



BAR & RESTAURANT

A warm welcome to Rilys Redditch, part of the Rilys group.

We welcome you into a contemporary, relaxed and comfortable surroundings where friendly & knowledgeable staff await to tend to your every need to make your dining experience truly one to remember.

To give you the best in Indian cuisine Rilys can offer you fantastic authentic dishes.

Rilys allows you to celebrate whatever the occasion with our contemporary restaurant.

(V) Suitable for Vegetarians

## Traditional Favourites

Starters are served on a bed of fresh salad and complemented with a special sauce.

<b>TIKKA TIKKA</b> Chicken or Lamb marinated in various spices and herbs.	2.95
<b>SHEEK KEBABS</b> Lamb minced meat mixed with herbs and spices, created in the tandoori.	2.95
<b>STUFFED PEPPERS (V)</b> Roasted pepper filled with Chicken, Lamb or Veg.	3.95
<b>SAMOSAS (V)</b> Spicy minced Lamb or Vegetable in pastry.	3.25
<b>SHASHLIK</b> Chicken or Lamb tikka, cooked with onions, green peppers and tomatoes in the tandoori.	3.95
<b>PRAWN COCKTAIL</b> Prawns served on a bed of salad, topped with seafood cocktail sauce	2.95
<b>ONION BHAJI (V)</b>	2.95
<b>TANDOORI CHICKEN</b> On the bone chicken cooked in the tandoori oven.	2.95
<b>CHICKEN PAKORA</b> Deep fried chunks of Chicken cooked in a lightly spiced batter.	3.25
<b>BOMBAY PUREE (V)</b> Lightly spiced Prawns or chick peas cooked with onions, tomatoes, herbs and spices then rolled in deep fried unleavened bread. Also available using King Prawns.	3.95
<b>CHAT MALIA</b> Succulent pieces of diced chicken mildly spiced with a delicate blend of chat masala sauce. Served in a iceberg lettuce leaf. Also available with potato and chick peas.	3.95

## Connoisseurs Starters

<b>HASH STUFFED PEPPER</b> Succulent pieces of marinated duck cooked in a bhuna sauce and parcelled in a grilled pepper. Also available with Chicken or Lamb.	4.95	<b>TETUL MIX SPECIAL</b> Succulent pieces of chicken and lamb tikka cooked with crunchy green peppers and onions, pan-fried in tangy tamarind and served with puree.	4.25
<b>AMM CHICKEN</b> Delicious chunks of chicken, cooked in a spicy mango sauce.	3.95	<b>MIXED CHILLI KEBABS</b> Diced pieces of chicken and lamb cooked together in chef's own chilli sauce with fresh green chillies.	3.95
<b>KING PRAWN GARLIC</b> Tandoori king prawns pan fried with onions and garlic and chef's special sauce.	5.95	<b>SALMON TIKKA</b> Chunks of Salmon smeared in light spice and roasted in the tandoori oven.	4.75
<b>TANDOORI LAMB CHOPS</b> Marinated lamb chops, skewered peppers and tomatoes cooked in the clay oven.	3.95	<b>SPECIAL TANDOORI MIX</b> A selection of chicken tikka, lamb tikka and sheek kebabs.	4.50
<b>PANEER BANARAS</b> Chunks of Indian cottage cheese cooked with onions, green peppers and tomatoes in the tandoori.	3.95	<b>BUTTERFLY KING PRAWN</b> Specially coated king prawns in batter, deep fried to a golden colour.	4.50
<b>GARLIC MUSHROOMS (V)</b> Succulent mushrooms cooked with garlic and onions.	3.25	<b>CRISPY CHICKEN</b> Strips of chicken in breadcrumbs. Served with chef's own chilli sauce.	3.95



## Signature Dishes

**JALALI HASH** 9.95  
Succulent pieces of Duck served with a fried red onion and pepper sauce, garnished with Chef's special spices.

**JALSAA MASALA** 7.95  
Spicy strips of lamb cooked in a thick gravy sauce with a tomato base, then infused with fresh green chillies, herbs and onions.

**KARAHI MAHARAJA** 8.95  
A north Indian household favourite, diced Chicken pieces curried in thick but smooth gravy, cooked on the spicy side with onions, paprika and coriander. Served in a cast iron wok, a dish that has stood the taste of time.

**DESHI MANGO** 7.95  
Succulent pieces of Spring Chicken or Lamb cooked in a sweet mango sauce with a hint of chilli to give a unique taste.

**BOMBAY STYLE NAGA** 8.95  
A very hot dish using one of India's finest chillies known as the 'Naga' with succulent strips of Duck, Chicken or Lamb in fresh garlic, herbs and spices. A very aromatic dish for the adventurous.

**FISH AMRITSARI** 8.95  
Succulent chunks of grilled salmon immersed in a rich textured sauce with lemon, plum tomatoes, fresh coriander and methi in the chef's own sauce, delicately spiced to give a rich flavour.

**JAFLONG CHINGRI** 10.95  
Mouth-watering tandoori King Prawns pan fried in a traditional thick masala sauce using only the finest marinated blend of flavours which brings a unique taste to this house favourite.

**SYLHETI TAWA** 8.95  
Tender pieces of Chicken or Lamb cooked in a medium sauce using a secret blend of spices from Sylhet.

**GUAL MAAS JOOL** 8.95  
A traditional Fish dish, chunks of Bangladeshi Fish cooked with chefs own blend of herbs and spices. A must try for fish lovers.

**RILYS SPECIAL MIX** 9.95  
A combination of Chicken, Lamb, Prawns and King Prawns cooked with sliced mushrooms in a thick sauce using the finest Bangladeshi spices.

**GOAN CHICKEN** 8.95  
Chef's own blend of spices cooked with coconut milk to give a rich and unique taste to this dish. A Goan secret.

**LAMB MONIPURI** 7.95  
Lamb with a touch of sweet mango chutney cooked with onions, green peppers and a blend of herbs and spices. Slightly Hot.

## Chef's Specialities

**CHICKEN NAWABI** 7.95  
Succulent strips of chicken marinated in herbs and spices, with a touch of yoghurt and roasted to give a full flavour. Curried in a light medium sauce with egg, onions and tomatoes.

**METHI KAZIRANGA** 6.95  
A well balanced dish, with chicken or lamb mixed with Fenugreek Leaves. Medium spiced.

**RANGEELA KHANA** 8.95  
Widely flavoured Goan dish with chicken and lamb tikka cooked together using fresh spinach, smeared in a medium hot sauce using fresh ginger to add an aromatic touch.

**BADAMI PASANDA** 7.95  
Chicken or lamb cooked using exotic spices, combining cream, almonds and butter to give a rich and unique blend of flavours. A mild to medium special.

**ROSHUNI CHICKEN** 7.95  
Tender pieces of chicken cooked with fine cuts of garlic and fresh chillies for a truly original taste.

**JAIPURI MIST** 7.95  
Marinated pieces of chicken tikka or lamb tikka, in a thick but smooth gravy, cooked with mushrooms, green peppers and onions.

**TIKKA MASALA** 7.95  
Succulent pieces of chicken breast or spring lamb marinated overnight to achieve the true harmony of spices and flavours in a subtle creamy sauce. This is a must for any Indian menu.

**REZALA AJWAINI** 7.95  
Marinated medium spiced chicken or lamb, cooked with fresh onions, green peppers and coriander. Garnished with shallow fried onions and flavoured spices.

**KATTA MASALA** 7.95  
Available with Chicken or Lamb, in a medium sauce balanced with freshly cut ginger and garlic, garnished with fried onions and fresh coriander.

**MURGHI KEEMA JALFRAZI** 8.95  
A mixture of strips of Chicken cooked with Minced lamb, tomatoes, onions, peppers, fresh green chillies & coriander in a spicy sauce.

## Traditional Selection

**JALFRAZI**  
A 'hot' dish, given additional heat by being cooked with fresh green chillies. A traditional favourite - it also contains onion, tomato and capsicum to give a rich flavour.

**DUPIAZA**  
A medium spiced dish cooked with chunks of fresh onions and capsicums.

**ROGAN JOSH**  
Originally a classic lamb curry, this is now also available with other meat choices. A medium spiced dish cooked in two stages, with tomatoes, onions and herbs.

**TENGA PATHIA**  
A slightly hot and sour dish, cooked with fresh and pureed tomatoes along with fresh lemon juice, garlic and herbs.

**KURMA**  
Recommended for the real mild eater. This dish is cooked in a rich creamy sauce using nuts and almonds.

**BHUNA**  
A well done medium spiced dish cooked in a thick sauce.

**DANSAK**  
A sweet & sour dish in a medium sauce with lentils & pineapple.

**BALTI**  
Very rich in taste, cooked in a mild to medium sauce and served in a balti dish.

**CHICKEN OR LAMB** 6.50

**CHICKEN TIKKA** 7.50

**LAMB TIKKA** 7.50

**PRAWN** 6.95

**KING PRAWN** 8.95

**VEGETABLE (V)** 5.95

**MUSHROOM (V)** 5.95

Add a choice of vegetables to any of these dishes for an additional cost of £1.00 each



## Vegetarian Selection (V)

MAKHNI PANEER	7.50
Chunks of Indian cottage cheese drowned in a rich tangy sauce, laced with cardamoms, fresh cream and yoghurt with a subtle hint of chilli. A truly Maharaja Cuisine.	
RANGEELA SHABJI	6.95
A mix of fresh vegetables cooked using chef's own herbs and spices in a mild or medium sauce.	
VEGETABLE MASALA	6.50
A selection of fresh vegetables cooked together in a mild creamy sauce.	
PANEER TIKKA & SAAG	7.50
Favourite North Indian dish, mildly flavoured spinach with Indian cottage cheese in a rich sauce.	

FUSION VEGETABLES
MUSHROOM BHAJI
CHANA MASSALLA
SAG ALOO
ALOO GOBI
TARKA DHALL
BOMBAY NEW POTATOES
SAAG & PANEER
CAULIFLOWER BHAJI
BINDI BHAJI
PUNJABI VEGETABLES

SIDE DISH	3.25
MAIN DISH	5.95

## Sizzling Tandoori Specialities

Marinated in a tandoori sauce with a selection of herbs and spices for 24 hours and then grilled in the tandoori oven. Served on a sizzling platter with crunchy fresh salad.

CHICKEN TIKKA	6.95
LAMB TIKKA	6.95
TANDOORI CHICKEN	6.95
TANDOORI SALMON	7.95
TANDOORI LAMB CHOPS	7.95
CHICKEN OR LAMB SHASHLIK	7.95
TANDOORI KING PRAWNS	10.95
SPECIAL MIXED GRILL	9.95

## Biryani Dishes

Rilys Biryani's are cooked with the finest Basmati rice infused with aromatic spices individually selected by our chef. Garnished with fresh salad and served with a vegetable sauce.

FUSION MIX	9.95
Chicken, Lamb, Prawn & Mushrooms	
CHICKEN OR LAMB	6.95
CHICKEN OR LAMB TIKKA	7.95
KING PRAWNS	9.95
VEGETABLE OR MUSHROOM (V)	6.50

## European Selection

CHICKEN SALAD	5.95
PRAWN SALAD	6.50
LAMB SHANK	7.95
LASAGNE	6.50
CHICKEN & CHIPS	6.50
SCAMPY & CHIPS	5.95
SIRLOIN STEAK, CHIPS & FRIED MUSHROOMS	9.95

All dishes are served with fresh crispy salad



## Rice

BASMATI BOILED RICE	1.95
BASMATI PILAU RICE	2.25
MUSHROOM PILAU RICE	2.50
VEGETABLE PILAU RICE	2.50
FRIED RICE	2.25
GARLIC FRIED RICE	2.50
EGG FRIED RICE	2.50
SPECIAL FRIED RICE	2.95

## Nan Bread

PLAIN NAN	1.95
GARLIC NAN	2.25
PESHWARI NAN	2.25
KEEMA NAN	2.25
CHEESE & GARLIC NAN	2.50
PARATHA	1.95
TANDOORI ROTI	1.95
CHAPATI	1.50



## Extras

PLAIN POPADOMS	0.50
SPICY POPADOMS	0.60
CHUTNEY TRAY per person	0.75
PICKLES Lime, mango or chilli	0.80
FRIES	1.75
GREEN SALAD	1.95
RIATHA Plain, cucumber or mix	1.95
TIKKA FRIED MUSHROOMS	2.50