

चाट भंडार- Chaat



1. Bombay Sev Puri 5.99

Crispy wheat balls filled with chickpeas topped with tangy, hot, spicy chutney

2 Papdi Chaat 5.99

Indian chaat snack made with crisp fried puris, sweet sour spicy chutneys & sev.

3. Jhal Muri 5.99

Jhalmuri is made of puffed rice and an assortment of Indian spices, vegetables, Bombay mix and mustard oil.

4. Kurkure Bhindi Chaat 5.99

Slivers of Okra batter fried and topped with chutneys & sev

5. Bombay Bhel 5.99

Bhel Puri is a very popular Mumbai street food snack made with puffed rice, puri, onions, various chutneys

6. Samosa Chaat 6.99

it is a delicious snack consisting of samosas, chickpeas, tamarind, mint, yogurt

7. Aloo Tikki Chaat 6.99

A popular North Indian Street food that features crispy fried potatoes tossed in a medley of tangy and spicy chutneys.

8. Pahadi Maggie 6.99

Try this Pahadi-style Maggi recipe for a spicy, cheesy twist that rivals pasta.

शुरुआत-To Start



9. Mutter Keema Pav 9.99

From the streets of Mumbai, minced meat cooked with green peas & homemade spices. Served with 2 brioche buns.

10. Chicken 1965 9.99

Created in 1965, the chicken pieces are deep fried & then tossed with curry leaves, schezwan sauce, onion petals & peppers.

11. Machli (Fish) Amritsari 9.99

A lightly battered fish fry seasoned with Indian spices, ginger and garlic paste, and gram flour.

12. Chilli Fry Momos 8.99

Chicken Veg

13. Koliwada Squid Rings 9.99

Battered fried Squid, tossed with garlic, curry leaves and gunpowder masala.

14. Prawn Koliwada 9.99

Battered fried Prawns, tossed with garlic, curry leaves and gunpowder masala.

15. Chilli Fry Paneer 7.99

Paneer pieces tossed in Schezwan sauce, onion petals, red chilli and Peppers.

16. Butter Chicken Wings 9.99

Deep fried Chicken wings tossed in butter chicken gravy.

तंदूर से -Tandoor



17. Paneer Tikka 9.99

Paneer is cut into squares and then marinated in yoghurt, spices, mustard oil.

18. Murgh Malai Tikka 9.99

Chicken breast in marinated in yoghurt, cream and cheese, delicately spiced with cardamom, mace and nutmeg, cooked in the tandoor for a juicy runny starter.

19. Tandoori Chicken Tikka 9.99

Chicken Breast marinated in homemade spice & grilled inside a tandoor.

20. Ginger Lamb Chops 9.99

Grilled smoky lamb chops coated in a rich marinade with black cardamom, crushed cumin, chilli and garam masala.

21. Tandoor Prawn 13.99

Prawns marinated in yogurt, ginger & homemade spice, grilled in tandoor.

22. Tandoor Soya Chaap 9.99

Soya Chunk marinated in yogurt, ginger & homemade spice, grilled in tandoor.

BREADS AND RICE

Plain Naan	2.49
Tandoori Roti	2.99
Chapati	3.99
Cheese Naan	3.99
Kulcha	4.99
Garlic Naan	3.99
Masala Naan	4.99
Khajoori Naan (Dates)	4.99
Aloo Paratha	4.99
Lacha Paratha	4.99
Steamed Rice	4.99
Pulao Rice	5.99
Jeera Rice	5.99

ALLERGENS GUIDE



तरकारी- Curry



24. Champaran Chicken Curry 12.99

The signature dish of Kanteen family, whole chicken leg on bone cooked with whole garlic buds, to make it a very robust curry.

25. Nagpur Murg Rasa 12.99

A gem among Maharashtrian dishes, is celebrated for its bold spices and unique flavour. This dish stands out in Maharashtrian chicken recipes due to its blend of aromatic herbs and rich gravy.

26. Butter Chicken 10.50

It is a classic Indian dish made with marinated & grilled chicken, simmered in a creamy tomato gravy/curry.

27. Kadhai Murg 10.50

Chicken tikka cooked in a rich tomato & onion gravy with homemade ground spices, with onion & pepper pettle.

28. Dhaba Murg (Chicken) 11.99

The best dhaba style chicken curry recipe! Spicy, hot, fragrant curry made with ground spices, onions and tomatoes, and perfect for a family lunch or dinner.

29. Methi Malai Chicken 10.50

Methi malai is a decadent and luxurious Mughlai dish prepared with chicken and methi (fenugreek) green simmered in a rich creamy curry.

30. Dhaba Egg Curry 9.99

Truck driver's favourite boiled egg cooked in rich tomato gravy.

EXTRAS

Papad Basket (4pcs)	3.99
Sliced Onions	1.50
Moong Daal Masala	4.99
Raita/Yogurt	1.50

तरकारी- Curry



31. Laal Maas 13.99

A meat curry from Rajasthan. It's a meat curry prepared in red chilli paste & yogurt.

32. Safed Maas 12.99

Boneless lamb slow-cooked gently in a rich cashew nut gravy, a typical royal Rajasthani Favourite.

33. Railway Mutton Curry 12.99

Try this spicy lamb curry, so named as it was once cooked by the chefs working on the Indian railways in the 1900s.

34. Dhaba Mutton Curry 12.99

Dhabe wala mutton means the mutton curry one gets in highway eateries.

35. Dum Ki Nalli 16.99

Awadhi-Style cooked Lamb Shank in a velvety tomato gravy.

36. Mutton Burra & Keema 13.99

Delhi's Karim tender pieces of mutton cooked in rich brown onion gravy with minced meat.

37. Dhaba Fish Curry 11.99

Boneless fish cooked in rich tomato & brown onion masala.

38. Dhaba Prawn Masala 12.99

Prawns cooked in rich tomato & brown onion masala.

39. CTM (Chicken tikka Masala) 11.99

A classic Indian dish made in a creamy tomato gravy/curry.

40. Paneer Butter Masala 9.99

Cubes of Paneer cooked in tomato velvety gravy and onion tomato masala

शाकाहारी पकवान- Vegetarian



41. Kathal ki Subji 9.99

Jackfruit cooked in spicy tomato based gravy.

42. Baingan Ka Bharta 7.99

Baingan bharta is a popular north Indian dish where fire roasted eggplant is mashed and cooked with spices.

43. Mah Ki Daal 8.99

We know this as Daal Makhani- black lentil & kidney beans simmered in milk & spices over a long period.

44. Double Tadka Daal fry 6.99

A typical dhaba style daal fry.

45. Bombay Aloo 8.99

Tossed potatoes with onion & tomato & dry mango powder.

46. Malai Kofta 10.99

Paneer dumpling stuffed with nuts & raisins, gently simmered in tomato gravy.

47. Methi Malai Mutter Paneer 9.99

Paneer cooked in a delicate cashew gravy with fenugreek.

48. Kadhai Paneer 8.99

Paneer cooked in onion tomato masala with pepper & onion petals, ground spice.

49. Punjabi Choley 8.99

Chole masala is traditional Punjabi chickpea curry with onion- tomato masala.

50. Kadhai Soya Chaap 10.99

Soya Chaap cooked in onion tomato gravy with onion & peppers petals.

SHARING PLATTER

23. Dhaba Mix Grill 24.99

Chef's Selection of Chicken Tikka, Malai Tikka, Lamb Seekh Kebab, Lamb Chops Cooked in our tandoor clay oven, tossed in cream and butter, topped up with Chaat Masala.

* Please handle the Hot Iron Wok with Caution *

All dishes are made with natural heat and aroma from Indian spice blends. Each dish has an individual flavour and spice profile.

Most spices contain Mustard/Sulphites and it is not possible to guarantee that our kitchens are allergen-free.

Please recheck our allergen information on each visit as recipe ingredients may change without prior notification from our suppliers.

Dishes may come in contact with other allergens and for your own safety please don't take any risks. Please speak to the Manager.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK and the other 14 allergens. Please be aware that we use common fryer oil and a tandoor. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

Please speak to our manager about the ingredients in your meal, when making your order. We use a common fryer and not guarantee any items are gluten free. 10% service charge is added to each bill which is completely discretionary.

थाली- Thali

12:00-15:00 (WED-FRI)

All thali consists of papadum, gulab jamun, pickle, tadka daal, Baby Naan/Chapati & steamed rice

Vegetarian Thali 10.99
(Mix Vegatable with paneer)

Chicken Thali 11.99
(Chicken Masala)

Lamb Thali 12.99
(Lamb Masala)

Fish Thali 13.99
please choose 1 item
Dhaba Fish Curry
Prawn Masala

मध्याह्न नाश्ता

WEEKEND BRUNCH

12:00-16:00 (Sat/Sun)

Choley & Paratha 12.95 🍛🍵

Punjabi Choley with 2 plain paratha & masala tea.

Bun Omrelette 9.99

2 Bun Maska with omelette & masala chai.

Parathas 11.95 🍞

Any two served with raita, mixed pickle,

Gobi Paratha

Onion Paratha

Aloo Paratha



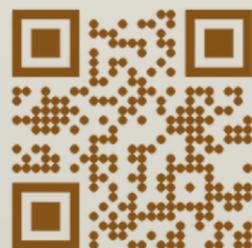
DESSERT

Gulab Jamun	3.99
Dessert of the Day	5.99
Gulab Jamun+icecream	6.99
Kulfi (Indian Ice cream)	4.99
Pistachio/malai/mango	

BIRYANI

- Murg Tikka Biryani 12.99
- Malabar Chicken Biryani 12.99
- Malabar Mutton Biryani 13.99
- Mutton Biryani 13.99
- Butter Chicken Biryani 12.99
- Jhinga (Prawn) Biryani 13.99
- Anda (Egg) Biryani 9.99
- Subz (Vegetable) Biryani 9.99
- Kathal (Green Jackfruit) Biryani 10.99
- Soya Chaap Biryani 10.99

Our Menu



Kanteen.

“आपकी रसोई”

185 STAFFORD ROAD WALLINGTON SM6 9BT

0208 2417134

thekanteen.uk

Review Me



Sparkling Wine

Prosecco Extra Dry, Serena 1881

Veneto, Italy

Fresh and elegant, this Prosecco has bright acidity, with notes of crisp apples, pears, citrus and white flowers.

Crémant de Bourgogne, Brut Reserve Marsigny Burgundy, France

Pale gold, with subtle pink and silver glints. The notes of citrus fruits and ripe apples and pears on the mid-palate give way to a crisp and finish, marrying drinkability and freshness with no little degree of finesse.



20cl Btl

Btl

7.50 21.00

40.00

White Wine

Valdemoreda Macabeo

Spain

This fresh dry Macabeo displays well-defined fruity aromas of peach and apple, with floral notes. Fresh and rounded in the mouth, with a long, smooth aftertaste of flowers.

First Fleet Chardonnay

South-Eastern Australia, Australia

A delicious Chardonnay that captures the pioneering spirit of the first voyages to Australia in a crisp, modern style. Red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.

Arcano Sauvignon Blanc

Valle Central, Chile

An elegant yellow colour with vibrant greenish hues. The nose offers tantalising tropical fruit aromas and white flowers. The palate is clean, and fresh, balanced and with a very refreshing finish.

Mánara Pinot Grigio

Sicily, Italy

A dry, easy drinking Sicilian white with a floral aroma and flavours of citrus, apple, pear, vanilla and almonds.



175ml

Btl

6.00 16.00

6.25 17.00

6.50 17.50

7.00 18.00

Rosé Wine

Valdemoreda Garnacha Rosado

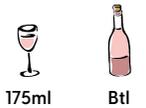
Spain

This delicious Spanish rosé, reveals delicate rose petal aromas, together with fine redcurrant and raspberry fruit. In the mouth it is rounded with a touch of sweet fruit and a refreshing aftertaste.

Nina Pinot Grigio Rosé

Abruzzo, Italy

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.



175ml

Btl

6.00 16.00

6.50 17.50

Red Wine

Valdemoreda Tempranillo

Spain

This smooth Tempranillo shows complex ripe fruit aromas with subtle spicy hints of vanilla and caramel thanks to five months in oak. Rounded and well balanced in the mouth with a full, long aftertaste.

First Fleet Shiraz

South-Eastern Australia, Australia

Mulberry and plum fruit mixes with spice on the smooth-textured palate, making this a versatile accompaniment to food.

Arkeno Merlot

Valle Central, Chile

An inviting deep ruby-red in colour, this wine is packed full of ripe blackberry and plum aromas with delicate hints of spice and crushed black pepper. The palate is succulent, soft and fruity.

Visconti della Rocca Primitivo

Puglia, Italy

Intense, fruity Primitivo full of jammy plum fruit and savoury spice. Smooth-textured with a lick of vanilla on the finish.

Punta de Vacas Malbec, Norton

Mendoza, Argentina

The wine offers sweet and spicy aromas, such as black pepper. The palate is dominated by ripe red fruit, with smooth, harmonious tannins that give the wine a balanced and appealing texture.



175ml

Btl

6.00 16.00

6.25 17.00

6.50 17.50

7.00 18.00

7.50 18.50

Drinks



BEER

Kingfisher
Cobra
Tiger

Small 3.99 / Large 5.99
Small 3.99 / Large 5.99
Large 6.99



SOFT DRINKS

Water	2.99
Coke/ Coke Zero/Lemonade	1.99
J2O Juice	3.50
Thumbs Up/ Limca	2.50
Juice (Mango/ Apple)	1.99
Lassi (Sweet/Salt/ Mango)	3.99
Jug of Lassi (To share)	11.99
Masala Soda	3.99
Masala Shikanji	3.99
(A Lemon based drink)	
Sparkling Water	3.99

WHISKEY

25ml

Indri (Indian)	6
Paul Jones (Indian)	6
Chivas 12 yr old	5
Jameson (Irish)	4
Jack Daniel's	4
Genfiddich	4.5

VODKA

25ml

Absolut Original	4
Belvedere	4
Grey Goose	4
Smirnoff	3

GIN

25ml

Bombay Sapphire	4
Gordon's	3.5
Tanqueray Flavoured	3.5
Indian Craft Gin	4

RUM

25ml

Bacardi White	4
Kraken Dark	4
Old Monk (Indian)	4

OTHER

25ml

Baileys	6
Remy Martin VSOP Cognac	6
Martel's VS Cognac	5
Kahlua	4
Malibu	4
Moonshine Hazelnut Liqueur	4.5

HOT DRINKS

Masala Chai	2.75
Espresso	2.99
White Coffee	3.25
Black Coffee	3.25
Decaffeinated Coffee	3.50