

CARRY OUT & HOME DELIV

STARTERS		SIZZLERS	
BUTTER KING PRAWN BUTTERFLY Tiger prawns fried and cooked in a rich creamy sauce	£5.45	TANDOORI-LICIOUS SIZZLER Consists of roasted chicken, on the bone, prepared with yoghurt and spices served with rice, sauce and salad	£10.95
DHAL & CORIANDER SOUP Yellow lentils cooked in ginger and garlic tarka with an abundance of fresh coriander	£3.95	CHICKEN TIKKA SKEWERS Small pieces of marinated chicken cooked in a	£9.95
CHICKEN KEBABS Chicken marinated in fresh masala and coriander, with sweet chilli dipping sauce	£4.45	LAMB SEEKH KEBABS Minced lamb cooked on skewers with peppers, onions	£9.95
BHAJI AT INDIAN KITCHEN Selection of vegetables cooked in a light and spicy batter	£4.45	and mushrooms. Served with rice, sauce and salad MIX GRILL	£13.95
CHILLI CHICKEN POORI Pan fried chicken cooked with mushrooms,	£4.45	A combination of king prawns, lamb tandoori, tandoori chicklamb and chicken tikka. Served with rice, sauce and salad	
peppers in a chili, soya sauce HAGGIS PAKORA Scottish haggis marinated with Indian spices	£4.45	LAMB CHOPS Scottish lamb chops marinated in homemade masala and	£12.95 herbs
and lightly fried in a tempura batter.		SPECIALS	
CHICKEN PAKORA Scotland's favourite Indian starter. Served with a rocket s chutneys.	£4.45 alad and	MAHARAJA TIKKA MASALA Chicken marinated in specially prepared spicy masala baked in a deep charcoal oven. Cooked with a mild cream	£6.95
CHOICE OF SAMOSA Lamb or Vegetable - Homemade triangle puff pastry stuffed with a spicy filling of your choice	£4.45	sauce garnished with almond flakes and fried onions BUTTER BUTTER CHICKEN So good they named it twice, smooth and	£6.95
PALAK VEGETABLE PAKORA Selection of seasonal vegetables fried until crisply and go	£3.95	creamy sauce with a rich masala flavour	
DESI FISH PAKORA This amazing starter is seasoned in traditional	£4.45	CHILLI MIRCH MASALA Cooked with diced mix capsicums and green chillies, pan in a spicy pickle masala with crushed black peppercorns	£7.95 fried
spices and cooked in a tempura batter LASSEN KHUMBA Sliced mushrooms, stir fried in garlic sauce and garnished with coriander	£3.95	PUNJABI TANDOORI KEEMA CURRY Tandoori cooked mince fused with Punjabi spices and Shimla mirch	£7.95
DESI CHICKEN CHAAT	£4.45	MANGO ACHARI KARAHI Picked Mango added to a spicy sauce chicken or lamb	£8.95
MASALA FISH A dish for fish lovers tilapia a fresh water fish slow cooked in a rogan josh style sauce served on a hotplate	£5.45	SHIMLA MIRCH KEEMA Scottish lamb mince flavoured with fenugreek, spring onions, peppers and fresh coriander	£7.95
	DC	LAGAN KI BOTI Try a little tendernessmelt-in-the mouth Scottish lamb diced, simmered slowly with ginger and garlic	£7.95
TANDOORI TIKKA STARTERS			£7.95
CHICKEN OR LAMB TIKKA SEEKH KEBAB STARTER	£4.95 £4.95	Slow cooked Scottish lamb shredded into pieces, cooked with garlic, ginger, green chillies and cinnamon tarka	
		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 Tikke, Lamb Tikke, Fish or Venetarian	£8.95

CARRY OUT & HOME DELIV

Chicken Tikka, Lamb Tikka, Fish or Vegetarian

ERY MENU 0141 779 4343

RETRO COLLECTION

Available in: Chicken Tikka £6.95 Chicken Breast £6.45 • Lamb £6.95 Prawn £6.95 • King Prawn £9.45 • Veg £6.25

DOPIAZA

A curry cooked with abundance of onions and a touch of ginger and garlic

DHANSAC

A delicious curry made with lentils, spices, cumin seeds, ginger and garlic

CHASNI

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

JAIPURI

A potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic Jaipuri spices

BHOONA

A rich, flavoursome condensed sauce with ginger, garlic and fresh tomatoes

KORMA

A mild curry dish made with a sumptuously creamy sauce

JALANDHRI

A simmering fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce

PATIA

A tangy sweet 'n' sour sauce to tantalise your taste buds

ROGAN JOSH

One of our scrumptious dishes made with fresh tomatoes, paprika

SOUTH INDIAN GARLIC CHILLI

A hot and spicy dish with abundance of flavour



For special dietary requirements or allergy information, please speak with our staff when ordering.

VEGETABLE MAINS

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	MINDO'S GAJAR KI SABJI Mums favourite carrots and potatoes in garam masala spic	£5.25		
	SAAG Punjab's all-time favourite. Made from fresh spinach, garlic and ginger	£5.25		
	BOMBAY ALOO Diced potatoes cooked with cumin seeds and Bombay styl	£5.25 e spices		
	TARKA DAL Yellow split lentils cooked with Punjabi spices and tradition	£5.25 al tarka		
	SHAHI PANEER Paneer pieces in the thick ,creamy and spicy gravy prepared with tomato, onions and cashew nuts	£5.25		
	ALOO MUTTER PANEER Potato, fresh garden peas with Indian cheese	£5.25		
	CHILLI PANEER KARAHI Indian cheese cooked with Chinese and Indian influences. Hot, sticky and spicy	£5.25		
	ALOO GOBI Cauliflower and potatoes smothered in fresh herbs and cooked in a rich buttery tarka	£5.25		
COMPLIMENTS				
	SAFFRON RICE	£2.25		
	DESI RICE	£2.25		
	MUSHROOM FRIED RICE	£2.45		
	NAN BREAD	£2.45		

5 **PESHWARI NAN** £2.95 **GARLIC & CORIANDER NAN** £2.95 **GARLIC NAN** £2.95 KEEMA NAN £2.95 CHEESE NAN £2.95 PARATHA £1.95 ALOO PARATHA £1.95 CHAPATTI £1.40 TANDOORI ROTI £1.40 CHIPS £2.00 ONION SALAD £2.50



MEAL DEALS

FOR 1

POPPADOMS & SPICED ONIONS

VEGETABLE PAKORA

ANY CURRY

(King prawn, biryani & Sizzlers £1.95 extra)

RICE OR NAN

£10.95

FOR 2

POPPADOMS & SPICED ONIONS

2 STARTERS

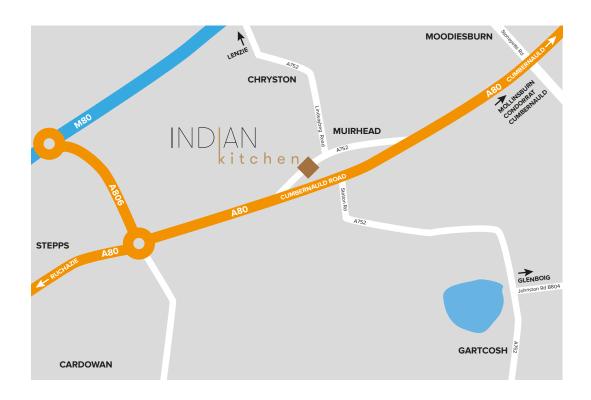
2 CURRIES

(King prawn, biryani & Sizzlers £1.95 extra)

1 RICE & 1 NAN

£18.95

DELIVERY AVAILABLE 7 DAYS



92 CUMBERNAULD ROAD, MUIRHEAD, GLASGOW G69 9AB 0141 779 4343





info@indiankitchenglasgow.com f www.indiankitchenglasgow.com

FREE FUNCTION ROOM HIRE

Private Function Banqueting Suites





We are delighted to announce that INDIAN KITCHEN Banqueting Suites are now available.

FUNCTION SUITE 1 UP TO 125 PEOPLE

FUNCTION SUITE 2 FROM UP TO 250 PEOPLE

OUR BANQUETING SUITES HAVE BEEN DESIGNED TO HOST ALL YOUR PARTIES AND EVENTS.

We are now taking bookings for:

- WEDDINGS
- BIRTHDAY PARTIES
- CHRISTENING & COMMUNIONS
- CONCERTS
- CONFERENCES
- PROMOTIONAL EVENTS
- CHARITY NIGHTS
- DINNER DANCES

BOOKINGS NOW BEING TAKEN





INDIAN kitchen

THE PHILOSOPHY

Indian Kitchen the Restaurant is all about passion, adventure and great cuisine.

Our restaurant is a contemporary restaurant offering dining experiences to satisfy all aspects of fine cuisine. Indian Kitchen has an amazing menu for Indian food lovers.

Our menu reflects the diversity of North India, steeped in the classics while offering deft touches of modernity. Defining and representing Indian cuisine at its very best.

Our service style emphasizes hospitality with knowledgeable, technically proficient staff that is present yet unobtrusive. The result is a vibrant and trendsetting scene, full of energy and sophistication.

Indian Kitchen is a place of gathering, a place of celebration, a place for business and a place for pleasure.



The core of our menus is traditional cuisine from the vast culinary regions of India that features the most celebrated elements of Indian cooking techniques, with appetizers and dishes that reflect Indian Kitchens modern interpretations.

Team Indian Kitchen continuously endeavours to improve the purest traditional Indian cuisine, while simultaneously creating innovative, modern dishes.

In this pursuit we make a concerted effort to utilize organically farmed seasonal produce from local sustainable farms as often as we can.

BAR 92 AT INDIAN KITCHEN

The modern and stylish Bar 92. The drinks menu will include fine wines that have been specially selected to complement our cuisine.

Old school and modern cocktails that will have your taste buds jumping. A quality selection of imported beers coupled with an unequalled spirits selection.

Indian Kitchen the Restaurant...the adventure begins!















CALL 0141 779 4343