

INDIAN BREADS

51. Plain Naan	£1.75
52. Butter Naan	£2.00
53. Garlic Naan	£2.50
54. Peshwari Naan	£3.50
55. Kerala Paratha	£3.50
56. Tandoori Roti	£2.00

RICE

57. Basmati Rice	£3.00
58. Plain Pilau	£3.50
59. Mushroom & Peas Pilau	£3.50
60. Special Egg Fried Rice	£4.95

SIDE DISHES

61. Papadom	£1.00
62. Roasted Papadom	£1.50
63. Masala Papadom	£2.00
64. Mixed Salad	£2.00
65. Mixed Raita	£2.00

Fushia Restaurant and Banqueting Hall
3 Brighton Road, South Croydon CR2 6EA

020 8680 8833 www.fushiauk.com



If you have any food Allergy Please Speak to member of staff.

STARTERS

1. (V) Chilli Paneer £7.95 Indian cottage cheese with julienne capsicum & onions, ginger, garlic and green chillies.

2. (V) Garlic Chilli Mogo £7.95

South African cassava fried and tossed with chilli garlic sauce.

3. (V) Nairobi Bhajia (Maru Bhajia) £6.95

4. (V) Vegetable Samosa £5.50

Cooked traditionally potatoes and peas tossed in spices, filled into a triangular pastry shell and deep fried. (4 pieces)

5. (V) Onion Bhajia

Onions or mix vegetables with onions battered with gram flour, fresh Indian herbs and deep fried.

6. (V) Potato & Spinach Dumpling £5.50

Indian cottage cheese, spinach and shredded potatoes marinated in fresh Indian herbs, served with sweet chutney.

7. Mixed Grill £12.95

Sheekh kebab, lamb chops, chicken wings, chicken tikka, and tandoori chicken cooked in tandoor and served on a sizzler.

8. Special Mixed Grill £17.95

Sheekh kebab, lamb chops, chicken wings, chicken tikka, tandoori chicken, fish and king prawns cooked in tandoor and served on a sizzler. (2 pieces each)

9. Sheekh Kebab £7.95

5 pieces of marinated minced Lamb meat in fresh crushed Indian herbs.

10. Lamb Chops £8.95

4 pieces of lamb chops marinated in Indian spices.

11. Chicken Tikka £7.95

Diced chicken marinated in yogurt and crushed Indian herbs.

12. Meat Samosa £5.50

Cooked minced meat, potatoes and peas tossed in spices, filled into a triangular pastry shell and deep fried. (4 pieces)

13. Fried Squid (Crispy Calamari) £7.95

Sliced squid marinated in aromatic Indian spices and deep fried.

14. Fish Polichethu £8.95

Pan fried crab / Fish cooked with chef's special masala.

15. Chicken 65	£7.95
16. Mutton / Veggie Rolls	£2.95
18. Lamb Coconut Fry	£8.95
19. Prawns Ularthiyathu	£8.95

20. Salman Pakoda £8.95

MAIN

21. (V) Bombay Aloo	£4.95	37. Chicken Jalfrezi	£8.95
Cooked potatoes tempered with cumin, slice chillies and finished with fresh tomato and			
crimes and missied with fresh tomato and	corianuer.	Tender boneless chicken pieces cooked wi peppers and green chillies in tomato base	
22. (V) Aubergine Masala	£7.50	peppers and green chimes in tomato bases	u gravy.
Pan fried pieces of aubergine with cumin, a		38. Chicken khorma	£8.95
Fushia masala.		Boneless chicken pieces cooked in almond	
		creamy gravy.	inavoureu
23. (V) Tadka Dal	£5.95	creamy gravy.	
		39. Chilli Chicken	£8.95
24. (V) Vegetable Kolhapuri	£7.95	Stir fried tender chicken with fresh hot gre	en chillies,
Traditional dish is made with desiccated cod	conut.	spring onion and garlic with soya sauce.	
25. (V) Paneer Makhini	£7.95	40. Chicken Manchurian	£8.95
Indian cottage cheese cooked in a special m	nakhini	Battered fried chicken cooked in the Mand	churian sauce
sauce.	C7 OF	and garnished with spring onions.	
26. (V) Kadai Paneer Cottage cheese cooked with assorted pepper	£7.95	41. Ceylon Chicken (HOT)	£8.95
diced onions in Fushia special gravy.	ers ariu	41. Ceylon Chicken (not)	10.93
aleed offions in rushia special gravy.		42. Vegetable Hakka Noodles	£8.95
27. Fish/Prawn Curry	£9.45	Veg Hakka noodles is a popular Indo-Chine	ese dish made
King fish/ Tilapia/Prawn cooked in tradition	nal style	with boiled noodles, variety of veggies and	
with coconut milk.	•		
		43. Sea Food Mixed Fried Noodles	£9.95
28. Mango Fish Curry	£9.95	Fresh seafood together with fresh lightly cook and noodles make this dish attractive, healthy	_
Fresh lady fingers fried and tossed with gar Indian	ic and	and noodles make this dish attractive, healthy	and deficious.
iliulali		44. Kothu Roti Mutton/Chicken/Veg	£7.95
29. Fushia Special Bhuna Gosh	£8.95	45. Fried String Hoppers / Puttu	
Boneless lamb cooked in Bhuna style		with Fish curry	£9.95
		,	_5.55
30. Lamb Saag	£8.95	46. Hoppers (Set of four)	£8.95
24.0 11. 1. 24. 11. 2		Plain, Milk, Egg and Kithul. With Seeni sambol	, Coconut
31. Srilankan Mutton Curry	£9.95	sambol and Kattu sambol (Please allow extra time)	
Hot and spicy lamb/Mutton curry with who	•		
spices roasted and then ground, cooked wit	.n coconut	BIRIYANI	
base gravy.			ana la anda a
32. Fushia Special Butter Chicken	£9.95	Basmati rice cooked with fresh Indian gree	•
Shredded tandoori chicken cooked in a fush	nia special	with mix raita and boiled Egg/Egg omelett	e
creamy makhini sauce.	•	47. Lamb Biriyani	£9.95
		47. Lamb biriyani	15.55
33. Desi Chicken Curry	£8.95	48. Chicken Biriyani	£9.95
34. Chicken Madras	£8.95		
An authentic chicken curry cooked with wh		49. Vegetable Biriyani	£7.95
roasted and then ground spices.	ole array or	FO Fish /Day - /October 151	60.05
		50. Fish/Prawn/Seafood Biriyani	£9.95
35. Chicken Tikka Masala	£9.95		

Marinated boneless chicken tikka cooked in spicy gravy

Diced chicken simmered with the chopped Methi leaf sizzled with sliced garlic, ginger, red chilli, cumin and

£8.95

36. Methi Chicken

crumbled toasted fenugreek.