

swadish

MODERN INDIAN CUISINE

Appetisers

Sesame Fish Fried 6.5

Scottish Haddock, Sesame Seeds, Pickled Cucumber, Onion, Roasted Tomato and Avocado Salsa.

Crispy Kekda 14

Fresh Soft-shell Crab, Fresh Salad, Coriander Chutney.

Eral Suttadu Prawns 14

Chargrilled Fresh Water Jumbo King Prawns, Curry Leaves, Fennel Seeds, Avocado and Coconut Chutney.

Harissa Spiced Chicken Tikka 12

Locally Sourced Chicken Thigh marinated with Harissa Chilli, Garlic, Lemon, Coriander. Pickled Carrots, Onions, Mint and Coriander Chutney.

Coconut Broth Mussels 7.5

Scottish Mussels, Green Curried Broth, Spiced Bread.

Salmon Tikka 10

Roasted Salmon marinated with Lime, Paprika, Tandoori spices, Lime Leaf Sauce, Mint and Coriander Chutney, Beetroot Dressing.

Roasted Masala Lamb Chops Lamb Chops 14

Scottish Prime Lamb Chops marinated in Ginger, Garlic, Peppercorns, Fennel Seeds, Garam Masala, Mint Chutney, Spiced Pomagrate Reduction.

Chicken Pakora 7

Tender Chicken cooked in Gram Flour with Fennel, Curry Leaves, Green Chilli.

Main Dishes

Lamb Nihari Biryani 20

Slow-cooked Nihari/ Shank Stew and finished with special Aromatic Biryani spice blend. Served with Peppercorn and Fried Garlic Raita.

Lamb Shank Rogan Josh 15

Tender Scottish Lamb Shank Braised in Bone Marrow, Cinnamon, Fennel Seeds, Cloves for hours for delicate flavours and mouth-melting texture.
Crispy Straw Potatoes.

Braised Hydrabadi Lamb Korma 14

Tender Scottish Lamb beautifully braised for hours, Cloves, Cinnamon, Brown Onion Sauce.
The Korma as it should be.

Vindaloo Chicken 12

Barbequed Chicken with three different chillies, Ginger, Tamarind, Fenugreek, Very hot Portuguese Style Curry.

Delhi's Butter Chicken 13

Tender Chicken in rich and silky Tomato Sauce, Brown Onions, Dried Fenugreek, Garam Masala.

Chicken Tikka Masala 12

Tandoor Smoked Chicken Breast, Yoghurt Masala Sauce, Pan- tossed Peppers, Onions.

Garlic Chilli Chicken 13

Tandoor Smoked Chicken Breast, Garlic, Hot Spices, Ginger, Coriander Leaves.

Seafood

Whole Tandoori Sea Bass 18

Charred Atlantic Sea Bass, Ginger, Tandoori Spices, Pickled Carrots and Onions, Raita.

Banana Leaf Wrapped Sea Bream 18

Mediterranean Sea Bream fillet marinated with Tomato Masala, Raw Mango, Green Coconut Chutney and Gunpowder Asparagus, Boiled Rice.

Goan Monkfish 18

Spice Crusted Pan-seared Fillet of Scottish Monkfish. Layers of flavours, depth, tartness and hint of sweetness. Onions, Coconut.

Prawn Malabar 18

Fresh Water Jumbo King Prawns, Shallots, Ginger, Curry Leaves, Tamarind Pulp, Coconut Milk.

Small Plates

Home-style Chicken Curry 7.5

Onion, Ginger, Cumin, Chilli, Tomatoes.

Coconut Chicken Korma 7.5

Coconut, Palm Sugar, Cream.

Desi Lamb 8

Onion, Garlic, Coriander, Green Chilli.

Lamb Saag 8

Mustard leaves, Spinach, Garlic, Ginger.

Fish Masala 8

Rustic flavours of Onion, Tomatoes, Ginger, Garam Masala.

Food Allergies and Intolerance: Before ordering please speak to our staff about your dietary requirements.
Some dishes contain traces of nuts and/or gluten. We use **soya based** yogurt for Vegan dishes.