

# The Indian On Skirving Street

## Starters

Plain or Roasted Popadoms and Relish (V) (GF) £3

Vegetable Pakora (V) (GF) £4

Chicken Pakora (GF) £5.5

Chilli Chicken Pakora (Tossed with peppers and onions in a tangy chilli sauce) (GF) £6.5

Vegetable Samosa (V) £3.5

Paneer and mix vegetable roll £4

Masala Prawn and Cabbage spring roll £4.5

Amritsari Fish (Crispy Masala fried Fish) (GF) £5.5

## Tandoori Section

Chicken Tikka (Marinated in our home blend masala and yoghurt. Served with Salad and a Dip) (GF) £7.5

Tamarind Chicken Wings (Chicken wings cooked in the tandoor- coated in a sweet, sour and spicy dressing) (GF) £5

King Prawn Tandoori (King prawns marinated in roasted masala mix- salad- tomato chutney) (GF) £9

Galouti Kebab (Chargrilled Lamb Patties- cream cheese-onion crumb) (GF) £8

## Chicken Dishes

Traditional Chicken Curry (GF) £6

Chicken Makhani Masala (Tandoori Chicken simmered in a rich tomato, cream and cashew based sauce) (GF) £6.5

Desi Chicken Karahi (Cooked with peppers and onions, chillies in a traditional style) (GF) £6.5

Malai Chicken (Like a Korma, Chicken cooked in a cream and coconut based sauce) (GF) £6.5

Chicken Saag (Chicken cooked with saag) (GF) £6.5

Chicken Desi Patia (Chicken cooked in a sweet, sour and spicy sauce) (GF) £6.5

Channa Chicken (Chicken and Chickpea cooked together in a thick masala) (GF) £6.5

## Lamb Dishes

Handi Gosht (Traditional style lamb curry) (GF) £7

Lamb and Aubergine (Slow cooked lamb simmered with Punjabi seasoned aubergine) (GF) £7.5

Daal Gosht (Slow cooked lamb simmered with lentils finished with roasted garlic) (GF) £7.5

Aloo Keema Peas (Minced lamb cooked with home blended masala, potatoes and peas) (GF) £7.5

Lamb Saag (Succulent lamb, cooked with fresh saag) (GF) £7.5

Desi Lamb Karahi (Succulent lamb, cooked with peppers and onions, chillies in a traditional style) (GF) £7.5

Desi Lamb Patia (Succulent lamb, cooked in a sweet, sour and spicy sauce) (GF) £7.5

Lamb Malai (Succulent Lamb, Cooked in a cream and coconut based sauce) (GF) £7.5

## Fish Dishes

Malai Fish (Fresh Haddock cooked in spices finished in a rich creamy sauce) (GF) £7.5

Fish Karahi (Fresh Haddock cooked in spices, peppers and onions, chillies in a traditional style) (GF) £7.5

King Prawn Methi (King Prawns cooked with fenugreek, cream and chillies) (GF) £7.5

King Prawn Karahi (King Prawns cooked with peppers and onions, chillies in a traditional style) (GF) £7.5

## Vegetable Dishes

Thadka Daal (Mix of lentils cooked with ginger, garlic and chillies) (V) (GF) £5

Cauliflower and potato (Cooked in a traditional Punjabi style) (V) (GF) £6

Aubergine and Potato (Cooked with tomatoes and chillies in a traditional style) (V) (GF) £6

Grated Cauliflower and peppers (Cauliflower cooked with sautéed peppers) (V) (GF) £6

Paneer Butter Masala (Indian cheese simmered in a rich tomato, cream and cashew based sauce) (GF) £6

Aloo Channa Masala (Chickpea and potato curry) (V) (GF) £6

Saag aloo (A mix of fresh greens and potato slow cooked, finished off with ginger, garlic and chilli) (V) (GF)

£6

Saag Paneer (Saag cooked with Indian cheese) (GF) £6.5

Paneer Karahi (Indian cheese cooked with a desi style masala, finished with peppers and onions) (GF) £6.5

## Sides

Plain Naan £2.2

Garlic Naan £2.5

Peshwari Naan £2.7

Thuva Roti (V) £1.9

Tandoori Roti (V) £2.2

Plain Paratha (V) £2.2

Peshwari Paratha £2.7

Garlic and coriander paratha (V) £2.5

Raita (GF) £1.4

Masala Chilli Chips (V) (GF) £3

Chips (V) (GF) £2.7

Rice (V) (GF) £2.5

(V) - Vegan

(GF) - Gluten Free

Please let us know of any food intolerances or Allergies.