

## VEGETABLE DISHES

**Main Course** 7.95  
**Side Dish** 4.95

### Bhindi Bhajee

Okra cooked with onions and spices

### Chana Masala

Chick peas cooked with fresh ginger & spices

### Bombay Aloo

Potatoes cooked with fresh spices & herbs

### Mushroom Bhajee

Fresh mushrooms cooked with special herbs and spices

### Tarka Dhal

Lentils cooked with fresh herbs and spices

### Broccoli Bhajee

Fresh broccoli stir fried with tomatoes, onions & mixed with fresh herbs

### Palak Paneer

Indian cottage cheese cooked with spinach and fresh herbs hint of cream.

### Saag Aloo

Spinach with potatoes cooked with fresh herbs and spices

### Aloo Gobi

Cauliflower and potatoes pan fried in special spices and herbs

### Vegetable Bhajee

Dry assorted vegetables cooked with moist sauce



## RICE

**Steamed Rice** 3.45

**Basmati Pilau Rice** 3.75

**Mushroom Rice** 4.25

**Special Fried Rice** 4.25

Rice cooked with egg & peas lightly spiced

**Coconut Rice** 4.25

**Vegetable Rice** 4.25

**Keema Rice** 4.75

Lightly spiced lamb mince fried with rice

## BREADS

**Naan Bread** 3.25

**Keema Naan** 3.95

Bread stuffed with spiced lamb mince

**Garlic Naan** 3.95

Bread layered with fresh garlic paste

**Peshwari Naan** 3.95

Pistachio, coconut and raisins filled in a naan bread

**Chilli honey Naan** 4.25

**Roti** 3.25

Crispy bread made in the tandoor

**Cheese Naan** 4.25

**Chapatti** 1.85

Flat soft bread of northern india

**Paratha** 3.45

Crispy layered bread fried lightly in butter

**Chips** 3.75

Welcome to Pink Paprika, your destination for authentic Indian cuisine in the heart of Hoo, Rochester. Our chefs use only the freshest ingredients, expertly blending a variety of spices to create dishes that are rich in flavor and steeped in tradition.

From the vibrant aromas of sizzling tandoori chicken to the rich, creamy sauces of butter chicken, each dish is a culinary journey, taking you on a sensory trip to the colorful and diverse food culture of India.

**Delivery Available\***

[www.pinkpaprika.co.uk](http://www.pinkpaprika.co.uk)

**01634 255 555**

### Opening Hours

Monday to Sunday: 5:30pm to 11:00pm

Including Bank Holidays

**CLOSED ON TUESDAY**

**Email:** [pinkpaprikahoo@gmail.com](mailto:pinkpaprikahoo@gmail.com)

2 Main Road, Hoo, Rochester, Kent ME3 9AD

### Allergy Advice

Some of our dishes contain dairy & nut products. Please inform us if you suffer from any food allergies before placing your order

### Delivery Area's \*

Hoo, Allhallows, High Halstow, Stoke, Chattenden, Upnor, St Mary's Island, Wainscott, Frindsbury, Cliffe Woods

### Terms & Conditions

The management reserves the right to refuse admission without assigning a reason  
All prices include VAT \*prices and offers are subject to change without prior notice  
Free home delivery on orders over £15 locally.  
We accept all major credit / debit cards on minimum orders over £12

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**PINK PAPRIKA**  
INDIAN KITCHEN



[www.pinkpaprika.co.uk](http://www.pinkpaprika.co.uk)



APPETISERS

Poppadums plain or masala 0.95  
Traditional serving of freshly prepared poppadums

Chutney 0.90  
Mango chutney, Mint sauce & Tamarind chutney

Chicken or Lamb Tikka 4.85  
Succulent pieces of Chicken/Lamb marinated with fresh aromatic spices and cooked in a clay tandoori oven

Prawn Cocktail 3.95

Tandoori Chicken (1 pcs) 4.85  
Quarter spring Chicken marinated and cooked in a tandoor.

Kebab (2 pcs) 4.45  
Traditional skewers of minced Lamb flavored with fresh herbs and spices

Chicken Chaat Puree 5.95  
Medium spices Chicken wrapped in a lightly fried puree bread

Tandoori Mixed Starter 6.95  
Assorted Chicken/Lamb Tikka pieces with Sheekh Kebab

King Prawn Puree 6.95  
Lightly spiced King Prawns served in a deep fried crispy puree bread

Prawn Puree same as above 6.25

Samosa (2 pcs) 3.95  
Triangular deep fried patties filled with vegetables or lamb mince

Onion Bhajee (2 pcs) 3.95  
Deep fried onions & herbs coated in gram flour batter and deep fried

Paneer Tikka 5.25  
Indian home made cheese marinated with herbs & spices and cooked in a clay oven

Salmon Tikka 5.95  
Tender pieces of Salmon cooked in a clay oven marinated in home made spices

TANDOORI SIZZLER

Complimented with mint yoghurt & fresh salad

Chicken Tikka 8.95

Lamb Tikka 9.95

Tandoori chicken (half 2pcs) £7.95  
A traditional style char-grilled marinated chicken

Tandoori Mix Grill 13.95  
Assortment of Chicken Tikka, Lamb Tikka Tandoori Chicken, Kebab, King Prawn marinated in traditional spices.

Salmon Tikka 10.95  
Tender pieces of Salmon cooked in a clay oven marinated in home made spices

Chingri Special (size may vary) 12.95  
King Prawns cooked in a clay oven

Shashlick Masala 11.95  
Tikka Chicken or Lamb cooked in a tandoor with onions and peppers a dry dish topped with Masala sauce

Chicken Shashlick 9.95

Lamb Shashlick 10.95

Poneer Shashlick 10.95  
With Indian home made cheese



SIGNATURE DISHES

Shorsha Chingri (medium) 14.95  
King prawns marinated and cooked in a clay oven with mustard & herb sauce

Machli ka Bhuna (medium) 13.95  
Spiced salmon lightly fried in garlic, cooked in ground spices fresh herbs & onions. served in a medium dry sauce

Paneer Wala (medium) 11.45  
Tikka chicken cooked in a bhuna style dish with added indian cottage cheese, herbs and spices topped with cheddar cheese

Modu Kash Murgh (mild) 11.25  
Tikka chicken cooked in a creamy sauce topped with broken cashew nuts & honey

Shatkora (medium) 11.25  
Tender pieces of chicken infused in a tangy flavorsome bengali lime, medium spiced served in a moist sauce

Naga Special (hot) 11.25  
Slices of chicken/lamb tikka cooked in a hot and spicy naga pickled sauce, garnished with fresh coriander

Chingri Ka Bahaar (mild) 14.95  
King prawns cooked in very mild chef's special bahaar sauce with added sweet mango chutney and cream, garnished with mango slices

Railway Lamb (medium) 14.95  
Lamb and baby potatoes cooked with coconut, curry leavesand fresh herbs. served with spinach. an anglo-indian speciality, developed when the british were laying railway tracks in india.

Chana Chicken 13.95  
Bhuna style chicken tikka cooked with chick peas in a tamarind flavoured sauce medium spiced,garnished with fresh capsicum rings

Dum Gost (hot) 11.45  
Lamb off the bone, cooked in handi oven over a slow fire with yoghurt, sun dried red chillies, rich spices and fresh herbs. a very spicy dish.

Mirch Murgh Masala (hot) 11.45  
Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek masala. (king prawn £13.95)

Koh e Avadh (medium to hot) 11.95  
Moghul cuisine. speciality of cubed lamb in a velvety ginger garlic, laced brown onion gravy fragrancd with mace, green cardamom and kewda water. rich in taste and rich in tradition.

TRADITIONAL CURRIES

Chicken or Lamb 8.95/9.95 King Prawn 13.95

Chicken or Lamb Tikka 10.45/11.45 Vegetable 7.95

Korma  
Slow cooked in smooth creamy gravy flavoured with cardamoms and coconut

Garlic Chilli Massala  
South indian dish cooked with fresh garlic, fresh green chillies with added massala sauce.

Madras or Vindaloo  
Classic indian dish cooked in spicy gravy

Tikka Massala  
Delicately flavored in a rich creamy mild massala sauce

Rogan Josh  
Its name from the rich red appearance, which is garnished with fresh tomatoes & paprika spice

Tikka Jalfrezi (  
Spicy hot dish prepared and garnished with fresh onions, peppers, tomatoes and fresh green chillies

Bhuna  
Medium dry dish infused with onions and tomato

Tikka Butter Chicken  
Cooked in a rich mild buttery sauce

Saagwalla (Fairly dry dish)  
Garlic flavoured spinach curry spiked with fenugreek

Tikka Korai  
Cooked with fresh onions, peppers & herbs served in a hot korai dish

Kashmir  
Aromatic almond and coconut mild creamy sauce cooked with a selection of fresh fruit

Tikka Balti  
Well known dish from the midlands medium to hot cooked with aubergines, peeled tomatoes, fresh herbs with a hint of chef's own special blend of spices. exciting taste and aromatic flavours.

Dhansak  
Persian dish cooked in a hot sweet & sour sauce with yellow lentils

Tikka Passanda  
A smooth mild creamy dish with added pistachio nuts

Pathia  
Sweet & sour, persian dish, slightly hot

BIRYANI DISHES

Biryani made from basmati rice and served with vegetable curry.

Chicken 9.95

Lamb 10.45

Chicken Tikka 10.95

Lamb Tikka 11.45

King Prawn 13.95

