



FINE INDIAN CUISINE  
**A LA CARTE**



## STARTERS

GOAN SCALLOPS (3 PIECES) Grilled sea scallops in coconut milk with curry leaves & pepper • dairy • molluscs	£10.95
BUTTERFLY KING PRAWNS Kings prawns in a white wine garlic sauce • crustaceans • dairy	£9.95
PAKORA Vegetable or mushroom - haggis or chicken £2 extra • gluten • eggs	£6.95
DAAL CAKE (V) Spiced daal & mashed potato cakes in bread crumbs served with yoghurt & tamarid sauce dressing • gluten • dairy • eggs	£6.95
JHINGA LA JAW AB Breaded king prawns marinated for 4hrs served with tamarid and chilli dip • crustaceans • gluten • eggs	£9.95
ALOO TIKI CHATT (V) Shallots fried pate of crushed green peas with finely chopped ginger and mashed potato served with yoghurt & tamarid sauce dressing • dairy	£6.95
POORI With a choice of sweet or spicy with either chick peas or chicken/mince £2 extra • gluten	£6.95
CHILLI CHICKEN 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	£9.95
CHAT-PATA KEBAB Lamb mince with tangy spices cooked in the clay oven, then filled with cheese and fried in breaded batter • dairy • gluten	£8.95
FISH PAKORA Lightly battered haddock marinated in Indian spices • fish	£8.95
STUFFED MUSHROOM A flat mushroom stuffed with garlic butter and mozzarella cheese • dairy	£6.95
POPPADAMS AND DIPS	£4.50

## TANDOORI STARTERS

<b>All Tandoori starters are marinated in spices and cooked in our unique clay oven.</b> • dairy • mustard • crustaceans • nuts	
TANDOORI SEEKH KEBAB	£7.95
TANDOORI CHICKEN TIKKA	£6.95
TANDOORI LAMB TIKKA	£8.95
TANDOORI LAMB CHOPS	£8.95
TANDOORI SALMON	£8.95
TANDOORI KING PRAWNS	£8.95
SWEET OR SPICY CHICKEN CHATT	£5.95
ACHARI CHICKEN TIKKA	£6.95

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

## MAIN COURSES

<b>Rice not included - Lamb £3 supplement - King Prawn £5 supplement</b>			
BUTTER CHICKEN MASALA Succulent chicken tikka served in a creamy butter sauce made with green cardamoms with a hint of Indian spices. • nuts • dairy	£15.95	CHICKEN KARAHI Chicken cooked with mixed peppers, Spanish onions, ginger, garlic and green chillies.	£13.45
NAKODARI CHICKEN Traditional Nakodar dish cooked in a kahari style dish using red onions & whole dahania seeds.	£13.95	KARALA CHILLI CHICKEN Chicken with onions, peppers and chilli in a tangy sauce with a touch of spice and coconut. • dairy	£13.95
LAHORI STYLE CHICKEN Tender chicken with channa daal.	£15.45	TAWA SIZZLER Cooked on a traditional iron plate (tawa) with green peppers, onions and mushrooms. Available with chicken. • dairy nuts	£13.95
MALIDAR SAAG CHICKEN Fresh green spinach cooked with succulent chicken tikka pieces straight from our clay oven. • dairy	£12.95	BIRYANI Full grain basmati rice (traditional punjabi dish) served with curry sauce. Available with chicken.	£17.95
CHICKEN MAKHANI MASALA Tender chicken tikka pieces cooked in a khoya butter sauce. • nuts • dairy	£15.95	CHICKEN CHASNI Mild sweet and sour dish with almonds. • dairy • nuts	£15.95
CHICKEN PHAL Very hot dish cooked with green chillies, ginger, garlic, tomatoes and fresh coriander. (very spicy) • dairy	£13.95	CHICKEN TIKKI MASALA Creamy dish with ground almonds. • dairy • nuts	£15.95
BINDI GOSHT Fresh lady fingers cooked with chicken.	£13.95	METHI GOSHT Fresh fenugreek cooked with turmeric and fresh ginger, garlic with chicken. • dairy • nuts	£13.95
GARLIC CHILLI CHICKEN Marinated pieces of chicken tikka in our popular garlic chilli sauce - a spicy favourite. • dairy	£13.95		

## GOLDEN OLDIES SCOTTISH DISHES

<b>All served with Chicken Lamb £3.00 supplement King Prawns £5.00 supplement Rice not included</b>	
TRADITIONAL CURRY Where it all started from ... caramelised onions, fresh ginger and garlic with tomatoes in a medium sauce.	£10.95
KASHMIRI CURRY Fresh ginger, garlic with puréed tomatoes and a choice of fruit (mango or pineapple) in a medium sauce.	£10.95
PATIA A really tangy, sweet and sour sauce.	£10.95
BHOONA Onions, fresh ginger and garlic with puréed tomatoes and fresh coriander in a medium sauce.	£10.95
DOPIZZA Lashings of onion cooked in a medium sauce with fresh garlic and ginger, dry fenugreek and fresh coriander.	£10.95
DANSAC A medium dish made with lentils, fresh ginger and garlic and fresh coriander.	£10.95
KORMA A mild and creamy dish cooked with coconut cream • dairy	£11.95
BREADED HADDOCK WITH CHIPS • gluten	£11.95
SCAMPI AND CHIPS • gluten	£14.95
SIRLOIN STEAK WITH CHIPS Succulent beef steak cooked to order	£18.95
STUFFED CHICKEN Chicken breast filled with traditional haggis served with creamy sauce dairy • gluten • eggs	£14.95
CHICKEN KORMA with rice of chips • dairy	£9.95
CHICKEN NUGGETS with chips	£9.95
SCAMPI with chips • gluten	£9.95
CHICKEN TIKKA with chips or rice	£9.95

## KIDS MENU

## NAKODAR GRILLS

<b>Rice not included - Recommended 2 sides per dish</b> • dairy • nuts• mustard • crustaceans• mollusks	
JHINGA TANDOORI Jumbo king prawns marinated in fine tandoori spices, cooked in a clay oven.	£18.95
TANDOORI LAMB CHOPS Succulent peppered lamb chops grilled to perfection.	£18.95
BABY CHICKEN TANDOORL(ON THE BONE) Tender baby chicken marinated in a special tandoori masala then slow cooked in a traditional clay oven.	£12.95
TANDOORI SALMON Fresh Scottish salmon cooked in our unique clay oven.	£17.95
TANDOORI CHICKEN TIKKA Tender breast of chicken marinated for 12hrs cooked in our clay oven.	£13.95
ACHARI CHICKEN TIKKA Pieces of (off the bone chicken) marinated in yoghurt & punjabi pickle.	£13.95
LAMB TIKKA Tender lamb fillet marinated for 12h cooked in our clay oven.	£17.95
TANDOORI SEEKH KEBAB Tandoori lamb mince marinated with spices slow cooked in our unique clay oven.	£13.95
MIXED NAKODAR GRILL Kings prawns, chicken tikka, lamb tikka & seekh kebab.	£19.95
MIXED SEAFOOD GRILL Scallops, king prawns, salmon and monkfish.	£24.95
NAKODAR CHICKEN TIKKA Boneless chicken thighs, marinated for 12 hours and cooked in our clay oven. May contain bones.	13.95

## SUNDRIES

DUMM RICE	£3.95
BOILED BASMATI RICE	£3.50
NAKODARI RICE	£4.95
MUSHROOM RICE	£4.95
SPICED ONIONS	£2.50
POPPADOMS	£2.00
RAITA • dairy	£3.50
INDIAN SALAD	£4.50
CHIPS	£3.95
MASALA FRIES	£4.95
SAUCE OF CHOICE	£4.95

## VEGETARIAN/ VEGAN DISHES

<b>Order as a side dish for £7.50</b>	
KABLI CHANNA (VEGAN) Chickpeas cooked with fresh fenugeek also hints of lemon and traditional Indian spices	£10.95
ALOO GOBI (VEGAN) Spiced potato & cauliflower dish.	£10.95
TARKA DALL (VEGAN) Indian spiced lentils.	£10.95
BINDI BHAJI (VEGAN) Spiced caramelized onions with okra.	£10.95
AUBERGINE BHARTA (VEGAN) Roasted aubergine cooked in punjabi spices.	£10.95
ALOO METHI (VEGAN) Fresh fenugreek cooked with Turmeric and fresh ginger, garlic and potatoes.	£10.95
PANEER BHURJI Home made cheese cooked with fresh garlic, ginger and green chilli and peas.	£10.95
ALOO GAJAR (VEGAN) Traditional indian dish of spiced carrots and potatoes.	£10.95
PANEER BUTTER MASALA Soft paneer in our creamy butter masala sauce • dairy • nuts	£11.95
MUSHROOM PANEER BALTI Peppers, onion and mushrooms with homemade Indian cheese in a balti sauce. • dairy • nuts	£10.95
CHOLEY PANEER Spiced chickpeas cooked with Indian cottage cheese. • dairy	£10.95
SAAG PANEER Traditional Indian cheese cooked in spinach leaf. • dairy • mustard	£10.95
DAL MAKHANI Black urad dal mixed with kidney Beans, cooked with tomato and mixed spices	£10.95

## BREADS

• dairy • nuts • gluten		
PLAIN TANDOORI NAN	£3.95	MASALA NAN £4.95
GARLIC NAN	£4.95	GARLIC & CORIANDER NAN £4.95
HONEY & GINGER NAN	£4.95	VEGETABLE KOLCHA NAN £4.965
SWEET PESHWARI NAN	£5.95	ROOTI £2.00
MOZZARELLA & GREEN CHILLI NAN	£5.95	TANDOORI ROOTI £2.50
STUFFED VEGETABLE NAN	£5.95	PLAIN PARATHA £3.95
GARLIC CHEESE NAN	£5.95	ALOO PARATHA £4.95
KEEMA PARATHA	£5.95	KEEMA NAN £5.95

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



## CHEF'S SPECIALITIES

Rice not included.

### CHICKEN PALAK PALAY £16.95

Fresh baby spinach cooked with chicken tikka in authentic punjabi spices

• dairy • mustard

### GOAN SCALLOPS & MUSSELS £19.95

Grilled sea scallops & mussels in coconut milk with curry leaves & red pepper

• dairy • crustaceans • molluscs

### MURGH LABABIDAR £16.95

Tandoori chicken tikka simmered in satin smooth tomato gravy and cardamom of dry kasoori fenugreek

• dairy • nuts

### LAMB MINT YOGHURT £18.95

Tender lamb with cum in, coriander, an abundance of fresh mint and finished with a touch of yoghurt

• dairy

### AKBARI CHICKEN £18.95

Combination of chicken tikka and lamb mince cooked with fresh coriander, minced green chillies and chef's special blend of spices

### MONKFISH CURRY £22.95

Fresh monkfish slow cooked in a south Indian style sauce with onions and curry leaves

• fish

### VENISON CURRY £18.95

Stewed venison cooked in an Indian style with ginger, garlic, cumin seeds and garnished with fresh coriander (seasonal)

### MURGH LAZIZ £16.95

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

Ask the staff for details

MEAT: £13.95

## LUNCH MENU

### MAINS

INCLUDES RICE

CHICKEN £12.95 OR LAMB £14.95

### GARLIC CHILLI

A spicy favourite in our popular garlic chilli sauce

### CHASNI

Mild sweet and sour dish

### KARAH

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

### BHOONA

Caramelised onions, fresh ginger and garlic with puréed 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 puréed tomatoes

### TARKA DHAL (V)

Spiced red lentils

### ALOO GOB I (V)

Spiced potato and cauliflower dish

### MUSHROOM PANEER BALTI (V)

Indian cottage cheese with mushrooms and capsicums

