

Rimjhim

WORLD CLASS CONTEMPORARY INDIAN CUISINE

"Try something deliciously different for parties, special occasions, weddings, corporate events and more....."

We take bookings for all occasions....."



TAKE AWAY MENU

OPEN FOR LUNCH & DINNER
7 DAYS A WEEK

Opening Hours

SUN - THURS 12.00pm - 2.30pm (lunch)
5.30pm - 11.00pm (evening)

FRI - SAT 12.00pm - 2.30pm (lunch)
5.30pm-11.30pm (evening)
(Open all bank holidays)

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www.rimjhim.co.uk

1-3 CITY ROAD
WINCHESTER, SO23 8SD

STARTERS

Any starter that is not on this list can be made on request.

Mixed Platter	£6.95
A combination of Barbecued chicken tikka, onion bhaji and punjabi somosa, (ideal for two people)	
Chicken Tikka Chat	£3.75
Strips of chicken tikka tossed with cucumber and coriander	
Jinga Zafrani	£5.95
King prawns marinated with coastal spices then spiked with crushed fennel and coriander seeds.	
Salmon Tikka	£4.25
Pink salmon matured in a mildly spiced marinade of dill fennel, mustard and lemon grass, Cooked in tandoor.	
Onion Bhaji	£2.50
Crisp nuggets of spinach, potatoes, onion and crushed coriander seeds, deep fried.	
Tandoori Chicken	£2.90
Chicken marinated in a special blend of medium spices and barbecued over charcoal.	
Chicken or Lamb Tikka	£2.90
Marinated in a special blend of mild spices and barbecued over charcoal.	
Gilafi seek Kebab	£3.25
Juicy minced lamb blended with spices and onions, grilled in tandoori.	
Prawn Puri	£3.25
Prawns cooked to sweet and sour taste, served on deep fried bread called "puri"	
King Prawn Puri	£4.25
King prawns cooked to sweet and sour taste, served on deep fried bread called "puri"	
Samosa	£2.50
Triangular pastry filled with a choice of minced lamb or vegetables.	
Choila	£3.25
Chicken or Lamb with garlic & nepalese style spices - medium hot.	
Popadums	£0.60
Of two types massala or plain. each	
Pickles	£0.60
Onion, mango, lime, and home made extras.	





MAIN COURSES CHEF RECOMMENDATIONS

- Rimjhim Chicken** £7.50
With strips of corn fed chicken breast pieces, mixed with spiced fried onions, peppers and mushrooms, cooked in medium strength with few fresh green chillies and coriander
- Lamb tawa masala** £7.50
Tender morsels of lamb saut'eed with fresh green chillies, ginger and coriander. A very tasty dish!
- Hydrabadi style fresh herb chicken curry.** £7.50
Chicken breast cubes marinated with fresh herbs, coriander, dill and basil, roasted in the tandoor, then cooked in spinach, green chilli, garlic, ginger and tomato sauce.
- Lamb achari** £7.50
Tender cubes of lamb cooked with whole spices and assorted seeds in a richly flavoured sauce.
- Rajasthani Style Lamb Leg Curry** £7.50
Braised tender cubes of lamb cooked in a special spicy rajastani sauce.
- Old Delhi Style Chicken Curry** £7.50
In aromatic spices with coconut cream and tomato.
- Madu Murg** £7.50
Chicken breast strips with honey and coconut, in mild spices with a touch of cream and garnished with crispy parsnips. A wonderful dish, to replace the favourite chicken korma.
- Dalcha Gosth** A tasty dish! £7.50
Roasted lamb strips fused with fresh green chillies and coriander.
- Chicken or Lamb Badam Passanda** £7.50
Barbecued lamb or chicken pieces cooked with ground almonds, & red wine in a rich creamy sauce.
- Chicken or Lamb JalFREZI** £7.50
Stir fried pieces of meat or poultry, well spiced with pappers, fresh green chillies, A hot and tasty dish,
- Karahi Chicken or Lamb** £7.50
Chicken or lamb cooked with mixed pappers and onion, medium spiced
- Garlic Chilli Chicken** £7.50
Chicken tikka cooked with fresh garlic and green chillies,
- Chilli Massala Chicken or Lamb** £7.50
Nepalese Style - fresh green peppers, onion, tomatoes & chillies.
- Chicken Tikka Massala** £7.50
Oven baked spicy chicken cooked to a secret recipe and garnished with fresh ground coconut.
- Tandoori King Prawn massala** Medium spiced £9.50
Marinated king prawns charcoal grilled and stir fried in ground coconut then finished in a secret sauce for a dazzling flavour.

TANDOORI DISHES

Each dish is left to marinate overnight in a special sauce then barbecued on order in a clay oven for that distinctive flavour. Served with salad and yoghurt dressing.

- Tandoori Chicken** £7.50
Succulent pieces of on the bone chicken.
- Chicken or Lamb Tikka** £7.50
Marinated in a special blend of mild spices and barbecued over charcoal.
- Tandoori King Prawn** £9.50
King prawns marinated in delicate spices and barbecued on skewers,
- Chicken or lamb Shaslik** £7.50
Pieces of chicken skewered with pieces of onion, tomato, capsicum and baked in the tandoor.

VEGETARIAN DISHES

All vegetarian dishes are prepared with fresh market vegetables and natural ingredients without using any artificial colourings and cooked with sunflower oil.

- Baby Aubergines** £5.50
With a touch of yoghurt, peanut and sesame sauce.
- Ramish** £5.50
Asparagus and broccoli with sweetcorn, garlic and green chillies for added flavour, Cooked in medium strength. Medium.
- Aloo Baigan** £5.50
New seasoned baby potatoes and aubergine pieces mixed with tomatoes and coriander in a delicious sauce of fresh herbs.
- Sabzi Makhani** £5.50
With caramelised onions in a black pepper and yoghurt sauce. Hot, but delicious.
- Cheese and peas masala** £5.50
Cottage cheese cooked with green peas, tomato, fenugreek, ginger, coriander, butter and cream.

SPECIAL SEAFOOD DISHES

- King Prawn Bhuna** £8.50
A distinctive combination of onions, tomatoes, and garlic, cooked in a medium strength sauce.
- Saag King Prawn** £8.50
Prawns mixed in fresh garlic and spinach cooked in an aromatic flavour, medium or hot,
- King Prawn Madras** £8.50
Prawns cooked in traditional madras sauce of garlic and ginger.

PARSI & PATHIA DISHES

All parsi & pathia dishes are with a balance of sweet, sour and hot. Cooked with extra cinnamon and garlic,

King Prawn Dansak	£8.50
Chicken or Lamb Dansak	£5.95
Chicken Pathia	£5.95
King Prawn Pathia	£8.50

BIRIANI DISHES

A dish which adheres to the traditions. All biryanis are a kind of ricey meal; meat or vegetables are baked with basmati rice and raisins. Flavoured with bayleaf, cardamon and pure vegetable ghee. Served with a medium hot, fresh market vegetable curry.

Chicken or Lamb Biryani	£7.50
Mixed Vegetable Biryani	£6.50
King Prawn Biryani	£8.75
Prawn Biryani	£7.60
Mixed Biryani	£8.95

CHICKEN OR LAMB DISHES

Korma	£5.95
Tender pieces of meat cooked off the bone in a creamy mildly spiced sauce.	
Bhuna	£5.95
Extensively treated to provide a medium strength. One of the most tasteful dishes.	
Dupiaza	£5.95
Bangalora style curry with spiced fried onions in delicious sauce.	
Saag	£5.95
Mixed with fresh spinach and garlic. A medium spicy dish..	
Bhuna Tikka	£6.60
Chicken or lamb tikka in thick medium strength sauce.	
Rogan Josh	£5.95
A special preparation with pimento and garnished with peppers and tomatoes in a rich tasting sauce.	
Curry	£5.50
Traditional dish that needs no introduction!	
Madras	£5.95
South Indian style with hot and tangy taste with garlic & ginger.	
Ceylon	£5.95
Pieces of chicken or lamb with black pepper, coconut and a touch of lemon juice. A spicy dish.	
Vindaloo	£5.95
A very hot curry from Goa with garlic, ginger and extra red chilli.	
Balti medium hot.	£5.95
A popular dish, cooked with tomatoes, onion and coriander,	

Any Dish that is not on this list can be made on request.

SIDE DISHES

Saag Aloo - Spinach with potatoes	£2.50
Saag Bhaji - Spinach with garlic & spices	£2.50
Brinjal Bhaji - Aubergine in spices	£2.50
Bhindi Bhaji - Okra with spices	£2.50
Saag Paneer - Spinach and cheese	£2.50
Stir Fried Cauliflower Baby Potatoes	£2.50
Roasted Aubergine - Stir-fried with coriander, onion & tomato	£2.50
Daal Makani - black lentils	£2.95
Okras & Baby Potatoes in Medium Spices	£2.50
Bombay Style Spices Baby Potatoes	£2.50

RICE

Steamed Rice	£2.00
Mushroom Rice	£2.50
Saffron Rice	£2.20
Lemon Rice	£2.50
Keema Rice	£2.50
Vegetable Rice	£2.50

BREAD

Plain Nan	£1.70
Cheese & Chilli Nan	£2.50
Kulcha Nan - with onions and vegetables	£2.30
Garlic Nan - with fresh garlic & coriander	£2.30
Peshwari Nan - filled with raisin and coconuts	£2.30
Tandoori Roti	£1.80
Lachharder Paratha	£2.30
Stuffed Paratha	£2.10
Chapati	£1.50

SAVOURIES

Cucumber Raita	£1.50
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If you have any allergies we will endeavour to accommodate, please make us aware before you order. Please let us know if your favourite dish is not on our menu, our chef will be more than happy to prepare it.

