



GLUTEN FREE

Menu

PLEASE ENSURE YOUR SERVER IS AWARE THAT YOU ARE VEGAN BEFORE ORDERING

KINDLY NOTIFY US 24 HOURS PRIOR TO YOUR BOOKING

... Starters ...

MANGALORE MUSHROOM PAKORA

Earthy mushrooms infused with green herbs and Indian spices, fried until perfectly golden brown

VEGETABLE PAKORA

Delightful bites of seasonal vegetables, spiced & fried to crispy perfection. Topped with a hint of coriander & fenugreek masala

CAPRESE SALAD

Fresh mozzarella & tomato salad with olive oil & basil (v)

PRAWN COCKTAIL

Cucumber, Tomato Salad Stuffed With Prawns Fused A Rich Marie Rose Sauce

CHICKEN PATE

Smooth chicken pâté served with oatcakes, apple chutney, butter, and a rocket salad.

MUMBAI MUSHROOMS

Perfectly seasoned, tangy mushrooms cooked with vibrant Indian spices, delivering a burst of flavor

KING PRAWN PAKORA

Juicy king prawns marinated in Punjabi spices, fried to a crispy, golden delight. A must-try for seafood lovers.

... Mains ...

BUTTER CHICKEN (CHICKEN BR)

Smooth and creamy sauce with a rich masala flavor.

SOUTH INDIAN GARLIC (CHICKEN BR)

Scotland's Favourite Dish Which Is Hot & Spicy & Has A Kick To Savour

BHOONA (CHICKEN BR)

Spices fried in plenty of oil to bring out the flavour which results in a deep strong flavour but with very little sauce

CHASNI (CHICKEN BR)

A Light Smooth Creamy Sauce With A Delicate Twist Of Sweet "N" Sour For Those With A Delicate Palate

FAMOUS MAHARAJA TIKKA MASALA

Chicken marinated in a special masala, baked in a charcoal oven, cooked in a creamy sauce. Garnished with almond flakes & cherry tomatoes

LAMB LAGAN KI BOTTI

Try A Little Tenderness, Melt In The Mouth Scottish Lamb Diced, Simmered With Ginger & Garlic

... Sides ...

FRIED RICE
BOILED RICE

DESI RICE
MUSHROOM FRIED RICE
RAITA

CHIPS
FRENCH FRIES