VEGETABLE DISHES

Main Course	8.45
Side Dish	5.45

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 Crispy bread made in the tandoor	3.25
Cheese Naan	4.25
Chapatti Flat soft bread of northern india	1.85
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
01634 255 555

Opening Hours
Monday to Sunday: 5:30pm to 11:00pm
Including Bank Holidays
CLOSED ON TUESDAY

Email: **pinkpaprikahoo@gmail.com**
2 Main Road, Hoo, Rochester, Kent ME3 9AD

ORDER ON THE GO
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Allergy Advice
Some of our dishes contain dairy & nut products. Please inform us if you suffer from any food allergies before placing you 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 £20 locally.
We accept all major credit / debit cards on minimum orders over £12

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FOOD HYGIENE RATING 5

CERTIFICATE of EXCELLENCE tripadvisor

PINK PAPRIKA
INDIAN KITCHEN



www.pinkpaprika.co.uk

APPETISERS

Poppadums plain or masala — 0.95
Traditional serving of freshly prepared poppadum's

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 — 9.95

Lamb Tikka — 10.95

Tandoori chicken (half 2pcs) — 8.95
A traditional style char-grilled marinated chicken

Tandoori Mix Grill — 14.95
Assortment of Chicken Tikka, Lamb Tikka Tandoori Chicken, Kebab, King Prawn marinated in traditional spices.

Salmon Tikka — 11.95
Tender pieces of Salmon cooked in a clay oven marinated in home made spices

Chingri Special (size may vary) — 13.95
King Prawns cooked in a clay oven

Shashlick Masala — 12.95
Tikka Chicken or Lamb cooked in a tandoor with onions and peppers a dry dish topped with Masala sauce

Chicken Shashlick — 10.95

Lamb Shashlick — 11.95

Poneer Shashlick — 11.95
With Indian home made cheese



SIGNATURE DISHES

Shorsha Chingri (medium) — 15.95
King prawns marinated and cooked in a clay oven with mustard & herb sauce

Machli ka Bhuna (medium) — 14.95
Spiced salmon lightly fried in garlic, cooked in ground spices fresh herbs & onions. served in a medium dry sauce

Paneer Wala (medium) — 12.45
Tikka chicken cooked in a bhuna style dish with added indian cottage cheese, herbs and spices topped with cheddar cheese

Modu Kash Murgh (mild) — 12.25
Tikka chicken cooked in a creamy sauce topped with broken cashew nuts & honey

Shatkora (medium) — 12.25
Tender pieces of chicken infused in a tangy flavorsome bengali lime, medium spiced served in a moist sauce

Naga Special (hot) — 12.25
Slices of chicken/lamb tikka cooked in a hot and spicy naga pickled sauce, garnished with fresh coriander

Chingri Ka Bahaar (mild) — 15.95
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) — 15.95
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 — 14.95
Bhuna style chicken tikka cooked with chick peas in a tamarind flavoured sauce medium spiced,garnished with fresh capsicum rings

Dum Gost (hot) — 12.45
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) — 12.45
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) — 12.95
Moghul cuisine. speciality of cubed lamb in a velvety ginger garlic, laced brown onion gravy fragranced with mace, green cardamom and kewda water. rich in taste and rich in tradition.

TRADITIONAL CURRIES

Chicken or Lamb — 9.95/10.95
Chicken or Lamb Tikka — 11.45/12.45
King Prawn — 14.95
Vegetable — 8.95

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

Madras or Vindaloo
Classic indian dish cooked in spicy gravy

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

Bhuna
Medium dry dish infused with onions and tomato

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

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

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

Pathia
Sweet & sour, persian dish, slightly hot

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

Tikka Massala
Delicately flavored in a rich creamy mild massala sauce

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

Tikka Butter Chicken
Cooked in a rich mild buttery sauce

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

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

Tikka Passanda
A smooth mild creamy dish with added pistachio nuts

BIRYANI DISHES

Biryani made from basmati rice and served with vegetable curry.

Chicken — 10.95
Lamb — 11.45
Chicken Tikka — 11.95
Lamb Tikka — 12.45
King Prawn — 14.95



