

	0.95	Raita [2]	1.25
	1.25	Mango Chutney	1.25
[6]	1.25		

Pakora Selection

Vegetable Pakora	5.25	Mix Pakora [3]	5.95
Chicken Pakora	5.95	<i>Chicken, vegetable & haggis pakora</i>	
Haggis Pakora [3]	5.50	Halloumi Fritters [2]	6.95
Haddock Pakora	5.95	Mushroom Pakora	5.95
		Cauliflower Pakora	5.95

Aloo Chana [3]	5.25	Tangy Shrimp [2] [3] [4]	5.75
Chicken Masala [2] [3]	5.75	Spicy Mushroom [3]	5.75
Garlic Mushroom [2] [3]	5.75		

Nan Bread [3]	3.75	Cheese Nan [2] [3]
Garlic Nan [3]	4.00	Paratha [3]
Garlic & Coriander Nan [3]	4.00	Vegetable Paratha
Garlic & Cheese Nan [3]	4.25	Roti [3]
Peshwari Nan [1] [2] [3]	4.25	Pilau Rice
Chilli Nan [3]	3.95	Boiled Rice
Haggis Nan [3]	4.25	Mushroom Rice

Mains served on a sizzler with sauteed onions. This dish comes with a light curry sauce & rice

Bengali Prawn Curry [4]	17.25
<i>King Prawns Cooked with Sauce Made With Onions, Tomatoes & Curry Leaves</i>	
King Prawn Malabari [2] [4]	17.95
<i>King Prawns Sautéed In A Medium Sauce With A Hint Of Coconut Milk & cream]</i>	
Chicken Tikka Ashoka Malwa [2] [6]	15.25
<i>Chicken Tikka Mixed Peppers, Spinach Leaves, Onions, Green Chillies</i>	
Butter Chicken [1] [2]	15.25
<i>Chicken Tikka In Tomato, Honey & Cream</i>	
Slow Cooked Beef Madras [2]	14.50
<i>Scottish Beef Cooked In a Hot Sauce With Mushrooms, Green Cardamom & Yoghurt Garnish</i>	
Beef Desi Aloo	14.50
<i>Pot Cooked Beef And Potatoes</i>	
Lamb Sharab Masti	14.95
<i>Lamb Cooked In A Garlic & Ginger , sliced Peppers, onion, green chilli & red wine</i>	

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<i>Lamb Cooked In A Garlic & Ginger , sliced Peppers, onion, green chilli & red wine</i>	

All Time Favourites are available in the following:			
PAN FRIED CHICKEN BREAST	11.50	KING PRAWN [4]	17.95
LAMB	12.50	MIXED VEGETABLE	11.25
CHICKEN TIKKA [3]	11.75	PANEER [2]	11.25
PRAWN [4]	10.95		

Sweet & tangy sauce, black pepper , coconut cream & green chillies

	Main	Side		Main	Side
Tarka Daal [2] <i>Wholesome lentils, fried onions & tomatoes</i>	10.50	5.95	Aloo Saag [6] <i>Diced potato, cooked with spinach</i>	10.50	5.95
Aloo Chana Kumba <i>Potatoes & tangy chickpeas with mushrooms simmered in a succulent bhoona sauce</i>	10.50	5.95	Desi Channa Masala <i>A staple chickpeas curry at home, onions, tomatoes, ginger, garlic</i>	10.75	5.95
Baingan Aloo <i>Aubergine & potatoes simmered in a spicy sauce</i>	10.50	5.95	Bombay Potatoes <i>potatoes sautéed in onion tomato gravy</i>	10.75	5.95
Mushroom Bhaji <i>Mushrooms sautéed in a flavoursome curry sauce</i>	10.50	5.95	Bhindi Dopiazza <i>Okra cooked with onions</i>	10.50	5.95
Mutter Paneer [2] <i>Cottage cheese & peas</i>	10.50	5.95	Shahi Paneer [1] [2] <i>Cottage cheese with cream & mixed nut powder</i>	10.50	5.95