

Vegetable Dishes

Tomato Makhni Paneer

Homemade cottage cheese cooked in a tomato, onion and a mildly spiced cream sauce
Main £8.95, Side £5.95

Aloo Gobi

Freshly diced potato and cauliflower florets slowly prepared in a robust semi-dry masala
Main £6.95, Side £4.75

Saag Paneer

Spinach and home-made cottage cheese flavoured with garlic and ginger
Main £8.95, Side £5.95

Daal Makhni

Slowly cooked black lentils with tomato, ginger, garlic and cream
Main £6.95, Side £4.75

Turka Daal

Wholesome lentils simmered in a tomato, ginger and onion sauce
Main £6.95, Side £4.75

Sabji Ralwa

A medley of vegetables comprising green beans, peas, carrots and sweetcorn in a dry masala
Main £6.95, Side £4.75

Aloo Mirchan

Freshly diced potato and capsicums slowly prepared in a robust semi-dry masala
Main £6.95, Side £4.75

Bhindi Bhaji

Okra slowly cooked in a dry ginger and garlic masala
Main £6.95, Side £4.75

Mushroom Paneer Bhoona

Freshly sliced mushrooms and home-made cottage cheese in a dry bhoona masala
Main £8.95, Side £5.95

Paneer Tikka Sizzler

Succulent pieces of paneer marinated and barbecued along with green peppers, mushrooms and onions. Served with pilau rice, mixed leaf salad and your choice of sauce.
£11.95

Please note side dishes are only available when ordered with a main course



India Quay Restaurant

181 Finnieston Street
Glasgow G3 8HE

Telephone 0141 221 1616
Email info@indiaquay.com
Fax 0141 221 1613

www.indiaquay.com

menu

Starters

Starter Platter (to share)

A medley of chicken, vegetable and mushroom pakoras, onion bhaji rings, spring rolls and spicy chicken chaat. Served with garlic mushrooms, chick peas and a yogurt sauce

For 2 £8.95, For 3 £12.95

Tandoori Platter (to share)

Succulent pieces of chicken tikka, lamb tikka, tandoori king prawns and seekh kebab served on a sizzling platter. Served with raita, yogurt sauce and a side salad.

Please allow an additional 15 minutes for preparation

For 2 £11.95, For 3 £15.95

Vegetable Samosa

A light Indian pastry stuffed with delicately spiced vegetables served with sweet and sour chick peas

£4.50

Vegetable Pakora

A delicious mix of potato, onion, cauliflower and spinach leaves in a light crispy batter served with sauce and salad garnish

£4.50

Machi Pakora

Fresh cod marinated in Indian masala deep-fried in a light batter. Please allow an additional 10 minutes for preparation

£5.95

Chicken Pakora

Succulent pieces of bite size chicken breast in a crispy chilli batter served with sauce and fresh leaf salad

£4.95

Shashlik

Tender pieces of chicken, lamb or paneer tikka stir-fried with fresh capsicums, onions and mushrooms served with mint yogurt sauce and mixed leaf salad

chicken or paneer £5.25, lamb £5.75

Tiger King Prawns

Mouth watering Tiger king prawns in breadcrumbs served with a creamy garlic sauce on the side

£6.95

Dosa

A crepe style lentil pancake available with chicken, prawns, mushrooms, channa or king prawns (*add £1.50*) and your choice of a chasni or a garlic chilli sauce.

£5.50

Poori

A light pan-fried chapatti stuffed with a sweet and sour patia style sauce. Available with chicken, prawn, mushrooms, channa or king prawns (*add £1.50*)

£5.50

Sundries & Breads

Popadom

£0.90

Spiced Onions

£1.50

Mango Chutney

£1.50

Raita

£1.50

Mixed Pickle

£1.50

Fresh Leaf Salad

£2.50

Desi Salad

£2.50

Boiled Rice

£2.50

Pilau Rice

£2.50

Mushroom Pilau Rice

£2.95

French Fries

£2.50

Chapatti

£1.00

Tandoori Chapatti

£1.50

Paratha

£2.50

Keema Paratha

£3.95

Naan

£2.50

Garlic Naan

£2.95

Peshwari Naan

£3.50

Cheese, Chilli and Coriander Naan

£3.50

Keema Naan

£3.95

Mains

Chicken Tikka Sizzler

Succulent pieces of boneless chicken marinated and barbecued along with green peppers, mushrooms and onions. Served with pilau rice, mixed leaf salad and your choice of sauce. Also available as lamb (*add £2*) or king prawns(*add £3*)

£12.95

Tandoori Mix Sizzler

A medley of chicken tikka, lamb tikka, seekh kebab, king prawn and tandoori chicken on the bone. Served with pilau rice, mixed leaf salad and your choice of sauce

£14.95

Tandoori Salmon

Succulent salmon tikka chunks, marinated in yogurt sauce infused with fresh herbs and spices. Served with steamed rice, mixed leaf salad and a sauce of your choice

£16.95

Lamb Desi

Tender lamb cooked with a blend of onion, ginger, garlic, tomato, mixed capsicums and fresh green chilli, giving a rich and textured semi-dry masala. Served in the traditional way, with a paratha, boondi raita and fresh onion salad

£14.95

Murgh Kata Mita

Tangy barbecued chicken, stir-fried with mixed capsicums and onions. Served on a hot sizzler with pilau rice, mixed leaf salad and a sweet and sour patia based sauce

£14.95

King Prawn Moonga

Juicy king prawns cooked in a blend of garlic and chilli, with a subtle hint of sweet and sour

£12.95

Chicken Tikka Karahi

A blend of spices, capsicums and onions prepared in a rich dry base with a hint of yogurt served in a sizzling karahi

£9.95

Chicken Tikka Pardesi

Succulent spinach simmered in a garlic, ginger and onion masala with a hint of cream

£9.95

Lamb & Mint Yogurt

Tender lamb with coriander and an abundance of fresh mint, finished with natural yogurt

£10.95

Chicken Tikka Sharabi

Garlic and tomato based dish cooked with mushrooms, onions, fresh coriander and a generous measure of the finest brandy

£10.95

Chicken Tikka Masaledar

A delicious tangy sauce with finely chopped capsicums, coriander and subtle herbs and spices

£9.95

Chefs' Specials

Enhance your dining experience of Indian food by trying the authentic flavours of our daily-prepared staff chicken or lamb dishes. Often served on the bone

Lamb Rogan Gosht

Tender lamb simmered in a rich tomato based sauce with a blend of exotic herbs and spices

£10.95

Chicken Bhoona

Succulent pieces of chicken breast in a dry ginger, garlic and tomato sauce

£8.95

Butter Chicken

Chicken tikka pieces in a creamy, tangy tomato based sauce

£9.95

Korma

Your old favourite also available as Ceylonese with lashings of creamed coconut or Kashmiri with fresh mixed fruit

£8.95

Chicken Tikka Chasni

A rich creamy sauce with a twist of sweet and sour

£9.95

Chicken Tikka Masala

Try our version of this classic mild dish

£9.95

Keema Mattar

Lamb mince and green peas cooked with tomatoes, garlic, ginger, onions, green chilli, fresh coriander and spices

£10.95

Chicken Tikka Jaipuri

An intoxicating fusion of capsicums, mushrooms, onions and tomato in a semi-dry masala

£9.95

South Indian Garlic Chilli Chicken

Barbecued chicken pieces in a garlic and chilli sauce with fresh coriander and touch of crispy red chilli

£9.95

North Indian Kashmiri Chicken

A sweet dish for those with a delicate palate made with selected fresh fruits in a tantalising mango based sauce

£9.95

Buryani

Your choice of ingredients stir fried with garden peas and soft pilau rice. Served with your preference of sauce

£11.95

All dishes can be made with lamb or prawns (add £1), lamb tikka (add £2) or with king prawns (add £3)

- Please note that there may be traces of nuts in our dishes
- Please ask your waiter for a gluten free menu if required
- A 12.5% service charge will be added to tables of 6 or more and a £5 per person cover charge will apply to anyone in a party not eating
- A Children's menu is available. Please ask your waiter