





A La Carte Menu



LI 3 DEGIN		
VEG PAKORA 🕖	£4.50	
Crispy pakora made with mixed vegetables, kale coated in spiced gram flour batter, deep-fried to golden perfection	. Served with chutney.	
ONION BHAJI	£4.50	
Crispy onion slices coated in spiced gram flour batter and deep-fried until golden. Served with chutney		
VEGETABLE SOMASA 🗷 🚳	£5.50	
Potatoes, green peas, and spices mixture wrapped in a homemade flour pastry dough and deep fried.		
CHICKEN PAKORA 🕗	£5.95	
Chicken chunks with spicy fritters in gram flour served with sauce		
AMRITSARI FISH PAKORA 🕗	£6.50	
Delicacy of Amritsar , fish marinated with spices and coated with batter of gram flour deep fried and served v	vith mint sauce.	
ASSORTED PAKORA PLATTER 🕖	£10.50	
A delicious selection of crispy favourites - tender chicken pakora, golden onion bhajis, vegetable pakora, and Amratsari fish. All served with our signature pakora sauce. Prefect for sharing	succulent	
CHILLI CHICKEN @	£6.50	
Fender chicken stir-fried with peppers and onions, tossed in our signature spicy-tangy chili sauce.		
THE CHAAT CORNER		
ALOO TIKKI CHAAT	£6.50	
Crispy potato patties topped with chutneys, yogurt, and spices—a perfect tangy treat!		
VEGTABLE SAMOSA 🛛	£6.50	
Crispy samosas crushed and topped with yogurt, and spices—a tangy, spicy delight .		
TANDOORI STARTERS		
MURGH TIKKA 🕗 🗇	£7.25	
Boneless chicken breast pieces marinated with yoghurt & spices and cooked in tandoor.	7,120	
MURGH ACHARI TIKKA 🗷 🖸	£7.25	
Boneless chicken breast pieces marinated with yoghurt & Indian five spice mix cooked in tandoor.		
MURGH MALAI TIKKA	£7.25	
Chicken Breast pieces of chicken with cream, mace & cardamom, cooked in tandoor served with mint sauce		
PAHADI KABAB 🗇 🌽	£7.25	
PANAUI NADAD 🗆 🌌		
Chicken breast pieces marinated with yoghurt, mint, coriander, black pepper, some Indian spices and cook	ed in tandoor.	
	ed in tandoor. £7.25	
Chicken breast pieces marinated with yoghurt ,mint ,coriander, black pepper ,some Indian spices and cooks CHICKEN TIKKA HIGHWAY 🗇 🕖		
Chicken breast pieces marinated with yoghurt, mint, coriander, black pepper, some Indian spices and cooke CHICKEN TIKKA HIGHWAY Chicken breast pieces marinated with yoghurt & Indian five spice mix cooked in tandoor with perfection.	£7.25	
Chicken breast pieces marinated with yoghurt ,mint ,coriander, black pepper ,some Indian spices and cooks CHICKEN TIKKA HIGHWAY 🗇 🕖	£7.25	

FINISHING TOUCHES	
MANGO CHUTNEY	£1.50
MIX PICKLE 🕖	£1.50
MIX RAITA 🗇	£2.50
SPICED ONION	£1.50
PAPPADAM @	£1.20
PAN- ASIAN DELIGHTS	
CHILLI GARLIC CHICKEN @ Ø	£9.50
Chili Garlic Chicken is a spicy, flavour full dish with garlic, chili, and lime-seasoned chicken. Garnished with cilantro, it's smoky and zesty.	
CHICKEN MANCHURIAN @ ØX	£9.50
Indo Chinese fusion dish chicken stir fry sweet pepper ginger ,garlic.	
HONEY GARLIC CHICKEN @ ZXX	£9.50
Chicken stir fry with sweet and spicy honey chilli sauce .	
SWEET AND SOUR CHICKEN	£9.50
Chicken stir fry with sweet pepper, pineapple and sweet and sour sauce.	640.50
SIZZILING ORIENTAL CHICKEN (2) 🗗 🖸	£10.50
Onion and tomato based sauce with mushroom ,dry roasted onion garlic, coriander seed, glangal, red chilli finished with coconut milk	
SIZZILING ORIENTAL PRAWN (2) 🗷 🗁	£14.95
Onion and tomato based sauce with mushroom ,dry roasted onion, garlic, coriander seed, glangal, red chilli finished with coconut milk	
CHINESE- RICE/ NOODLE	
SPECIAL FRIED RICE 2 2	£10.50
Basmati rice with chicken breast pieces, prawns' egg sweet pepper, ginger garlic, bean sprouts, spring onion	s, mushroom,
chilli, oyster sauce, fish sauce & coriander. £13.95	
CHICKEN FRIED RICE 2	£9.50
Tender chicken pieces, aromatic rice, and colourful vegetables stir-fried with soy sauce and aromatics.	
VEG FRIED RICE 2	£9.50
Basmati rice, and colourful vegetables stir-fried with soy sauce and aromatics.	
FISH FRIED RICE 🖸	£10.50

£9.50

Basmati rice with fish, prawns' egg sweet pepper, ginger garlic, bean sprout, spring onions, mushroom, chilli, oyster sauce, fish sauce & coriander

CHICKEN FRIED NOODLES

Succulent chicken pieces, stir-fried with vibrant vegetables and tender noodles in a savoury soy-based sauce.

SPECIAL FRIED NOODLE 🖸 🗷 🖸 £10.50

Egg noodle with chicken breast pieces, prawn, egg, sweet pepper, ginger garlic, bean sprouts, spring onions, mushroom, chilli, oyster sauce, fish sauce & coriander.

TANDOORI NAAN & ROTI

IANDOORI NAAN & ROTT	
TANDOORI ROTI @	£1.75
Traditional whole wheat bread baked in a clay oven slightly crispy and smoky.	
PLAIN NAAN @	£2.75
Soft and fluffy traditional Indian flatbread, freshly baked in a tandoor oven. Perfect for pairing with any curry or grilled dish.	
BUTTER NAAN @ 🗇	£3.00
Soft, fluffy naan bread brushed with melted butter and cooked to golden perfection	
GARIC NAAN @	£3.50
Leavened bread cooked in a clay oven topped with fresh chopped garlic.	
GARLIC CORIANDER NAAN @	£3.75
Soft tandoori flatbread topped with chopped garlic and fresh coriander.	
CHEESE GARLC NAAN @	£4.75
Soft, fluffy naan bread filled with cheese, cooked in tandoor with perfection. A delicious twist on a classic favourite	
PUDINA PARATHA @ 🗆 💮	£3.75
Flaky flat bread layered with crushed dry mint leaves and mild spices, griddled with butter for a refreshing and aromatic twist	t
LACHA PARATHA @ -	£3.50
A crispy multi layered tandoori bread baked in tandoor	
PASHWARI NAAN @ 🗆	£3.95
Bread cooked in clay oven with stuffing of coconut and dry fruit.	
KEEMA NAAN @ O	£4.50
Seasoned lambs mince stuffed leavened bread made with refined flour.	
ALOO KULCHA @ 🗇	£3.50
Freshly made naan stuffed with spiced potato and baked in tandoori oven.	
CHEF SPECIAL NAAN @	£4.00
A delicious twist on classic naan, stuffed with basil cheese and chef's special herbs, cooked to golden perfection in a tandoor.	Like an
Indian-style stuffed pizza.	
CHOICE OF RICE	
BOILED RICE	£2.75
Basmati rice perfectly cooked white rice, a simple yet essential side dish that pairs well with any meal.	£2./3
JEERA PILAU	£2.95
Basmati rice cooked with tempering of cumin seed.	LZ.93
LEMON RICE	£3.75
Basmati rice cooked with tempering of mustard seed turmeric, curry leaf,	23.73
Pink Peanuts & fresh lemon juice	
TAWA PILAU	£4.50
A vibrant and flavour full rice dish cooked with basmati rice, aromatic spices, fresh herbs, lemon juice, and a medley of assorte vegetables.	ed
MUSHROOM RICE	£4.50
A flavourful and aromatic rice dish featuring tender mushrooms, sauteed onions, and tomatoes, infused with traditional India	an spices
EGG FRIED RICE 2	£4.50

rice stir-fried with scrambled eggs and a blend of soy sauce, and sesame oil, making it a quick and satisfying meal.

FROM THE TANDOOR (MAINS)

TANDOOR MAINS SERVED WITH RICE & CURRY SAUCE

CHICKEN TIKKA SHASHLIK 🥑 🗇	£12.95
Tender chicken pieces marinated in spiced yogurt, skewered with vibrant peppers and onions, and chargrilled to sm perfection in a traditional tandoor.	noky
MURGH TIKKA 🥑 🗇	£11.50
Boneless chicken breast pieces marinated with yoghurt & spices and cooked in tandoor.	
MURGH ACHARI TIKKA 🕑 🗇	£11.95
Boneless chicken breast pieces marinated with yoghurt & mp; Indian five spic mix cooked in tandoor.	
MURGH MALAITIKKA 🗇	£11.95
Chicken Breast pieces of chicken with cream, mace & cardamom, cooked in tandoor served with mint sauce.	
PAHADI KABAB 🕖 🗇	£11.95
Chicken breast pieces marinated with yoghurt, mint, coriander, black pepper, some Indian spices and cooked in tar	ndoor
CHICKEN TIKKA HIGHWAY 🗷 🗷 🗆	£11.95
Chicken breast pieces marinated with yoghurt & mp; Indian five spice mix cooked in tandoor with perfection.	
TANDOORI CHICKEN 🗷 🗆	£12.95
Chicken on bone marinated with indian spice and chef special marination roasted In with perfection in	
clay oven served mintsauce.	
CHICKEN SEEKH KEBAB (1)	£11.50
Juicy minced Chicken seasoned with aromatic spices, shaped onto skewers, and grilled to perfection. A flavourful a delight, perfect as an appetizer or main course.	nd succulent
TANDOORI LAMB CHOP 🗷 🗀	£14.50
lamb Chop marinated in a blend of yogurt and traditional spices, then grilled in tandoori oven with perfection. A mouth watering dish that offers an explosion of flavour with each bite.	
JHINGA SARSO KA @ 🗇 🕒	£16.50
King prawn marinated with yoghurt mustard and some Indian spice served with mint sauce.	
PANEER TIKKA SHASLIK	£11.95
Paneer cubes marinated with tangy mango purée and aromatic spices, grilled to perfection.	
A vegetarian delight bursting with flavour.	
MALLROAD TANDOORI MIX SPECIAL 🖸 🕖 A flavourful feast featuring Murgh Tikka, Murgh Achari Tikka,creamy Murgh Malai Tikka and vibrant & Lamb Chops. Served with mint chutney	£17.95

CLAY POT BIRYANI

An authentic Hydrabadi masterpiece. Fragrant basmati rice layered with tender spiced meat of vegetables, caramelized onions, fresh herbs and asaffron. Sealed and slow cooked (dum-pukht) in a traditional clay pot to lock in rich, aromatic favors. Served with mixed raita or choice of curry sauce

VEG 🗇	£10.50
CHICKEN 🗇	£11.50
LAMB	£12.50
KING PRAWN 🗇 🚳	£14.95

TASTE OF SCOTLAND

DHANSAK 🕖

Classic Parsi dish that combines, lentils, and a mix of spices to create a richly flavoured curry

BHUNA 🕖

A rich and flavour full curry, aromatic sauce of caramelized onions, tomatoes, and spices.

MOILEE CURRY

A light, aromatic coconut curry infused with coastal spices and fresh herbs

PATIA 🗇

Delicious dish known for its unique sweet, sour, and spicy flavour profile.

DO PYAZA 🕖

Delightful Indian curry enhanced by the rich flavours of onions used in two different stages of cooking

CLASSIC KORMA

A luxurious Indian curry featuring, creamy sauce made with onion, yogurt, and aromatic spices.

CEYLONESE KORMA

Dish combines the richness of coconut milk with aromatic spices to create a creamy and delicious curry.

MUGLAI KORMA

combining tender chicken with a blend of yogurt, cream, nuts, and fragrant spices.

MIRCHI KORMA

made with a blend of hot chilies, aromatic spices.

KASHMIRI KORMA 🕖

rich and aromatic dish from the Kashmir region of India, known for its unique blend of spices and creamy texture with Assorted fruit.

CHASNI

vibrant sauce made with tomatoes, mango chutney, and spices.

TIKKA MASLA 🕖

Marinated chicken cooked in a creamy, spiced tomato sauce

PANEER SHIMLA MIRCH KI KHURCHAN

SOUTHERN CHILLI GARLIC CHICKEN 🕖

deliciously spicy and bold flavours of garlic and chilies.

ALL THE ABOVE DISHES WITH CHOICE OF YOURS

CHICKEN BREAST	£9.50
CHICKEN TIKKA	£9.95
MIX VEGETABLE	£8.50
LAMB	£10.95
KING PRAWN	£14.25

VEGETARIAN

VEGET/IIII/IIV	
DAL TARKA WALI	£8.00
Yellow lentil with tempering of cumin and garlic mixed with onion tomato masala.	
BOMBAY ALOO	£8.50
Potato cubes with tempering of Indian five spices with onion tomato masala finish with dry mango powder& kasa	ori methi.
MIXED VEG CURRY	£8.50
Mixed vegetables cooked with spices in an onion and tomato gravy	
AMRITSARI CHOLEY VEGAN 🕗	£9.50
Chickpeas cooked with Indian spices in onion, tomato gravy.	
PALAK PANEER 🕗 🗇	£9.50
A classic north Indian dish, fresh spinach puree with garlic and some Indian spices with paneer.	
KADHAI PANEER 🕗 🗇	£9.50
paneer cooked with onions, tomato, green peppers in thick sauce with tempering of coriander seed finished with fresh of	ream

It is a savoury Indian dish with paneer and bell peppers in a flavourful onion tomato gravy and hint of cream.

£9.95

CONNOISSEUR'S CHICKEN CURRY

COMMOISSEUR S CHICKEN CORKT	
BHUNA MURG 🕗	£11.50
Tender chicken cooked in a thick, spiced onion-tomato masala, reduced to a rich, semi-dry consistency for deep, bold flo	ivours.
.MURGH TIKKA LABABDAR 🗇	£11.95
Chicken tikka cooked in a rich onion and tomato sauce, finished with butter, fresh cream, mild spices, and fresh green co	oriander.
DELHI BUTTER CHICKEN	£11.95
Chicken tikka simmered in a creamy tomato sauce, finished with a tempering of chopped garlic, fenugreek, and garam	masala for
authentic Old Delhi flavours.	
MURGH KORMA 🖸 🗇	£11.50
Succulent chicken simmered in a creamy cashew nut sauce, delicately spiced with mace and green cardamom powder,	finished with
a hint of rose water for a fragrant touch	
CHICKEN MADRAS 2	£11.50
Boneless chicken cooked in a spicy onion and tomato sauce, finished with a tempering of green curry leaves, mustard se	eds, and
coconut milk.	
HERA MASALE KI MURGI 🕗 🗇	£11.50
Chicken cooked in a vibrant green sauce made with fresh coriander, mint, spinach, roasted cumin powder, garam masa	la, brown
garlic, a hint of fenugreek, and mild aromatic spices	
KADHAI CHICKEN 🕖	£11.50
Chicken tikka cooked with onions, tomato, green peppers in thick sauce with tempering of coriander seed finished with	fresh cream.
CHICKEN JALFRAZI 🕗 🗇	£11.95
Chicken tikka Julian cooked with onion tomato sauce, sweet pepper, dutch onion and some Indian spices.	
HANDI MURG 🗇 🕖	£11.50
Chicken, yogurt, and a blend of spices, slow-cooked in a clay pot (handi) for rich and deep flavours.	
CONNOISSELID'S LAMP CLIDDY	
CONNOISSEUR'S LAMB CURRY	
LAMB MADRAS 2 2 2	£12.50
Boneless lamb cooked in onion tomato sauce with southern spices tempering of mustered finished with coconut cream	
LAMB KORMA 🖸	£12.50
Lamb chunks cooked in onion, cashew nuts and finish with hint of saffron and fresh cream.	
TAWA MEAT	£12.95
Tender lamb cooked on a traditional Punjabi griddle with onions, tomatoes, peppers, and robust spices, delivering bold	
flavours.	arrarastre
SAAGWALA GOSHT	£12.50
Boneless lamb cooked with spinach, onion tomato sauce, tempering of garlic finished with fresh cream.	212.50
LAMB ROGAN JOSH	£12.50
	112.30
Tender lamb slow-cooked in a rich Kashmiri-style sauce with onions, tomatoes, and a blend of aromatic spices.	612.05
RARA GOSHT	£12.95
A hearty North Indian dish combining tender lamb pieces and minced lamb, slow-cooked together in a rich, spiced onic	n, omato grav
for deep, robust flavours.	640.50
RAILWAY LAMB CURRY 🕗	£12.50
Boneless tender lamb chunk and cube of potato cooked in onion tomato sauce with aromatic spices tempering of garli	c, finished with
fresh coriander.	
SALLI BOTI	£12.50
Boneless tender chunks lamb cooked in brown onion tomato sauce with sauce spices tempering of garlic, finished garn	ish with crispy
potatoes.	
CATCH OF THE SEA	
MONK FISH CURRY 🗷 🖰	£16.50
Monkfish fillets gently simmered in a spiced onion, tomato, and coconut milk curry, delicately tempered with carom with freshcoriander.	eeus ana iinis
GOAN KING PRAWN CURRY 🕖 🖸	£14.95

MONK FISH CURRY 🕗 🖰	£16.50
Monkfish fillets gently simmered in a spiced onion, tomato, and coconut milk curry, delicately tempered with carom s	eeds and finished
with freshcoriander.	
GOAN KING PRAWN CURRY 🗷 🖰	£14.95
King prawn simmered with Goanese curry, flavoured with Goanese spices and coconut milk.	
COCHIN PRAWN CURRY 🕗 🔁	£14.95
Spicy king prawn curry prepared with tempering of mustard seed onion tomato chilli, ginger and southern spices	

£14.95

£12.95

KADHAI PRAWN 🕑 🔁
King prawns cooked in a rich tomato and onion sauce with bell peppers and aromatic

Kadhai spices, finished with fresh coriander

COCONUT FISH 3

fish fillets gently simmered in a creamy coconut sauce infused with a medley of aromatic spices. This tropical-inspired curry delivers a rich and flavourful experience with every bite.