

# Slumdog

# tandoori and grill street food classics



## STREET FOOD

### TRADITIONAL INDIAN STREET FOOD POPULAR AROUND THE WORLD.

<b>PLAIN SAMOSAS (V) 2</b> Vegetable samosas, deep fried, served with salad and Tamarind sauce.	4.75
<b>SAMOSAS CHAAT (V)</b> Samosas served with chopped red onion, green chilli paste, touch of yogurt & tamarind sauce.	5.50
<b>CHAAT PAPDI (V)</b> Crisp round crackers, boiled potatoes, red onions, green chilli, yogurt, tamarind sauce & coriander.	4.99
<b>SAMOSAS CHOLEY (V) 2</b> vegetable samosas, deep fried, topped up with choley, onions, tomatoes & tamarind sauce.	5.99
<b>PRAWNS POORI</b> Hot tangy prawns in spicy masala wrapped up in the light fluffy poori blanket – simply divine!	7.99
<b>POORI CHOLEY (V)</b> 2 poories deep fried, served with choley	6.99
<b>ALOO CHANA CHAAT (V)</b> Potatoes & chickpeas flavoured with onions, tomatoes, coriander leaves & chaat masala.	4.99
<b>TIKKI CHAAT</b> Mashed potatoes mixed with herbs & spices, deep fried, served with onions, tamarind sauce & green chilli paste.	5.50
<b>TANDOORI CHICKEN TIKKA WRAP</b> Garlic naan, Tandoori chicken, onion, tomatoes with garlic mayonnaise.	6.99
<b>PAKORA WRAP (V)</b> Tortilla wrap warmed up in tandoor and packed with crispy vegetable pakora and topped with homemade slumdog sauce.	6.99
<b>PANEER TIKKA WRAP (V)</b> Plain naan, paneer tikka, mixed salad, fresh coriander & chilli sauce.	6.99
<b>CHILLI PANEER WRAP (V)</b> (contains soy sauce) Fresh paneer tossed in chilli sauce, mixed with peppers & onions.	6.99
<b>SEEKH KEBAB WRAP</b> Cheese naan, barrels of seekh kebab, mixed salad topped with mint chutney.	6.99
<b>MASALA FISH &amp; CHIPS</b> Haddock fillet marinated in mixture of spices, deep fried served with chips and tartare sauce.	9.50
<b>PERI PERI CHICKEN WRAP</b> Plain naan, chicken in peri peri sauce, lettuce & finished with salsa sauce.	6.99
<b>MASALA CHIPS (V)</b> Chips in Indian spices	3.99
<b>HONEY CHILLI CHIPS (V)</b> Crispy chips glazed with a special Slumdog honey chilli sauce.	5.50
<b>PERI PERI CHIPS (V)</b> Chips sprinkled with peri peri seasoning.	3.99
<b>CHILLI GARLIC CHIPS (V)</b> Crispy chips tossed in chilli garlic sauce & mixed peppers (contains soy sauce).	5.50
<b>PLAIN CHIPS (V)</b> Chips in salt - simple!	3.25
<b>CHIPS &amp; CHEESE</b>	4.75
<b>CHICKEN WINGS</b> 5 or 10 crispy wings with choice of sauce.	5 WINGS 5.50 10 WINGS 10.50

## STARTERS

### ALL OUR BHAJIS & PAKORAS SERVED WITH HOMEMADE SLUMDOG SAUCE

<b>BHAJIS</b> This classic north Indian snack seasoned with authentic Indian spices and deep fried.	
<b>ONION BHAJI (V)</b>	4.99
<b>BROCCOLI BHAJI (V)</b>	4.99
<b>MIX BHAJI (V)</b>	4.99
<b>PAKORAS</b> Classic Indian finger food that no one can resist, these fritters dipped in mixture of roasted cumin powder, chunky chaat masala seasoned gram flour battered and deep fried.	
<b>VEGETABLE PAKORAS (V)</b>	5.50
<b>PANEER PAKORAS (V)</b>	5.99
<b>CHICKEN PAKORA</b>	5.99
<b>FISH PAKORA</b>	5.99
<b>HAGGIS PAKORA</b>	5.50
<b>MIXED PAKORAS</b>	8.99
<b>MUSHROOM PAKORAS (V)</b>	4.99
<b>SWEET POTATO TIKKI (V)</b> Sweet potato tikki, crisp outside and soft inside is a real treat to the taste buds anytime! Made with mashed spiced sweet potato infused with cottage cheese, golden raisins & fresh coriander leaves.	5.50
<b>MEATBALLS</b> Lean lamb mince meatballs tossed in homemade chilli garlic sauce with diced assorted peppers & red onions.	5.99
<b>CHILLI GARLIC SQUID</b> Rings of squid briefly stir-fried with garlic, chilli & fresh colourful veg.	6.50

## TANDOORI & GRILL

### ALL OUR GRILL DISHES ARE SERVED WITH SALAD AND HOMEMADE SLUMDOG SAUCE.

<b>CHICKEN TIKKA (Thigh)</b> Diced chicken chunks marinated in a mixture of aromatic Indian ground spices and grilled in charcoal tandoor.	5 PIECES 5.99 10 PIECES 10.50
<b>PANEER TIKKA</b> Paneer marinated in a Slumdog secret marinade & roasted in charcoal tandoor.	7.50
<b>GALAFI SEEKH KEBAB</b> Spiced minced Scottish lamb leg barrels flavoured with mixed peppers, red onions, coriander & cooked in charcoal tandoor.	5.99
<b>LAMB CHOPS</b> Tender lamb cutlets marinated in secret Slumdog marinade & roasted in charcoal tandoor.	7.99
<b>TANDOORI KING PRAWNS</b> 5 marinated king prawns cooked in tandoor until grilled to absolute perfection.	12.99
<b>TANDOORI CHICKEN ON THE BONE</b> Chicken on the bone marinated then roasted in charcoal tandoor.	8.99
<b>TANDOORI CHICKEN SALAD</b> Mouth watering chicken pieces cooked to perfection in tandoor oven, served with crispy lettuce, tomatoes, red onion, rocket and finished with olive oil, tamarind sauce and a pinch of salt and black pepper!!	6.99
<b>MIX GRILL</b> Chicken tikka, lamb chops, Galafi seekh kebab & tandoori king prawns with fresh salad & sauce.	13.99
<b>CHICKEN SHASHLIK</b> Marinated diced chicken breast grilled in tandoor with peppers, red onions & mushrooms.	7.99

## SPECIALS

<b>KHEEMA MUTTER</b> A delicious blend of minced meat (lamb) and peas sauteed in a thick mixture of stimulating flavours.	11.99
<b>PANEER BHURJI (V)</b> Homemade paneer, shredded cottage cheese cooked in a special Slumdog gravy & finished with green peas & coriander.	9.99
<b>PANEER BUTTER MASALA</b> An Indian dish of homemade cottage cheese served in a spiced gravy. It is a vegetarian alternative to chicken tikka masala (contains nuts).	10.50
<b>BHINDI MASALA (V) (VE)</b> Fresh Okra stir-fried (bhindi) in spicy gravy made from fresh tomato, green chilli paste, onions, touch of green coriander & typical Indian curry spices to add to Slumdog's mouth-watering flavours.	9.99
<b>CHOLEY PANEER (V)</b> Real Punjabi special – boiled chickpeas and home made paneer cubes simmered in slightly creamy and spicy gravy which is made from onion, tomato and spices.	10.50
<b>FISH CURRY</b> Ocean fish cooked in onion sauce with green chilli and authentic fish curry spices to add to Slumdog's mouth-watering flavours.	12.50
<b>RAILWAY LAMB CURRY</b> The railways were a way of life during the days of the British Raj. From British raj, diced Scottish lamb meat, simmered in a tomato base sauce, baby potatoes, curry leaves & coconut milk.	12.50
<b>BUTTER CHICKEN</b> Chicken is marinated in a yogurt & spices & cooked in a tangy tomato based gravy with fresh cream & honey (contains cashew nuts).	10.50
<b>KING PRAWNS KALLI MIRCH</b> (black pepper) Special chef recommended king prawns tossed in crushed black pepper corn left overnight & cooked in coconut-based sauce gives you best taste ever!	13.50
<b>KASHMIRI</b> Creamy, finger licking curry with a tomatoes-based sauce packed with delicious flavour combinations of cashew nuts, raisins, cardamom, chilli and paprika. Must try!	CHICKEN 9.99 LAMB 10.50
<b>LAMB CHOP TAVA MASALA</b> Lamb chops marinated in a special Slumdog marinade then roasted in charcoal tandoor and cooked in special tava masala.	10.99
<b>PALAK PANEER (V)</b> It's packed with the goodness of spinach and loaded with protein from the paneer, a homemade cheese which doesn't melt when heated.	9.99
<b>PUNJABI MIX DAAL (V)</b> An authentic Punjabi recipe with channa and urad daal, made with traditional Indian spices. Scrumptious as well as healthy!	9.99
<b>CHILLI GARLIC</b> Very popular North Indian dish! Cooked in homemade chilli garlic sauce, diced onions, mixed peppers & finished with spring onions.	DEEP FRIED CHICKEN 10.50 PANEER 10.50 PRAWNS 11.99
<b>SAAG</b> Fresh palak (spinach), onions, fresh garlic, fresh tomatoes cooked in punjabi style masala & finished with cream	CHICKEN 9.99 LAMB 9.99 SAAG ALOO 8.99

## SLUMDOG SPECIAL KARAHI

North Indian noted for its spicy taste. Prepared with fresh onion, tomatoes, fresh mixed peppers and cooked in Slumdog karahi sauce.

LAMB 10.99 CHICKEN ON-BONE 10.50 PRAWN 11.99 PANEER 9.99

## CLASSICS

<b>BALTI</b> Delicious curry with a thick, spicy tomato-based sauce. Quite heavy on the chilli heat with a little tanginess from the yoghurt makes it one of the Britain's favourites!	VEG 8.99 CHICKEN 8.99 LAMB 10.50
<b>MUGLAI KORMA</b> Korma is an admired traditional mild dish brought to India by the Mugai Empire in the 16th century. It's made of coconut - cashew nut paste & cream to give a nice silky rich gravy. (Contains almonds & cashew nuts)	VEG 8.99 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>BHUNA</b> What makes this curry special is the Bhuna part - frying with Indian spices without adding water. The meat cooks in its own juices which give the deep delicious flavours.	VEG 8.50 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>BRITISH RAJ JALFREZI</b> A medium hot curry cooked with a dedicate blend of spices tossed with assorted peppers, onions & green chillies.	VEG 8.50 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>VINDALOO</b> One of the hottest curries you can get. Made with special hot Indian spices.	VEG 8.99 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>DOPIAZA</b> Red & white onions, green peppers, tomatoes cooked to perfection.	VEG 8.50 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>PATIA</b> Perfect balance of hot, sweet, and sour.	VEG 8.50 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>MADRAS CURRY (V)</b> Origin in Hindu culture, this recipe is wholly vegetarian. Mustard seeds, curry leaves, with a medium spiced sauce, simmered with touch of coconut milk.	VEG 8.50 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>CHASNI</b> This is a medium spiced, slightly sweet curry. The finished dish has lots of thick sauce flavoured with mango, yoghurt and cream.	VEG 8.99 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>CHANNA MASALA (V) (VE)</b> Chana peas cooked with fresh Indian herbs & a few selective Slumdog spices & fresh onions, green chilli, garlic, ginger. All finished with fresh lemon & coriander touch.	8.50
<b>PASANDA</b> A rich creamy dish cooked in a spiced yoghurt that's flavoured with toasted almonds to give a gorgeously thick delicious sauce!	VEG 8.50 CHICKEN 9.99 LAMB 10.50 PRAWNS 11.99
<b>ROGANJOSH</b> Boneless lamb cooked with a gravy based on browned onions, garlic, ginger & aromatic spices	LAMB 10.50
<b>DHANSAK</b> Middle Eastern Indian sweet & rich curry made from lamb or chicken meat & mixture of lentils.	CHICKEN 9.99 LAMB 10.99
<b>CHICKEN TIKKA MASALA</b> A quintessential British favourite. Chicken tikka masala - we love you! A dish of roasted diced chicken (chicken tikka) in a cream base, rich tomato sauce, with traditional Indian herbs & spices (contains coconut & almond. Nut-free available on request)	10.50
<b>TADKA DAL (V) (VE)</b> Yellow lentil Dal cooked in Indian herbs & spices tadka!	8.50
<b>RAJMAH BEANS CURRY (V)</b> Rajma beans prepared with onion, garlic & many spices.	8.99
<b>BAINGAN BHARTA (V)</b> Vegetarian dish made of fire roasted aubergine mash cooked with spices.	8.50
<b>DAAL MAKHNI (V)</b> A Punjabi mixed black lentil curry made with lots of butter & cream.	9.99
<b>ALOO GOBI (V) (VE)</b> Potatoes & cauliflower cooked in special Punjabi tadka spice.	8.50
<b>BOMBAY ALOO (V) (VE)</b> Potatoes boiled, sliced, then cooked in mixture of chopped masala, vegetarian gravy, curry leaves and mustard seeds.	8.50
<b>BIRYANIS</b> An elaborate dish made from saffron flavoured basmati rice, cooked in different meats & vegetables. Served with curry sauce or raita on request. (Cashew-free available on request)	VEG 10.50 CHICKEN 10.99 LAMB 11.99 KING PRAWN 13.99
<b>PAPADUMS/DIPS</b>	
<b>PLAIN PAPADUM</b>	PORTION OF 1 0.99 / PORTION OF 3 2.89
<b>SPICED ONION CHUTNEY</b>	1.75
<b>SWEET MANGO CHUTNEY</b>	1.50
<b>SPICY MANGO CHUTNEY</b>	1.50
<b>MIXED PICKLE</b>	1.50
<b>MINT YOGHURT</b>	1.50
<b>GARLIC MAYO</b>	1.50
<b>SPICY MAYO</b>	1.50
<b>DIP TRAY</b> Comes with 4 papadums & 4 dips: 6.99 mixed pickle, mint yoghurt, sweet mango, spiced onion	
<b>RICE</b>	
<b>PILAO RICE (V)</b>	3.50
<b>EGG FRIED RICE (V)</b>	3.99
<b>STEAMED BASMATI RICE (V)</b>	3.25
<b>JEERA (CUMIN) RICE WITH PEAS (V)</b>	3.50
<b>MUSHROOMS FRIED RICE (V)</b>	3.99
<b>MIXED VEG RICE (V) (VE)</b>	4.50
<b>CHANA RICE</b>	4.50

## SIDES CHOOSE FROM AN AMAZING SELECTION OF TASTY INDIAN SIDES.

<b>MIX RAITA (V)</b> Chopped onion, cucumber, and tomatoes in creamy yogurt.	4.50
<b>BOONDI RIATA (V)</b> Deep fried very small gram flour dumpling with herbs & spices in creamy yogurt.	4.50
<b>CURRY SAUCE</b> Choice of korma, madras, tikka masala, bhuna or butter sauce.	5.50
<b>RAJMAH BEANS CURRY (V)</b> Description in 'Specials'	5.50
<b>BHINDI MASALA (V) (VE)</b> Description in 'Specials'	5.50
<b>SAAG ALOO (V)</b> Description in 'Specials'	5.50
<b>CHOLEY PANEER (V)</b> Description in 'Specials'	5.50
<b>PUNJABI MIX DAAL (V)</b> Description in 'Specials'	5.50
<b>CHANNA MASALA (V) (VE)</b> Description in 'Classics'	5.50
<b>TADKA DAAL (V) (VE)</b> Description in 'Classics'	5.50
<b>BOMBAY ALOO (V) (VE)</b> Description in 'Classics'	5.50
<b>DAAL MAKHNI (V)</b> Description in 'Classics'	5.50
<b>ALOO GOBI (V) (VE)</b> Description in 'Classics'	5.50

## BREADS

<b>PLAIN NAAN (V)</b>	2.99
<b>BUTTER NAAN (V)</b>	3.25
<b>KHEEMA NAAN</b>	3.75
<b>PESHWARI NAAN (V)</b>	3.75
<b>CHILLI NAAN (V)</b>	2.99
<b>HONEY NAAN (V)</b>	3.50
<b>GARLIC NAAN (V)</b>	3.50
<b>GARLIC &amp; CORIANDER NAAN (V)</b>	3.50
<b>CHEESE NAAN (V)</b>	3.25
<b>CHILLI CHEESE NAAN (V) 3</b>	3.50
<b>CHILLI GARLIC NAAN (V)</b>	3.25
<b>TANDOORI ROTI (V)</b>	2.75
<b>TANDOORI PARATHA (V)</b> Bread stuffed with mixture of mashed potatoes, red onion, green chillies, coriander & garlic on top & served with Chana masala.	6.99

## BUILD YOUR OWN WRAP

### CHOOSE YOUR FAVOURITE MEAT

<b>PANEER TIKKA (V)</b>	6.99
<b>CHILLI PANEER (V)</b>	6.99
<b>TANDOORI CHICKEN TIKKA</b>	6.99
<b>SEEKH KEBAB</b>	6.99

NOW CHOOSE YOUR FAVOURITE NAAN, ANY 3 SALAD ITEMS & 1 SAUCE (EACH EXTRA TOPPING 20P EXTRA)

## DESSERTS

<b>GULAB JAMUN (V)</b> Balls of dough made with khoya, golden fried & finally dipped in saffron induced sugar syrup. Also, a festive favourite!	3.99
<b>CARROT CAKE (V)</b>	3.99
<b>CHOCOLATE FUDGE CAKE (V)</b>	3.99
<b>CHEESECAKE (V)</b>	3.99
<b>ADD A SCOOP OF VANILLA ICE CREAM</b>	1.50
<b>ICE CREAMS (V)</b> Vanilla, Strawberry, Chocolate	120ML 2.99 500ML 5.50

## SOFT DRINKS THE PERFECT REFRESHMENT

<b>COKE/DIET COKE</b>	CAN 1.60 1L 2.75
<b>IRN BRU/DIET IRN-BRU</b>	CAN 1.60 1L 2.75
<b>FANTA</b>	CAN 1.60
<b>SPRITE</b>	CAN 1.60
<b>WATER</b>	STILL 1.25 3PARKLING 1.50
<b>FRESH ORANGE JUICE</b>	3.50

### INDIAN MUST TRY DRINKS

<b>LASSI</b> Mango, Strawberry. Delicious creamy yogurt-based drink. It's cool and refreshing!	3.99
<b>MASALA CHAI</b> Indian hot beverage made of milk, black tea, and spices.	2.99

## WINE WHY NOT TREAT YOURSELF?

<b>MERLOT</b>	12.50
<b>PINOT GRIGIO</b>	12.99
<b>CHARDONNAY</b>	12.99
<b>ROSE WINE</b>	12.50
<b>PROSECCO</b>	16.99

## BEER

### THE PERFECT COMPANION FOR YOUR CURRY

<b>COBRA BEER</b>	330ML 3.50 660ML 4.99
<b>BEAVERTOWN GAMMA RAY APA</b>	330ML 4.99
<b>KINGFISHER BEER</b>	660ML 4.99
<b>MANGO &amp; LIME CIDER</b>	500ML 4.50
<b>APPLE CIDER</b>	500ML 4.50

OUR DISH DESCRIPTIONS DON'T ALWAYS MENTION EVERY SINGLE INGREDIENT, SO PLEASE CHECK THE ALLERGEN MENU IF YOU HAVE ANY ALLERGIES. OUR ALLERGEN MENU COVERS THE 14 ALLERGENS SPECIFIED BY THE FOOD INFORMATION REGULATIONS. PLEASE NOTE ALL OF OUR DISHES CONTAIN VEGETABLE OIL PRODUCED FROM GENETICALLY MODIFIED SOYA.

(V) VEGETARIAN (VE) VEGAN ON REQUEST

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OUR APP



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