

BREADS, RICE & DIPS

Plain Nan ⓘ ⓘ	£3.50
Peshwari Nan ⓘ ⓘ ⓘ	£4.95
Garlic Nan ⓘ ⓘ	£4.50
Butter Nan ⓘ ⓘ	£4.75
Garlic, Cheese & Chilli Nan ⓘ ⓘ	£4.95
Garlic & Coriander Nan ⓘ ⓘ	£4.95
Cheese Nan ⓘ ⓘ	£4.95
Garlic & Cheese Nan ⓘ ⓘ	£4.95
Plain Paratha ⓘ ⓘ	£3.95
Peshwari Paratha ⓘ ⓘ ⓘ	£4.50
Garlic Paratha ⓘ ⓘ	£4.50
Roti ⓘ	£1.50
Garlic Roti ⓘ	£2.30
Fried Rice ⓘ	£3.50
Boiled Rice ⓘ	£3.50
Mushroom Fried Rice ⓘ	£4.50
Egg Fried Rice ⓘ	£4.50
Garlic Rice ⓘ	£4.50
Chips ⓘ	£3.90
Indian Raita ⓘ	£3.95
Homemade Yoghurt ⓘ	£3.50

FOR THE WEE ONE'S

Fish Fingers & Chips ⓘ	£7.50
Chicken Nuggets & Chips ⓘ (4pieces)	£6.50
Chicken Pakora & Chips	£7.95
Chicken Korma & Rice ⓘ	£7.95

-  Contains Gluten
-  Contains Nuts
-  Contains Dairy
-  Vegan

Please Inform your server prior to
ordering your meal if you
have any food allergies
Thank You

INDIAN EATERY



Table Menu

Vegan Menu also Available



STARTERS

SHARING PLATTERS

Combo Platter (for 2 persons)	£12.95
Mixture of veg, chicken, mushroom pakora, chicken tikka & haggis	
Chef's Platter (for 2 persons)	£18.95
Consists of chicken tikka, lamb tikka, lamb chops, fish, veg & chicken pakora	
Chef's Platter (for 4 persons)	£35.95
Consists of chicken tikka, lamb tikka, lamb chops, fish, veg & chicken pakora	
Poppadom Tray	£7.50
(comes with 4 poppadoms, spiced onions, mango chutney & raita)	

CRISPY FAVOURITES

Vegetable Pakora	£5.95
Chicken Pakora	£7.50
Fish Pakora	£7.50
Paneer Pakora	£7.50
Mushroom Pakora	£5.95
Aubergine Pakora	£6.95
Gobi Pakora	£6.95
Mix Pakora (chicken, veg & mushroom)	£6.95
Haggis Pakora	£6.95
King Prawn Pakora	£9.95
Onion Bhaji (2 pieces)	£5.95
Vegetable Samosa	£6.50
Keema Samosa	£6.50

STREET EATS

Chilli Chicken cooked with bell peppers, onions & chilli sauce	£7.50
King Prawn Poori	£9.50
Poori is a deep-fried Indian bread that's soft, puffy, and golden	
Chana Poori	£6.95
Poori is a deep-fried Indian bread that's soft, puffy, and golden	
Chicken Poori	£6.95
Poori is a deep-fried Indian bread that's soft, puffy, and golden	
Chicken Dosa	£7.50
Dosa is a thin, crispy South Indian crepe made from fermented rice and lentil batter	
Spinach & Potato Dosa	£6.95
Dosa is a thin, crispy South Indian crepe made from fermented rice and lentil batter	
Spicy Mince Dosa	£7.50
Dosa is a thin, crispy South Indian crepe made from fermented rice and lentil batter	
Poppadom Portion comes with chutneys	£2.20
Spiced Onions	£1.60
Mango Chutney	£1.60
Mixed Indian Pickle	£1.80
Raita	£1.60

TANDOORI STARTERS

Seekh Kebab (starter in skewers)	£7.50
Chicken Tikka	£7.50
Chicken Tikka Garlic & Lime	£7.75
Lamb Tikka	£7.95
Mixed Tikka (chicken tikka & lamb tikka)	£7.95
Lamb Chops (marinated in spices & cooked in tandoor)	£9.95
Tandoori King Prawns	£8.95
(marinated in spices & cooked in tandoor)	
Tandoori Salmon	£8.95

TANDOORI MAIN DISHES

<i>(Tandoori Dishes are marinated for 24 hours and cooked in a traditional clay oven for a smoky, chargrilled flavour. Served on a bed of onions and peppers. Comes with basmati rice and house curry sauce.)</i>	
(upgrade to any Speciality Sauce for £2.50 extra)	
Tandoori Chicken (2 pieces 1/4 chicken cooked in tandoor)	£16.95
Chicken Tikka (select pieces of chicken roasted in tandoor)	£14.95
Garlic & Lime Chicken Tikka	£14.95
Our signature tikka, grilled to perfection and topped with zesty lime and rich garlic butter	
Egyptian Chicken Tikka Kebab	£15.50
(marinated in spices, cooked in tandoor then topped with onions, peppers & mushrooms)	
Lamb Tikka (choice pieces of lamb roasted in tandoor)	£16.95
Tandoori Mixed Grill	£17.95
(1/4 chicken, chicken tikka, lamb tikka, seekh kebab, served with rice & sauce)	
Honey Chicken Tikka	£14.95
(marinated in mild spices then cooked in tandoor, topped with honey)	
Lamb Chops	£18.95
(marinated in spices then cooked in tandoor)	
Tandoori King Prawns	£21.95
(succulent king prawns marinated in spices then cooked in tandoor)	
Tandoori Salmon Tikka	£19.95
(marinated with Punjabi spices - baked fresh to order)	

BIRYANI DISHES

Fragrant basmati rice layered with your choice of protein, gently spiced and slow-cooked with caramelised onions, saffron, and aromatic herbs. Served with house curry sauce.

Vegetable Biryani	£12.95
Chicken Breast Biryani	£13.95
Lamb Biryani	£14.95
King Prawn Biryani	£17.95

VEGETABLE & VEGAN DISHES

Baby Aubergine & Potato	£11.00
Baby aubergine cooked with spiced potatoes	
Okra with Tomato	£11.00
Ladyfinger cooked with fresh tomatoes	
Aloo Gobi & Green Beans	£11.00
A flavourful curry with potatoes, cauliflower, and green beans	
Saag Paneer	£11.00
Spiced spinach, studded with tender cubes of paneer for a rich, melt-in-your-mouth delight. A hearty dish	
Chana Aloo	£11.00
chickpeas & potato	
Tofu Garlic Chilli	£11.00
Chana Daal	£11.00
A hearty dish combining chickpeas and lentils simmered with Punjabi aromatics	
Tofu Saag	£11.00
Tofu Punjabi Tarka	£11.00
cooked with ginger, garlic, onions & plenty of green chilli	
Daal Makhani	£11.00
Daal Makhani is a creamy lentil dish made with black lentils, butter, and spices, a staple in Punjabi cuisine	
Shahi Paneer	£11.00
Shahi Paneer is a rich and creamy North Indian dish cooked in a flavourful, mildly spiced gravy of tomatoes, cream, nuts, and aromatic spices	

CHEF'S SPECIAL CURRY COLLECTION

Available in:

Chicken Tikka £11.50 - **Lamb** £12.95 - **King Prawn** £16.95

Mixed Vegetable £10.95 - **Paneer** £12.50 - **Fish (Haddock)** £12.95

Pick a protein from above, and pair it with any curry sauce from below. Please note: Some dishes are only available with specific proteins, as clearly stated in their names

MILD DISHES

Traditional Korma

Evolved from the traditional Qorma, this Scottish-adapted dish is mild, creamy and coconut-based with a gently sweet finish

Kashmiri Korma

Creamy coconut curry with a sweet touch of pineapple for a fruity twist.

Masala

this lightly spiced, balanced curry is made with deggi mirch, house masala yogurt, and fragrant fenugreek leaves.

Garlic Masala

Creamy masala yogurt base infused with pureed garlic confit for deep, mellow flavour.

Chasni

Creamy, sweet and tangy curry with a citrus kick — Kilmarnock's favourite

Delhi Style Butter Chicken

Delhi-style with lightly spiced, pan-seared chicken in a buttery tomato cream sauce.

Lamb Pasanda

Silky almond cream curry topped with toasted almond flakes and a hint of cardamom.

Patia*

Sweet and tangy with mango chutney, finished with deggi mirch for a rich colour and gentle warmth.

Chicken Makhani

Tender chicken in a luxurious, buttery tomato cream sauce with cardamom-infused honey.

Chicken Pashwari Masala

North Indian spices delicate honey & fresh cream

MEDIUM SPICED DISHES

Traditional Curry*

A classic, homestyle curry with balanced spices and a rich, comforting sauce.

Bhoona*

Slow-cooked, deeply reduced curry with bold spices and a thick, rich gravy.

Dopiaza*

Medium-spiced curry in a caramelised onion gravy with julienne onions for added texture.

Karahi

Robust wok-style curry with sautéed onions, peppers, tomatoes, garlic, and crushed coriander seeds.

Balti

Medium-spiced and full-flavoured, cooked in a thick tomato sauce with herbs and bold seasoning.

Dhansak*

A comforting lentil-based curry with sweet and sour notes, gentle heat, and topped with homemade garam masala.

Saag*

Earthy spinach curry with warming spices and your choice of protein.

Chicken Lawabdar

Creamy tomato-based curry enriched with butter, mild spice, and a hint of sweetness

Lamb Masala Bhoona

A bhoona-style curry elevated with our house masala yogurt and gentle spice.

HOT DISHES

South Indian Garlic Chilli

Fiery, garlic-forward curry with sautéed onions, peppers, crushed chillies, and bold South Indian spices.

Ceylon

Creamy and spicy coconut-based curry with roasted chilli, black pepper, and fresh green chillies.

Madras

A very hot curry.

Punjabi Tarka

Rustic and bold, tempered with garlic, cumin, sautéed onions, and a rich tomato base.

Fish Goan

Lightly battered fish in a spicy coastal curry with tamarind, popped mustard seeds, coconut, and a touch of fresh cream.

Methiala Keema

Spiced lamb mince with green peas and fresh fenugreek leaves for deep, earthy heat.

Chicken Ginger Chicken & Spinach Leaf

Ginger-spiced chicken with baby spinach in a chilli-laced savoury gravy.

Curried King Prawn Kerala</h4