

## STARTERS

GOAN SCALLOPS (3 PIECES)	£7.95
Grilled sea scallops in coconut milk with curry leaves & pepper	
• dairy • molluscs	
BUTTERFLY KING PRAWNS	£6.95
Kings prawns in a white wine garlic sauce	
• crustaceans • dairy	
PAKORA	£5.95
Vegetable or mushroom	
haggis or chicken £2 extra	
• gluten • eggs	
DAAL CAKE (V)	£4.95
Spiced daal & mashed potato cakes in bread crumbs served with yoghurt & tamarid sauce dressing	
• gluten • dairy • eggs	
JHINGA LA JAW AB	£6.95
Breaded king prawns marinated for 4hrs served with tamarid and chilli dip	
• crustaceans • gluten • eggs	
ALOO TIKI CHATT (V)	£4.95
Shallots fried pate of crushed green peas with finely chopped ginger and mashed potato served with yoghurt & tamarid sauce dressing	
• dairy	
POORI	£4.95
With a choice of sweet or spicy with either chick peas or chicken/mince £1.5 extra	
• gluten	
CHILLI CHICKEN	£7.95
Tender pieces of marinated chicken pan-fried with onions and peppers then finished off with our famous chilli sauce to give it a spicy kick	
CHAT-PATA KEBAB	£6.95
Lamb mince with tangy spices cooked in the clay oven, then filled with cheese and fried in breaded batter	
• dairy • gluten	
FISH PAKORA	£6.95
Lightly battered haddock marinated in Indian spices	
• fish	
STUFFED MUSHROOM	£5.95
A flat mushroom stuffed with garlic butter and mozzarella cheese	
• dairy	

## TANDOORI STARTERS

All Tandoori starters are marinated in spices and cooked in our unique clay oven.	
• dairy • mustard • crustaceans • nuts	
TANDOORI SEEKH KEBAB	£5.95
TANDOORI CHICKEN TIKKA	£4.95
TANDOORI LAMB TIKKA	£6.95
TANDOORI LAMB CHOPS	£7.95
TANDOORI SALMON	£6.95
TANDOORI KING PRAWNS	£7.95
SWEET OR SPICY CHICKEN CHATT	£4.95
ACHARI CHICKEN TIKKA	£4.95

## MAIN COURSES

Rice not included.			
BUTTER CHICKEN MASALA	£13.95	LAMB KARAHI	£14.45
Succulent chicken tikka served in a creamy butter sauce, made with green cardamoms with a hint of Indian spices.		Succulent tender lamb fillet marinated in cumin, ginger & garlic cooked in one of our twin clay ovens using green capsicum & fresh Spanish onions.	
• nuts • dairy			
NAKODARI LAMB	£14.45	KARALA CHILLI CHICKEN	£12.95
Traditional Nakodar dish cooked in a kahari style dish using red onions & whole dahania seeds.		Chicken with onions, peppers and chilli in a tangy sauce with a touch of spice and coconut.	
LAHORI STYLE LAMB	£14.45	TAWA SIZZLER	£12.95
Tender lamb shoulder cooked on the bone with channa daal.		Cooked on a traditional iron plate (tawa) with green peppers, onions and mushrooms. Available with chicken. Lamb £1.50 extra. Salmon or king prawns £3.50 extra.	
MALIDAR SAAG CHICKEN	£12.95	• dairy • nuts	
Fresh green spinach cooked with succulent chicken tikka pieces straight from our clay oven.			
• dairy			
CHICKEN MAKHANI MASALA	£13.95	BIRYANI	£14.95
Tender chicken tikka pieces cooked in a khoya butter sauce.		Full grain basmati rice (traditional punjabi dish) served with curry sauce. Available with chicken. Lamb £1.50 extra. King prawns £3.50 extra.	
• nuts • dairy			
CHICKEN PHAL	£12.95	CHICKEN CHASNI	£12.95
Very hot dish cooked with green chillies, ginger, garlic, tomatoes and fresh coriander. <b>(very spicy)</b>		Mild sweet and sour dish with almonds.	
• dairy		• dairy • nuts	
BINDI GOSHT	£14.45	CHICKEN TIKKI MASALA	£12.95
Fresh lady fingers cooked with a perfect cut of lamb.		Creamy dish with ground almonds.	
• dairy • nuts			
GARLIC CHILLI CHICKEN	£12.95	METHI GOSHT	£12.95
Marinated pieces of chicken tikka in our popular garlic chilli sauce - a spicy favourite.		Fresh fenugreek cooked with turmeric and fresh ginger, garlic with choice of chicken or lamb £1.50 extra	
• dairy		• dairy • nuts	

## GOLDEN OLDIES

All served with Chicken	
Lamb £1.5 extra	
King Prawns £3.5 extra	
Rice not included	
TRADITIONAL CURRY	£9.95
Where it all started from... caramelised onions, fresh ginger and garlic with tomatoes in a medium sauce.	
KASHMIRI CURRY	£9.95
Fresh ginger, garlic with pureed tomatoes and a choice of fruit (mango or pineapple) in a medium sauce.	
PATIA	£9.95
A really tangy, sweet and sour sauce.	
BHOONA	£9.95
Onions, fresh ginger and garlic with pureed tomatoes and fresh coriander in a medium sauce.	
DOPIZZA	£9.95
Lashings of onion cooked in a medium sauce with fresh garlic and ginger, dry fenugreek and fresh coriander.	
DANSAC	£9.95
A medium dish made with lentils, fresh ginger and garlic and fresh coriander.	
KORMA	£10.50
A mild and creamy dish cooked with coconut cream.	
• dairy	

## SCOTTISH DISHES

BREADED HADDOCK WITH CHIPS	£11.95
• gluten	
SCAMPI AND CHIPS	£12.95
• gluten	
SIRLOIN STEAK WITH CHIPS	£18.95
Succulent beef steak cooked to order	
STUFFED CHICKEN	£14.95
Chicken breast filled with traditional haggis served with creamy sauce	
• dairy • gluten • eggs	

## KIDS MENU

CHICKEN KORMA	£8.95
With rice or chips	
• dairy	
CHICKEN NUGGETS	£8.95
With chips	
SCAMPI	£8.95
With chips	
• gluten	
CHICKEN TIKKA	£8.95
With chips or rice	
• dairy	

## NAKODAR GRILLS

All dishes served with rice and curry sauce	
Any changes £2.00 extra	
• dairy • nuts • mustard • crustaceans • mollusks	
JHINGA TANDOORI	£18.95
Jumbo king prawns marinated in fine tandoori spices, cooked in a clay oven.	
TANDOORI LAMB CHOPS	£18.95
Succulent peppered lamb chops grilled to perfection.	
BABY CHICKEN TANDOORI	£14.95
(on the bone) Tender baby chicken marinated in a special tandoori masala then slow cooked in a traditional clay oven.	
TANDOORI SALMON	£18.95
Fresh Scottish salmon cooked in our unique clay oven.	
TANDOORI CHICKEN TIKKA	£14.95
Tender breast of chicken marinated for 12hrs cooked in our clay oven & served with dumm rice & sauce.	
ACHARI CHICKEN TIKKA	£14.95
Pieces of (off the bone chicken) marinated in yoghurt & punjabi pickle.	
LAMB TIKKA	£16.95
Tender lamb fillet marinated for 12h cooked in our clay oven & served with dumm rice & sauce.	
TANDOORI SEEKH KEBAB	£14.95
Tandoori lamb mince marinated with spices slow cooked in our unique clay oven.	
MIXED NAKODAR GRILL	£19.95
Kings prawns, chicken tikka, lamb tikka & seekh kebab, served with curry sauce, basmati rice & tandoori nan.	
MIXED SEAFOOD GRILL	£24.95
Scallops, king prawns, salmon and monkfish served with a curry sauce & rice.	
NAKODAR CHICKEN TIKKA	£14.95
Boneless chicken thighs, marinated for 12 hours and cooked in our clay oven. May contain bones.	

## SUNDRIES

DUMM RICE	£3.00
BOILED BASMATI RICE	£3.00
NAKODARI RICE	£3.95
MUSHROOM RICE	£3.95
SPICED ONIONS	£1.50
POPPADOMS	£2.00
RAITA	£1.80
• dairy	
INDIAN SALAD	£2.50
CHIPS	£2.50
MASALA FRIES	£2.95

## VEGETARIAN /VEGAN DISHES

Order as a side dish for £6.50	
KABLI CHANNA (VEGAN)	£8.95
Chickpeas cooked with fresh fenugreek also hints of lemon and traditional Indian spices	
ALOO GOBI (VEGAN)	£8.95
Spiced potato & cauliflower dish.	
TARKA DALL (VEGAN)	£8.95
Indian spiced lentils.	
BINDI BHAJI (VEGAN)	£8.95
Spiced caramelized onions with okra.	
AUBERGINE BHARTA (VEGAN)	£8.95
Roasted aubergine cooked in punjabi spices.	
ALOO METHI (VEGAN)	£8.95
Fresh fenugreek cooked with Turmeric and fresh ginger, garlic and potatoes.	
PANEER BHURJI	£8.95
Home made cheese cooked with fresh garlic, ginger and green chilli and peas.	
ALOO GAJAR (VEGAN)	£8.95
Traditional indian dish of spiced carrots and potatoes.	
PANEER BUTTER MASALA	£9.95
Soft paneer in our creamy butter masala sauce	
• dairy • nuts	
MUSHROOM PANEER BALTI	£8.95
Peppers, onion and mushrooms with homemade Indian cheese in a balti sauce.	
• dairy • nuts	
CHOLEY PANEER	£8.95
Spiced chickpeas cooked with Indian cottage cheese.	
• dairy	
SAAG PANEER	£8.95
Traditional Indian cheese cooked in spinach leaf.	
• dairy • mustard	
DAL MAKHANI	£8.95
Black urad dal mixed with kidney Beans, cooked with tomato and mixed spices	

## BREADS

• dairy • nuts • gluten			
PLAIN TANDOORI NAN		KEEMA PARATHA	£4.00
	£3.50	MASALA NAN	£4.00
GARLIC NAN	£4.00	GARLIC & CORIANDER	
HONEY & GINGER NAN		NAN	£4.95
	£4.00	VEGETABLE KOLCHA	
SWEET PESHWARI NAN		NAN	£2.95
	£4.95	ROOTI	£1.50
MOZZARELLA & GREEN CHILLI NAN		TANDOORI ROOTI	£1.95
	£4.95	PLAIN PARATHA	£2.95
STUFFED VEGETABLE NAN		ALOO PARATHA	£3.50
	£4.95	KEEMA NAN	£5.00

PLEASE ASK FOR OUR ALLERGEN AND GLUTEN FREE INFORMATION. ALLERGENS IN BOLD.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGENS OR SPECIAL DIETARY REQUIREMENTS YOU MAY HAVE.

### CHEF’S SPECIALITIES

Rice not included.

CHICKEN PALAK PALAY	£13.95
Fresh baby spinach cooked with chicken tikka in authentic punjabi spices	
• dairy • mustard	
GOAN SCALLOPS & MUSSELS	£14.95
Grilled sea scallops & mussels in coconut milk with curry leaves & red pepper	
• dairy • crustaceans • molluscs	
MURGH LABABIDAR	£14.95
Tandoori chicken tikka simmered in satin smooth tomato gravy and cardamom of dry kasoori fenugreek	
• dairy • nuts	
LAMB MINT YOGHURT	£14.95
Tender lamb with cumin, coriander, an abundance of fresh mint and finished with a touch of yoghurt	
• dairy	
AKBARI CHICKEN	£14.95
Combination of chicken tikka and lamb mince cooked with fresh coriander, minced green chillies and chef's special blend of spices	
MONKFISH CURRY	£16.95
Fresh monkfish slow cooked in a south Indian style sauce with onions and curry leaves	
• fish	
VENISON CURRY	£16.95
Stewed venison cooked in an Indian style with ginger, garlic, cumin seeds and garnished with fresh coriander (seasonal)	
MURGH LAZIZ	£14.95
Tandoori chicken tikka, braised in spicy garlic masala, ginger, onions and tomatoes	
with a tempering of crushed coriander seeds and crispy red hot chillies	
• dairy	

STAFF CURRY VEG: £11.95. MEAT: £13.95.



Scan the QR code on the left with your phone camera to check in or out

Unable to scan the code?

Visit:

checkin.scot/06666070D

### LUNCH MENU

#### MAINS INCLUDE RICE

CHICKEN £9.95 OR LAMB £10.95

## GARLIC CHILLI

A spicy favourite in our popular garlic chilli sauce

## CHASNI

Mild sweet and sour dish

## KARAHI

Cooked with onions, garlic, ginger, capsicums and fresh Spanish onions

## BHOONA

Caramelised onions, fresh ginger and garlic with pureed tomatoes

## MADRAS

Traditional spicy curried dish

## PATIA

Tangy sweet & sour dish

## DOPIAZA

Curry dish with onions & coriander

## KORMA

A mild and creamy dish cooked with coconut cream

## SAAG PANEER (V)

Caramelised onions, fresh ginger and garlic with pureed tomatoes

## TARKA DHAL (V)

Spiced red lentils

## ALOO GOBI (V)

Spiced potato and cauliflower dish

## MUSHROOM PANEER BALTI (V)

Indian cottage cheese with mushrooms and capsicums



FINE INDIAN CUISINE  
A LA CARTE

