

STARTERS

GOAN SCALLOPS Grilled sea scallops in coconut milk with curry leaves and red pepper.	7.95
BUTTERFLY KING PRAWNS King prawns in a white wine garlic butter sauce.	5.95
GRILLED STUFFED MUSHROOMS Stuffed mushrooms with garlic and mozzarella. (V)	3.95
PALAK VEGETABLE PAKORA Selection of seasonal vegetables fried until crisply and golden	4.45
CHICKEN, HAGGIS OR FISH PAKORA Your choice lightly fried in a tempura batter.	4.95
DAAL CAKE Spiced daal and mashed potato cakes in a breadcrumb batter served with yoghurt and tamarind sauce dressing. (V)	4.95
JHINGA LA JAWAB Breaded king prawns marinated for 4hrs in a hot sauce served with sweet and sour sauce.	5.95
ALOO TIKI CHATT Shallots fried pate of crushed green peas with finely chopped ginger and mashed potato. (V)	3.95
POORI With a choice of sweet or spicy with either chick peas. Chicken or mince £1 extra.	3.95
CHILLI CHICKEN Tender pieces of marinated chicken pan-fried with onions, red peppers and mali then finished off with our famous nag chilli sauce to give it a spicy kick.	5.95
CHAT-PATA KEBAB Lamb mince with tangy spices cooked in the clay oven, then filled with cheese and fried in crispy batter.	6.95

TANDOORI TIKKA STARTERS

Marinated in spices & cooked in our unique clay oven.

TANDOORI SEEKH KEBAB	5.95
TANDOORI CHICKEN TIKKA	4.95
TANDOORI LAMB TIKKA	5.95
TANDOORI LAMB CHOPS	6.45
TANDOORI SALMON	5.95
CHICKEN CHATT Choice of sweet or spicy.	4.25
LEMON TIKKA	4.95
ACHARI CHICKEN TIKKA	4.95

VEGETARIAN

Order any as a side dish for £5.50

SAAG PANEER Traditional Indian cheese cooked in spinach leaf.	7.50
KABLI CHANNA Chickpeas cooked with fresh fenugreek, also hints of lemon and traditional Indian spices.	7.50
ALOO GOBI Spiced potato and cauliflower dish	7.50
MUSHROOM PANEER BALTI Peppers, onion and mushrooms with homemade Indian cheese in a balti sauce.	7.50
CHOLEY PANEER Spiced chick peas cooked with Indian cottage cheese.	7.50
PANEER BUTTER MASALA Our very own soft homemade paneer in our creamy butter masala sauce.	7.50
PANEER MAKHANI MASALA Indian cottage cheese cooked in Khoya sauce.	7.50
TARKA DALL Indian spiced lentils	7.50
BINDI BHAJI Spiced caramelised onions with okra.	7.50

SCOTTISH DISHES

BREADED HADDOCK	9.95
SCAMPI & CHIPS	12.95
SIRLOIN STEAK Succulent beef steak - cooked to order.	14.95
STUFFED CHICKEN Tender baby fillet stuffed with traditional haggis, served with creamy whisky sauce.	11.95

MAINS

Rice not included.

BUTTER CHICKEN MASALA Succulent chicken tikka served in a creamy butter sauce, made with green cardamoms with a hint of Indian spices.	8.95
INDIAN KITCHEN LAMB Traditional Indian Kitchen dish cooked in a karahi style dish using red onions and whole dahania seeds.	9.95
LAHORI STYLE LAMB Tender lamb shoulder cooked on the bone with channa daal.	9.95
MALIDAR SAAG CHICKEN Fresh green spinach cooked with succulent chicken tikka pieces straight from our clay oven.	8.95
CHICKEN MAKHANI MASALA Tender chicken tikka pieces cooked in a khoya butter sauce.	8.95
CHICKEN PHAL Very hot dish cooked with green chillies, ginger, garlic, tomatoes a	8.95
CHICKEN CHASNI Mild sweet and sour dish with almonds.	8.95
CHICKEN TIKKA MASALA Creamy dish with ground cashew nuts.	8.95
BINDI GOSHT Fresh lady fingers cooked with perfect cuts of lamb.	9.95
GARLIC CHILLI CHICKEN Marinated pieces of chicken tikka in our popular garlic chilli sauce - a spicy favourite.	8.95
LAMB KARAH Succulent tender lamb fillet marinated in cumin, ginger and garlic cooked in one of our twin clay oven using green capsicum and fresh Spanish onions.	9.95
KARALA CHILLI CHICKEN Chicken with onions, peppers and chilli in a tangy sauce with a touch of spice.	8.95
TAWA SIZZLER Cooked on a traditional iron plate, Tawa, with green peppers, onions and mushrooms. Available with Chicken. Lamb £1 extra, Salmon or King Prawns £3.50 extra.	10.95
BIRYANI Full grain basmati, traditional Punjabi dish, served with curry sauce. Available with Chicken. Lamb £1 extra, Salmon or King Prawns £3.50 extra.	10.95

GOLDEN OLDIES

At Indian Kitchen we have an amazing section of dishes that have been created with the customer in mind but we also understand that the classic Indian dishes are also popular, so if you have a favourite dish that is not on the menu please ask us and we will endeavour to create your favourite dish.

BALTI • BHOONA • PATIA • DOPIAZA
JAIPURI • DHANSAC • MADRAS • KORMA
CHASNI • JALANDHRI • ROGAN JOSH
SAAG • SOUTH INDIAN GARLIC CHILLI

AVAILABLE IN:

CHICKEN BREAST £8.75 • LAMB £8.95
CHICKEN TIKKA £8.95 • VEG £7.45
PRAWN £8.75 • KING PRAWN £11.95

SUNDRIES

DUMM RICE	2.95
BOILED BASMATI RICE	2.50
INDIAN KITCHEN RICE	3.95
MUSHROOM RICE	3.95
SPICED ONIONS	1.50
POPPADOMS	1.50
RITA	1.80
CHIPS	2.50
MASALA FRIES	2.95

For special dietary requirements or allergy information, please speak with our staff when ordering.

INDIAN KITCHEN SPECIALITIES

Served with Special Indian Kitchen rice.

CHICKEN PALAK PALAY Fresh baby spinach cooked with authentic Punjabi spices.	13.95
GOAN SCALLOPS & MUSSELS Grilled sea scallops and mussels in coconut milk with curry leaves and red pepper.	14.95
MURGH LABABIDAR Tandoori chicken tikka simmered in satin smooth tomato gravy, made heavy with the juices of roasted meat and redolent of dry kasoori fenugreek.	14.95
LAMB MINT YOGHURT Tender lamb with cumin, coriander, an abundance of fresh mint and finished with a touch of yoghurt.	14.95
AKBARI CHICKEN Combination of chicken tikka and lamb mince cooked in sunflower seeds, fresh coriander, minced green chillies and chef's special blend of spices.	14.95
MONKFISH CURRY Fresh monkfish slow cooked in a south Indian style sauce with onions, mustard seeds and curry leaves.	16.95
MURGH LAZIZ Tandoori chicken tikka, braised in spicy masala of garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds and crispy red hot chillies.	14.95
STAFF CURRY Ask staff for details. Meat £2 extra.	11.95

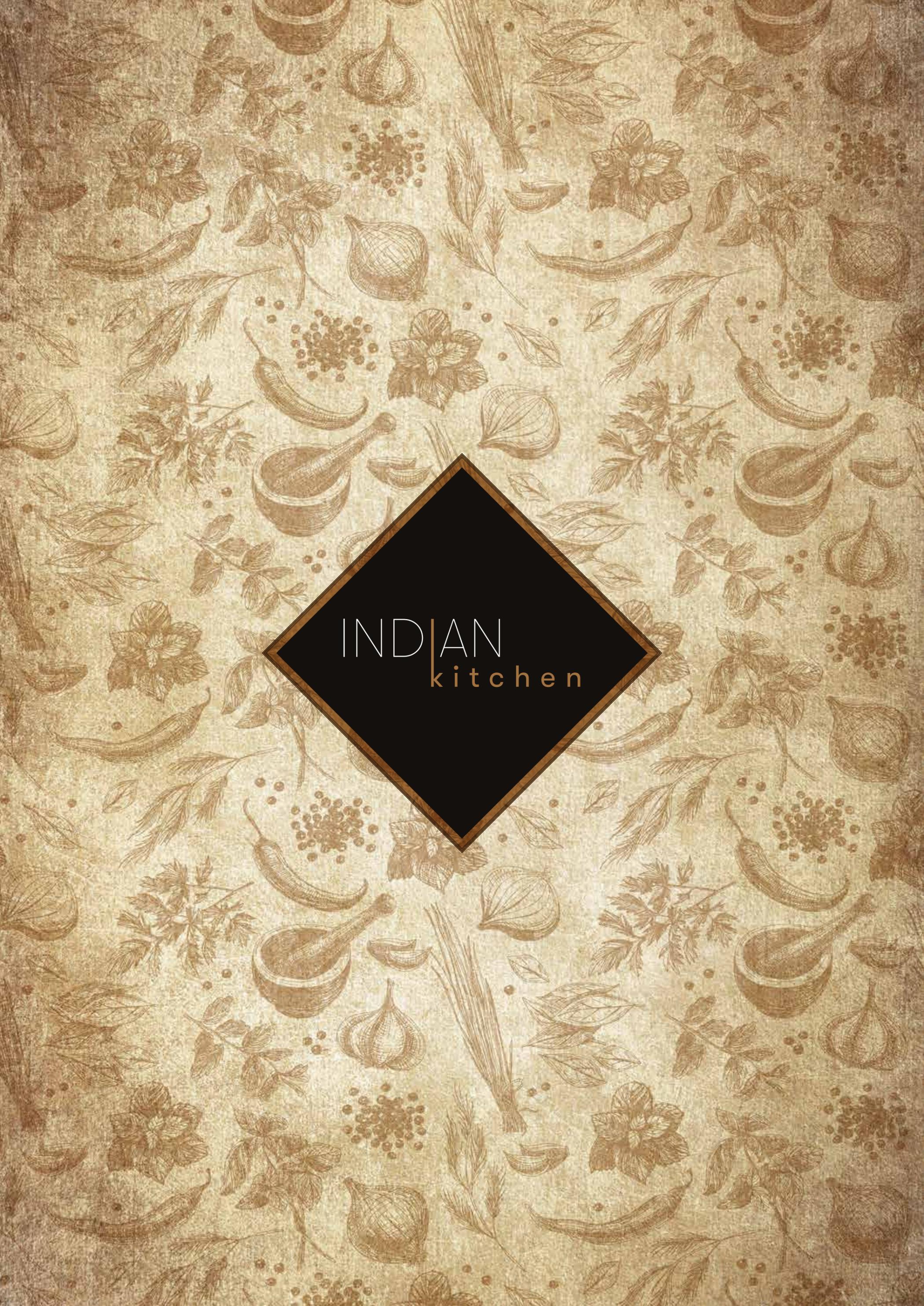
INDIAN KITCHEN SIZZLERS

All dishes served with rice, salad and curry sauce.

JHINGA TANDOORI Jumbo king prawns marinated in fine tandoori spices, cooked in a clay oven	16.95
TANDOORI LAMB CHOPS Succulent peppered lamb chops grilled to perfection.	15.95
BABY CHICKEN TANDOORI Tender baby chicken marinated in a special tandoori masala then slow cooked in a traditional clay oven.	10.95
TANDOORI SALMON Fresh Scottish salmon steaks tandoored in our unique clay oven.	12.95
TANDOORI CHICKEN TIKKA Tender breast of chicken marinated for 12 hours, cooked in our clay oven and served with dum rice, sauce and salad.	11.95
ACHARI CHICKEN TIKKA Pieces of off the bone chicken marinated in yoghurt and Punjabi pickle.	11.95
LAMB TIKKA Tender lamb fillet marinated for 12 hours, cooked in our clay oven and served with dum rice, sauce and salad.	11.95
TANDOORI SEEKH KEBAB Tandoori lamb mince marinated with spices and slow cooked in our unique clay oven.	13.95
MIXED INDIAN KITCHEN GRILL King prawns, chicken tikka, lamb tikka and seekh kebab, served with curry sauce, basmati rice and tandoori nan.	17.95
MIXED SEAFOOD GRILL Scallops, king prawns, salmon and monkfish served with curry sauce, salad and rice.	19.95

BREADS

PLAIN PARATHA	2.95
ALOO PARATHA	3.50
KEEMA PARATHA	3.95
ROTI	1.50
TANDOORI ROTI	1.95
PLAIN TANDOORI NAN	2.95
MOZZARELLA & GREEN CHILLI NAN	4.25
SWEET PESHWARI NAN	4.25
HONEY GINGER NAN	3.50
GARLIC NAN	3.50
STUFFED VEGETABLE NAN	3.95
KEEMA NAN	4.50
GARLIC CHEESE NAN	4.25
MASALA NAN	3.50
GARLIC & CORIANDER NAN	3.50
VEGETABLE KOLCHA NAN	4.25



INDIAN
kitchen