



Dear patrons our portions are tapas portion
(Healthy on Palate & Easy on Pocket)
We recommend 3 dishes with a bread & rice between 2 people to start.
Please be informed that each dish ordered will come as and when it is ready.

Any allergy and intolerance must be informed at the time of ordering.

Allergen Information **G** - Gluten, **D** - Dairy, **S** - Soya

Pakorاس

• Chicken, Haggis or Fish Pakora	6.45
• Veg Pakora	5.45
• Chilli Garlic Mushroom Pakora	5.95
• Onion Bhaji	5.75

Side Plates

• Samosa Chaat G D	5.95
• Spicy Mince Skins D	6.95
(Potato Skins filled with spiced mince then topped with cheese)	
• Nepalese Chilli Momos (Steamed or Fried) G	Veg 6.45 / Chicken 6.95
Cooked dumplings tossed in chef's special spicy & tangy chilli preparation	
• Garlic Mushroom Poori G D	6.45
• Spicy Chicken Poori G	6.95
• Spiced Tawa Fish	6.95
(Fish fillet baked in ginger, garlic, green chilli and ground spices marinade)	
• Chilli Garlic Prawns	7.95
(king prawns cooked with wine, chilli and garlic served with baby nan bread)	

Individual Plates

Hyderabadi Biryani (Slow cooked rice dish finished with ginger and brown onions) Served with Mirchi ka Salan (Traditional curry sauce tempered with coconut, tamarind, curry leaves & Green Chilli)	
Chicken on bone Biryani - House Special	13.95
Lamb on bone Biryani - House Special	14.95
Chicken 13.95 - Lamb 14.95 - King Prawn 15.95 Paneer (D)/Tofu (S) 12.95 - Vegetables 11.95	
Chicken Tikka - Mains D	14.95
Served with House Curry Sauce & Rice	
Tandoori Mixed Grill D	19.95
Chicken Tikka, Seekh Kebab, Chicken Wings, Lamb Chops and King Prawns served with House Curry Sauce, Nan & Rice	
12" Butter Chicken Pizza - House Special G	9.95
12" Lamb Deenaram Pizza - Chefs own special recipe G	10.95
12" Kadai Paneer Pizza - House Special G	9.45

Seafood Curries

Masala (Fish or King Prawns cooked in onion tomato gravy with traditional herbs and spices)	
Goan Curry (Hot & Spicy aromatic coconut flavoured curry from coastal Goa)	
Nepalese Chilli ((Spicy & Tangy preparation with onion, peppers, Chilli & soya sauce)	
Fish	6.95
King Prawns	9.95

Smoothies (120g) **D**

• Berry & Beet Smoothie	4.45
Big taste, big vitamin, this blend is loaded with immune system-boosting vitamin C and minerals	
• Choco Banana Smoothie	4.45
Perfect for when you're craving an energy-boosting but healthy treat	
• Tropical Cooler Smoothie	4.45
Sweet mango, creamy banana and fibre-rich coconut smoothie	

Desserts

Choice of Ice cream D	3.25
Gulab Jamun (2 Pcs) with Ice cream D , G	4.45
Chocolate Rasmalai (House Special) D , G	5.45

Tandoori Delights

Ajwaini Paneer Tikka D	6.45
Chicken Tikka D	6.95
Spiced Wings	6.45
Seekh Kebab	6.95
Adraki Lamb Chops D	7.95
Haldi Chilli King Prawns	8.95

Glasgow's Favorite Curries

Chicken Tikka Masala D	7.45
(A mouth watering marinade of exotic Punjabi spices, garlic ginger paste & onion gravy simmered with yoghurt)	
Chicken Korma D	7.45
(Classic creamy mildly spiced dish)	
Chicken Tikka Chasni D	7.45
(A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate.)	
Chicken Tikka South Indian Garlic Chilli (	7.45
(Hot 'n' spicy curry with sweet 'n' sour twist)	
Lamb Bhoona	7.95
(A flavoursome thick sauce of onions, ginger, garlic and tomatoes.)	
Lamb Pepper Karahi	7.95
(A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.)	
Lamb Madras (	7.95
(Glasgow's favourite hot curry)	
Chicken/Lamb Curry	7.45/7.95
(Simple and delicious home-style curry)	

Beer & Ciders

Cobra Premium (330ml) (Most popular crisp and balanced Indian Beer)	3.45
Brewdog (330ml)	3.45
Peacock Mango & lime Cider (500ml)	4.95
Kopparberg Strawberry & Lime (500ml)	4.95
Non Alcoholic Beer (330ml)	2.95

Indian Traditional Curries

Kukkad Raseeli House Special	7.45
(Tender chicken on the bone cooked in traditional desi style)	
Butter Chicken D	7.45
(Tender chicken infused with flavour from a yogurt marinade cooked in creamy tomato sauce)	
Amritsari Chicken Masala D	7.45
(This Punjabi dish is simply made in the unique Amritsari Gravy and flavoured with cream, butter, and tomatoes.)	
Chicken Chettinad	7.45
(Flavorful south Indian dish of chicken cooked with coconut, fresh ground spices & herbs)	
Chilli Garlic Chicken (	7.45
(Chicken cooked with home made garlic pickle and green chilli)	
Delhi Style Lamb House Special D	7.95
(Lamb on bone slow cooked dhaba style with potatoes in traditional spices and yoghurt)	
Lamb Rogan Josh D	7.95
(Kashmiri dish of lamb cooked with intense spices in a smooth onion tomato sauce)	
Laal Maas (D	7.45
(Lamb cooked in a variety of masalas with a burst of red chillies& dash of yoghurt)	
Saag Gosht Nilgiri	7.95
(Lamb and spinach cooked with traditional spices & little mint)	
Lamb Malaidar D	7.95
(Lamb simmered with spinach, lashings of green chillies and garlic with a dash of cream).	
Methi Keema Peas	7.95
(Minced lamb cooked with peas and fenugreek)	

Vegeterian

Desi Mattar Paneer D	6.95
(Paneer or Tofu and peas cooked with smoked paprika in tangy tomato sauce)	
Kadai Paneer D	6.95
(Paneer or Tofu cooked with onion, peppers, coriander seeds in traditional spices)	
Saag Paneer (Or Tofu) D	6.95
Paneer (Or Tofu) Butter Masala D	6.95
cooked in house garam masala, tomato puree, butter and cream)	
Malai Kofta D	6.95
(Popular North Indian dish of Paneer & Potato balls cooked in creamy onion & tomato gravy)	
Nepalese Chilli Paneer (or Tofu) D	6.95
Spicy & Tangy preparation with onion, peppers, Chilli & soya sauce	
Smoked Aubergine	6.45
(Smoked abergines cooked with potatoes)	
Tarka Dal	6.45
(Yellow lentils tempered with garlic, chilli, cumin seeds, onion & tomato.	
Dal Makhani	6.45
(A rich dish of whole black lentils, red kidney beans cooked in tomato puree, butter and cream)	
Bombay Aloo	6.45
(traditional Indian dish of potatoes, boiled, fried and flavoured with a variety of spices.	
Chhole Aloo Masaledar	6.45
(Amritsari delicacy of blackened chickpea and potatoes in a tangy combination of tomato, ginger and mango powder.	

Rice & Breads

Boiled Rice	2.75
Jeera Rice	3.25
Mushroom or Egg Fried Rice	3.95
Coconut or Lemon Rice	3.75
Chappati G	1.45
Nan Bread G	2.75
Garlic Nan or Cheese Nan (add chilli +50p) G D	3.45
Peshwari Nan G	3.75
(Coconut flavoured sweet nan)	
Keema Naan G	3.95
Plain Paratha G	2.75
Aloo Pyaz Paratha G	3.45
Keema Paratha G	3.95
Chips	2.45
Masala Chips	2.95

Pickles & Extras

Poppadoms	0.95
Mixed Pickle/Mango Chutney	1.25
Spiced Onons/Raita/Yoghurt	1.45
House - Green Chutney/Chilli Sauce	1.45

Soft Drinks:

Cans (330ml)	2.25
Coke/Diet Coke/Coke Zero/Sprite/Fanta	
Im Bru/Diet Im Bru/Ginger Beer	
Appletiser (250ml)	2.45
Glass Orange/Apple Juice	2.25
Still or Sparkling Water (330ml)	2.25

Wines

	175ml	250ml	Bottle
Pinot Grigio	4.95	5.95	17.45
Sauvignon Blanc	5.75	6.75	19.95
Cabernet Sauvignon	4.95	5.95	17.45
Malbec	5.75	6.75	19.95
Zinfandel Rose'	4.95	5.95	17.45