

# THE ULTIMATE CURRY COLLECTION

## **Banjara (NEW)**

Caramelised onions, fresh coriander, garlic, ginger & a host of spices give it life

## **South Indian Garlic Chilli**

*One of Scotland's favourite dishes that satisfies the soul. It's hot, spicy and it has a kick to savour!  
Definitely, not going for the light hearted!*

## **Royal Rogan Josh**

*If you are passionate about your Indian food then this is the dish for you. Rogan Josh is best served when made with locally sourced Scottish lamb ingredients, flavoured olive oil, tomatoes, paprika and a host of spices creating a fresh and tasty dish.*

## **Café Asia Special**

*This dish is unique in taste, preparation and fairly dry but full of flavour. Sliced chicken and lamb tikka, stir fried with pepper and red onions.*

## **Satrangi**

*Translated it means 'seven colours combined.' The dish includes a rich Bhoona style sauce with an abundance of sliced mixed peppers, mixed pickle tomatoes, red onions and aromatic fresh coriander.*

## **Boti Khana**

*Inspired by the famous karahi bhoona dish, our chef has added a new variety of seasoning to make this dish his own. Tandoori masala, ginger, diced capsicums, onions and peppercorns, finished with a sprinkling of fresh herbs creates an absolutely delicious dish and highly recommended!*

## **Chasni**

*A light smooth creamy sauce with a delicious twist of sweet n sour for those with a delicate palate*

## **Desi Punjabi Masala**

*The north of India has always been known as the land of the Punjabis. Punjabis love their curries with full flavour so the dish is for the little Punjabis in all of us! A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a homemade yogurt sauce.*

## **Chilli Mirch Masala**

*This is one of Granny's hot spicy dishes that inspire the staff to have a second helping whenever they get the chance. Cooked with diced mix capsicums and green chillies, pan fried in a spicy pickle masala with crushed black peppercorns. This is for the tougher taste buds and should set pulses racing!*

## **Gujranwala Karahi**

*The dish originates from Gujranwala (city of wrestlers) where wrestlers would eat 2 to 3 kilos of karahi after their wrestling match. This dish is cooked with a host of spices in a rich tarka base with an abundance of capsicums and onions.*

## **Dasi Quorma**

*Hot and spicy creamy Quorma made traditional Punjabi style.*

### **Available In**

Chicken Breast.....	£8.75	Chicken Tikka.....	£9.30
Lamb.....	£9.30	Mixed Vegetables.....	£8.30
Prawn.....	£9.30	King Prawn.....	£10.45

# THE ULTIMATE CURRY COLLECTION

## **Lemon Chicken (Chicken Tikka only) (NEW)**

Succulent chicken pieces barbecued to perfection then cooked in a creamy coriander & lemon butter sauce.

## **Lagan Ki Boti (lamb only)**

*Try a little tenderness...melt-in-the-mouth Scottish lamb diced, simmered slowly with ginger, chillies and our chefs secret garam masala ground from exotic south Asian spices...divine!*

## **Rajasthani Jaipuri**

*Jaipur is the Royal city of India, a land which has served rich food to the Kings and Queens of the royal family. This curry provides a potent fashion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic Jaipur spices.*

## **Raarhay Ghosht (lamb only)**

*Mouth melting kid lamb cooked with kid mince in stock-rich in cloves, black cardamom and cinnamon which is added in minuscule quantities at regular intervals to ring out a rare flavour.*

## **Chooza Makhane (chicken tikka only)**

*Tandoori-grilled tikka of chicken, simmered in satin smooth tomato gravy, rich in cashew, and made piquant with dried fenugreek.*

## **Aloo Ghoost (lamb only)**

*Slow cooked lamb & potato in spicy bhoona style gravy, flavoured with cracked black pepper.*

## **Kooker da Tooker (chicken only)**

*Tandoori chicken marinated Punjabi style barbecued in the tandoori. Stripped off the bone, cooked in mustard, oil, ginger, garlic, cumin, chillies and panfried with tandoori masala and crushed peppercorns.*

## **Caribbean Korma**

*A delicious blend of coconut cream, pineapple and Mailbu. A taste of paradise for the ones with a mild palate.*

## **Bhoona**

*A rich and flavoursome condensed sauce with plenty of ginger and garlic.*

## **Patia**

*A tangy sweet n sour sauce.*

## **Biryani (£1.95 extra)**

*Your choice simmered in a savoury rice, served with a separately curry sauce.*

## **Dhansac**

*Lashings of lentils and eastern spices.*

## **Muglai Korma**

*A sumptuously creamy sauce.*

### **Available In**

Chicken Breast.....	£8.75	Chicken Tikka.....	£9.30
Lamb.....	£9.30	Mixed Vegetables.....	£8.30
Prawn.....	£9.30	King Prawn.....	£10.45