

PLEASE WAIT 10 MIN FOR STARTER AND 20 MIN FOR MAIN COURSE

ANY ALLERGEN PLEASE TELL A MEMBER OF STAFF

WE ARE HAPPY TO MAKE ANY REQUESTED DISH OF YOUR CHOICE

STARTERS -

VEG PAKORA CHICKEN PAKORA HAGGIS PAKORA CHICKEN CHAT	5.00 5.50 6.00 6.00
Overnight marinated chicken in yoghurt, spices and roasted SOYA CHAP (V,G) Protien, mixed pepper, vegan and veg	6.00 5.50
Fried north asian pastry with savoury filling ,spiced potato,peas CHICKEN POORI (G) Deep fried bread served with chicken filling	5.50
CHILLI PEPPER PRAWN 🔰 Marinated with chilli, pepper and ginger, garlic	6.00

VEGAN & VEGERTARIAN

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BHINDI DOPIAZA Oakra simmered with shellac onion & ginger garlic fresh tomatoes	8.95
SWEET POTATO CURRY Sweet potato cooked with south indian spices and coconut milk	8.95
TARKA DAAL Whole some lentils, ginger, garlic, onion and tomatos	8.95
SOYA CHAAP MASALA Tomato and onion gravy with pepper and hint of spices	8.95
SAAG PANEER Spinach and mustard leaves cooked with cottage cheese	8.95
MIXED VEG KARAHI Mixed vegtable cooked with pepper and karahi masala	8.95
AMRITSARI CHOLE Chickpeas simmered in onion, tomato, ginger, garlic and spices	8.95
DUM ALOO GOBI Potatoes, Cauliflower simmered in Onion & Tomato sauce	8.95

MAIN COURSE -

AVAILABLE IN VEG / CHICKEN / LAMB / PRAWN

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South Indian Garlic Chilli	10.95
MALAIDAR Spinach puree,mustard leaves,simmerd with green chillie, ginger, garlic and dash of cream	10.95
KARAHI ∮ A fusion of ginger, garlic, tomato and mix bell pepper	10.95
CHETTINAD (hot and spicy thick sauce with coconut milk	10.95
DOPIYAZA Semi- spicy curry with shallots and indian spices	11.95
ROGAN JOSH combination of ginger, garlic, tomato, cream & fenugreek	11.95
MALWA () Pot cooked spinach, mustard leaves with a hint of spices & onion, per with your choice of meat and veg	11.95 pper,
JALANDHRI 🕯 🖟 A fusion of ginger,garlic,onion,pepper,coconut cream simmered in chillies	11.95 sauce
BUTTER CHICKEN Chicken simmered in tomato,honey,garam masala and cream	11.95
FISH MAPPA € Kerala style fish curry with onion tomato rich gravy and creamy coconut	11.95
LAMB BHINDI	11.95

CHICKEN TIKKA

SERVED WITH SALAD, RICE & SAUCE

13.95

BIRYANI

Available Chicken, Lamb, Veg & Prawn
YOUR CHOICE SIMMERED IN SAVOURY RICE,
SERVED WITH A SEPRATE SAUCE OR RAITA
13.95

GLASGOW FAVOURITE DISHES —

Yogurt, onion and tomato

Lamb cooked with Oakra, tomato, ginger, garlic paste

AVAILABLE IN VEG / CHICKEN / LAMB / PRAWN

TIKKA EXTRA £1.50 - PRAWN EXTRA £3.00

KORMA	9.95
A sumtuously creamy sauce CHASNI	9.95
A light smooth creamy sauce with a delicate twist of sweet and sour	0.05
BHOONA Choice of meat cooked in ginger, garlic, tomato and a drizzle	9.95
of fenugreek	0.05
PATIA A tangy sweet and sour sauce	9.95
DHANSAK Lashings of lentils and eastern spices	9.95
MASALA	9.95
Marinade of exotic pujabi spices with cumin ginger, garlic,	

TIKKA EXTRA £1.50 - PRAWN EXTRA £3.00

SUNDRIES

Naan (G)	3.00
GARIC NAAN (G)	3.50
PLAIN PARATHA (G)	3.50
PESWARI PARATHA (G)	4.00
BOILED RICE	3.00
PILAU RICE	3.50
CHIPS	3.00
SWEET POTATO CHIPS	3.50
Снаррті (G)	1.50
SPICED ONION	1.50
POPPADOMS	1.00
MANGO CHUTNEY	1.50
MIXED PICKLE	1.50
RAITA	2.50
SALAD	3.00

Tikka 1.50 and Prawn 3.00 extra charges

ALL ALLERGENS

Allergen Information V - Vegan G - Gluten

CHOOSE ANY STARTER, CURRY AND RICE OR NAAN £12.95 12PM TO 3 PM. PLEASE WE ADVISE FOR ANY ALLERGANS.

CHICKEN TIKKA EXTRA £1.50 - PRAWNS EXTRA £3.00

STARTERS

VEG PAKORA CHICKEN PAKORA HAGGIS PAKORA MIX PAKORA



MAIN COURSE

Choice of Chicken, Lamb and Vegetables

KORMA

A sumtuously creamy sauce

CHASNI

A light smooth creamy sauce with a delicate twist of sweet and sour

BHOONA

Choice of meat cooked in ginger,garlic,tomato and a drizzle of fenugreek

PATIA

A tangy sweet and sour sauce

DHANSHAK

Lashings of lentils and eastern spices

MASALA

Marinade of exotic pujabi spices with cumin ginger, garlic, onion and tomato

JALANDRI

Fusion of ginger garlic, mixpepper, green chilli, coconut cream and mix pickle

BALTI

Tandoori spices, yoghurt sauce, chick peas and mix pickle

SAAG

Spinach puree and mustard leave cooked with your choiceof meat or veg



NAAN (G)

GARIC NAAN (G)

BOILED RICE / PILAU RICE

CHAPATTIS / CHIPS

