



The Royal

INDIAN RESTAURANT

Newton Mearns

A La Carte Menu

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CHEF'S PLATTER FOR 2

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

£11.95

PAKORAS

Cooked in aromatic pakora batter and served with a yoghurt dip.

Vegetable v	£4.95	Mushroom v	£4.95
Gobi (cauliflower) v	£5.50	Haggis	£5.95
Chicken (breast)	£6.95	Mix	£5.95
Fish	£6.50	King Prawn	£8.95

PURI

Pan fried indian bread smothered in tangy sauce with your choice of topping.

Chana (chickpeas) v	£5.95
Prawn	£6.50
Chicken	£6.50
King Prawn	£9.95

TANDOORI STARTERS

Chicken Chatt (drumsticks)	£5.95	Tandoori Wings	£5.50
Seekh Kebab	£5.95	Chicken Tikka	£6.95
Lamb Tikka	£6.95	Spicy Lamb Chops	£8.95
Tandoori Chicken	£6.95	Tandoori Salmon	£7.95
Tandoori King Prawn	£9.95		

OTHER DELIGHTS

Channa Chatt (chickpeas) v	£5.50	Spiced Mushrooms v	£5.50
Garlic Mushrooms v	£5.75	Garlic Prawns	£5.95
Poppadom v	£0.95	Spiced Onions v	£1.40
Mango Chutney v	£1.95	Onion Bhaji (Rings original) v	£4.50
Aloo Tikki (spiced potato cakes) v	£4.95	Stuffed Samosa v	£4.50
Prawn Cocktail	£5.95		
Pickle Tray (mango chutney, spiced onion, mixed pickle, yoghurt mint sauce)	£4.95		

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RICE

Basmati Saffron Rice	£2.95
Basmati Boiled Rice	£2.75
Mushroom Pullao	£3.95

BREADS

Nan v	£2.95	Paratha v	£3.50
Vegetable Nan v	£3.95	Vegetable Paratha v	£3.95
Peshwari Nan v	£3.95	Keema Paratha	£4.25
Keema Nan	£4.25	Chapati v	£1.95
Garlic Nan v	£3.95	Garlic Chapati v	£2.25
Cheese Nan v	£4.25	Tandoori Roti v	£1.95

OTHER SUNDRIES v

Mixed Pickle	£1.95
Raita	£2.50
Punjabi Salad	£2.50

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Sirlion Steak	£19.95
Chicken Maryland	£14.95
Fried Chicken	£13.95
Haddock & Chips	£13.95
Chicken/Prawn Salad	£13.95

KIDS DISHES ARE AVAILABLE

PLEASE ASK A MEMBER OF STAFF.

the specialties

Signature

Lahore Style

Cooked in a thick sauce with channa daal.

Desi

Chef's homestyle spicy masala sauce.

Butter

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

Spicy Bhoona

A thick aromatic sauce with an authentic north indian flavour.

Kerala Chilli

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

Tava

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

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, sul-tanas, 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, giving a smooth creamy taste.

Masaladaar

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

Tandoori Masala

Cooked with smokey tandoori spices.

Pardesi

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

Salsa

A beautiful fusion of Mexican and Indian flavours.

Pasanda

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

Balti

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

Goanese

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

Makhani Masala

A mild tomato & butter cream sauce with ground cashews.

Nentara

A medium dish cooked with fresh ground spices & herbs.

Ginger Chilli

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

Chicken Tikka £12.95, Lamb £13.95, Prawns £13.95, King Prawns £15.95, Vegetable £9.95

tandoori grill

All these dishes are marinated in low fat yoghurt & spices and grilled over charcoal in a Tandoori oven. Served with saffron rice, salad and a medium gravy sauce. Sauce can be changed (£1.00 extra).

Tandoori Chicken

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

£14.95

Spicy Lamb Chops

Tender lamb chops rubbed with spices, ginger and marinated in yoghurt.

£15.95

Chicken Tikka

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

£14.95

Shish Kebab Turkish

Pieces of lamb tikka, capsicums, grilled and served with mushrooms and onions.

£15.95

Shashlik Tandoori

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

£15.95

Tandoori Mix Grill

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

£17.95

Lamb Tikka

Lamb marinated in yoghurt and spices, cooked in tandoor.

£15.95

Tandoori King Prawn

King prawns dipped in yoghurt and Punjabi spices.

£17.95

The Royal Grill

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

£15.95

Tandoori Salmon

A sizzling platter of prime scottish salmon swathed in a marinade of lemon juice, coriander, ginger, garlic & Tandoori masala.

£17.95

Traditional Curry

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

Bhoona

A thick sauce with herbs, spices & tomatoes.

Dopiaza

Prepared with sliced onions.

Dansac

Prepared with lentils.

Rogan Josh

Indian classic spices.

Bombay

Prepared with egg.

Patia

Sweet and sour.

Karahi

Cooked in a Karahi and prepared with onions & peppers.

Saag

Classic curried spinach.

Chicken £11.95, Chicken Tikka £12.95
Lamb £13.95, Prawns £13.95,
King Prawn £15.95, Vegetable V £9.95,

KORMA

Muglai

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

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.

Chicken £12.50, Lamb £13.50, Prawn £13.50,
King prawns £15.50, Chicken Tikka £13.50,
Vegetable V £9.95

VEGETARIAN DISHES V

The Royal Daal (mix lentil)	£9.95
Bindi Bhaji (okra)	£9.95
Aloo Gobi (potato / cauliflower)	£9.95
Turka Daal (lentils)	£9.95
Aloo Saag (potato / spinach)	£9.95
Mushroom Bhaji	£9.95
Kabli Channa (chickpeas)	£9.95
Saag Paneer (spinach / indian cheese)	£9.95
Mushroom Paneer Balti	£9.95
Aubergine Bhaji	£9.95

All available as side dishes £1 less.

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Jangli Murgh

Pan fried chicken simmered in an exotic fusion of fresh coriander, garlic, chilli, capsicums and tropical coconut cream.

£14.95

Goanese Fish & Prawns

Prime fish and juicy prawns in a light creamy sauce with coconut and fresh green chillies for that extra bite.

£16.95

Bombay Bakhra

Diced lamb simmered Karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera and fresh spinach leaves.

£14.95

Sumoondarie

A very specially prepared seafood dish mixed with king prawns, prawns with ginger, garlic, green chillies and house spices. a must for the seafood palate, (Hot).

£17.95

King Prawn Malidar

Pacific king prawns simmered in a rich spinach tarka with lashings of green chillies, garlic and a flourish of fresh cream.

£16.95

Salmon Jalfrezi Punjabi Style

Salmon fillets in a sauce with herbs & spices with peppers, onions and lashings of green chillies.

£16.95

BIRYANIS

Choice of ingredients cooked tenderly in saffron rice and served with a medium strength sauce.

Chicken £13.95, Lamb £14.95, Prawn £14.95,
King Prawn £16.95,
Vegetable V £10.95, Royale £14.95

CAN'T FIND YOUR FAVOURITE DISH?

Our chefs are happy to prepare any dish to your requirements. Please ask a member of staff.

All dishes can be tailored to individual strength requirements. Extra £1.

Please note as some of our dishes contain nuts, there may be traces of nuts in all our dishes. Please ask a member of staff for any allergies.