

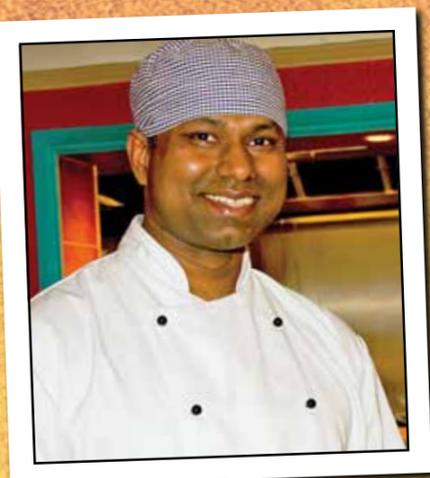


TEA / COFFEE

ENGLISH TEA	£2.60
HERBAL TEA	£2.60
COFFEE	£2.60
SINGLE ESPRESSO	£2.60
DOUBLE ESPRESSO	£3.20
CAPPUCCINO	£3.20
CAFÉ LATTE	£3.20
LIQUOR COFFEE	£5.95

DESSERTS

CHOCOLATE SAMOSA WITH CARDAMOM SAUCE	£4.50
CREAM CARROT PUDDING & VANILLA ICE CREAM	£4.25
GULAB JAMUN WITH VANILLA ICE CREAM <i>Rose and Cardamom flavoured sweetened milk dumpling</i>	£4.25
ROSE FLAVOURED CREME BRULEE	£3.95
COCONUT ICE CREAM SERVED ON COCONUT SHELL	£4.50
KULFI <i>Mango/Pistachio Indian Ice Cream</i>	£3.20
ORANGE SORBET	£3.95
SAFFRON POACHED PEARS <i>Saffron and cinnamon poached pears served with vanilla ice cream</i>	£3.95
DOUBLE KA MEETHA <i>Very popular dessert from Hyderabad. It is a bread pudding cooked with milk, saffron, cardamom and dry fruits served with vanilla ice cream</i>	£4.25
MIXED DESSERT SELECTION <i>Double Ka Meetha Gulab Jamun. Chocolate samosa and vanilla ice cream</i>	£5.95



Food for me has always been an adventure.

My aim is to convey my passion for Indian cuisine in a way which gives you a taste of perfect Indian dishes.

I hope you enjoy a taste of the traditional cuisine of the Indian sub-continent.

Anil Kumar

The Journey of CHEF ANIL KUMAR

1996 - Joined Institute of Hotel Management, Catering Technology in Hydrebad, India

1997 - Worked in WelcomGroup, Rajiputana Palace Sheraton, Jaipur, India

1999 to 2003 - Banquet Chef, Taj Gateway Hotel Bangalore. TAJ Group for Hotels, India

2003 to 2004 - Chef for 'Nina' In Royal Mirage Hotel, Dubai

2004 to 2005 - Chef for 'Indu' in Hotel Intercontinental Amman, Jordan

2005 to 2006 - Chef for 'Cumin' Restaurant in Finchley Road, London

2006 to 2007 - Grill Chef, Cinnamon Club, Westminster, London

2007 to 2009 - Head Chef, The Indian Princess Restaurant, Margate, Kent

2009 to October 2013 - Head Chef, The Ambrette Restaurant, Margate, Kent

November 2013 to Present - Owner and Head Chef, Flavours by Kumar, Ramsgate, Kent

June 2018 - Opened another Flavours By Kumar branch in Garlinge, Margate

FLAVOURS by Kumar



FLAVOURS by Kumar
is a sharing experience... and dares you to lose yourself in the sensuous world of spice!

POPPADOM 90P ASSORTMENT OF CHUTNEYS 90P

STARTERS

ALOO TIKKI CHAAT <i>veg</i> £5.20 <i>North Indian snack made of potatoes, ginger, cumin, spiced chickpeas, served with assorted chutneys</i>	STIR FRY SQUID £5.95 <i>Spiced squid tossed with onions, peppers, ginger, lemon juice and mango powder</i>
CHICKEN TIKKA £5.75 <i>Chicken breast marinated in spices and yoghurt, chargrilled in the tandoor served with mint chutney and cucumber raita</i>	ONION BHAJI <i>veg</i> £4.75 <i>Onion fritters spiced with carom seeds, ginger, chickpea flour and fresh coriander</i>
MASALA DOSA <i>veg</i> £5.60 <i>South Indian crepe made from rice and lentil batter and stuffed with spiced mashed potatoes, served with coconut chutney</i>	CHICKEN CHILLI £5.95 <i>Boneless cubes of chicken breast tossed with onions, peppers, green chillies and oriental spices</i>
FISH AMRITSARI £5.60 <i>Freshwater basa fish from Asia prepared in Punjabi style, spiced with mango powder</i>	CHATTAMBADE <i>veg</i> £4.95 <i>Ground Lentil fritters with ginger & onion, served with coconut chutney,</i>
GOBI KEMPU <i>veg</i> £5.20 <i>South Indian snack made of crispy fried cauliflower tossed with yoghurt, green chillies and curry leaves</i>	BLACK SPICED CHICKEN £5.50 <i>Originated from the hilly region of Southern West Coastal India. The chicken breast is marinated with Chef's special black spices and cooked with shallots, green chillies and malt vinegar</i>
PORK RIBS £5.75 <i>Succulent Pork belly ribs, tossed with fennel seed, sesame seed and oriental spice</i>	DUCK TIKKA £6.50 <i>Char grilled duck breast marinated in spices and yoghurt, chargrilled in tandoor, served with mint chutney and cucumber raita</i>
STIR FRY PANEER <i>veg</i> £5.50 <i>Crispy spiced paneer (Indian cheese) tossed with onions, peppers and oriental spices</i>	VEGETABLE SINGHARA <i>veg</i> £5.50 <i>This is a traditional Bengali snack lightly spiced with potatoes and vegetables wrapped in a thick crust pastry, served with home made tamarind and date chutney</i>
LAMB SEEKH KEBAB £5.95 <i>Lamb mince with fresh herbs and spices, skewered and grilled in the tandoor, served with mint chutney and cucumber raita</i>	MINT & CORIANDER CHICKEN £5.50 <i>Boneless chicken marinated in mint, coriander, spices and yoghurt, chargrilled in the tandoor, served with cucumber raita</i>
CHICKEN 65 £5.60 <i>Stir fry chicken dish from South India tossed in ginger, green chillies, fresh coriander and curry leaves</i>	CRISPY TIL JHINGA £6.50 <i>King Prawns marinated with ginger, coriander and lemon juice coated with sesame seeds and crispy fried</i>

MAKE IT A SHARING PLATTER

FOR 2 PEOPLE - £15.00 FOR 4 PEOPLE - £28.00

Choose any four starters from above

FOR 6 PEOPLE - £40.00

RICE AND BREAD

PLAIN BASMATI RICE £2.00	PLAIN NAAN BREAD £1.75
COCONUT RICE £2.75	KEEMA NAAN BREAD £2.95
LEMON RICE £2.50	GARLIC NAAN BREAD £2.60
KEEMA RICE £3.95	PESHWARI NAAN BREAD £2.95
MUSHROOM RICE £2.75	CHEESE NAAN BREAD £3.25
EGG RICE £2.95	CHILLI GARLIC NAAN £2.50
CUMIN RICE £2.00	TANDOORI ROTI £1.50

MAINS Served with Plain Basmati Rice

CHICKEN MAKHANI £11.25 <i>A classic Indian dish. Succulent pieces of tandoori grilled chicken cooked in a smooth sauce of tomato, ginger and fenugreek</i>	GOSHT MUGHALI £11.95 <i>A popular Mughali dish. Cubes of lamb simmered in a rich sauce of cashew nuts, tomatoes & onions with aromatic spices</i>
GOAN FISH CURRY £11.50 <i>White fish from Asian freshwater lakes cooked in a goan style sauce of tamarind, coconut and tomato</i>	KERALA STYLE BEEF CURRY £11.50 <i>Beef cooked with carrots and potatoes in a thick coconut sauce flavoured with fresh ginger, curry leaves and green chillies</i>
CHICKEN SHAHI KORMA £11.25 <i>Royal Mughai Dish. Chicken breast cooked in a mild & creamy sauce of cashew nuts and almonds</i>	PRAWN KADAI £14.95 <i>King prawns with onions, peppers, tomatoes and kadai spices</i>
KASHMIRI LAMB ROGAN JOSH £11.95 <i>Traditional Lamb Dish. Cubes of lamb simmered in a sauce of onion, ginger, garlic and tomato</i>	BLACK SPICED PORK CURRY £11.50 <i>Marinated pork in Chef's special black spice masala slow cooked with tamarind, bay leaves and green chillies</i>
SAAG GOSHT £11.95 <i>Lamb cubes simmered in a rich sauce of spinach & fenugreek</i>	SAAG CHICKEN £11.25 <i>Tender chicken breast simmered in a rich sauce of spinach, fenugreek and ginger</i>
PRAWN MALAI CURRY £14.95 <i>A popular Bengali dish. King Prawns cooked with onion, tomatoes, ginger and coconut</i>	LAMB KOFTA CURRY £11.95 <i>Marinated lamb mincemeat balls slow cooked in a smooth sauce of almonds, mint and yoghurt</i>
MIXED SEAFOOD CURRY £14.50 <i>White fish, prawns & squid cooked in a sauce of tamarind, green chillies, curry leaves, ginger and coconut</i>	KADAI CHICKEN £11.25 <i>Chicken breast with onions, peppers, tomatoes & kadai spices</i>
CHICKEN BIRYANI £10.95 <i>Marinated chicken breast cubes cooked with aromatic spices, served with cucumber raita and biryani sauce</i>	CHICKEN CHETTINAND CURRY £11.25 <i>Very popular chicken curry from the Chettinad region cooked with freshly roasted ground spices, peppercorns, star anise and black stone flower</i>
LAMB BIRYANI £11.50 <i>Marinated lamb cubes with basmati rice and aromatic spices, served alongside cucumber raita and biryani sauce</i>	TANDOORI CHICKEN £10.50 <i>One of the most popular dishes. Chicken on the bone marinated overnight with spices and yoghurt and chargrilled in the tandoor, served with cucumber raita, tomatoes and fenugreek sauce</i>
KING PRAWN BIRYANI £14.50 <i>Marinated king prawns with basmati rice and aromatic spices, served alongside cucumber raita and biryani sauce</i>	LAMB KADAI £12.25 <i>Boneless lamb with onions, peppers, tomatoes & kadai spices</i>

VEGETARIAN & SIDES Mains served with Plain Basmati Rice

PANEER TIKKA MASALA MAIN £9.00 • SIDE £5.50 <i>Cubes of paneer marinated in spices and yoghurt, grilled in the tandoor and simmered in a sauce of onions, tomatoes and ginger</i>	KADAI MUSHROOMS MAINS £8.75 • SIDE £5.00 <i>A popular mushroom dish cooked with onions, peppers, tomatoes and kadai spices</i>	CHANA SAAG MAIN £8.00 • SIDE £5.00 <i>Baby spinach & chickpeas cooked with onion, tomato, ginger & mango powder</i>
SAAG ALOO MAIN £8.00 • SIDE £5.00 <i>Baby spinach and potato cubes cooked with ginger, fenugreek and spices</i>	BOMBAY POTATOES MAINS £7.50 • SIDE £4.50 <i>Spiced potatoes cooked with onions, tomatoes, ginger and coriander</i>	MUTTER PANEER MAIN £9.00 • SIDE £5.00 <i>Paneer cubes and green peas cooked with onion, tomato, ginger & spices.</i>
CHANA MASALA MAIN £8.00 • SIDE £5.00 <i>Chickpeas cooked with onions, tomatoes, ginger, mango powder and coriander</i>	SAAG PANEER MAIN £9.00 • SIDE £5.00 <i>Baby spinach and paneer cubes cooked with ginger, fenugreek and spices</i>	CUMIN FLAVOURED YOGHURT AND CUCUMBER RAITA £2.95
PUNJABI DAL TADKA MAIN £7.50 • SIDE £4.50 <i>Split gram lentils and kidney beans cooked with onions, tomatoes, cumin and garlic</i>	AUBERGINE MASH MAIN £8.50 • SIDE £5.00 <i>Charcoal roasted aubergine cooked with ginger, garlic, fresh coriander, onions and tomatoes</i>	MASALA MASHED POTATO £3.25 KURKURI BHINDI £5.00 <i>Crispy fried okra served sprinkled with mango powder</i>
VEGETABLE BIRYANI £9.00 <i>Marinated mixed vegetables cooked together with basmati rice and aromatic spices, served with cucumber raita and biryani sauce</i>	DAL MAKHANI MAIN £8.00 • SIDE £5.00 <i>One of the most popular lentils from North India. Slow cooked black lentil with ginger, tomato and spice</i>	STIR FRY COURGETTE £4.50 <i>Sliced courgette tossed with mustard seeds, coconut, ginger and fresh coriander</i>
MIXED VEGETABLE CURRY MAINS £8.50 • SIDE £4.50 <i>Mixed vegetables cooked in a sauce of onions, peppers, cashew nuts, tomatoes and fenugreek</i>	ALOO GOBI MAIN £8.50 • SIDE £5.00 <i>Potato & cauliflower cooked with onion, tomato, ginger & coriander</i>	VEGETABLE THALI £12.95 <i>Assorted small portion of any four vegetarian dishes served with rice and naan bread</i>

