

Vegetarian Selection

(Madras, Hot, Mild or Vindaloo - £0.75 extra)

MAIN DISH £7.95
SIDE PORTION £6.95

- 93 **MIXED VEGETABLE CURRY**
Indian or European vegetables simmered in our traditional curry sauce
- 94 **MUSHROOM BHAJI**
mouth watering mushrooms sauteed in a flavoursome curry sauce
- 95 **MUTTER PANEER**
a traditional dish with Indian cheese & garden peas
- 96 **SAAG PANEER**
spinach & homemade Indian cottage cheese
- 97 **CHANA SAAG BHAJI**
tangy chickpeas & succulent spinach in a condensed sauce
- 98 **BOMBAY POTATOES**
Indian style spicy potatoes
- 99 **BHINDI BHAJI**
okra cooked in ginger, garlic and fine chopped onions & fresh coriander
- 100 **TARKA DAAL**
wholesome lentils, fried onions and tomato, simmered in a traditional curry
- 101 **CHANA ALOO MUSHROOM BHAJI**
tangy chickpeas, potatoes and mushrooms
- 101A **SHAHI PANEER**
cooked with peas, touch of cream and tarka

European Dishes

all served with crispy salad & tasty french fries

- 102 **CHICKEN MARYLAND** £8.50
- 103 **HADDOCK & CHIPS** £8.50
- 104 **CHICKEN & CHIPS** £8.50
- 105 **CHICKEN KIEV** £8.50
- 105A **CHICKEN NUGGETS & CHIPS** £8.50
- 106 **SIRLOIN STEAK** £15.95
- 107 **SCAMPL** £8.50
- 108 **CHICKEN SALAD (VARIOUS)** £8.50
- 109 **OMELETTE (VARIOUS)** £8.50

Childrens Dishes

- 110 **CHICKEN TIKKA CURRY & RICE** (same container) .. £7.95
- 111 **CHICKEN KORMA & RICE** (same container) ... £6.95
- 112 **CHICKEN CURRY & RICE** (same container) £6.95
- 113 **CHICKEN CHASNI & CHIPS** (same container) .. £6.95
- 114 **FRIED CHICKEN & CHIPS** £6.95
- 115 **FISH & CHIPS** £6.95
- 116 **CHICKEN NUGGETS & CHIPS** £6.95



CURRY SAUCE CONTAINER £3.95
ANY SPECIALITY SAUCE CONTAINER £4.50

Extras

- 117 **GULAB JAMIN (4 PIECES)** £4.50
- 117A **MANGO OR PISTACHIO KULFI** £3.95
- 118 **SOFT DRINK CANS** £1.50

VARIOUS AVAILABLE



Beers & Wines

- COBRA 330ML £3.50
- KINGFISHER 330ML £3.50
- RED WINE £12.95
- WHITE WINE £12.95



MEAL DEAL

ANY CHICKEN CURRY **OR** TIKKA CURRY
OR VEGETABLE CURRY
SERVED WITH FRIED RICE **OR** BOILED RICE
IN SAME CONTAINER

ONLY £7.50

PARTY PORTIONS

HAVING A PARTY?

WE CAN DELIVER TO YOU. ALL WE ASK IS 24HR NOTICE
ALSO AVAILABLE FOR BAR SIT IN

- 20 POPPADOMS £15.00
- 6 PORTIONS SPICED ONIONS £6.95
- 6 PORTIONS CHICKEN PAKORA £31.00
- 6 PORTIONS MIX PAKORA £31.00
- 6 PORTIONS VEGETABLE PAKORA £22.00
- 6 PORTIONS CHICKEN KORMA £48.00
- 6 PORTIONS CHICKEN DOPIAZA £48.00
- 6 PORTIONS CHICKEN PATIA £48.00
- 6 PORTIONS CHICKEN CHASNI £42.00
- 6 PORTIONS CHICKEN BHOONA £42.00
- 6 PORTIONS OF BOILED RICE £13.00
- 6 PORTIONS OF PILAU RICE £13.00
- 6 NANS £15.00
- 6 TUBS FRESH CUT SALAD £11.00

OTHER OPTIONS AVAILABLE. PLEASE ASK STAFF

SET MEALS

SET MEALS AND TEA TIME SPECIAL
ARE ONLY AVAILABLE FOR COLLECTION

SET MEAL A

VEGETABLE PAKORA
2 POPPADOMS & SPICED ONIONS
1 CURRY: CHICKEN, OR VEGETABLE
(AVAILABLE IN BHOONA, PATIA, KORMA OR DOPIAZA)
SERVED WITH:
BOILED RICE **OR** PILAU RICE **OR** NAN BREAD
chicken or mix pakora £2.00 extra - mushroom pakora £1.50 extra

£12.95

SET MEAL B

VEGETABLE PAKORA OR MIXED PAKORA
OR MUSHROOM PAKORA
2 POPPADOMS & SPICED ONIONS
ANY 1 CURRY FROM THE MENU
(EXCLUDING KING PRAWN, BIRYANI OR TANDOORI CUISINE)
SERVED WITH:

BOILED RICE **OR** PILAU RICE **OR** NAN BREAD
CHICKEN PAKORA £2.00 EXTRA

£14.95

SET MEAL C

CHICKEN CHAAT OR CHICKEN PAKORA
OR MUSHROOM PAKORA OR MIXED PAKORA
2 POPPADOMS & SPICED ONIONS
CHOICE OF 2 CURRIES FROM THE MENU
(EXCLUDING KING PRAWN, BIRYANI OR TANDOORI CUISINE)
SERVED WITH:

BOILED RICE **OR** PILAU RICE **AND** NAN BREAD

£24.95

ANY SET MEAL LAMB OR PRAWN DISH
£2.00 EXTRA PER DISH

**PRE-COOKED
RICE & CURRIES
AVAILABLE
TO HEAT IN YOUR
OWN HOME
(24 HR NOTICE REQUIRED)**

15% OFF

**OUTSIDE CATERING
AVAILABLE
AT YOUR EVENT**

Allergy awareness:
Please note that some of our dishes contain nuts and dairy products.
Please inform the staff before ordering. Thank you



Takeaway Menu



ESTABLISHED: 36 YEARS



Fine Indian Cuisine
Restaurant & Takeaway

BAR SNACKS AVAILABLE

DESI STYLE (HOME-STYLE)
AVAILABLE ON ALL DISHES £1.50 EXTRA

01360 440505

127 BUCHANAN STREET, BALFRON, G63 0TE

OPENING HOURS:
SUNDAY - THURSDAY: 5pm UNTIL 11pm
FRIDAY & SATURDAY: 5pm UNTIL 12am

**HOME DELIVERY
AVAILABLE 7 DAYS**

Our chef can also prepare dishes to your specifications

**DISCOUNT ON PARTY ORDERS
PLEASE ASK STAFF FOR DETAILS**



**GIFT VOUCHERS
AVAILABLE**



Pakoras

The all time favourite spicy snacks available

	REG	LARGE
1 VEGETABLE PAKORA	£3.95	£5.95
2 MUSHROOM PAKORA	£4.50	£7.95
3 CHICKEN BREAST PAKORA	£5.50	£8.50
4 MIXED PAKORA (a mixture of vegetable, chicken, mushroom & cauliflower pakora)	£5.50	£8.50
5 ONION BHAJI (Original)	£4.25	
6 FISH PAKORA	£5.50	
7 CAULIFLOWER PAKORA	£4.50	
8 SPICY CHICKEN WINGS	£4.95	
9 SPINACH PAKORA	£4.95	
10 BOMBAY FRITTERS	£3.95	
11 HAGGIS PAKORA	£5.50	



Chef's Choice Appetisers

12 BOMBAY CHICKEN	£6.00
<i>shredded chicken in a chilli sauce with crisp salad garnish</i>	
13 CHICKEN CHAAT	£5.50
<i>chicken drumsticks served with sauce</i>	
14 CHICKEN TIKKA	£5.50
<i>chicken pieces marinated in special yoghurt sauce then barbequed to perfection in a tandoor</i>	
14A MIX TIKKA	£6.50
15 TANDOORI LAMB TIKKA	£6.95
16 MALAI MUSHROOMS	£5.50
<i>mouth watering mushroom slices sauteed in a creamy sauce with a hint of garlic, crushed peppercorns & aromatic herbs</i>	
17 VEGETABLE SAMOSA	£4.50
<i>savoury Indian pastry triangle filled with mix vegetables served with chana (chickpeas)</i>	
18 POTATO SKINS	£4.50
<i>delicately spiced skins served with a delicious dip</i>	
19 SEEKH KEBAB	£5.50
<i>tasty minced lamb prepared in exotic spices</i>	
20 TANDOORI CHICKEN	£5.50
21 PRAWN COCKTAIL	£4.50
22 CHANA CHAAT	£4.50
<i>mouth watering chick peas with sweet & sour sauce</i>	

Poori

a light thin pan fried chapati - smothered with a choice of filling chicken masala, mushroom or aloo chana

23 POORI STARTER	£6.00
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Appetiser To Share

24 CHEF'S PLATTER	£8.95
<i>a medley of vegetable, chicken & mushroom pakora, samosa, spicy potato skins & chicken chaat</i>	

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Sundries

25 POPPADOM (2)	£1.80
26 PRAWN CRACKERS	£1.95
27 SPICED ONIONS	£1.25
28 MANGO CHUTNEY	£1.50
27 MIXED PICKLE	£1.50
30 RAITA	£2.25
31 BASMATI PILAU RICE	£2.50
32 BASMATI BOILED RICE	£2.50
33 MUSHROOM PILAU RICE	£3.25
34 SPECIAL SAFFRON RICE	£3.25
34A KASMMIRI RICE / COCONUT OR EGG RICE (NEW)	£3.25
35 CHAPATI	£1.25
36 CHIPS	£2.95
37 CHIPS & CHEESE	£4.25
37A SPICY / PERI PERI CHIPS (NEW)	£3.50
37B FRESH CUT GREEN SALAD	£2.50

Breads

38 NAN BREAD	£3.00
39 GARLIC NAN	£3.50
40 PESHWARI NAN (SWEET)	£3.95
41 VEGETABLE NAN	£3.95
42 KEEMA NAN	£3.95
43 GARLIC CORIANDER NAN	£3.50
44 GARLIC CHILLI NAN	£3.95
45 CHEESE NAN	£4.50
46 PARATHA	£3.00
47 VEGETABLE PARATHA	£3.95
47A TANDOORI ROTI (NEW)	£1.60
47B TANDOORI PARATHA (NEW)	£3.50

Tandoori Cuisine

succulent ... sizzling & definitely hot flavoured!

these dishes are marinated in exotic spices, skewered & barbequed to perfection in the tandoor, served with pilau rice & curry sauce.

a sauce from the house speciality section eg. masala, chasni, etc. may be ordered for an ADDITIONAL £1.50

48 CHICKEN TANDOORI (GF)	£10.95
<i>tender chicken pieces on the bone</i>	
49 CHICKEN TIKKA (GF)	£11.95
<i>tender supreme of chicken</i>	
50 SHASHLIK (GF)	£12.95
<i>succulent chicken pieces barbequed with onions, capsicums and mushrooms</i>	
51 LAMB TIKKA (GF)	£13.95
<i>luscious lamb marinated in exotic spice</i>	
52 TANDOORI JHINGA (GF)	£14.50
<i>pacific plump prawns given the tasty tandoori treatment</i>	
53 MIXED TIKKA (GF)	£12.95
<i>chicken tikka & lamb tikka</i>	
54 TANDOORI MIXED GRILL (GF)	£14.95
<i>a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread Choice of Nan for an additional £1.00</i>	



House Specialities

(Madras, Hot, Mild or Vindaloo - £0.75 extra)

55 CHASNI (GF)	
<i>a light smooth creamy sauce with a delicate twist of sweet & sour taste</i>	
56 JAIPURI (GF)	
<i>a potent fusion of peppers, onions, ginger & mushrooms in a special sauce</i>	
57 JALFREZI (GF) (N)	
<i>ginger, garlic, aromatic Indian spices, ground almonds, cashew nuts and a flourish of fresh cream & coconut cream</i>	
57A JALFREZI (SPICY) (GF) NEW SPICY	
<i>peppers, onions, tomatoes and fresh green chillies simmered to a thick sauce blended with a host of Indian spices</i>	
58 KARAH (GF)	
<i>a host of spices sauteed karahi style in a rich sauce with an abundance of capsicums and onions</i>	
59 MASALA (GF)	
<i>a mouth watering marinade of exotic spices garlic, ginger, cumin, capsicums & onions simmered in a homemade yoghurt sauce</i>	
60 PARDESI (GF)	
<i>succulent spinach, shallow fried onions & mushrooms simmered in a rich ginger and garlic tarka sauce</i>	
61 CHICKEN BENGALI (GF)	
<i>chicken pieces cooked tikka style, simmered in honey & lemon with mushrooms, & garnished with fresh coriander. a very popular Bengali dish</i>	
62 SOUTH INDIAN GARLIC CHILLI (GF)	
<i>BBQ'd chicken tikka cooked with fresh garlic, green chillies, tomatoes, & fresh coriander and a special Bombay sauce</i>	
63 BALTI (GF)	
<i>cooked with fresh chopped green peppers, onions, tomatoes, chicken peas, fresh herbs & special spices. a unique eating experience to tingle your taste buds</i>	
64 PATHANI (GF)	
<i>cooked with onions, ginger, garlic, yoghurt & green chillies, garnished with fresh coriander</i>	
65 ROGAN JOSH (GF)	
<i>a creamy flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish</i>	
66 GARAM MASALA	
<i>with garlic butter and a blend of warm spices. medium hot</i>	
67 CHICKEN SHIMLA (GF)	
<i>chicken tikka pieces cooked in thick bhoona sauce with green peppers, mushrooms, prawns, onions, & garnished with coriander</i>	
68 ACHARI (GF)	
<i>a strong dish slightly sour, cooked with tangy pickle, fresh green chillies & a wedge of lemon</i>	
69 MALAIDAR (GF)	
<i>spinach puree simmered with lashings of green chillies, garlic and a flourish of cream</i>	
70 NENTARA (GF)	
<i>a patia base with kali mirch and a hint of coconut - for those who like it hotter ask for green chillies to be added</i>	
71 NAWABI (GF)	
<i>a rich and tasty tarka of fresh onions, mushrooms, capsicums and tomatoes</i>	
72 CHICKEN TIKKA BUTTER MASALA	
<i>a medium strength to hot dish cooked with double cream</i>	
72A CHICKEN WITH GREEN HERBS NEW	
<i>ginger, garlic, tarka, green herbs (slightly hot)</i>	
<i>a medium strength to hot dish cooked with double cream</i>	

ALL THE ABOVE DISHES ARE AVAILABLE IN:

PAN FRIED CHICKEN BREAST	£8.95
CHICKEN TIKKA BREAST	£8.95
TENDER LAMB	£9.50
PRAWN	£9.50
PACIFIC KING PRAWNS	£12.95
MINCE	£9.50
INDIAN OR EUROPEAN VEGETABLE	£7.95
PANEER	£7.95



(N) = Nuts - (GF) = Gluten free

Chef's Specialities

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73 JALANDHARI (GF)	
<i>a potent fusion of ginger, garlic, onions, peppers, coconut cream & fresh herbs sauteed in a spicy chilli sauce</i>	
74 MASSANDER (GF)	
<i>slightly spicy with peppers, onions, chillies, fresh herbs & spices</i>	
75 MAZADAR (GF)	
<i>a spicy dish with peppers, onions, mushrooms & green chillies</i>	
76 MAKHANI MASALA (GF) (N)	
<i>fresh cream sauce with tomatoes, ground cashew nuts & pistachios</i>	
77 MURGH SAMUNDRI (GF)	
<i>a mild cream with double cream, tomato puree & fresh coriander</i>	
78 RED FORT (GF)	
<i>a medium curry with capsicums, onions, mushrooms, sweetcorn, garnishee with fresh coriander</i>	
79 KERALA CHILLI (GF)	
<i>a pungent patia base, kali mirch, black pepper and a touch of coconut cream with a kick from some wicked green chillies</i>	
80 SAFFRON SPECIAL (GF) (NEW)	
<i>lamb, prawn, chicken in a medium to hot sauce</i>	
81 CHICKEN LEMON (GF) (NEW)	
<i>cooked with green chilli, ginger, garlic, indian spices and a wedge of lemon</i>	
82 LAMB BOATY (GF)	£12.95
<i>lamb on the bone Desi style (home cooking)</i>	

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CHICKEN TIKKA BREAST	£8.95
TENDER LAMB	£9.50
PRAWN	£9.50
PACIFIC KING PRAWNS	£12.95
MINCE	£9.50
INDIAN OR EUROPEAN VEGETABLE	£7.95
PANEER	£7.95

Back To Basics

(Madras, Hot, Mild or Vindaloo - £0.75 extra)

83 MIRCHI KORMA (GF)	
<i>a mouth watering creamy dish, add chillies to give a kick</i>	
84 MUGHLIA KORMA (GF)	
<i>a sumptuously creamy sauce</i>	
85 CEYLONESE KORMA (GF)	
<i>with lashings of creamed coconut</i>	
86 KASHMIRI KORMA (GF)	
<i>delicately spiced and fruity with plenty of yoghurt cream</i>	
87 TRADITIONAL CURRY (GF)	
<i>the original classic</i>	
88 BHOONA (£1.00 extra) (GF)	
<i>a rich and flavoursome condensed sauce with lots of ginger, garlic & tomatoes</i>	
89 BIRYANI (£1.25 extra) (GF)	
<i>a rice dish</i>	
90 DHANSAC (GF)	
<i>lashings of lentils and eastern spices</i>	
91 PATIA (GF)	
<i>a tangy sweet & sour sauce</i>	
92 DOPIAZA (GF)	
<i>an aromatic dish with oodles of onions</i>	



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CHICKEN TIKKA BREAST	£8.95
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PRAWN	£9.50
PACIFIC KING PRAWNS	£12.95
MINCE	£9.50
INDIAN OR EUROPEAN VEGETABLE	£7.95
PANEER	£7.95

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