

Biryani

We Serve Only The Finest Long Grain Basmati Rice with sultanas Which Consists Of Chicken, Lamb, Prawn, King Prawn Or Vegetables Cooked With Aromatic Spices And Other Exotic Ingredients. And Are Served With Curry Sauce (upgrade to Other sauce for £1 extra)

VEGETABLE BIRYANI	£8.95
PAN FRIED CHICKEN BIRYANI	£9.95
TENDER LAMB BIRYANI (mustard oil/yoghurt)	£10.95
CHICKEN TIKKA BIRYANI (mustard oil/yoghurt)	£10.95
LAMB TIKKA BIRYANI (mustard oil/yoghurt)	£12.95
PRAWN BIRYANI	£10.95
KING PRAWN BIRYANI	£13.95
CHEF'S SPECIAL MIX BIRYANI taste	£14.95
(Includes Chicken Tikka, Lamb Tikka & King Prawns) (mustard oil/yoghurt)	

European Dishes

All Below Dishes Are Served With Fresh Salad & Chips

CHICKEN MARYLAND (egg, cream)	£8.95
FRIED SCAMPI	£7.95
BREADED HADDOCK (2pc) (egg, cream)	£9.95
OMELETTE (VARIOUS) (egg)	£7.95
SIRLOIN STEAK	£17.95
CHICKEN BURGER & CHIPS	£7.95
CHEESE BURGER & CHIPS	£7.95

Cold Salad Dishes

PRAWN SALAD & CHIPS (prawn)	£7.95
CHICKEN SALAD & CHIPS	£7.95
CHICKEN TIKKA COCKTAIL SALAD & CHIPS	£8.95
(mustard, egg, yoghurt, prawn)	

Rice

(We Serve Only The Finest Long

Grain Basmati Rice)	
PILAU RICE	£2.50
BOILED RICE	£2.50
ONION & MUSHROOM RICE	£3.50
VEGETABLE RICE	£3.50
PINEAPPLE RICE	£3.50
GARLIC RICE	£3.50
TOMATO/ CORIANDER RICE	£3.50
EGG RICE	£3.50
LEMON RICE	£3.50
SPECIAL RICE	£3.95
(mushroom, onion, green peppers & peas)	

Breads & Sundries

Naan, Chapati & parathas contain wheat

PLAIN NAAN	£2.50
GARLIC NAAN	£3.50
PESHWARI NAAN	£3.50
coconut, cashews, cream	
GARLIC / CORIANDER NAAN	£3.95
GARLIC & CHEESE NAAN	£4.50
CHEESE NAAN	£3.95
MINCE NAAN	£4.50
VEGETABLE NAAN	£4.50
ROGINI NAAN	£3.95
egg, coconut, cashew, cream	



CHILLI NAAN	£3.95
CHAPATTI wheat	£1.00
SPECIAL CHAPATI	£1.50
TANDOORI CHAPATI	£2.00
PLAIN PARATHA wheat	£2.95
GARLIC PARATHA wheat	£3.95
PESHWARI PARATHA	£3.95
wheat, coconut, cashews, cream	
MINCE PARATHA	£4.50
VEGETABLE PARATHA	£4.50
ONION KULCHA	£4.50
CHILLI KULCHA	£4.50
MANGO CHUTNEY OR MIXED PICKLE	£1.50
PLAIN YOGURT	£1.50
RAITA yoghurt	£2.00
CHIPS	£3.00
SPICY CHIPS	£3.50
FRIED MUSHROOMS	£2.95

Sauces

	Small	Large
KORMA SAUCE	£3.95	£5.95
CURRY SAUCE	£3.95	£5.95
BHOONA SAUCE	£3.95	£5.95
SPECIALITY SAUCE	£4.95	£6.95

Desserts

nuts, milk, yogurt, cream, wheat, soya

GULAB JAMAN	£2.95
GULAB JAMAN WITH ICE CREAM	£3.95
CHEESE CAKE (VARIOUS)	£2.95

Kebabs

served with naan, sauce and salad, add cheese £2 extra



	REGULAR	KING
CHICKEN TIKKA KEBAB (mustard oil/yoghurt)	£8.95	£9.95
LAMB TIKKA KEBAB (mustard oil/yoghurt)	£9.95	£10.95
MIXED KEBAB	£9.95	£10.95
PANEER TIKKA KEBAB(V) (yogurt, milk & cream)	£8.95	£9.95

Kids Menu - £5.95

Choose From:

FISH & CHIPS cream, egg, fish
CHICKEN POPCORN & CHIPS
CHICKEN BURGER & CHIPS
CHEESE BURGER & CHIPS
CHICKEN STRIPS & CHIPS
FISH FINGERS & CHIPS fish
OMELETTE & CHIPS egg
ANY POPULAR CHICKEN CURRY WITH RICE
Special Curries With Rice £1 extra
CHICKEN TIKKA (4) WITH RICE £7.95

Finger Buffet

Takeaway & Home Delivery only

FOR 20 PEOPLE £75.00

60 VEGETABLE PAKORA, 60 CHICKEN PAKORA, 60 BOMBAY BREAD or ONION RINGS & 20 CHICKEN CHAAT
(POPPADOMS & SPICED ONIONS CAN BE ADDED FOR £20.00 EXTRA)

FOR 50 PEOPLE £145.00

150 VEGETABLE PAKORA, 150 CHICKEN PAKORA, 150 BOMBAY BREAD or ONION RINGS & 50 CHICKEN CHAAT
(POPPADOMS & SPICED ONIONS CAN BE ADDED FOR £20.00 EXTRA)

FOR 100 PEOPLE £260.00

300 VEGETABLE PAKORA, 300 CHICKEN PAKORA, 300 BOMBAY BREAD or ONIONS RINGS & 100 CHICKEN CHAAT
(POPPADOMS & SPICED ONIONS CAN BE ADDED FOR £30.00 EXTRA)

Nans etc can also be added at reasonable price, please call us to enquire.

Planning a Party or a Celebration
We specialise in delivering hot food and finger buffet at reasonable prices! Some prices as below

4 ltr containers of popular choice curries only £50.00

4 ltr containers of Special choice curries only £60.00

4 ltr containers Fried or boiled rice £25

Special Set Meals

SET MEAL A FOR 2 - £19.95

2 Poppadums, Spiced Onions, Veg Pakora, Pilau Rice & Nan.

Choice of 2 Popular Curries as follows:

Bhoona, Korma, Patia, Dopiaza, Dhansac or Punjabi Masala in Tender Lamb, Chicken, Beef or Vegetables.

SPECIAL SET MEAL B FOR 2 - £21.95

2 Poppadums, Spiced Onions, Veg, Mushroom or Mixed Veg Pakora, Pilau Rice & Nan.

Choice of 2 Curries OR 1 Curry & 1 Chicken Tikka Main, Curries as follows:
Tandoori Masala, Tikka bhoona, Jaipuri, Nentara, Balti Butter Masala, Chasni, Masander, Rogan Josh, RezaHa, Makani Masala, Tikka Balti, Korma, Garam Masala, Pasanda in Chicken, Chicken Tikka Tender Lamb or Vegetables.
(Salad container for £1 extra)

*Upgrade to other Nan's or Rice £1 extra

*Upgrade to Chicken Pakora Or Mixed Pakora for £1.95 extra *
(Available on Set Meals A and B)

SPECIAL SET MEAL C FOR 3 - £30.95

3 Poppadums, Spiced Onions, Choice of 2 Starters:
Veg, Mushroom or Mix Pakora / Chicken Chaat
Choice of 3 Curries Only, (Not Inc. Chicken Tikka Main)
2 from Set Meal A & 1 from Set Meal B
2 Pilau Rice & Nan

SPECIAL SET MEAL D FOR 4 - £40.95

4 Poppadums, Spiced Onions & Onion Rings
Choice of 2 Starters: Veg, Mushroom, Chicken, Mix Pakora, Chicken Chaat,
Choice of 4 Curries 2 from Set Meal A & 2 From Set Meal B
Or 3 Curries And 1 Chicken Tikka Main (served with curry sauce)
2 Pilau Rice & 2 Nan

*Upgrade to other Nan's or Rice £1 extra

TEA TIME TREAT

Mon - Sun : 4.00pm TO 7.00pm
£1 extra will be charged after 7pm and Friday & Saturday

Popular : £10.95

Popadoms & Spiced Onions

Choice of One Starter as follows:
Veg Pakora, Onion Bhaji, Onion Rings or Garlic Mushrooms

Choice of One Popular Curry as follows:
Bhoona, Korma, Patia, Dopiaza, Dhansac or Punjabi Masala
(in Tender Lamb, Pan Fried Chicken or Vegetables)

Choice of One Sundry as follows:
Pilau Rice, Boiled Rice, Naan, or 2 Chapattis

Special : £11.95

Popadoms & Spiced Onions

Choice of One Starter as follows:
Chicken Chaat, Chicken Chilli Wings or Mixed Pakora (chicken & veg)

Choice of One Special Curry as follows:
South Indian Garlic Chilli Chicken, Chasni, Rogan Josh, Tikka Masala, Achari, Jhalfrizi, Karahi, Nentara, Balti Butter Masala, Jaipuri, Garam Masala, Masander, Reza-La or Jalandhri
(in Pan Fried Chicken, Chicken Tikka, Tender Lamb or Vegetables)

Choice of One Sundry as follows:
Pilau Rice, Boiled Rice, Naan or 2 Chapattis

Make Your Curry Hot / Mild / Madras / Vindaloo 50p Extra

No change can be made to above Tea Time Treat!

Management reserves the right to change or amend deals, set meals and offers at any given time without prior notice.

Chilled Drinks Available for Delivery

BIG BOTTLES	£2.95	CANS 330ML	£1.50
IRN-BRU, DIET IRN-BRU, COKE, DIET COKE, FANTA		IRN BRU, DIET IRN BRU, COKE, DIET COKE, FANTA	

This menu supercedes all previous publications As of September 2025

taste

Indian Cuisine

LICENCED RESTAURANT & TAKEAWAY

Bishopbriggs Family Run
Indian Restaurant of Great Homemade Food



TAKE AWAY & HOME DELIVERY

27 ST MUNGO STREET, BISHOPBRIGGS G64 1QT

0141 772 4154 / 0141 772 7754
07947 988011

OPEN 7 DAYS

SUN - THURS 4PM - 11PM FRI & SAT 12 NOON - 11PM

HOME DELIVERY FROM 5PM

taste 7 DAYS BEST INDIAN BUFFET IN TOWN

MONDAY TO THURSDAY 4PM - TILL LATE	£13.95
FRIDAY TO SUNDAY 4PM - TILL LATE	£15.95
MEAL & DRINK BUFFET (3 DRINKS)	£21.95
MEAL & DRINK BUFFET (5 DRINKS)	£27.95

Eat as much as you like

plus any 3 or 5 selected drinks from the bar

Salad Bar, 12+ Starters, 8+ Curries, 2 Choices of Rice, 3 Choices of Naan, Chips Ice Cream/Cakes (unlimited), Tea & Coffee (Unlimited)



FRIDAY & SATURDAY LUNCH BUFFET

Lunch Buffet 12 Noon - 3.30pm £8.95

3 Course Business Lunch Set Meal £10.95



A LA CARTE MENU ALSO AVAILABLE

KIDS UNDER 10 EAT FREE EVERY SUNDAY

One adult and get one child FREE

Not available Mothers Day, Fathers Day, Easter Sunday, All December & Other Festive Periods

ALL MAJOR CREDIT OR DEBIT CARDS ACCEPTED FOR SIT-IN, COLLECTION & OVER THE PHONE



IF YOU HAVE ANY ALLERGIES PLEASE INFORM A MEMBER OF STAFF BEFORE ORDERING PLEASE.

We Deliver To All Nearby Areas:

Around Bishopbriggs, Balornock, Barmulloch, Milton, Lambhill, Springburn, Robroyston, Torrance & Lenzie



Starters

VEG PAKORA	£4.25	VEG SAMOSA (3pcs)	£4.95
LARGE VEG PAKORA	£6.25	SPICED MUSHROOMS	£3.95
POTATO FRITTERS	£3.95	GARLIC MUSHROOMS	£3.95
MUSHROOM PAKORA	£4.25	MUSHROOM CHAAT	£3.95
CAULIFLOWER PAKORA	£4.95	INDIAN FISH MASALA <i>taste</i>	£6.50
AUBERGINE PAKORA	£4.95	GARLIC PRAWNS <i>taste (prawns)</i>	£5.95
CHICKEN PAKORA	£5.50	CHICKEN CHILLI WINGS <i>taste</i>	£4.95
LARGE CHICKEN PAKORA	£7.50	ONION RINGS	£3.95
FISH PAKORA <i>(Fish)</i>	£6.50	ONION BHAJI	£3.95
MIXED PAKORA	£5.50	SPICED ONIONS	£1.00
CHICKEN TIKKA PAKORA <i>(mustard oil/yoghurt)</i>	£6.50	POPPADOMS	£1.00
PANEER PAKORA <i>(milk/yoghurt)</i>	£5.95	PAKORA SAUCE	£0.80
HAGGIS PAKORA <i>taste</i>	£5.95	PRAWN COCKTAIL <i>(mustard/prawn/egg)</i>	£5.95

12" MUNCHY BOX £13.95

Chicken Pakora, Veg Pakora, Chicken Tikka *(mustard oil/yoghurt)*,

Chicken Chaat, Onion Rings, Potato Fritters, Chips, Naan, Pakora Sauce, Salad. Add cheese £2 extra

Pooris Starters (Wheat)

Delicious Light, Thin, Deep Fried Chapatti Topped With A Touch Of Our Special Sauce, Choice Of *Sweet & Sour Or Punjabi*

MUSHROOM POORI	£4.50	CHICKEN TIKKA POORI	£6.50
CHANNA (CHICK PEAS) POORI	£4.50	TENDER LAMB POORI	£6.95
CHICKEN POORI	£5.50	INDIAN FISH MASALA	
PRAWN POORI <i>(prawns)</i>	£5.95	POORI <i>taste NEW! (fish)</i>	£7.50

Tandoori Starters

CHICKEN TIKKA *(mustard oil/yoghurt)*
TANDOORI CHICKEN WINGS (On The Bone) *(mustard oil/yoghurt)*
SEEKH KEBAB *(mustard oil/yoghurt)*
SEEKH KEBAB NAMBALI (with onion, pepper, melted cheese)
CHICKEN TIKKA NAMBALI (with onion, pepper, melted cheese)
PANEER TIKKA NAMBALI (with onion, pepper, melted cheese)
CHICKEN TIKKA STIR FRY (Sweet & sour)
CHICKEN CHAAT
CHICKEN CHAAT *(Sweet & Sour)*
TANDOORI JHINGA (Marinated King Prawn)



Low Fat
Healthy
Options!

£5.95
£5.95
£5.95
£8.95
£8.95
£8.95
£8.95
£5.50
£5.95
£7.95

Chef's Platter FOR TWO PEOPLE £11.95

Chicken Chaat, Chicken Tikka, *(mustard oil/yoghurt)* Mixed Pakora & Lamb Tikka

Add cheese £2 extra

Popular Dishes

(Madras, Vindaloo, Mild – 50p Extra)

All curries are Gluten Free

These Dishes Are Available With:

PAN FRIED CHICKEN	£7.50	TENDER LAMB	£8.50
PRAWNS	£8.95	BEEF	£8.50
MIXED VEGETABLES	£7.50	LAMB TIKKA <i>(mustard oil/yoghurt)</i>	£10.95
MINCE	£8.50	KING PRAWN	£12.95
CHICKEN TIKKA	£8.50		



BHOONA
A thick sauce with additional ginger, garlic and tomatoes.

DOPIAZA
Cooked with abundance of onions.

CURRY
An original classic.

PATIA
A sweet & sour dish leaving a tangy taste on the palate.

DHANSAC
A traditional sauce cooked with lentils.

PUNJABI MASALA
A thick sauce with added ginger, garlic, green peppers and fresh coriander.

Classic Kormas

All our Curries are gluten free.

PAN FRIED CHICKEN	£7.50	TENDER LAMB	£8.50
PRAWNS	£8.95	BEEF	£8.50
MIXED VEGETABLES	£7.50	LAMB TIKKA <i>(mustard oil/yoghurt)</i>	£10.95
MINCE	£8.50	KING PRAWN	£12.95
CHICKEN TIKKA	£8.50		



KORMA
Mild dish prepared with fresh *cream* and *coconut*.

KASHMIRI KORMA
Cooked with mild spices and fresh *cream* and a touch of *coconut cream* with a choice of pineapple or mango giving it a distinctively rich cream taste.

MUGHLAI KORMA
Prepared with *almonds* and *eggs*

CEYLONESE KORMA
Prepared with coconut and it's a mild dish with a touch of Tomato Puree.

GURKHA KORMA
A popular Korma, cooked with mild spice, fresh chopped fruit and fresh *coconut cream*.

NAWABI
A special dish from the Mugul area of India. A mild dish cooked with ground *cashew nuts*, *fresh cream*, sun dried *nuts* and topped with crushed *pistachio nuts* and flaked *almonds*.

SPECIAL KORMA
A mild dish cooked with puree plum tomatoes, fresh cream, ground cashew nuts and yogurt topped with flaked almonds, pistachio nuts and chopped fruit.

Taste Indian Cuisine Specialities

All our Curries are gluten free.

Some Of These Dishes Are Available With:

CHICKEN TIKKA £8.50, TENDER LAMB £8.95, PRAWNS £8.95
MIXED VEGETABLES £7.95, PAN FRIED CHICKEN £7.95,
LAMB TIKKA £10.95, KING PRAWN £12.95

SOUTH INDIAN GARLIC CHILLI

Barbequed pieces of chicken with fresh green chilli, fresh garlic and ginger, with a hint of fresh coriander.

CHICKEN TIKKA MASALA

Chicken cooked tikka style, simmered in *cream* with *yoghurt* sauce and *cashew nuts*, giving an excellent mild dish.

CHICKEN TIKKA GARAM MASALA

Fresh ginger & garlic with garam masala giving an excellent dish with a bit of bite. *(mustard oil/yoghurt)*

JAIPURI

A traditional dish from orange city of jaipur, india. chicken tikka pieces with a combination of chopped peppers, onions & mushrooms, ginger, garlic & spices..

NENTARA

A choice of meat tikka style cooked in rich sauce with fresh garlic, ginger, methi, coriander, thin green peppers, onions & *baby prawns*.

CHICKEN SHIMLA

Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, *prawns*, onions and garnished with fresh coriander.

ACHARI

A strong, spicy dish, slightly sour with *yoghurt*, cooked with tangy pickles, fresh green chillies & wedge of lemon.

ROGAN JOSH

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs.

JHALFREZI

Chicken tikka pieces, cooked with fresh ginger sliced capsicums and onions, garnished with spring onions.

PARDESI

A rich curry with additional fried onion and mushrooms, cooked with spinach and a hint of ginger and garlic.

CHASNI

A light, smooth slightly sweet & sour dish for those with delicate palate, with a touch of *cream* and mango chutney

CHICKEN GHEE

Tender pieces of boneless breast deep fried in traditional indian butter cooked in a unique blend of spices and rich sauce.

MAKANI MASALA

Chicken or lamb tikka pieces cooked in rich sauce with *yoghurt* peeled plum tomatoes ground *cashew nuts*, *fresh cream* herbs and spices.

CHICKEN TIKKA SUSHI! *(mustard oil/yoghurt)*

Cooked in vintage port, fresh creamed coconut, sultanas and sun dried fruits in a creamy sauce with pineapples.

LAMB PADEENA

Marinated tender lamb simmered in garlic and *mint* with added *yogurt* and mild spices giving it a tangy taste.

PASANDA

Mildly cooked in sauce using *yoghurt*, ground *cashew nuts*, *fresh cream* and topped with almond flakes.

MARA *(chicken / lamb tikka)*

First barbequed then cooked in strong sauce with fresh indian vegetables which includes fresh green chillies, tomatoes, onions herbs and spices. choices of lamb/chicken tikka. *(yoghurt)*

KARAH

A traditional curry made with freshly grated ginger, mixed through onions and capsicums in thick bhoona sauce

Tandoori Sizzlers Gluten Free

All Tandoori Items Are Served With Rice, Curry Sauce And Fresh Salad.

Upgrade to other sauce £1 extra

CHICKEN TIKKA <i>(mustard oil/yoghurt)</i>	£11.95
LAMB TIKKA <i>(mustard oil/yoghurt)</i>	£12.95
MIX TIKKA Chicken & Lamb Tikka <i>(mustard oil/yoghurt)</i>	£12.95
MALAI CHICKEN TIKKA NEW! <i>(cream/yoghurt)</i>	£12.95
SEEKH KEBAB <i>(mustard oil/yoghurt)</i>	£11.95
CHICKEN TANDOORI (On The Bone) <i>(mustard oil/yoghurt)</i>	£12.95
SHASHLIK TIKKA <i>(mustard oil/yoghurt)</i>	£12.95
TANDOORI JHINGA (Marinated King Prawns) <i>yoghurt</i>	£13.95
TANDOORI MIX GRILL <i>(mustard oil/yoghurt)</i>	£15.95

(chicken tikka, lamb tikka, chicken tandoori on the bone, seekh kebab and chicken chaat)

Sizzling Platters Gluten Free

All These New Mouth Watering Curries Are Cooked Authentically Which Are Served On Sizzlers Giving Tantalizing Taste And Flavours.

CHICKEN SALSA £11.95

Pan friend chicken breast mixed with mexican chilli sauce, onions and a touch of punjabi spices giving it a strong spicy taste.

PUNJABI JAIPUR £11.95

Chunky bite size pieces of malai chicken cooked with punjabi spices and added pepper, mushroom in rich bhoona sauce. *(mustard oil/yoghurt)*

CHICKEN SYRAH £11.95

Pan fried chicken cooked with fresh ginger, garlic, spring onions, cumin and cinnamon mixed with chilli sauce and green chilli giving it a very "hot" strength.

MIX MEAT SPECIAL £12.95

Pan Fried Chicken, Chunky pieces of tender lamb, king prawn cooked in traditional thick karahi sauce with green chillies and herbs.

KEEMA TAVA £11.95

Minced lamb pan-fried with onions, fresh ginger, garlic, sliced peppers, peas and fresh green chilli with a touch of chilli sauce.

CHICKEN SHIRAZ £11.95

Pan-fried chicken, combined with keema, with a fusion of soya sauce, sliced onion and a hint of red wine and chilli sauce.

CHICKEN CHAANA £11.95

Pan-fried chicken, cooked with ginger, garlic onion and thick bhuna sauce with chick peas and fresh coriander

BEGUM BEHAR £12.95

Tikka style chicken and lamb mince cooked in thick bhoona with mushroom, capsicums, onions, Indian spices and fresh coriander. *(mustard oil/yoghurt)*

Connoisseur's Choice

All curries are Gluten Free

These Dishes Are Available With:

CHICKEN TIKKA	£8.50
LAMB TIKKA	£10.95
TENDER LAMB	£8.95

PRAWNS	£8.95
KING PRAWNS <i>(mustard oil/yoghurt)</i>	£12.95
MIXED VEGETABLES	£7.95



TANDOORI MASALA

A slightly spicy dish containing diced capsicums and red wine

BALTI

Translated, Balti means bucket, and ours are flavoured with fresh green chillies, spring onions and tomatoes.

REZAL-LA

A hot spicy, tangy sauce and made with fresh green chillies, fresh herbs and spices. Served in a Karahi – a slightly hot dish.

CEYLONESE CURRY

(not to be mixed up with Ceylonese Korma) A fiery hot curry with lemon, fresh green chillies, *creamed coconut*, herbs and spices.

METHI GOHST

Tender lamb slowly cooked in methi, ginger, garlic, coriander & spinach.

MASANDER

First barbequed over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast-iron Kerahi – a slightly hot dish.

BALTI BUTTER MASALA

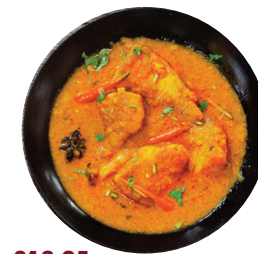
A mild smooth dish with ground cashew nuts cream and spring onions.

KALI MIRCHI

An unusual Goanese dish with green chillies, boneless morsel of meat marinated with a hint of tamarind ginger, garlic and fresh ground pepper.

Selective Seafood

Low Fat
Healthy
Options!



GOANESE FISH

& PRAWNS £13.95

Chunky pieces of haddock deep fried in batter then cooked in yogurt, coconut and fresh green chillies, prawns, coriander, herbs and spices. *(fish, prawn, yoghurt coconut)*

PARSEE FISH

& PRAWNS £13.95

Chunky pieces of haddock deep fried in batter then cooked in yogurt, coconut and fresh green chillies, prawns, herbs and spices, slightly sweet, sour and hot.

KING PRAWN

SAGHAR £13.95

Cooked with fresh ginger and garlic, adding special achari sauce with fried onions & mushrooms, topped with fresh coriander and a touch of Worcester sauce. *(prawn/yoghurt)*

HEERA

£13.95

King Prawns treated in a tandoori style, cooked in a special curry sauce, onions, tomatoes, green peppers and a touch of achari masala *yoghurt*

Vegan & Vegetable Dishes

All curries are Gluten Free

Low Fat
Healthy
Options!

MIXED VEGETABLE CURRY	£6.50
POTATO SAAG (spinach)	£6.50
KABLI CHANA MASALA	£6.50
MUSHROOM BHOONA	£6.50
CAULIFLOWER & POTATO CURRY	£6.50
DAAL CURRY (Tarka)	£6.50
PEAS & POTATO CURRY	£6.50
VEGETABLE SHIMLA <i>taste</i>	£6.50
MIXED INDIAN VEG (okra/aubergine/tinda)	£7.50
OKRA BHAI	£7.50
SOYA MINCE with onions, peppers, peas	£8.95
MIXED VEGETABLE NAMBALI (Melted Cheese)	£8.95
SAAG PANEER (Spinach) <i>yoghurt, cream, milk,</i>	£8.50
BOMBAY POTATO (Boiled Egg Included)	£7.50
PANEER PARDESI <i>yoghurt, cream, milk,</i>	£8.50
SHAHI PANEER <i>yoghurt, cream, milk,</i>	£8.50
PANEER TIKKA NAMBALI (Melted Cheese) <i>yoghurt, cream, milk,</i>	£8.95

