



NAWAB

15.95 per person (2 Courses) 18.95 per person (3 Courses)

- Starters -

Vegetable Pakoda 😵

Crunchy fritters of shredded spinach, fenugreek leaves, onion, cauliflower and coriander seeds.

Chicken Pakoda

Tender chicken breast delicately flavoured with cumin, garlic and batter fried.

— Mains —

Rogan Josh 🌶

With a heady combination of intense spices in a sauce of tomatoes and Kashmiri chillies this tender lamb delicacy is cooked at intense heat and packed full of flavour.

Chicken Korma 🖞

A dish created in the kitchens of the old Mughal emperors – tandoori chicken in a rich sauce of coconut and cream balanced with exquisite spices.

Chicken Madras 🗾 🖞

A rich, fragrant and tangy hot curry with crushed *Guntur* chillies in a thick textured sauce of onions and tomatoes. Not for the faint-hearted!

Chana Masala 😵

Chickpeas satisfyingly prepared with rustic spices in the traditional Punjabi style with onions and tomatoes.

SERVED WITH

Saffron Basmati Rice 🛛

Plain Naan 🖋

- Dessert -

Luxury Ice Cream

THAMPURAN

18.95 per person (2 Courses) 21.95 per person (3 Courses)

— Starters —

Aloo Tikki 😵

Traditional homemade spiced potato fritters flavoured with cumin, ginger and coriander. Crispy, crunchy and oh so good!

Grilled Masala Wings ル

The barrage of flavours make these chicken wings with ground spices an irresistible treat!

Chicken Sixty-Five

A street food speciality spiced with red chilli and curry leaves. Spicy and incredibly flavourful.

— Mains —

Lamb Punjabi 🌶

A luscious combination of tender lamb, chunks of mixed peppers and onions, sun-dried fenugreek leaves and green chillies. Pure temptation.

Chicken Tikka Masala 🖞

A mild and flavoursome dish, this sumptuous culinary wonder is considered a testament to the Glasgow's status as a multicultural epicentre.

Chicken Chettinad 🌶

A famous recipe of chicken prepared with roasted coconut. a variety of herbs and freshly ground spices. Warm and flavoursome!

Chana Aloo Saag 😵

This wonderfully exotic hearty Indian classic has chickpeas, potatoes and fresh greens with warming spices.

Punjabi Paneer 🌶 🖞

A celebrated North Indian culinary delight where chunks of cottage cheese blend harmoniously with vibrant peppers and tantalizing green chillies.

SERVED WITH

Saffron Basmati Rice 🛛

Jeera Fried Rice 🕸

Plain Naan 🖋

Garlic Coriander Naan 🕬

— Dessert —

Gulab Jamun 🖞 🧳