

THE STARTERS

VEGETABLE PAKORA 4.25

CHICKEN PAKORA 4.75

HAGGIS PAKORA 4.75

ONION BHAI 4.75

FISH PAKORA 4.95

CHICKEN TIKKA 4.95

MARINATED CHICKEN BARBECUED TO JUICY PERFECTION IN THE CLAY OVEN

MURGH MALAI TIKKA 4.95

A DELICATE CHICKEN PREPARED IN WHITE MARINADE WITH YOGURT AND CHEESE, FINISHED WITH BUTTER AND KEBAB MASALA

CHICKEN CHAAT 4.60

CHICKEN DRUMSTICKS COATED IN A TANGY SWEET AND SOUR SAUCE

SEEKH KEBAB 4.75

FINE MINCE MEAT OF TENDER LAMB MIXED WITH GINGER, GARLIC & SPICES SMOKED & COOKED TO PERFECTION IN TANDOOR

JAIPURI SAMOSA 4.25

INDIAN PASTRY STUFFED WITH AN EXOTIC FUSION OF SPICED VEGETABLES

POORI SELECTIONS

POORI (LIGHT THIN DEEP FRIED CHAPATTI) CHOICE OF FILLINGS:

KING PRAWN 5.95

PRAWN 4.75

CHICKEN 4.50

CHAANA (CHICK PEAS) 4.25

TANDOOR KE ANGAARE SE

(TANDOORI SELECTION)

SAVOUR THE AUTHENTIC AROMA OF THESE SIZZLING DISHES SERVED STRAIGHT FROM THE TANDOOR COMPLEMENTED BY OUR CHEF'S SPECIAL SAUCE, RICE AND FRESH SALAD

CHICKEN TIKKA 10.95

PIECES OF CHICKEN MARINATED IN HOMEMADE YOGHURT SPICES AND BARBECUED IN THE CLAY OVEN

LAMB TIKKA 12.95

TENDER PIECES OF LAMB MARINATED IN YOGURT FLAVOURED WITH INDIAN SPICES AND COOKED IN A CLAY OVEN.

TANDOORI CHICKEN 11.95

CHICKEN ON THE BONE MARINATED WITH TRADITIONAL SPICES COOKED IN A CLAY OVEN

KING PRAWN TANDOORI 14.50

KING PRAWNS MARINATED IN HOMEMADE YOGURT, FRESH LEMON JUICE, SPICES & BARBECUED IN THE CLAY OVEN

SHASHLIK 12.95

SKEWERED CHICKEN, ONIONS, CAPSICUMS & TOMATOES BARBECUED UNTIL BURSTING WITH FLAVOUR

KEBABI KHAZANA (MIXED GRILL) 14.95

TANDOORI CHICKEN, SEEKH KEBAB, LAMB TIKKA, CHICKEN TIKKA & KING PRAWN

SUBZI MANDI SE

(VEGETARIAN)

OUR VEGETARIAN DISHES ARE INSPIRED BY THE LUSH MARKET GARDENS OF INDIA

KADHAI PANEER

HOME MADE COTTAGE CHEESE SIMMERED IN A RICH BHOONA STYLE WITH ONIONS AND PEPPERS

DAAL TADKA

MIXED YELLOW LENTILS TEMPERED WITH GARLIC, GINGER AND ONIONS

BOMBAY ALOO

POTATOES SAUTHEED IN OUR CHEF'S PIQUANT TOMATO GRAVY

CHANA MASALA

CHICK PEAS SIMMERED IN A FUSION OF AROMATIC PUNJABI SPICES

SAAG ALOO

CHUNKS OF POTATO COOKED WITH SPINACH

SUBZ MILONI

A DELICIOUS HOT MIXED VEGETABLE CURRY WITH SELECTED SPICES AND SPINACH

MALAI MUTTER MUSHROOM

MUSHROOM AND FRESH GARDEN PEAS COOKED IN A CREAMY SAUCE

PANEER MAKHANI

HOME MADE INDIAN COTTAGE CHEESE COOKED IN A CREAMY MAKHANI SAUCE

SAAG PANEER

SPINACH COOKED WITH HOME MADE INDIAN COTTAGE CHEESE

DAAL MAKHANI

BLACK WHOLE LENTILS COOKED OVER 24 HOURS ON TANDOOR WITH TOMATOES & AROMATIC SPICES WITH DOLLOPS OF BUTTER, A MUST TRY HIGHLY RECOMMENDED!!

ONE POT CURRY

RAILWAY LAMB CURRY))

(INDIAN RAILWAY) रेलवे

LAMB CURRY IS A VARIATION OF THE DISH THAT ORIGINATED DURING THE BRITISH RAJ

RAJASTHANI LAAL MAAS))))

(RAJASTHAN) राजस्थान

SPICY LAMB HAILS FROM RAJASTHAN COOKED WITH YOGHURT AND HOT SPICES SUCH AS RED CHILLIES, CORRIANDER & WHOLE MASALA

CHICKEN KOLHAPUREE))

(MAHARASHTRA) कोलहापुर

CHICKEN PIECES COOKED WITH GARLIC, GINGER, TOMATOES AND A VARIETY OF DIFFERENT MASALAS TO GIVE THAT AUTHENTIC TASTE

CHETTINAD CHICKEN))

(TAMILNADU SOUTH INDIA) चेतनाद

CHICKEN COOKED IN PEPPERS MIX OF SPICES & SHALLOT OF ONIONS

KANGRA CHICKEN))

(HIMACHAL) कांगड़ा

CHICKEN CURRY ENRICHED WITH ROYAL TEXTURE COOKED WITH BROWNED ONIONS, YOGURT, GINGER, GARLIC & HIMALIAN SPICES

ZAYKEDAR HIREN))

(NILGIRI THAR) हिरन

TENDER VENISON COOKED WITH AROMATIC SPICES IN CHEF'S SPECIAL SAUCE

LAMB ALIGARH))

(UTTAR PARDESH) अलीगढ़

AROMATIC LAMB COOKED WITH PICKLING SPICES

PURAN SINGH DA TARI WALA MURGH))

(AMBALA) अंबाला

CHICKEN COOKED WITH ABUNDANCE OF ONIONS, TOMATOES, GINGER, GARLIC & SECRET SPICES OF PURAN SINGH FAMOUS AT THE ROADSIDE EATERIES IN INDIA

BUTTER CHICKEN))

TANDOORI CHICKEN BREAST, GENTLY POACHED IN A BUTTERY TOMATO SAUCE FLAVOURED WITH FENUGREEK

MINCE AND TATTIES))

SCOTTISH DELIGHT WITH AN INDIAN TWIST

INDIAN DE SAWAAD KHANE

(TASTE OF INDIA)

TIKKA MASALA))

FLAVOURSOME FUSION OF GINGER, GARLIC, PEPPERS AND ONIONS

CHASNI))

AN EXQUISITELY CREAMY SAUCE WITH A TWIST OF SWEET 'N' SOUR

ROGAN JOSH))

FUSION OF TOMATOES, PAPRIKA AND A HOST OF SPICES

JALFREZI))

CHUNK OF ONIONS, TOMATOES & PEPPERS TEMPERED WITH MUSTARD SEEDS

MALAI DAR))

SPINACH PUREE AND WICKED GREEN CHILLIES SIMMERED IN A RICH GINGER AND GARLIC TARKA WITH A FLOURISH OF FRESH CREAM

JALANDHRI))))

SLIGHTLY SPICY SAUCE INFUSED WITH GINGER, GARLIC, GREEN CHILLIES, PEPPERS & FINISHED WITH A FLOURISH OF COCONUT CREAM

KORMA))

CLASSIC MILD & CREAMY

KARAH BHOONA))

SIMMERED KARAHI STYLE IN A RICH GARAM MASALA WITH ABUNDANCE OF ONIONS AND CHOPPED CAPSICUMS

MADRAS))))

COOKED IN A TRADITIONALLY VERY HOT SPICY CURRY WITH EXTRA CHILLIES

SOUTH INDIAN GARLIC CHILLI))))

SIMMERED IN A RICH GARLIC TARKA WITH LASHINGS OF WICKED GREEN CHILLIES

TRADITIONAL CURRY))

THE ORIGINAL CLASSIC

BHOONA))

COOKED IN A RICH AND FLAVOURSOME CONDENSED SAUCE WITH PLENTY OF GINGER, GARLIC AND TOMATOES

CHOICE OF: CHICKEN £8.50 LAMB £8.95 VEGETABLE £7.95 KING PRAWN £12.50

Mild)) Medium)) Hot)) Extra Hot))))

BIRYANI

HYDRABADI DUM BIRYANI (HYDERABAD)

A TRADITIONAL DISH FROM HYDERABAD

LAMB / CHICKEN / VEG

SIMMERED IN BASMATI RICE WITH A HOST OF AROMATIC SPICES, CARDAMOMS, SAFFRON, FENUGREEK AND GARNISHED WITH CORIANDER


LAMB: £11.95 CHICKEN: £10.95 VEG: £9.95

◀ ROTI TE CHAWAL

ACCOMPANIMENTS

| | | | |
|------------------------|------|-----------------------|------|
| PLAIN NAN | 2.75 | PLAIN PARATHA | 2.95 |
| GARLIC NAN | 2.95 | KEEMA PARATHA (MINCE) | 3.50 |
| PESHWARI NAN (SWEET) | 3.50 | VEGETABLE PARATHA | 3.25 |
| KEEMA NAN (MINCE) | 3.50 | SAFFRON RICE | 2.75 |
| VEGETABLE NAN | 3.25 | BOILED RICE | 2.50 |
| GARLIC & CORIANDER NAN | 3.25 | MUSHROOM RICE | 2.95 |
| CHEESE NAN | 3.50 | EGG FRIED RICE | 2.95 |
| TANDOORI ROTI | 1.50 | | |

◀ ACCOMPANIMENTS



| | |
|---------------|------|
| POPPADOM | 0.99 |
| SPICED ONIONS | 1.35 |
| MANGO CHUTNEY | 1.35 |
| MIXED PICKLE | 1.35 |
| CHIPS | 2.25 |

◀ BEVERAGES



| | |
|------------------|-------|
| HOUSE WHITE WINE | 11.95 |
| HOUSE RED WINE | 11.95 |
| BOTTLE BEER | 2.75 |

◀ SOFT DRINKS

| | |
|------------------------------|-------|
| COKE/DIET COKE (CAN) | £1.20 |
| IRN-BRU/DIET IRN - BRU (CAN) | £1.20 |

WE ALSO CATER FOR PARTIES AND FUNCTIONS

PLANNING A CELEBRATION? LEAVE THE FOOD ON US!! TAILOR MADE MENU TO SUIT EVERYONE.



SET MEAL FOR 1

£11.95

1 POPPADOM & SPICED ONIONS

STARTERS

CHOICE OF ONE FROM:
VEGETABLE PAKORA
ONION BHAJI
CHICKEN CHAAT

MAIN COURSE

CHOICE OF ONE FROM:
TRADITIONAL CURRY,
KORMA, BHOONA,
PATIA, DOPIAZA

THE ABOVE DISHES CAN BE MADE WITH CHICKEN, LAMB OR VEGETABLE SERVED WITH A CHOICE OF ONE FROM SAFFRON OR BOILED OR PLAIN NAN BREAD

SET MEAL FOR 2

£23.95

2 POPPADOMS & SPICED ONIONS

STARTERS

CHOICE OF TWO FROM:
VEGETABLE PAKORA
ONION BHAJI
CHICKEN CHAAT
CHICKEN PAKORA

MAIN COURSES

CHOICE OF TWO FROM:
KARAH, TIKKA MASALA,
ROGAN JOSH, CHASNI,
BHOONA, KORMA,
SOUTH INDIAN GARLIC CHILLI

THE ABOVE DISHES CAN BE MADE WITH CHICKEN, LAMB OR VEGETABLE SERVED WITH A CHOICE OF TWO FROM SAFFRON OR BOILED OR PLAIN NAN BREAD

COUPLES NIGHT IN

£28.95

BOTTLE OF HOUSE WINE OR
2 BOTTLES OF KINGFISHER
(CHOICE OF RED, WHITE OR ROSE)
2 POPPADOMS + SPICED ONIONS

ANY 2 STARTERS
ANY 2 MAIN COURSES
(EXCLUDES SEA FOOD, TANDOORI DISHES & ONE POT CURRY)
ANY 2 SUNDRIES

COLLECTION AND DELIVERY ONLY



(DUMBARTON MILTON)
DUMBARTON ROAD, MILTON, G82 2TZ
T: 01389 496 021 / 01389 731 414



(HELENSBURGH)
29 JAMES STREET, G84 8AS
T: 01436 67 66 65




(HOPE STREET)
261 HOPE STREET, GLASGOW G2 3PS
T: 0141 332 6002



(EAST KILBRIDE)
3 THE BOARD WALK G75 0YW
T: 01355 260 681 / 01355 267 773

TAKEAWAY & DELIVERY MENU

0141 339 3777



192-194 BYRES ROAD, G12 8SN,
WEST END, GLASGOW

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