



90'S MIX RESTAURANT & BAR

FOOD MENU

Enjoy your meal and drink



SHARE LOVE

OPEN DAILY AT **11.00 AM - 11.00 PM**

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GRANARY MEWS, CHURCH GATE, LE1 3AN
LEICESTER, UK

WWW.90SMIX.COM

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RESTAURANT MENU

STARTERS

★★★★★

CHICKEN PAKORA £ 5.50

Marinated chicken, coated in spiced batter and deep-fried, served with mint sauce.

★★★★★

VEG PAKORA £ 4.50

Crispy fried vegetables, including onion, potato, and bell peppers, seasoned with a touch of 90's mix herbs and spices, served with mint sauce.

★★★★★

CHICKEN TIKKA SKEWERS £ 6.50

Boneless pieces of chicken marinated in spiced yogurt, threaded on a skewer and cooked on grill

★★★★★

CHILLI PANEER (INDO-CHINESE) £ 7.50

Paneer cubes, peppers, and onions tossed in a spicy, sweet, salty, and tangy sauce

★★★★★

CHILLI CHICKEN £ 7.50 (INDO-CHINESE STIR-FRY)

Boneless chicken cubes, peppers, and onions tossed in a spicy, sweet, salty, and tangy sauce

★★★★★

PANEER TIKKA £ 7.50

Grilled marinated paneer chunks with peppers and onions

★★★★★

CHICKEN LOLLIPOP £ 6.50

Frenched chicken drumettes marinated and fried until crispy

★★★★★

DYNAMITE CAULIFLOWER £ 4.50

Battered and fried cauliflower tossed in a spicy sauce and served on a bed of lettuce

★★★★★

HALLOUMI FRIES £ 4.50

Lightly tempura-battered and fried halloumi, served with sriracha spicy sauce

★★★★★

KING PRAWN £ 8.50

King Prawns grilled on a tawa with garlic butter and herbs. Served with grilled lemon

★★★★★

SQUID FRY £ 7.00

Squid fried with aromatic spices and garnished with coconut bits

★★★★★

TERIYAKI BEEF £ 8.00

Tender strips of beef combined with a Savory sweet teriyaki sauce, stir-fried with a colourful mix of fresh vegetables

★★★★★

CHICKEN SKEWERS £ 5.50

Spicy marinated chicken cubes, grilled and served with coconut yogurt

★★★★★

PAPPADAMS & PICKLE TRAY £ 3.00

Crispy pappadams served with a selection of pickles, including mango, apricot, carrot, and onion



RESTAURANT MENU

HOME MADE TREASURES

★★★★★

KUTTANADAN THARAVU CURRY £ 8.00

A traditional Kerala style duck curry made with aromatic spices, black pepper, Indian shallots, and coconut milk

★★★★★

KAPPA BIRYANI £ 8.49

The beef masala mixture is tossed with slightly mashed tapioca for a rich, flavorful dish

★★★★★

BEEF CURRY £ 7.75

Tender beef cooked in a spicy gravy with coconut bits

★★★★★

BEEF ULARTHIYATH £ 8.75

It is a dry, spicy, and flavorful beef preparation, traditionally cooked with aromatic spices, slow-roasted to perfection, and stir-fried in coconut oil with sliced coconut.

★★★★★

SWADH POTH CHORU

VEG £ 8.75

NON VEG £ 10.75

A traditional Kerala meal where rice and accompaniments included angamaly mango curry are wrapped in a banana leaf for a unique and flavourful experience

★★★★★

KUMARAKOM KING PRAWN ROAST £ 8.00

Marinated king prawns, fried and combined with 90's Mix onion gravy

★★★★★

BEEF TRIPE FRY £ 7.75

Beef tripe fry is a spicy, crispy dish made with stir-fried boiled tripe, onions, and aromatic spices.

★★★★★

MANCHATTI MEEN £ 7.75

VATTICHATHU

A hot and tangy fish curry made with meaty fish such as Sardine, Mackerel, Tuna, or Kingfish

★★★★★

THARAVADU MEEN CURRY £ 7.75

Flavorful and spicy curry made with fresh fish, cooked in a rich blend of aromatic spices, tamarind, and coconut milk, infused with the essence of curry leaves and coconut oil

★★★★★

CHICKEN ROAST £ 8.25

Marinated bone-in chicken, fried and mixed with 90's Mix gravy

★★★★★

90'S MIX SPECIAL CHICKEN CURRY £ 7.50

A traditional chicken curry made with ground spices and roasted coconut shreds



RESTAURANT MENU

ANGAMALY BUFFET



★★★★★

ANGAMALY MANGO CURRY £ 8.00

Angamaly Mango Curry is a traditional dish from Angamaly, Kerala, India, known for its unique blend of ripe mangoes, coconut, and aromatic spices. This mildly sweet and tangy curry is typically prepared with coconut milk, mustard seeds, green chilies, and curry leaves, creating a rich and flavorful dish that pairs perfectly with rice.

★★★★★

THORAN £ 7.75

Thorán is a classic Kerala stir-fry dish made with finely chopped vegetables, grated coconut, and aromatic spices. Commonly prepared with cabbage, beans, carrots, or leafy greens, it is tempered with mustard seeds, curry leaves, and green chilies, giving it a subtle yet flavorful taste. This dry, nutritious side dish is a staple in Kerala cuisine and pairs well with rice and curry.

★★★★★

PORKK - KOORKKA £ 10.75

Pork Koorka is a flavorful Kerala dish combining tender pork and Chinese potatoes, cooked with spices, coconut bits, and curry leaves for a rich, earthy taste.

★★★★★

ACHAR + KONDATTAM £ 8.00

Achar & Kondattam are Kerala's flavorful condiments—Achar (pickle) is spicy and tangy, while Kondattam refers to sun-dried and fried items like chilies or curd-soaked vegetables, offering a crispy bite, perfect with rice.

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BUFFET - ITEMS

PALAKKADAN MATTARICE

+

ANGAMALY MANGO CURRY

+

BEEF ULARTHIYATH

+

MEEN VATTICHATHU

+

PORKK KOORKKA

+

CHICKEN ROAST

+

THORAN

+

ACHAR

+

SALAD

DESSERT

£ 23.50



RESTAURANT MENU

KALYANA BIRYANI

A flavourful and aromatic rice dish cooked with marinated meat or vegetables, fragrant spices, and herbs. Available with:

CHICKEN BIRYANI	£ 7.50
BEEF BIRYANI	£ 8.50
LAMB BIRYANI	£ 8.00
VEG BIRYANI	£ 6.00



MANDI

CHICKEN MANDI

FULL	£ 19.00
HALF	£ 15.00

A traditional Yemeni dish featuring chicken and fragrant rice, cooked with a blend of aromatic spices

FISH MAINS

(Served with Kappa (Tapioca) or Appam)

FISH VATTICHATHU **£ 7.75**

A hot and tangy fish curry made with meaty fish such as Sardine, Mackerel, Tuna, or Kingfish

FISH CURRY **£ 7.75**

A Kerala-style semi-stewed fish curry cooked in a rich coconut milk

KING PRAWN ROAST **£ 8.00**

Marinated king prawns, fried and combined with 90's Mix onion gravy

FISH MOLLY **£ 6.85**

A creamy and rich, mildly spiced fish stew made with coconut milk, tomatoes, green chillies, and pepper



AL FAHM

CHENKOTTA

CHICKEN AL FAHM -

FULL	£ 15.50
HALF	£ 9.00

PERI PERI AL FAHM -

FULL	£ 16.50
HALF	£ 10.00

90'S MIX SPECIAL

AL FAHM -

FULL	£ 17.50
HALF	£ 11.00



RESTAURANT MENU

CHICKEN MAINS

(Served with coin porotta, chapathi, or a portion of rice)

CHICKEN ROAST £ 7.50

Marinated bone-in chicken, fried and mixed with 90's Mix gravy

CHICKEN KONDATTOM £ 7.75

Marinated bone-in chicken, fried and tossed in a sweet and mildly spicy sauce with a touch of chili flakes

90'S SPECIAL CHICKEN CURRY £ 8.00

A traditional chicken curry made with ground spices and roasted coconut shreds

CHILLI CHICKEN (INDO-CHINESE) £ 6.85

Boneless chicken cubes, peppers, and onions mixed in a spicy, sweet, salty, and tangy gravy

BUTTER CHICKEN MASALA £ 7.75

Marinated and grilled chicken simmered in a creamy tomato gravy

CHICKEN KARAHI £ 7.75

A flavorful and spicy gravy made by cooking chicken with masalas, onions, tomatoes, capsicum, and a blend of aromatic spices and herbs

VEG CURRIES

(Served with chapathi or naan)

DAL TADKA £ 19.00

A flavorful Indian dish made with lentils tempered in spiced oil

DAL MAKHANI £ 19.00

Black lentils slow-cooked with butter and cream for a rich and creamy texture

VEG KURUMA £ 15.50

A flavorful curry packed with spices and a paste made from coconut, cashews, and poppy seeds

GOBI MANCHURIAN £ 9.00

Crispy fried cauliflower coated in a sweet, tangy, and spicy Indo-Chinese sauce

MATAR PANEER £ 17.50

Matar Paneer is a popular North Indian dish made with soft paneer (Indian cottage cheese) and green peas cooked in a rich, spiced tomato-based gravy. It's often served with naan, roti, or rice.

MUSHROOM ROAST £ 17.50

Mushroom Roast is a spicy, flavorful dish of mushrooms cooked with onions, tomatoes, and aromatic spices.

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RESTAURANT MENU

ALL - DAY CURRY CUISINE

BEEF CURRY £ 7.50

Tender beef cooked in a spicy gravy with coconut bits

LAMB KARAHI £ 7.75

Slow-cooked lamb with tomatoes and a blend of aromatic spices

KUTTANADAN THARAVU CURRY £ 8.00

A traditional duck curry made with aromatic spices, black pepper, Indian shallots, and coconut milk

BEEF FRY £ 6.85

A flavorful Indian dish made with beef slow roasted in a mixture of spices, onions, curry leaves, and coconut slivers, fried in coconut oil

KAPPA BIRYANI £ 7.75

The beef masala mixture is tossed with slightly mashed tapioca for a rich, flavorful dish

MUTTON CHAPS £ 7.75

Mutton Chaps are juicy, spiced mutton cutlets marinated with aromatic spices, shallow-fried or grilled to perfection. They are crispy on the outside and tender inside, often served with chutney or salad.

BEEF ULARTHIYATH £ 7.75

It is a dry, spicy, and flavorful beef preparation, traditionally cooked with aromatic spices, slow-roasted to perfection, and stir-fried in coconut oil with sliced coconut.



SOUPS

SWEET & SOUR SOUP £ 19.00

Sweet & Sour Soup is a tangy, flavorful broth with vegetables and proteins, balanced with sweet and sour notes.

MUSHROOM SOUP £ 19.00

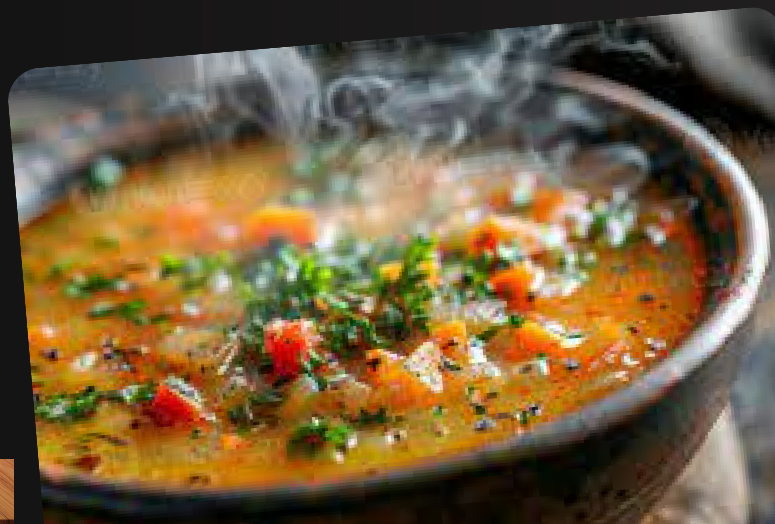
A rich and creamy soup made with fresh mushrooms

TOMATO SOUP £ 15.50

Tomato Soup is a smooth, tangy soup made from ripe tomatoes, blended with spices and cream for a rich, comforting flavor.

CHICKEN NOODLE SOUP £ 9.00

Chicken Noodle Soup is a comforting broth-based soup with tender chicken, noodles, and vegetables, seasoned with herbs and spices.



RESTAURANT MENU

GRAB & GO

90'S MIX SPECIAL CHICKEN £ 7.50

BURGER

Chicken is coated in flour, eggs, and a seasoned panko breading, then fried until crispy

BEEF BURGER £ 8.00

VEG BURGER £ 6.85

CHICKEN TIKKA WRAP £ 6.85

HALLOUMI WRAP £ 6.85

CLUB SANDWICH £ 6.85

TURKEY CAESAR SANDWICH £ 6.85

AVACADO SANDWICH £ 6.85

FRIES OR CHIPS £ 6.85

LOADED FRIES £ 6.85

EXTRAS

RAITA £ 7.75

ASIAN SLAW £ 7.75

CHICKPEA SALAD £ 7.75

PEANUT MASALA £ 7.75

ALL - DAY SIDE DISHES

APPAM £ 19.00

PARATHA £ 19.00

PLAIN RICE £ 15.50

GHEE RICE £ 15.50

CHAPATHI £ 15.50

MINI NAAN £ 15.50

KAPPA £ 15.50

PAAL KAPPA £ 15.50



RESTAURANT MENU

PASTA STATION

CREAMY GARLIC PASTA	£ 7.50
CREAMY CHICKEN PASTA	£ 8.00
VEGETABLE PASTA	£ 6.85
PENNE ARRABBIATA PASTA	£ 6.85
PENNE CHICKEN PASTA	£ 6.85
VEG PENNE PASTA	£ 6.85
SPAGHETTI BOLOGNESE PASTA	£ 6.85

TASTE & TELL

PAAL KAPPA **£ 19.00**

Paal Kappa is a traditional Kerala dish made with mashed tapioca cooked in coconut milk, tempered with mustard seeds, curry leaves, and mild spices

KETHEL'S CHICKEN **£ 19.00**

Kethel's Chicken is a famous Kerala dish —crispy, spice-marinated spring chicken fried in coconut oil and served with chapathi, ghee rice, or pathiris, plus gravy and lemon pickle.

BEEF STEW WITH STEAMED BREAD **£ 15.50**

A hearty beef stew slow-cooked with rich spices and vegetables, served with soft, fluffy steamed bread for a comforting meal.

