB.....8.50

A mild, creamy dish made from almonds, herbs and exotic spices garnished with cherries.

JHEERA CHICKEN / LAMB8.50

Chicken or lamb tikka cooked in a thick spicy sauce made from various spices, tomatoes & cumin seeds.

ADHAR KA CHICKEN.....8.50

House speciality dish, ginger flavour.

Chili Beef 🌶️🌶️🌶️8.50

Kala Gosth/Beef 🌶️8.50

A traditional Bangladeshi homemade dishes

TRADITIONAL FAVOURITE DISHES

	Chicken/ Lamb/Prawn	Chicken/ Lamb/Tikka	Vegetable 🌱	King Prawn /Beef
MADRAS 🌶️🌶️	5.95	7.50	5.50	8.25
MEDIUM CURRY	5.95	7.50	5.50	8.25
KORMA	5.95	7.50	5.50	8.25
KASHMIRI	5.95	7.50	5.50	8.25
BHUNA	5.95	7.50	5.50	8.25
DUPIAZA	5.95	7.50	5.50	8.25
METHI 🌶️	5.95	7.50	5.50	8.25
CEYLON 🌶️🌶️	5.95	7.50	5.50	8.25
PATHIA 🌶️	5.95	7.50	5.50	8.25
SAGWALA	5.95	7.50	5.50	8.25
JALFREZI 🌶️🌶️	6.50	7.95	5.95	8.50
ROGAN	5.95	7.50	5.50	8.50
DANSAK 🌶️🌶️	6.50	7.95	5.50	8.50
VINDALOO 🌶️🌶️🌶️	5.95	7.50	5.50	8.50

TANDOORI DELICACIES

These dishes are marinated in fresh ground aromatic herbs and spices, cooked over earthen charcoal fire, served with salad and mint sauce.

CHICKEN / LAMB TIKKA6.95

TANDOORI CHICKEN Half 6.75 / Full 10.95

TANDOORI MIXED GRILL10.95

(Served with nan)

TANDOORI KING PRAWN11.50

TANDOORI SALMON10.50

TANDOORI SEABASS10.50

CHICKEN OR LAMB SHASHLIK ..7.50

FISH SHASHLIK (Salmon)10.95

KING PRAWN SHASHLIK11.95

PANEER KA SHASHLIK7.95

Grilled chunks of pickled cottage cheese lightly spiced with parcels, tomatoes and onions.

SIZZLER JULLIET 🌱.....8.95

One of the most popular tandoori dishes in Village cuisine. (Flamed with Brandy)

TANDOORI MAHI-E-GHAZNI9.95

Promflet fish marinated in fresh herbs, roasted in our clay oven, moist and pink at the centre, crisp and crunchy on the outside.

SPECIAL VEGETABLE JULLIET 🌱 ..7.95

BALTI DISHES

(Served With Nan Bread)

BALTI CHICKEN OR LAMB TIKKA .8.50

BALTI CHICKEN OR LAMB7.50

BALTI PRAWN7.50

BALTI KING PRAWN9.95

TANDOORI KING PRAWN BALTI.10.95

BALTI VEGETABLE 🌱.....6.95

PANEER BATLI 🌱 (New).....7.95

BIRIYANI DELICACIES

Finest basmati rice cooked with your choice of lamb, fish or vegetables slowly simmered in a special stock with fresh herb and spices, served with vegetable curry

HYDRABADI BIRIYANI (Chicken / Lamb) 9.95

CHICKEN BIRIYANI8.25

LAMB BIRIYANI8.95

TIKKA BIRIYANI (Chicken / Lamb)8.95

MIXED BIRIYANI8.95

PRAWN BIRIYANI8.25

KING PRAWN BIRIYANI10.95

VEGETABLE BIRIYANI 🌱.....7.25

SEAFOOD DISHES

KING PRAWN KORAI (Lahori) ... 10.25
Cubed onions, capsicum, tomatoes with herbs and spices finished with garlic and ginger. Garnished with coriander.

KING PRAWN MALABARAI ... 10.95
Jumbo size king prawns prepared with coconut, chopped coriander leaves, mustard seeds, tomatoes and onions. Finished with lemon juice.

TIGER PRAWN RANGHILA.....10.95
Stir fried tiger prawns with green peppers, ginger & special chilli & garlic sauce. Garnished with spring onions & coriander.

KING PRAWN DELIGHT10.95
King prawn from the far East, cooked with boiled mashed onions, herbs, almonds and cream, very mild, garnished with cherries.

TANDOORI KING PRAWN MASALA 10.95

POMFRET KERALA MASALA ... 10.95
Whole fish marinated in fresh herbs, roasted and then served with buttered mushrooms in a thick sauce.

SALMON MALAI.....8.95
A mild creamy dish made from almonds, herbs and exotic light spices, garnished with cherries.

SALMON MASALA.....8.95
Cooked in a thick sauce made from light exotic fish masala with herbs and tomatoes (Medium to hot).

TANDOORI KING PRAWN XACUTI ... 10.95
A south indian fairly hot curry dish

VEGETARIAN SIDE DISHES

MIXED VEGETABLE CURRY3.95

NIRAMISH VEGETABLE (Dry veg)3.95

CHANA ALOO / CHANA BHAJI ...3.95

SAG ALOO / SAG PANEER3.95

MUSHROOM BHAJI / MASALA ...3.95

SAG BHAJI / BOMBAY POTATO ...3.95

ONION /CAULIFLOWER BHAJI ...3.95

ALOO GOBI / MOTOR PANEER ...3.95

BHINDI CHURCHURI (Fried okra)3.95

TARKA DAAL / DAAL MASALA ...3.95

CHILLI SABJI / CHILLI POTATOES ...3.95

PANEER KORMA3.95

VEGETABLE SAMBER.....3.95

MIRCH MUSHROOM (New)3.95

GOBI TAK TAK (New)4.50

BRINJAL BHAJI / CURRY3.95

BUTTERED MUSHROOM (New) ..4.95

PALAK CHANA DAAL (New).....3.95

VEGETARIAN MAIN DISHES

VEGETABLE MASALA6.25

VEGETABLE PASANDA6.25

SABJI CHILLI KUFTA ...6.25

VEGETABLE XACUTI ...6.25

GARLIC SABJI ...6.25

HARIALI SABJI ...6.25

MUSHROOM MASALA.....6.25

RICE

PILAO RICE3.25

BOILED RICE2.95

MUSHROOM RICE3.50

VEGETABLE RICE3.50

EGG RICE3.50

KEEMA PEAS RICE3.50

FRUIT RICE3.50

LEMON RICE / SPECIAL RICE3.50

PRAWN RICE / PANEER RICE4.25

SUNDRIES

NAN2.50

GARLIC NAN2.95

PESHWARI NAN.....2.95

ONION NAN2.95

CHILLI NAN2.95

SAG NAN2.95

CHEESE & GARLIC NAN3.75

KULCHA NAN2.95

KEEMA NAN2.95

TANDOORI ROTI2.25

PORATA2.50

KEEMA PORATA2.95

STUFFED PORATA.....2.95

CHAPATI1.50

BUTTERED CHAPATI1.75

PURI BREAD.....1.75

RAITHA (Plain/Stuffed).....2.25

CHIPS 2.25



Set Meals

SET MEAL FOR ONE ONE

Papadom, Sheek Kebab, Chicken Methi, Vegetable Curry, Pilao rice & Nan bread.
£14.50

SET MEAL FOR TWO

Two Papadoms, Chicken tikka, Vegetable somosa, Chicken rogan, Meat dansak, Niramish vegetable, Mushroom bhaji, Pilao rice & Garlic nan.
£26.50

SET MEAL FOR FOUR

Four Papadoms, 2 Chicken tikka, 2 Shami kebab, Chicken bhuna, Meat dupiaza, Chicken tikka masala, Prawn jalfrezi, 1 Sag aloo, 1 Mushroom bhaji
Vegetable curry, 3 Pilao rice, 2 Nans.
£55.95

VEGETARIAN SET MEAL FOR TWO ✓

2 Papadoms, Aloo chat, Vegetable somosa
Vegetable masala, Vegetable rogan
Mushroom bhaji, Boiled rice, Nan or Roti.
£19.95

NON VEGETABLE THALI ✓

Consists of Sheek kebab, Chicken tikka, Lamb Pathia, Chicken Sagwala, Mushroom bhaji, Rice Nan & Raittha.
£17.50

VEGETABLE THALI

Selection of 3 Vegetable Side Dishes Of Your Choice,
Served with Tarka daal
Rice and Nan.
£11.95



**LIVE
MUSIC**

Ever two months ask for more details

SUNDAY BUFFET

Every Week Different Dishes
(Inc. King Prawn Dishes)
12.30 pm-6.00 pm
Eat as Much As Yiu Like
Only £9.95/ 7.95 Child)

Under 5's Eat Free

BANQUETING NIGHT

Every Wednesdays!
4 COURSE MEAL
Only £12.95

King Prawn / Salmon Extra 3.00