

Group on Menu

DHAL SOUP

Traditional Tarka Dahl Soup garnished with coriander

ALOO TIKKI

Famous Indian potato cakes crispy on the outside and succulent on the inside

CHICKEN PAKORA

Scotland's favourite Indian starter served with a rocket salad and chutneys

VEGETABLE PAKORA

Selection of seasonal vegetables fried until crispy and golden

DESI AMRITSARI FISH PAKORA

This amazing starter is seasoned in traditional spices and cooked in a tempura batter

ALOO TIKKI WITH MINT SAUCE

Famous Indian potato cakes crispy on the outside and succulent on the inside

DESI CHICKEN CHAAT

Cooked in a tandoor oven then added to hot chilli sauce

MASALA FISH

Fresh grilled fish cooked in Punjabi spices, tomato, mushrooms & green chilli

TANDOORI SALMON £1.50 Supplement

Scottish Salmon marinated in aromatic spices and cooked in a tandoor oven

MUSHROOM PAKORA

Mushrooms seasoned with spices and masala then lightly fried

POORI (Chicken, Chana or Prawn)

Fresh tarka fused with herbs and spices and a sweet spicy sauce

CHILLI PANEER

Sweet and spicy indo – Chinese fusion dish

All mains served with rice or nan to share

Available in your choice of Chicken, Lamb, Prawns or Vegetables

MAINS

GLASGOW'S TIKKA MASALA

Cooked with a mild creamy sauce garnished with almond flakes and fried onions

BUTTER CHICKEN

Chicken tikka pieces cooked in a creamy, buttery, masala sauce

KORMA

Wonderfully rich and creamy and full of flavour

LAGAN KI BOTI

Try a little tenderness...melt-in-the mouth Scottish lamb diced, simmered slowly with ginger and garlic

SOUTH INDIAN GARLIC

One of Scotland's favourite dishes that satisfies the soul It's hot its spicy and it has a kick to savour

KERALA SEAFOOD CURRY

White fish fillets, mussels and prawns simple amazing

BUKRAHAH BIRYANI

Originating from Persia, this simple dish, began as rice and meat baked together in the oven. Served with a separate curry sauce to compliment the tasty dish

CHICKEN TIKKA

Small pieces of marinated chicken cooked in a tandoor oven. Served with rice, sauce and salad

PIND DE MACHI (Fish of The Village)

Cooked in Punjabi villages in India this fish dish is not for the light hearted, main ingredients include fresh garlic, ginger, lemon grass and an abundance of fresh green chillies and coriander

ROGAN JOSH

Cooked with Kashmir spices and paprika originally a Persia dish

CHASNI

Chasni has a unique sweet and sour flavour cooked with mango's and lemon

LAMB BHOONA

Punjabi home style spices cooked fresh tomatoes to make a dry rich sauce

All Dishes served with Rice and Nan Bread to share

VEGETARIAN OPTIONS

TARKA DHAL • SHAHI PANEER • TRADITIONAL ALOO SAAG

EUROPEAN OPTION

FISH & CHIPS

Served with garden peas tartar sauce

SUPPLEMENTS

**DESI RICE £1.50 MUSHROOM FRIED RICE £1.50 PESHWARI NAN £1.50 GARLIC NAN £1.50
GARLIC & CORIANDER NAN £1.50**

DESSERTS

GULAB JAMA & ICE CREAM • CHEESE CAKE • CHOCOLATE FUDGE CAKE • VANILLA ICE CREAM