

Vegetarian Main or Side

Tomato Makhni Paneer Main **£6.95**, Side **£4.75**

Homemade cottage cheese cooked in a tomato, onion and a mildly spiced cream sauce

Aloo Gobi Main **£5.95**, Side **£4.25**

Freshly diced potato and cauliflower florets slowly prepared in a robust semi-dry masala

Saag Paneer Main **£6.95**, Side **£4.75**

Spinach and homemade cottage cheese flavoured with garlic and ginger

Daal Makhni Main **£5.95**, Side **£4.25**

Slowly cooked black lentils with tomato, ginger, garlic and cream

Turka Daal Main **£5.95**, Side **£4.25**

Wholesome lentils simmered in a tomato, ginger and onion sauce

Sabji Ralwa Main **£5.95**, Side **£4.25**

A medley of vegetables comprising green beans, peas, carrots and sweetcorn in a dry masala

Aloo Mirchan Main **£5.95**, Side **£4.25**

Freshly diced potato and capsicums slowly prepared in a robust semi-dry masala

Bhindi Bhaji Main **£5.95**, Side **£4.25**

Okra slowly cooked in a dry ginger and garlic masala

Mushroom Paneer Bhoona

Main **£6.95**, Side **£4.75**

Freshly sliced mushrooms and home-made cottage cheese in a dry bhoona masala

Paneer Tikka Sizzler **£9.95**

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.

- Please note side dishes are only available when ordered with a main course
- There may be traces of nuts in our dishes
- Please ask your server for a gluten free menu if required

Set Meal for 2

• 2 popadoms & spiced onions

• Any pakora, onion bhaji
or chicken chaat

• Any 2 curries *
(add £3 per curry for king prawn)

• Boiled or pilau rice

• A choice of any naan

£22.95

* excludes Chicken Tikka Sizzler, Tandoori Mix Sizzler, Tandoori Salmon, Lamb Desi, Murgh Kata Mita, Buryani and Paneer Tikka Sizzler)



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at the 'Squinty Bridge'



to go menu

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Starters

Starter Platter (to share) £7.95

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

Vegetable Samosa £3.95

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

Vegetable Pakora £3.50

A delicious mix of potato, onion, cauliflower and spinach leaves in a light crispy batter

Machi Pakora £4.95

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

Chicken Pakora £4.50

Succulent pieces of bite size chicken breast in a crispy chilli batter

Shashlik chicken or paneer £4.75, lamb £5.25

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

Tiger King Prawns £5.95

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

Dosa £4.95

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

Poori £4.95

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)

Onion Bhaji £3.50

Spicy onion rings in a light crispy batter

Mushroom Pakora £3.50

Fresh mushrooms in a delicate batter

Chicken Chaat £3.95

Spicy chicken cooked to perfection in the tandoor

Sundries & Breads

Two Popadoms

£1.00

Spiced Onions

£1.50

Mango Chutney

£1.50

Raita

£1.50

Mixed Pickle

£1.50

Garlic

Mushrooms £3.25

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 £10.95

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)

Tandoori Mix Sizzler £12.95

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

Tandoori Salmon £14.95

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

Lamb Desi £12.95

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

Murgh Kata Mita £12.95

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

Buryani £9.95

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

King Prawn Moonga £10.95

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

Chicken Tikka Karahi £7.95

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

Chicken Tikka Pardesi £7.95

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

Lamb & Mint Yogurt £8.95

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

Chicken Tikka Sharabi £8.95

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

Chicken Tikka Masaledar £7.95

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

Chicken Bhoona £7.50

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

Lamb Rogan Gosht £8.95

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

Butter Chicken £7.95

Chicken tikka pieces in a creamy, tangy tomato based sauce

Korma £7.50

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

Chicken Tikka Chasni £7.95

A rich creamy sauce with a twist of sweet and sour

Chicken Tikka Masala £7.95

Try our version of this classic mild dish

Keema Mattar £8.95

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

Chicken Tikka Jaipuri £7.95

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

South Indian Garlic Chilli Chicken £7.95

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

North Indian Kashmiri Chicken £7.95

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

Old Favourites

Chicken Curry

Chicken Patia

Chicken Dansac

Chicken Dopiaza

£7.50

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