THE STARTERS

VEGETABLE PAKORA	4.25
CHICKEN PAKORA	4.75
HAGGIS PAKORA	4.75
ONION BHAJI	4.75
AMRITSARI TALI MACHI (FISH)	4.95
MOUTH WATERING FRIED FISH WITH HOST OF SPICES, IS A POPULAR	4.75
FOOD OF AMRITSAR PUNJAB	
CHICKEN TIKKA	4.95
MARINATED CHICKEN BARBECUED TO JUICY PERFECTION IN THE TANDOO	
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

KING PRAWN	
PRAWN	
CHICKEN	
CHANA (CHICKPEAS)	

5.95 4.75 4.50 4.25

■ TANDOOR KE ANGAARE SE

(TANDOORI SELECTION)

KEBABI KHAZANA (MIXED GRILL)

TIKKA & KING PRAWN

TANDOORI CHICKEN, SEEKH KEBAB, LAMB TIKKA, CHICKEN

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 YOGURT	
SPICES AND BARBECUED IN THE TANDOOR	
LAMBTIKKA	12.95
TENDER PIECES OF LAMB MARINATED IN YOGURT FLAVOURED	
WITH INDIAN SPICES AND COOKED IN A TANDOOR	
TANDOORI CHICKEN	11.95
CHICKEN ON THE BONE MARINATED WITH TRADITIONAL SPICES	
COOKED IN A TANDOOR	
KING PRAWN TANDOORI	14.50
KING PRAWNS MARINATED IN HOMEMADE YOGURT, FRESH LEMON JUICE,	
SPICES & BARBECUED IN THE TANDOOR	
SHASHLIK	12.95
SKEWERED CHICKEN, ONIONS, CAPSICUMS & TOMATOES	
BARBECUED UNTIL BURSTING WITH FLAVOUR	

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

DAAL TADKA **BOMBAY ALOO**

POTATOES SAUTHED IN OUR CHEF'S PIQUANT TOMATO GRAVY

CHANA MASALA

SAAG ALOO

SUBZ MILONI

A DELICIOUS HOT MIXED VEGETABLE CURRY WITH SELECTED SPICES AND SPINACH

MALAI MUTTER MUSHROOM

PANEER MAKHANI

HOME MADE INDIAN COTTAGE CHEESE COOKED IN A CREAMY MAKHANI SAUCE

SAAG PANEER

DAAL MAKHANI

BLACK WHOLE LENTILS COOKED OVER 24 HOURS ON TANDOOR WITH TOMATOES & AROMATIC SPICES WITH DOLLUPS 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

RAJASTHANI LAAL MAAS))))

(RAJASTHAN) राजसभान SPICY LAMB HAILS FROM RAJASTHAN COOKED WITH YOGURT AND HOT SPICES SUCH AS RED CHILLIES, CORIANDER & WHOLE MASALA

CHICKEN KOLHAPUREE))

(MAHARASHTRA) कोलहापर CHICKEN PIECES COOKED WITH GARLIC, GINGER, TOMATOES AND VARIETY OF DIFFERENT MASALAS TO GIVE THAT AUTHENTIC TASTE

CHETTINAD CHICKEN)))

(TAMILNADU SOUTH INDIA) तमलिनार्डु (CHICKEN COOKED IN PEPPERY MIX OF SPICES & SHALLOT OF ONIONS

KANGRA CHICKEN))

CHICKEN CURRY ENRICHED WITH ROYAL TEXTURE COOKED WITH BROWNED ONIONS,

ZAYKEDAR HIREN (See))

(NILGIRI THAR)
TENDER VENISON COOKED WITH AROMATIC SPICES IN CHEF'S SPECIAL SAUCE

LAMB ALIGARH ACHARI अलीगढ़))

(UTTAR PARDESH) उत्तर प्रदेश AROMATIC LAMB COOKED WITH PICKLING SPICES

PURAN SINGH DA TARI WALA MURGH))

14.95

BUTTER CHICKEN))

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

MINCE AND TATTIES))

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

Indian de Sawaad Khane

(TASTE OF INDIA)

TIKKA MASALA))

FLAVOURSOME FUSION OF GINGER, GARLIC, PEPPERS AND ONIONS CHASNI)

AN EXOUISITELY 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

MALAIDAR))

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

KARAHI 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

TRADITIONAL CURRY))

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

HYDERABADI 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

OTI TE CHAWAL

ACCOMPANIMENTS

PLAIN NAN	2.75	PLAIN PARATHA	2.99
GARLIC NAN	2.99	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	2.99
CHEESE NAN	3.50		
TANDOORI ROTI	1.50	EGG FRIED RICE	2.99

◆ACCOMPANIMENTS

POPPADOM SPICED ONIONS MANGO CHUTNEY MIXED PICKLE CHIPS



HOUSE WHITE WINE HOUSE RED WINE BOTTLE BEER



11.95 11.95 2.75

SOFT DRINKS

COKE/DIET COKE (CAN) IRN-BRU/DIET IRN - BRU (CAN) £1.25 £1.25

WE ALSO CATER FOR PARTIES AND FUNCTIONS







STARTERS

VEGETABLE PAKORA ONION BHAJI **CHICKEN CHAAT**

MAIN COURSE

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

THE ABOVE DISHES CAN BE MADE ITH CHICKEN, LAMB OR VEGETABL

SET MEAL FOR 1 SET MEAL FOR 2 111.99 \$23.99

2 POPPADOMS & SPICED ONIONS

STARTERS

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

MAIN COURSES

CHOICE OF TWO FROM: KARAHI, 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 £28.99

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



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



(HELENSBURGH)

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



(EAST KILBRIDE)

3 THE BOARD WALK G75 OYW T: 01355 260 681 / 01355 267 773

