

MENU



Welcome

A warm welcome to Rilys Restaurant.

A new and fresh approach to distinctive food, fine wine and excellent customer service.....
We are proud to present a stylish & prestigious dining experience, serving flavors of eastern Asia with a western approach.

Prepared by award winning chefs, we offer a unique taste of real Indian cuisine. Only the freshest and highest quality ingredients are used to create our dishes, then giving a twist with a modern and imaginative approach. Again, guaranteed to impress our most discerning clients.

**As all our meals are freshly prepared, at very busy times it may take longer for service.
Please inform the staff when ordering if you have any requirements.**

A discretionary service charge of 10% on parties of 6 or more.

Welcome



ALLERGIES

SOME OF OUR MENU ITEMS CONTAIN ALLERGENS, INCLUDING GLUTEN, NUTS (INCLUDING PEANUTS), MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN.

Please ask a member of staff for more information

Tetul Mix Special

Chunks of chicken & lamb tikka cooked with crunchy green peppers & onions in tangy tamarind and served with a puree.

Chicken Chilli Kebabs

Diced chicken cooked together in chef's own chilli sauce with fresh green chillies.

Chicken Pakora

Deep fried chunks of chicken cooked in a lightly spiced batter.

Lamb Samosa

Deep fried traditional Indian savoury pastry filled with minced lamb.

House Starter

Sheek Kebabs

Minced chicken & lamb mixed with various herbs and spices, char-grilled in the tandoori oven.

Special Tandoori Mix

A selection of chicken tikka, lamb tikka and sheek kebabs.

Chicken Shashlik

Chicken tikka, cooked with onions, green peppers and tomatoes in the tandoori.

Mixed Platter for 2

Why not share a platter, filled with our favorite's, including chicken tikka, lamb tikka, sheek kebabs and onion bhaji.

House Starter

Seafood Starter

Salmon Tikka

Salmon smeared in light spice and roasted in the tandoori oven.

King Prawn Garlic

king prawns first grilled in the tandoori and pan fried with onions & garlic in chef's special sauce.

King Prawn Puree

Lightly spiced king prawns cooked with onions, tomatoes, herbs & spices. Served with puree.

Seafood Starter

Paneer Banaras

Chunks of Indian cottage cheese cooked with onions, green peppers and tomatoes in the tandoori.

Garlic Mushrooms

Succulent mushrooms cooked with garlic and onions.

Onion Bhaji

Crispy onions with gram flour batter, then deep fried.

Vegetable Samosa

Deep fried traditional Indian savory pastry filled with a selection of fresh vegetables.



Award Winning

One of the finest Indian restaurant in the UK,
courtesy of its numerous ACOLADES and recognition, including winner
of the British Curry Awards in 2011.

Lasani Ghust

Tender pieces of fillet lamb, cooked with pickled garlic, onions and fresh chillies.

Tandoori Chicken Kazana

Striped tandoori chicken in a blend of spices, onions and green peppers.

Rilys Special Mix

Chicken, lamb and king prawn cooked with mushrooms using the finest spices.

Jal-Palak

Chicken in fresh spinach, ginger, garlic in a scotch bonnet base

Chicken Jaipuri Mist

Cooked with mushrooms, peppers and onions.

Chicken Nawabi

Light medium sauce with a boiled egg, onions and tomatoes.

Bombay Style Naga

Using one of India's finest chilies' known as 'Naga', a hot dish.

Goan Chicken

Chef's own blend of spices cooked with coconut milk for a unique taste.

Lamb Katta Masala

Balanced with freshly cut ginger and garlic, garnished with fried onions.

Rangila Khana

Fresh spinach, smeared in a medium spicy sauce and fresh ginger.

Karahi Maharaja

A north Indian dish, diced Chicken pieces in thick but smooth sauce.

Garlic Chilli Chicken

Chicken cooked with fine cuts of garlic and fresh chilies.

Seafood Specialty

Monkfish

Diced fillet of monkfish lavishly spiced and grilled, infusion with garlic and ginger in a medium sauce.

Salmon Tarkari

Chunks of grilled salmon in a rich textured sauce with lemon, plum tomatoes, fresh coriander. Delicately spiced to give a rich flavor.

Jaflong Chingri

Mouth-watering tandoori king prawns pan fried in a traditional thick masala sauce using only the finest marinated blend of flavors which brings a unique taste to this house special.

Shahi Machli Jool

A traditional Fish dish, chunks of Bangladeshi Fish cooked with chef's own blend of herbs and spices.

Seafood Specialty

Classical Favorite

Chicken / Lamb Tenga Pathia

A slightly hot and sour dish, cooked with fresh and pureed tomatoes, fresh lemon juice, garlic and herbs.

Chicken Kurma

Cooked in a rich creamy sauce using nuts and almonds.

Chicken / Lamb Bhuna

Medium blend of aromatic herbs and spices in a rich sauce.

Chicken Tikka Masala

The nations favorite, chicken breast in a subtle creamy sauce.

Chicken Badami Pasanda

Strips of chicken tikka cooked using exotic spices, combining cream, almonds and butter to give a rich and unique blend of flavors.

Classical Favorite

Chicken / Lamb Jalfrazi

A medium to hot dish with green peppers, onions and plenty of green chillies as the basis of this curry. The chillies make the jalfrezi taste very fresh but also make it one hotter side.

Chicken / Lamb Balti

From the northern mountainous region of modern India (or in Birmingham, England) in the 1970s. Very rich in taste, cooked in a medium to mild sauce.

Chicken / Lamb Dupiaza

The dopiaza is a classic Indian dish dating back at least to Moghul times. A classic dish with chunks of onions and peppers.

Lamb Rogan Josh

A traditional lamb curry, medium spiced and cooked in two stages, with lots of tomatoes.



It is our philosophy to make every visit an enjoyable experience. Presenting a stylish & prestigious dining affair, serving flavors of eastern Asia with a western approach.

Biryani

Chicken Biryani

Lamb Biryani

Chicken Tikka Biryani

King Prawn Biryani

Fusion Mix Biryani (Chicken, Lamb & Mushrooms)

Vegetable

A world-renowned Indian dish, basmati rice flavored with fragrant spices and layered with lamb, chicken, king prawn, or vegetables. Served with a side curry sauce.

Biryani

Chicken / Lamb Shashlik

Chicken or lamb tikka, cooked with onions, green peppers and tomatoes in the tandoori.

Chicken Tikka

Marinated chicken in various spices and herbs, Char-grilled in the tandoori to perfection.

Special Tandoori Mix

A selection of chicken tikka, lamb tikka and sheek kebabs.

Rilys Mix Grill

A Selection of tandoori mix including tandoori chicken, chicken tikka, lamb tikka, sheek kebabs and a tandoori lamb chop.

Vegetarian

Makhni Paneer

Chunks of Indian cottage cheese drowned in a rich tangy sauce, laced with cardamoms, fresh cream and yoghurt with a subtle hint of chili.

Rangila Shabji

Fresh vegetables cooked using chef's own herbs & spices in a medium sauce

Vegetable Masala

Mixed vegetables cooked together in a mild creamy sauce.

Paneer Tikka & Saag

North Indian dish, mildly flavored spinach with Indian cottage cheese in a rich sauce.

Veg Side Dishes

Mush Bhaji, Bombay Aloo, Chana Masala, Tarka Dhall or Saag Paneer

Vegetarian

Accompagniments

Plain Nan

Garlic Nan

Peshwari Nan

Keema Nan

Cheese & Garlic Nan

Tandoori Roti

Green Salad

Fries

Steam Boiled Rice

Pilau Rice

Mushroom Pilau Rice

Fried Rice

Egg Fried Rice

Plain Popadoms

Spicy Popadoms

Chutney (Per Person)

Accompagniments





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