



Run by three generations of the Singh Clan
since 1994. Namely the eponymous
Mr Singh senior, his sons Bobby and Satty,
and with grandsons, Rocky, Mark and Oleg.

The restaurant has thrived on its reputation with
outstanding cuisine served up in style with the swirl of a
linen napkin and the flash of a friendly smile - watch out
for the saucy swirl of the Mister Singh's own registered
tartan kilts which provide that extra spice thrill.

Mr Singh's India can be hired for functions
including weddings, family celebrations, birthdays,
christenings and corporate meetings.

We can cater for small intimate groups in our
private dining area or for larger functions
using parts or the full restaurant.

For more information on what we can do
for you to make your function that little
bit special please ask your server.

Scotland's premier restaurant where East meets
West in a fusion of Scottish and Indian heritage.



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*Parties of 8 or more, 10% service charge applies.

STARTERS

2 Popadoms & Dips £5.95

Vegetable or Mushroom Pakora £6.25

Chicken Pakora £7.35

Haggis Pakora £7.00

Mixed Pakora £7.35

Chicken, haggis, mushroom & vegetable

Spicy Fried Chicken Wings £7.75

Deep fried wings marinated in authentic Indian spices

Vegetable Samosa £7.00

A savoury Indian pasty served with masala chickpeas

Malai Mushrooms £6.45

Cooked in a mouth watering garlic & creamy sauce
with crushed black peppercorns garnished with dry parsley

Tandoori Chicken Chatt £7.00

Tender chicken drumsticks marinated and barbecued in the tandoori
oven then cooked in a sweet n sour sauce with sliced onions

Plater for Two £16.25

Plater for Three £22.75

Plater for Four £28.45

Mixed combination of chicken, vegetable, haggis and mushroom pakora
Tandoori chicken chatt and chicken poori

CONNOISSEUR'S STARTERS

King Prawn Butterfly £11.25

Approx 15min wait

Salmon Pakora £10.25

Approx 15min wait

Haggis Neeps & Tatties Samosa £7.35

Gently spiced haggis and potato samosa
served with sweet & sour chickpeas

Poori £7.55

A light thin deep fried flaky bread. Served with a choice of chicken,
minced lamb, haggis, garlic mushrooms or prawns

Bhatura £7.55

A wonderful fluffy bread. Served with a choice of chicken,
minced lamb, haggis or garlic mushrooms



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TANDOORI SELECTION

All tandoori dishes are marinated in authentic spices and cooked in the tandoori oven

STARTERS are served with salad and yoghurt dip

MAIN COURSES are served with rice and traditional curry sauce

Chicken Tikka

Starter **£8.25** Main **£17.35**

Lamb Tikka

Starter **£8.65** Main **£18.45**

Salmon Tandoori

Starter **£9.25** Main **£19.25**

Mixed Tikka

Starter **£9.00**

Selection of chicken, lamb, salmon & seek kebab

King Prawn Tandoori

Starter **£10.95** Main **£23.45**

Garlic & lime Chicken Tikka

Starter **£8.65** Main **£18.45**

Tandoori Lamb Chops

Starter **£9.25** Main **£19.55**

Tandoori Mix Grill

Served with rice and nan

A delicious mixture off tandoori chicken, lamb tikka, salmon tikka, chicken tikka, seek kebab and king prawn

Main **£25.25**

Tandoori Chicken

1 leg, 1 breast on the bone

Main Only **£18.45**



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MISTER SINGH'S HOUSE SPECIALITIES

Karahi Bhoona

A host of spice, ginger, garlic, onions, peppers and cumin seeds all simmered in a karahi
(Medium Strength)

Chasni

The most popular sweet & sour dish among the people who like mild Indian cuisine
(Mild Strength - Sweet and Sour)

South Indian Garlic Chilli

For those who like it hot, sweet and spicy, a must for the hot curry lovers
(Hot Strength - Sweet and Sour)

Malidar

Saag leaves simmered in a rich garlic based creamy sauce with ginger and garam chillies - a smooth curry with a bit of a bite

Ambala

The Singh family signature dish of their secret curry sauce recipe...
Beautiful and one of the most popular dishes on the menu
(Medium Strength)

Balti

A medium strength dish with a blend of tandoori spices, chickpeas and simmered in a homemade yoghurt
(Medium Strength)

Rogan Josh

Tomatoes, paprika and a host of fresh herbs and spices to create this immensely popular dish

Maharani

A medium to hot dish cooked with mushrooms, green peas, onions and sweet sauce...delicious
(Medium Strength)

Garlic Garam Masala

A medium spiced dish cooked in a rich garam masala sauce with garlic butter, garnished with fresh coriander
(Medium Strength)

Jalandhri

A potent fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs, simmered in a chilli sauce
(Medium to Hot Strength)

The above dishes served with the following:

Chicken £15.50	Chicken Tikka £18.75	Lamb £16.25
Lamb Tikka £15.35	Prawns £15.50	King Prawns £22.95
Haggis £15.25	Indian or European Vegetable £14.25	

Lamb Pasanda

Tender pieces of lamb simmered in yoghurt and cream, with a fine touch of almonds and sultanas
(A mild dish)
£16.25

Chicken Tikka Masala

A mild dish cooked with onions, peppers and fresh cream
(A mild dish)
£16.25

Keema Aloo Mehti

Tender lamb mince cooked gently in a medium spice sauce with fenugreek leave and potatoes then garnished with a lashing of fresh coriander
£15.25



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CONNOISSEUR'S CHOICE

Sati-Ranga

A rich mouth watering colorful dish with sautéed mixed pepper, tomato, spring onions, yoghurt and mixed pickles then garnished with fresh coriander.
(Medium Strength)

Ginger Chilli Bhoona

Simmered in green chilli, ginger, tomatoes and garnished with fresh coriander
(Medium to Hot Strength)

The above dishes served with the following:

Chicken £15.50	Chicken Tikka £16.75	Lamb £16.25
Lamb Tikka £17.35	Prawns £15.50	King Prawns £20.95
Haggis £15.25	Indian or European Vegetable £14.25	

Fish Jarnelly

Salmon fish cooked Bengali style with mustard, green chillies, onions and then simmered in yoghurt
(Medium Strength)
£19.55

Mutton Matka

Succulent pieces of tender mutton cooked with tandoori spices, sultana, coriander and simmered in yoghurt
(Medium Strength)
£19.55

Lamb Palak *(on or of the bone)*

Tender Lamb cooked with spinach leaves and green chilli
(Medium Strength)
£18.45

Chicken Desi *(on the bone)*

Cooked homemade style in a thin gravy rich with traditional Punjabi spices
(Medium Strength)
£17.35

Lamb Desi *(on the bone)*

Cooked in real traditional way with fresh ginger, garlic, green chillies and fresh coriander
(Medium Strength)
£18.45

Aloo Keema & Peas Curry

Mince, tatties and peas
(Medium Strength)
£17.35



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MILD CHOICE & OLD FAVOURITES

Kashmiri Korma

A fruity and flavoursome fusion of yoghurt, saffron milk, pineapples, peaches, mango or bananas

Mughali Korma

An exquisite blend of ground cashews, aromatic spices and lashings of fresh cream

Ceylonese Korma

A mild dish made with coconut cream, your bounty to enjoy this!

Traditional Curry

The original classic cooked to a medium strength

Bhoona

Rich sauce with plenty of ginger, garlic and tomatoes

Dopiaza

Oodles of onions and exotic spices

Dansac

A medium strength dish made with lentils, gives a smooth rich texture and flavour

Patia

A medium strength dish, sweet and sour

Biryani

Savoury rice cooked with your choice of chicken or lamb on the bone served with flavoursome curry sauce

Served with the following:

Chicken £15.50	Chicken Tikka £16.75	Lamb £16.25
Lamb Tikka £17.35	Prawns £15.50	King Prawns £22.95
Haggis £15.25	Indian or European Vegetable £14.25	



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VEGETARIAN CHOICE

Mix Vegetable Bhaji

Side **£7.75** Main **£12.95**

Potato, cauliflower, green peas and mushroom

Indian Mixed Vegetable

Side **£6.75** Main **£12.95**

Oakra, tinda and chickpea

Aloo Palak

Side **£7.75** Main **£12.95**

Potato and spinach cooked slowly with ginger and garlic, garnished with fresh coriander

Paneer Palak

Side **£7.75** Main **£12.95**

Indian cheese cooked slowly with ginger and garlic, garnished with fresh coriander

Mushroom Bhaji Hara Pyaz

Side **£7.75** Main **£12.95**

Cooked in a dry sauce with ginger, garlic, onions, tomatoes, spring onions and fresh coriander

Shahi Paneer

Side **£7.75** Main **£12.95**

Indian cheese in a delicious creamy sauce with tomatoes and spring onions

Tarka Dall

Side **£7.75** Main **£12.95**

A old favourite dish with pan fried onions, lentils and tomatoes, finished with fresh coriander

Chana Karhai

Side **£7.75** Main **£12.95**

Chick peas simmered in a karahi sauce with onions and peppers

Chana Dahi Masala

Side **£7.75** Main **£12.95**

Chick peas cooked gently in a yoghurt masala sauce with onions and pepper



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ACCOMPANIMENTS

RICE

Basmati Boiled Rice	£4.75
Pauli Rice	£4.95
Spicy Desi Rice	£5.25
Green chillies	
Mushroom & Jeera Rice	£5.25
Lemon Grass Rice	£5.25

DIPS & SAUCES

Spiced onions	£2.95
Mango chutney	£2.95
Mixed pickle	£2.95
Mint sauce	£2.95
Indian Raita	£3.25

BREADS

All nan breads are cooked in the tandoori oven with a variety of fillings:

Plain Pratha	£4.65	Plain Nan	£4.65
Veggie Pratha	£5.25	Garlic Nan	£5.25
Keema Pratha	£5.75	Peshwari Nan	£5.25
Haggis Pratha	£5.75	Chilli & Cheese Nan	£5.25
Roti	£3.55	Masala Nan	£5.25
Tandoori Roti	£3.75	Haggis Nan	£5.25
		Kulcha Nan	£5.25
		KeemaNan	£5.75
		Chips	£3.75
Popadoms	£2.25		

EUROPEAN OPTION

All served with crispy salad and french fries

Chicken Maryland £19.55
Breaded breast of chicken & pineapple served with gravy

Breaded Scampi £18.45
Served with tartar sauce

Roast Chicken £19.55
Chicken marinated with European herbs

Battered Haddock £17.45
Served with tartar sauce



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