## RICE, BREADS & SIDES

RICEV		BREADS	
Basmati Saffron Rice	£2.45	Plain Nan v	£2.45
Basmati Boiled Rice	£2.25	Peshwari Nan (sweet) v	£3.40
Mushroom Pullao rice	£3.75	Garlic Nan v	£3.40
		Vegetable Nan v	£3.40
OTHER SIDES V		Cheese Nan v	£3.75
Poppadoms (2)	£1.60	Lamb Mince Nan	£3.75
Spiced Onions £1.10 Lrg	£1.95	Paratha v	£2.75
Mango Chutney	£1.75	Lamb Mince Paratha	£3.95
Mixed Pickle	£1.75	Vegetable Paratha v	£3.75
Raita (spiced yoghurt)	£2.25	Chapati v	£1.40
Punjabi Salad	£2.25	Garlic Chapati v	£1.75
Chips	£2.75	Tandoori Roti	£1.95
Masala Spiced Chips	£2.95		
VEGETARIAN / SIDE DISH			
The Royal Daal	£7.95	Mushroom Bhaji	£7.45
(mix lentil)	M/L	Kabli Channa	£7.45
Aloo Gobi	£7.45	(chickpeas)	
(potato/cauliflower)	67.45	Saag Paneer	£7.95
Turka Daal (lentils)	£7.45	(spinach/indian cheese)	67.05
Aloo Saag	£7.45	Mushroom Paneer Balti	£7.95

SOFT DRINKS, EUROPEAN DISHES & DESSERTS AVAILABLE

£7.45

Aubergine Bhaji

## **SET MENUS**

TEA TIME SPECIAL FOR 1
STRICTLY BETWEEN 5PM & 6.30PM

(potato/spinach)

(cauliflower/peas)

Gobi Mattar

1 POPPADOM & SPICED ONIONS

**VEGETABLE PAKORA** 

CHOOSE ANY MAIN COURSE (EXCLUDING TANDOORI GRILLS, SEAFOOD AND BIRYANI)

RICE OR PLAIN NAN BREAD £12.95

**AVAILABLE 7 DAYS** 

#### **ROYAL BANQUET FOR 2**

All available as side dishes £1 less

£7.45

2 POPPADOMS & SPICED ONIONS

CHOOSE ANY PAKORA (EXCLUDING SEAFOOD)

CHOOSE ANY TWO CURRIES
(EXCLUDING TANDOORI GRILLS,
SEAFOOD & BIRYANI)

RICE & CHOICE OF NAN (PLAIN NAN, PESHWARI NAN & GARLIC NAN)

£25.95

AVAILABLE 7 DAYS



## ROYAL BUFFET NIGHTS

Poppadoms & Onions Mix Selection Starters Choice of 9 Main Courses Choice of Desserts

#### **ARE BACK ON!**

An ideal opportunity to taste a wide selection of dishes from our speciality range. Perfect for celebrations, whether it's a party of 2 or 40! sit-in only

**AVAILABLE** 

Sun, Wed & Thu £13.95 Fri & Sat £15.95 Children under 10 half price.
Table A La Carte Menu Available

Table Reservations 0141 639 8097 / 8098



Opening Times: 5pm - late. TEL: 0141 639 8097 / 8098 198 Harvie Avenue, Newton Mearns G77 6UT

We deliver to Newton mearns, Giffnock, Clarkston, Eaglesham, Waterfoot, Thornliebank. Drivers charge delivery.

We accept payment by the following Debit / Credit Cards - Mastercard / Visa / Maestro / American Express. Cheques are not accepted. All items are subject to availability. Prices are subject to change without prior notice. Printed August 2021.

Please note as some of our dishes contain nuts, there may be traces of nuts in all our dishes.



Takeaway & Delivery Menu

**DELIVERIES AVAILABLE** 

0141 639 8097 0141 639 8098

ANY ALLERGIES PLEASE ASK

## **SPECIALITIES**

	Reg	Large
Poppadoms (2) v	£1.60	) <b>y</b>
Spiced Onions v	£1.10	£1.95
Mango Chutney v	£1.75	

## PAKORAS Vegetable v Mushroom v £3.95 £4.25

Cauliflower v £4.75
Haggis £5.25
Chicken (breast) £5.25 £7.95
Mix £4.95 £7.50

 Mix
 £4.95

 Fish
 £5.75

 King Prawn
 £8.95

# PURIS (Sweet, Sour & Tangy) Chicken Puri £5.75 Prawn Puri £5.75 Channa Puri v £4.95 King Prawn Puri £8.95

## TANDOORI STARTERS Chicken Chatt (drumsticks) Tandoori Wings Socikh Kohah

Seekh Kebab £5.25
Chicken or Lamb Tikka £5.95
Spicy Lamb Chops £6.95
Tandoori Chicken £5.95

UTHER DEFICIENTS	
Veg Samosa (With Sweet & Sour Chickpeas On Top) v	£4.25
Channa Chatt (Sweet & Sour chick peas) v	£4.95
Onion Bhaji (Rings or Original) v	£3.75
Garlic Prawns	£5.25

## Chicken Tikka Nan Wrap SHARER STARTERS

CHEF'S PLATTER for two £9.95 for four £15.95

Combo of chicken chaat, chicken wings, mixed pakora, onion bhaji & samosa.

**GRILLED TANDOORI WINGS & CHATTS** 

10 pieces £7.95 15 pieces £9.95 25 pieces £15.95

COMBO BOX £12.95

Combo of chicken pakora, vegetable pakora, mushroom pakora, onion rings, chicken tikka chunks, chips, salad & sauce.

#### **TAVA**

Sauteed sliced onions, capsicums and mushrooms, stir fried in a dry masala.

#### BUTTER

Smooth butter cream & tomato sauce with a garlic & ginger base.

#### DESI

Cooked in chef's home style spicy masala sauce.

#### **SPICY BHOONA**

A thick aromatic sauce with an authentic north indian flavour.

#### **KERELA CHILLI**

Sweet chilli sauce, sliced peppers, onions & coconut cream.

#### MASALA (TIKKA)

Rich creamy dish with ground cashew nuts.

#### **GARLIC CHILLIES**

Spicy dish with rich garlic base blended with green chillies & punjabi masala.

#### ZALFREZI

Mild dish with subtle spices, fresh cream, sultanans, cashew nuts.

#### **JAIPURI**

A thick sauce with punjabi masala cooked with onions, mushrooms & peppers.

#### **GARAM MASALA**

Cooked with garlic butter and a blend of north indian spices (garam masala).

#### **CHASNI**

A sweet and sour dish cooked with ground cashew nuts & fresh cream. Smooth creamy taste.

#### MASALADAAR

Slightly tangy sauce with onions, subtle punjabi herbs and spices.

#### TANDOORI MASALA

Cooked with smokey tandoori spices. A must try!

#### **PARDESI**

Spinach curry, shallow fried mushrooms & onions cooked with spicy garlic turka base.

#### **MAKHANI MASALA**

A mild tomato & butter cream sauce with ground cashews.

#### **PASANDA**

Fresh cream, yoghurt & coconut cream. Topped with flaked almonds.

#### **NENTARA**

A medium dish cooked with fresh ground spices & herbs.

#### BALTI

Cooked with chopped peppers, onions, tomatoes, various herbs and ground spices.

#### **GOANESE**

South indian style creamed coconut sauce with green chillies. Spicy!

#### MIRCH MASALA

A hot sauce with ginger and garlic base cooked with sauteed mushrooms.

#### SALSA

A beautiful fusion of mexican and indian flavours.

#### **JALFREZI PUNJABI STYLE**

A thick sauce with peppers, onions and lashings of green chillies.

#### **GINGER CHILLI**

A spicy dish with rich ginger base, blended with green chillies & spices

### **CLASSICS**

#### TRADITIONAL CURRY

Just the way you want it, medium, hot or madras.

#### BHOONA

Thick sauce with herbs, spices & tomatoes.

#### DOPIAZA

Prepared with sliced onions.

#### DANSAC

Prepared with lentils.

#### **ROGAN JOSH**

Indian classic spices.

#### PATIA

£7.95

Sweet and sour.

#### KARAH

Cooked in a karahi and prepared with onions & peppers.

#### SAAC

Classic curried spinach.

#### BIRYANI (£1 extra)

Your choice cooked tenderly in saffron rice and served with a curry sauce.

### KORMAS (50p extra)

#### MUGLAI

Made famous by the moghuls of India. This sauce is rich in cream and has a beautiful smooth taste.

#### **ROYAL STYLE**

Creamy dish with a light garlic & ginger base, ground cashew nuts and fresh coriander.

#### **CEYLONESE**

This style of Korma is from south india. It is prepared from coconut cream and fresh cream.

#### KASHMIRI

Prepared with pineapple for a rather fruity flavour.

#### **SPICY**

A hotter flavour with almonds and fresh cream.

## TANDOORI GRILLS

All dishes are marinated in low fat yoghurt & spices and grilled over charcoal in a Tandoori oven. Served with saffron rice, salad and a medium curry sauce. Sauce can be changed 95p.

£12.50

#### CHICKEN TIKKA £11.7

Pieces of chunky chicken off the bone marinated in yoghurt sauce.

#### LAMB TIKKA

Tender pieces of lamb marinated in yoghurt and cooked in tandoor.

#### **TANDOORI CHICKEN £11.75**

Half chicken marinated in a yoghurt sauce and cooked in the tandoor.

#### THE ROYAL GRILL £11.95

A combo of chicken and lamb tikka topped with fried mushrooms.

#### £11.75 SHISH KEBAB TURKISH £12.95

Lamb fillet chunks marinated in yoghurt served with capsicums, mushrooms & onions.

#### SHASHLIK TANDOORI £12.50

Chunky chicken pieces, capsicums, grilled & served with mushrooms, tomatoes & onions.

#### TANDOORI KING PRAWN £15.95

King prawns dipped in yoghurt and punjabi spices.

#### **TANDOORI MIX GRILL £15.95**

Quarter chicken, king prawn, lamb & chicken tikka, seekh kebab & nan.

Chicken £8.95, Lamb £9.50, Prawns £9.50, King Prawn £13.95, Vegetable £7.95