

## mild choice and old favourites

### Kashmiri Korma

A fruity and flavoursome dish, yogurt-based and infused with pineapples, peaches and mango.

### Mughlai 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 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 & sour.

### Biryani

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

The above dishes served with the following:

Chicken £12.25   Chicken Tikka £13.25   Lamb £12.25  
Lamb Tikka £13.25   Prawns £12.25   King Prawns £18.25  
Haggis £11.35   Indian or European vegetables £10.55

## vegetarian choice

### Mixed Vegetable Bhaji

Side £6.45   Main £9.95

Potato, cauliflower, green peas and mushrooms.

### Indian Mixed Vegetables

Side £6.45   Main £9.95

Okra, tinda and chickpea.

### Aloo Palak

Side £6.45   Main £9.95

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

### Paneer Palak

Side £6.45   Main £9.95

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

### Mushroom Bhaji Hara Pyaz

Side £6.45   Main £9.95

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

### Shahi Paneer

Side £6.45   Main £9.95

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

### Tarka Daal

Side £6.45   Main £9.95

An old favourite dish with pan-fried onions, lentils and tomatoes finished with fresh coriander.

### Chana Karahi

Side £6.45   Main £9.95

Chickpeas simmered in a karahi sauce with onions and peppers.

### Chana Dahi Masala

Side £6.45   Main £9.95

Chickpeas cooked gently in a yoghurt masala sauce with onions and peppers.

## accompaniments

### RICE

Basmati Boiled Rice £4.25   Mushroom & Jeera Rice £4.75

Pilau Rice £4.35   Lemon Grass Rice £4.75

Spicy Desi Rice £4.75

(Green Chillies)

### BREADS

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

Plain Nan £4.25

Haggis Nan £4.75

Garlic Nan £4.75

Kulcha Nan £4.75

Peshwari Nan £4.75

Keema Nan £4.95

Chilli & Cheese Nan £4.75

Tandoori Roti £3.25

Masala Nan £4.75

Roti £2.45

Plain Pratha £4.25

Keema Pratha £4.95

Vegetable Pratha £4.75

Haggis Pratha £4.95

### DIPS & SAUCES

Spiced Onions £1.65   Mango Chutney £2.05

Mixed Pickle £2.00   Mint Yoghurt Sauce £2.00

Indian Raita £2.05

Poppadoms £1.30   Chips £2.45



## takeaway menu

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Thank you for helping to reach hungry children in some of the world's poorest places. 7p from every curry sold is donated to Mary's Meals – so far, our fantastic customers have gifted 48,000 life-changing school meals through this amazing charity.

## STARTERS

2 Popadoms & Dips £4.75

Vegetable or Mushroom Pakora £4.75  
Chicken Pakora £5.95 Haggis Pakora £4.85

Mixed Pakora £6.25  
Chicken, Haggis, Mushroom & Vegetable

Spicy Fried Chicken Wings £5.95  
Deep-fried wings marinated in authentic Indian spices

Vegetable Samosa £5.25  
A savoury Indian pastry served with Masala chickpeas

Malai Mushrooms £5.65  
Cooked in a mouthwatering garlic and cream sauce with crushed black peppercorns garnished with parsley

## CONNOISSEUR'S STARTER

King Prawn Butterfly £8.95 Approx 15 minute wait

Salmon Pakora £7.95 Approx 15 minute wait

Haggis Neeps & Tatties Samosa £6.45  
Gently spiced haggis & potato samosa served with sweet & sour chickpeas.

Poori £5.75  
A light, thin, deep-fried flaky bread. Served with a choice of chicken, minced lamb, haggis, garlic mushrooms or prawns.

Bhatura £5.75  
read. Served with a choice of chicken, minced lamb, haggis or garlic mushrooms

## MEAL DEAL FOR TWO

VALID 6 DAYS A WEEK, ALL DAY

### Three Courses for £24.95

2 Popadoms & Spiced Onions

Mixed Combo Starter

Chicken Chaat, Chicken, Vegetable, Haggis & Mushroom Pakora

Choose two main courses from the House Specialities with:

Chicken, Lamb, Vegetable, Prawns or Haggis.  
Chicken Tikka £1.50 extra, Lamb Tikka £2 extra,  
King Prawns £4 extra (not including tandoori sizzlers)

Served with a choice of: Pilau Rice, Boiled Rice or Plain Nan. Haggis, Garlic or Peshwari Nan £1.50 extra.

## 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 £6.25 Main £14.25  
Lamb Tikka Starter £6.75 Main £15.25  
Salmon Tikka Starter £7.45 Main £15.55

Mixed Tikka

Selection of chicken, lamb, salmon & seekh kebabs  
Starter £8.25

Tandoori Chicken Chaat

Tender chicken drumsticks marinated and barbecued in the tandoori oven then cooked in a sweet and sour sauce with sliced onions.  
Starter £5.95

King Prawn Tandoori Starter £8.55 Main £17.95  
Garlic & Lime Chicken Tikka Starter £6.75 Main £15.25  
Tandoori Lamb Chops Starter £7.25 Main £15.25

Tandoori Mixed Grill

A delicious mixture of tandoori chicken, lamb tikka, salmon tikka, chicken tikka, seekh kebab and king prawn.  
Main £19.25

Tandoori Chicken

One leg and one breast on the bone.  
Main £14.25

## MISTER SINGH'S HOUSE SPECIALITIES

Karahi Bhoona

A host of spice, ginger, garlic, onions, peppers and cummin seeds all simmered in a karahi (medium strength).

Chasni

The most popular sweet & sour dish among the people like mild Indian cuisine (mild strength - sweet & sour) .

South Indian Garlic Chilli

For those who like it hot, sweet and spicy. A must for the hot curry lovers (hot strength - sweet & sour) .

Malidar

Saag leaves simmered in a rich, garlic-based creamy sauce. with ginger and garam chillies - a smooth curry with a bit of 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 combine 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 £12.25 Chicken Tikka £13.25 Lamb £12.25  
Lamb Tikka £13.25 Prawns £12.25 King Prawns £18.25  
Haggis £11.35 Indian or European vegetables £10.55

Lamb Pasanda £13.25

Tender pieces of lamb simmered in yoghurt and cream, with a touch of almonds and sultanas (a mild dish) .

Chicken Tikka Masala £13.25

A mild dish cooked with onions, peppers and fresh cream (a mild dish) .

Keema Aloo Mehti £12.25

Tender lamb cooked gently in a medium spice sauce with fenugreek leaves and potatoes garnished with fresh coriander.

## connoisseur's choice

Sati-Ranga

A rich mouth-watering colourful dish with sautéed mixed pepper, tomato, spring onions, yoghurt and mixed pickles garnished with fresh coriander (medium strength).

Chena Mastana

Cooked with Indian cottage cheese, green chilli, sautéed onions giving it a rich, smooth taste (available in mild or spicy strength).

£13.55

Ginger Chilli Bhoona

Simmered in green chilli, ginger, tomatoes and garnished with fresh coriander (medium to hot strength) .

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Lamb Tikka £13.25 Prawns £12.25 King Prawns £18.25  
Haggis £11.35 Indian or European vegetables £10.55

Fish Jarnelly £14.95

Salmon cooked Bengali style with mustard, green chillies, onions and them simmered in yoghurt (medium strength).

Mutton Makta £17.35

Succulent pieces of tender mutton cooked with tandoori spices, sultanas, coriander and simmered in yoghurt (medium strength).

Lamb Palak (on or off the bone) £16.75

Tender lamb cooked with spinach leaves and green chilli (medium strength).

Chicken Desi (on the bone) £13.25

Cooked homemade style in a thin gravy rich with traditional Punjabi spices (medium strength).

Lamb Desi £14.25

Cooked in the real traditional way with fresh ginger, garlic, green chillies and fresh coriander (medium strength).

Aloo Keema & Peas Curry £13.25

Mince, tatties and peas (medium strength).



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