

Dear Guest

Welcome to KUSHI, our multi-award winning dining rooms situated in Lakeside & Gidea Park, presenting you dishes infused with flavours from our award winning chef's pan straight to your plate.

KUSHI offers an enticing range of dishes inspired by authentic cooking from Bangladesh. The flavours and hospitality bring to you the culture and traditions of Sylhet, one of Bangladesh's most prominent cities, whilst also incorporating select traditions from across the continent of Asia.

Our talented chefs have decades of experience and consistently create a range of dishes to keep you captivated throughout your time with us. From starters to main courses, each dish is crafted with passion and flair to ensure you enjoy a truly memorable dining experience.

K U S H I

12.5% service charge applies for groups of 7+, management reserve the right to refuse service without giving any reason.

DRINKS

BEER

COBRA ½ £4.00 / PINT £6.00

KINGFISHER ½ £4.00 / PINT £6.00

CLASSIC COCKTAILS

MOJITO £8.00
Classic | Strawberry | Passion fruit
with rum, lime juice, fresh mint and soda
or tonic as the client wants it

SEX ON THE BEACH £8.00
Vodka, peach schnaps, orange juice and
cranberry

COSMOPOLITAN £8.00
Vodka, triple sec, fresh lime juice and
cranberry

PINA COLADA £8.00
Rum, malibu, coconut milk and
pineapple juice

LONG ISLAND ICED TEA £8.00
Vodka, gin, tequila, triple sec, rum, fresh
lime, and coke

MARGARITA £8.00
Tequila, triple sec and lime juice

PORN STAR MARTINI £8.00
Vanilla vodka, passoa liqueur and
passion fruit puree

ESPRESSO MARTINI £8.00
Vanilla, vodka, kahlua, coffee,
coffee liqueur

AMARETO SOUR £8.00
Combine amaretto, lemon, egg white
and cherries with ice for a classic
amaretto sour

OLD FASHIONED £8.00
Bourbon, bitters, orange bitters,
sugar syrup

KUSHI SIGNATURE

IN LOVE WITH KUSHI £8.00
Vodka, fresh strawberry, peach and
passion fruit puree

FROZEN COCKTAILS

FROZEN MOJITO £8.00
Rum, fresh lime wedges, mint, lime juice
and simple syrup

FROZEN DAIQUIRI £8.00
Strawberry or lychee with rum and fresh
lime juice

FIZZ COCKTAILS

MIMOSA £8.00
Fresh orange and prosecco.

BELLINI £8.00
Strawberry/raspberry and white peach
with prosecco

APEROL SPRITZ £8.00
Aperol, fresh orange, soda water
and prosecco

VIRGIN COCKTAILS

VIRGIN MOJITO £6.00
Classic | Strawberry | Passion fruit

LYCHEE LEMONADE £6.00

MANGO LASSI £6.00

DAQUIRI £6.00
Strawberry | Lychee

CHAMPAGNE & PROSECCO

DOM PERIGNON	£250
LAURENT PERRIER	£125
MOET & CHANDON	£75
PROSECCO	£19

WHITE WINES

150ml/Bottle

2022 SAUVIGNON-VERMENTIN Domaine Saint Félix

£5.00/£19.00

Pale robe with green tints. Elegant nose, very fresh and minty with broom flowers and box tree aromas. Well balanced wine with aromas of white flesh fruit

2022 CAPELLANA Blanco Bodegas Nodus, Spain

£21.00

Fresh citrus with hints of apple and pear with gentle mineral undertones

2021 INDABA WESTERN CAPE Chenin Blanc

£21.00

South Africa's most widely planted varietal and the Cape's signature white. Flavours of honeyed pear, golden delicious apple, and luscious tropical fruit

2022 PINOT GRIGIO Delle Venezie Cantina Valdadige

£24.00

Apple, pear, spice and just a hint of something herbal. Good weight on the palate, richer, with ripe pear and peach, then some delicate spice on the finish

(Bring your own red or white wine Monday - Thursday, £5 corkage applies, 1 bottle per couple)

SPIRIT

All spirits in 25ml (50ml + £2) measures £5 includes mixers (tonic/diet coke/coke/lemonade)

VODKA

ABSOLUTE CIROC

GIN

GORDONS GORDONS PINK

WHISKY

JAMESON JACK DANIELS

RUM

HAVANA BACARDI

BRANDY & COGNAC

COURVOISIER HENNESSY
REMY MARTIN

LIQUEUR

TEQUILA TEQUILA ROSE
SAMBUCA BAILEYS
KAHLUA DISARONNO
TIA MARIA CONTREAU

SOFT DRINKS & JUICES

SPARKLING WATER	Lrg bottle	£4.50
STILL WATER	Lrg bottle	£4.50
SPARKLING WATER		£2.75
STILL WATER		£2.75
J2O		£3.75

Orange & Passionfruit

RED WINES

150ml/Bottle

2021 MURPHY'S Shiraz Trentham Estate

£5.00/£18.00

Blackberry, plum and black raspberry. Some nice weight in the mouth with saturated fruitiness, nicely judged with a cool flow to the finish

2022 CAPELLANA Tempranillo Tinto Bodegas Nodus, Spain

£21.00

Bright, juicy and fruity, everything you would expect from the Rioja grape Tempranillo

2021 MERLOT Domaine les Yeuses

£21.00

A bold and juicy fresh style with plenty of black cherry, blackcurrant fruit and that distinct whiff of tobacco and smoked tea. Sleek and suave in the mouth, it has balance and poise

2019 REY DON GARCIA RIOJA Crianza Bodegas Ruconia

£28.00

A lovely Crianza from Bodegas Ruconia. Lots of lively cherry fruit wrapped up in attractive vanilla oak. Medium bodied, the wine holds a good high tone throughout

ROSE WINES

2022 GRENACHE-CINSAULT Rosé Domaine Saint Félix

£21.00

Wonderfully pale Rosé from the Languedoc-Roussillon. Lots of crunchy red fruits & refreshing acidity

2020 LA VIELLE FERME

£17.00

Fruity nose with notes of red fruit and citrus

TEAS & COFFEE

KARAK CHAI

£3.50

Milky Bangladeshi Tea

MINT TEA

£3.50

COFFEE

£3.50

FLOATER COFFEE

£3.50

LATTE

£3.50

CAPPUCCINO

£3.50

ESPRESSO

£2.00

LIQUOR COFFEE

£5.00

MILKSHAKES

BANANA

£5.50

FERRERO ROCHER

£5.50

OREO

£5.50

STRAWBERRY

£5.50

VANILLA

£5.50

KINDER BUENO

£5.50

MENU

TO BEGIN

Treat yourself to plates of joy! Order one to start or a few to share while you decide over the mains

BOMBAY BOMBS (VG) £4.50
Potato and chick pea filling with tamarind shot and avocado and lime shots

ONION BHAJIS (VG) £4.50
KUSHI original recipe

KUSHI MIX (D) £7.00
Chicken tikka, lamb boti kebab, sheek kebab

CHICKEN TIKKA (D) £6.00
Diced chicken pieces marinated with tandoori spices

JAAL TIKKA 🌶️ £6.00
Juicy chicken thigh pieces marinated with hot spices, and naga chilli

SHEEK KEBAB (D) £7.00
Tandoori minced meat fresh herbs tandoori roasted

CHINGRI PURI (C) £7.00
King prawns cooked with ginger, garlic, onions with a flat bread

SAMOSAS £4.50
Pastry stuffed with:
KUSHI | spicy chicken and potatoes
MEAT | mince meat

TANDOORI GYOZA (VG) £6.00
Crispy veg gyoza with coated tandoori spices

BAO KATHI £7.00
PULLED BUTTER CHICKEN (D)
PULLED MEAT KHATA
MIX VEG (VG)

SUSHI ROLLS normal £7.00 fried £8.00
CHICKEN TIKKA | Tandoori spiced chicken with avocado, pepper, cucumber and carrots
SALMON TIKKA | Tandoori spiced salmon, avocado, pepper, cucumber and carrots
VEGAN SUSHI | Mushroom and potato, avocado, cucumber and carrots

PANEER FRIES £6.00
Indian cheese fries coated in sweet chilli

BUTTERFLIES (C) £7.00
King prawns coated in a light spiced panko

ALLERGEN GUIDE

(VG) = Vegan (V) = Vegetarian (N) = Contains Nuts (D) = Contains Dairy (C) = Crustaceans (G) = Gluten (E) = Egg
Cross contamination will occur in the kitchen

KUSHI MIXED GRILL (D) £17.00

Combination of chicken tikka, boti kebab, sheek kebab, tandoori chicken & lamb chop served with pomegranate salad

TANDOORI CHICKEN (D) £11.00

Half chicken marinated with fresh smoked garlic, greek-style yoghurt, blend of spices, garam masala, green chillies & coriander served with pomegranate salad

TANDOORI WINGS £10.00

Served with pomegranate salad

TIKKA (D)

Pieces marinated in herbs and yoghurt

CHICKEN £9.00

LAMB £11.00

CHILLI PANEER £10.00 | Chunks of indian cottage cheese

SHASHLICK (D)

Marinated mixed vegetables with meat combo with spices & herbs, cooked in tandoor

CHICKEN £11.00 | Juicy pieces of thigh chicken served with pomegranate salad

LAMB £13.00 | Served with pomegranate salad

KING PRAWN £14.00 | Served with mango salad

LAMB CHOPS (D) £14.00

Lamb chops marinated in raw papaya, chillies, ginger, garlic, vinegar, with mango salad

JINGA TANDOORI (C) £14.00

Large king prawns spiced, greek-style yoghurt then cooked in tandoori oven served with mango salad

TANDOORI MONKFISH £14.00

Peppers, coriander, tomatoes & spring onions with a base of Bombay mash served with mango salad

TANDOORI SUBZI (VG) £11.00

Skewered broccoli, cauliflower, mushroom, capsicum and aubergine served with pomegranate salad

CHICKEN £11 | LAMB £12 | VEGETABLE £10

Tikka mossala

Kurma

Bhuna (VG)

Korai Dupiaza (VG)

Dhansak (VG) 🌶️

Jalfrezi (VG) 🌶️

Madras (VG) 🌶️🌶️

Garlic Chilli Fusion (VG) 🌶️🌶️🌶️

Vindaloo (VG) 🌶️🌶️🌶️

Naga (VG) 🌶️🌶️🌶️

Slow cooked rice with a side of mix veg curry

VEGETABLE (VG) £11.00

LAMB BIRIYANI £13.00

CHICKEN BIRIYANI £12.00

KING PRAWN BIRIYANI £15.00

HOUSE SPECIALS

- PUNJABI BUTTER CHICKEN (D)** £12.00
A smooth, medium spiced & buttery and creamy dish flavoured with fenugreek, tomato sauce & garam masala
- SYLHETI GARLIC CHILLI CHICKEN** 🍴 £12.00
Homemade slow cooked Tender pieces of marinated chicken cooked with jalfrezi style with burnt garlic & chillies
- CHICKEN SAG** 🍴 £12.00
Shredded tandoori chicken cooked with spinach
- SHASHLICK (D)** £14.00
BHUNA or JALFREZI or MOSSALA
Tandoori grilled pieces of chicken thigh mixed with tandoori roasted vegetables draped with a choice of sauce
- SLYHETI LAMB FRY** 🍴 £13.00
A flavoursome Rogon style dish, slow cooked with cumin, ginger, charred garlic and caramelised onions in a thick mouthwatering sauce, a homemade speciality
- KHALA BHUNA** 🍴 £14.00
A nostalgic slow roasted 3 day old beef delicacy with various spices the more it burns the tastier it gets
- LAMB SHATKORA** £12.00
Slow roasted lamb cooked in traditional home cooked citrus bhuna
- JHINGA MORRIS (D)** 🍴 £14.00
King prawns marinated in a variety of spices, panseared in their shell then cooked with very hot spices with a hint of lemon
- GOAN FISH CURRY** £14.00
mouth-watering monkfish curry cooked in coconut milk in mild spicy thick stew

KUSHI SPECIALS

- DELHI SPAG BOWL (C,D)** £17.00
King prawns in rich coconut milk, yoghurt, mixed spices and herbs with spaghetti
- SHANK THALI** £18.00
Full flavoured tenderised lamb shank served with rice and potatoes, with lamb jus and hot chilli to drape at your peril.
- GARLIC CHILLI FISH** £18.00
Beautifully based tandoori grilled seabass accompanied with spicy rice, samba gravy
- KITCHEN CURRY** £17.00
A daily special, each day our chefs cook a different dish for themselves, also known as staff curry, served with rice

VEGETABLES

- BOMBAY ALOO (VG)** £5.50/£9.00
- TARKA DALL (VG)** £5.50/£9.00
- MUSHROOM BHAJI (VG)** £5.50/£9.00
- ALOO GOBI (VG)** £5.50/£9.00
- SAG ALOO (VG)** £5.50/£9.00
- DALL SAG (VG)** £5.50/£9.00
- SAG PANEER** £5.50/£9.00
- AUBERGINE BHAJI (VG)** £5.50/£9.00
- MIXED VEGETABLE CURRY (VG)** £5.50/£9.00

Side/Main

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RICE

BOILED RICE (VG)	£3.00
PILAU RICE (VG)	£3.50
MUSHROOM RICE (VG)	£4.00
COCONUT RICE (VG)	£4.00
SPECIAL FRIED RICE (E)	£4.00
KEEMA RICE	£4.50

FRESH BREADS

PLAIN NAAN (E)	£3.00
GARLIC NAAN (E)	£3.50
CHILLI & CHEESE NAAN (E)	£3.50
KEEMA NAAN (E)	£4.00
PESHWARI NAAN (E)	£3.50
GARLIC & CHEESE TRUFFLE NAAN (E)	£7.00
PARATHA (E)	£3.00
CHAPATI (VG)	£3.00

FRIES

MOSSALA FRIES (VG)	£4.00
FRIES (VG)	£3.00
TRUFFLE FRIES (VG)	£7.00

EXTRAS

BANGLA SALAD (VG)	£3.50
<i>Finely chopped onions, tomatoes, cucumber & corriander with fresh lime with or without chillies</i>	
CUCUMBER RAITA	£3.00
POMEGRANATE RAITHA	£3.00
ANY CURRY SAUCE	£5.50

KIDS MENU

<i>Served with chips or rice</i>	£8.00
CHICKEN TIKKA	
SHEEK KEBAB	
TANDOORI WINGS	
CHICKEN TIKKA MOSSALA (D)/KURMA (D)/BHUNA	
TANDOORI SUBZI (VG)	
SOFT DRINK	£3.00

DESSERTS

FRESH WAFFLES	£7.50
<i>Chocolate sauce, chocolate banana, chocolate strawberry, oreo, ferrero rocher, kinder bueno</i>	
SIZZLING BROWNIE	£6.00
<i>chocolate brownie with ice cream</i>	
FRIED TOAST	£5.00
<i>Sweet fried toast drizzled with chocolate sauce with ice cream</i>	
MIXED SORBET (VG)	£6.00
<i>Mango, lemon, strawberry</i>	
KUSHI DELIGHT	£5.00
<i>Sticky rice, mango and double cream</i>	
DESSERT BOARD	£18.00
<i>Macaroons, waffles, indian sweets, fresh fruits, sorbets</i>	

INDIAN AFTERNOON TEA

12.00PM-3.00PM | £22.50PP

SATURDAY & SUNDAY

CHA NASTA

SHEEK KEBAB

SAMOSAS

BAO KATHI

SUSHI ROLLS

ASSORTED SANDWICHES

SELECTION OF INDIAN BISCUITS AND DESSERTS

Macaroons, Enda Bread, Sugar Fried Toast, Gulab Jamon, Chomchom

FIKA SA OR KARAK CHAI OR MINT TEA

VEG NASTA

PANI PURI

BAO KATHI

SUSHI ROLLS

BOMBAY SANDWICH

SELECTION OF INDIAN BISCUITS AND DESSERTS

Sugar Fried Toast, Fresh Fruits, Sorbets

FIKA SA OR MINT TEA

K U S H I