

The

# CURRY & CONCERT MENU



3 COURSE: SUN TO THUR (4PM-7PM) 24.95 / FRI - SAT (1PM-5PM) 29.95

## POPADOM'S & DIPS

## SECOND COURSE

CHICKEN PAKORA - VEGETABLE PAKORA - MUSHROOM PAKORA - HAGGIS  
PAKORA - SWEET & SOUR CHICKEN POORI - VEG SAMOSA - HAGGIS SAMOSA -  
SPICY CHICKEN WINGS - CHICKEN CHATT - ONION BHAJI

## MAIN COURSE

### CHASNI

A CREAMY VELVETY SAUCE WITH A TWIST OF SWEET N SOUR

### KORMA

AN EXQUISITE BLEND OF GROUND CASHEWS, AROMATIC SPICES AND LASHINGS OF FRESH CREAM.

### AMBALA

THE SINGH'S SIGNATURE DISH OF THEIR SECRET CURRY SAUCE RECIPE... BEAUTIFUL!

### SOUTH INDIAN GARLIC CHILLI

FOR THOSE WHO LIKE IT HOT. SWEET AND SPICY, THIS BABY WILL BLOW YOUR MIND.

### BHOONA

RICH SAUCE WITH PLENTY OF GINGER, GARLIC AND TOMATOES.

### MALIDAR

SPINACH PUREE SIMMERED WITH GREEN CHILLIES, GARLIC AND A DASH OF CREAM WOW!

### BUTTER CHICKEN

TENDER CHICKEN BREASTS COOKED IN OUR TANDOORI OVEN AND SERVED IN A RICH TOMATO BASED  
BUTTERY SAUCE THICKENED WITH GROUND CASHEWS.

### TARKA DAHL

AN OLD FAVOURITE DISH WITH PAN FRIED ONIONS, LENTILS AND TOMATOES, FINISHED WITH FRESH  
CORIANDER.

### PANEER PALAK

INDIAN CHEESE COOKED SLOWLY WITH GINGER AND GARLIC, GARNISHED WITH FRESH CORIANDER.

### SHAHI PANEER

INDIAN CHEESE IN A DELICIOUS CREAMY SAUCE WITH TOMATOES AND SPRING ONIONS.

### GINGER CHILLI BHOONA

SIMMERED IN GREEN CHILLI, GINGER, TOMATOES AND GARNISHED WITH FRESH CORIANDER

### ROGAN JOSH

TOMATOES, PAPRIKA AND A HOST OF FRESH HERBS TO CREATE AN IMMENSELY.

### FISH & CHIPS

GOLDEN FILET OF HADDOCK SERVED WITH FRENCH FRIES AND THE CHEFS VEG MEDLEY.

EACH MAIN CAN BE MADE WITH EITHER CHICKEN, LAMB, VEGETABLES,  
HAGGIS OR PRAWNS

### SINGHSATIONAL SIZZLERS (£4 SUB CHARGE)

GARLIC AND LIME CHICKEN TIKKA/CHICKEN TIKKA/ LAMB TIKKA

SERVED WITH A CHOICE OF RICE & NAN BREADS CHOOSE FROM BELOW:  
BOILED RICE- FRIED RICE- PLAIN NAN- GARLIC NAN

PESHWARI NAN -KEEMA NAN -CHILLI CHEESE NAN- SPICY DESI RICE- MUSHROOM RICE  
(£2 SUBCHARGE)