Run by four generations of the Singh Clan since 1994. Namely the eponymous Mr Singh senior, his sons Bobby and Satty, and with grandsons Mark and Oleg and great-grandson Jordan.

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

Mr Singh's India can be hired for functions including weddings, family celebrations, birthdays, christenings and corporate meetings. We can cater small, intimate groups in our private dining area or for larger functions using part of 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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www.mistersinghsindia.com

Starters

2 Poppadoms & Dips £5.55

Vegetable or Mushroom Pakora £6.90

Chicken Pakora £8.00

Haggis Pakora £7.70

Mixed Pakora £8.00
Chicken, haggis, mushroom & vegetable

Spicy Fried Chicken Wings £8.50
Deep fried wings marinated in authentic Indian spices

Vegetable Samosa £7.70
A savoury Indian pasty served with masala chickpeas

Tandoori Chicken Chatt £7.70
Tender chicken drumsticks marinated and barbecued in the tandoori oven then cooked in a sweet and sour sauce with sliced onions

Platter for Two £18 Platter for Three £25 Platter for Four £31.25
Mixed combination of chicken, vegetable, haggis and mushroom pakora
Tandoori chicken chaat and chicken poori

Connoisseurs Starters

King Prawn Butterfly £12.50
Approx 15-minute wait

Salmon Pakora £11.50
Approx 15-minute wait

Haggis Neeps & Tatties Samosa £8.00
Gently spiced haggis and potato samosa served with sweet and sour chickpeas

Poori £8.50
A light, thin deep-fried flaky bread. Served with a choice of chicken, minced lamb, haggis, garlic mushrooms or prawns

Bhatura £8.50
A wonderful fluffy bread. Served with a choice of chicken, minced lamb, haggis or garlic mushrooms

Chef Josh's Speciality Starters

Murgh Malai Kebab £9.50
Tender chicken marinated with yoghurt, cheese, cashew and Mr Singh's secret spice blend, grilled to a creamy finish

Chilli Chicken £9.95
Crispy fried chicken tossed in a sweet, spicy, and tangy sauce with peppers and onions.

Chilli Paneer £9.50
Crispy fried paneer tossed in a sweet, spicy, and tangy sauce with peppers and onions.

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Tandoori Selection

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

STARTERS are served with salad and yoghurt dip

MAIN COURSES are served with rice and traditional curry sauce

Chicken Tikka
Starter £9.25 Main £19.00

Lamb Tikka
Starter £9.50 Main £20.30

Salmon Tandoori
Starter **£10.25** Main **£21.20**

Mixed Tikka
Starter £10.25
Selection of chicken, lamb, salmon & seek kebab

King Prawn Tandoori
Starter £11.75 Main £25.80

Tandoori Lamb Chops
Starter £10.25 Main £21.50

Tandoori Mixed Grill
Served with rice and nan
A delicious mixture of tandoori chicken, lamb tikka, salmon tikka, chicken tikka, seek kebab and king prawn
Main £27.00

Tandoori Chicken
1 leg, 1 breast on the bone
Main £20.30

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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.
First made in 1957 in Aberdeen by Papa Singh
(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

Butter Masala
A rich, creamy, mild North Indian curry with a silky
tomato-cashew gravy, butter and cream

Ginger Chilli Bhoona
Simmered in green chilli, ginger, tomatoes
and garnished with fresh coriander
(Medium to Hot 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 **£17.00** | Chicken Tikka **£18.00** | Lamb **£18.00**
Lamb Tikka **£19.00** | Prawns **£17.00** | King Prawns **£25.25**
Haggis **£17.00** | Indian or European Vegetable **£15.75**

Lamb Pasanda
Tender pieces of lamb simmered in
yoghurt and cream, with a fine touch
of almonds and sultanas
(A mild dish)
£17.90

Chicken Tikka Masala
A mild dish cooked with onions,
peppers and fresh cream
(A mild dish)
£17.90

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Chef Josh's Specialities

Signature dishes, crafted with passion from the Singh Family Kitchen

Patiyala Shahi Meat
Traditional Punjabi mutton curry with tender meat cooked in a rich, royal spice blend
£21.50

Nali Gosht
Slow-cooked lamb shanks in a spicy, rich and creamy yoghurt-based aromatic gravy. Served with rice.
£26.95

Chicken Methi Malai
A deliciously creamy chicken curry with fresh fenugreek leaves, onions and tomatoes
£19.95

Lababdar
A classic North Indian dish prepared in a rich tomato-onion-cashew gravy
(Available with chicken tikka, paneer or mixed vegetables)
£17.95

Malabar Salmon Curry
A coastal-style fish curry made with tomatoes, fresh coconut and traditional Kerala spices
£19.95

Aloo Keema & Peas Curry
Mince, tatties and peas
(Medium Strength)
£19.00

Mutton Matka
Succulent pieces of tender mutton cooked with tandoori spices, sultana, coriander and simmered in yoghurt
(Medium Strength)
£21.50

Lamb Palak (on or off the bone)
Tender lamb cooked with spinach leaves and green chilli
(Medium Strength)
£20.30

Chicken Desi (on the bone)
Cooked homemade style in thin gravy rich with traditional Punjabi spices
(Medium Strength)
£19.00

Lamb Desi (on the bone)
Cooked in real traditional way with fresh ginger, garlic, green chillies and fresh coriander.
(Medium Strength)
£20.30

Mild Choice and Old Favourites

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

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!

Bhoona
Rich sauce with plenty of ginger, garlic and tomatoes

Dopiaza
Oodles of onions and exotic spices

Patia
A medium strength dish, sweet and sour

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

All dishes can be prepared with the following:

Chicken **£17.00**	Chicken Tikka **£18.00**	Lamb **£18.00**
Lamb Tikka **£19.00**	Prawns **£17.00**	King Prawns **£25.25**
Haggis **£17.00**	Indian or European Vegetable **£15.75**	

Vegetarian Choice

Dal Makhani
Creamy black lentils simmered overnight with butter, cream and fragrant spices
side £8.95 main £14.95

Aloo Gobi Mutter
Cauliflower, potatoes and green peas cooked with mild spices
side £8.55 main £14.25

Aloo Palak
Potato and spinach cooked slowly with ginger and garlic garnished with fresh coriander
side £8.55 main £14.25

Paneer Palak
Indian cheese cooked slowly with ginger and garlic garnished with fresh coriander
side £8.55 main £14.25

Shahi Paneer
Indian cheese in a delicious creamy sauce with tomatoes and spring onions.
side £8.55 main £14.25

Tarka Dal
An old favourite dish with pan-fried onions, lentils and tomatoes, finished with fresh coriander
side £8.55 main £14.25

Chana Karahi
Chickpeas simmered in a karahi sauce with onions and peppers
side £8.55 main £14.25

Accompaniments

Rice

Basmati Boiled Rice £5.25

Pilau Rice £5.45

Spicy Desi Rice £5.95
Green chillies

Mushroom & Jeera Rice £5.75

Lemon Grass Rice £5.75

Dips and 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 Paratha £5.10

Vegetable Paratha £5.75

Keema Paratha £6.25

Haggis Paratha £6.25

Roti £3.55

Tandoori Roti £3.75

Poppadoms £2.25

Plain Naan £5.10

Garlic Naan £5.75

Peshwari Naan £5.75

Chilli & Cheese Naan £5.75

Haggis Naan £5.75

Kulcha Naan £5.75

Keema Naan £6.25

Chips £3.75

European Options

All served with crispy salad and french fries

Chicken Maryland £21.50
Breaded breast of chicken & pineapple served with gravy

Breaded Scampi £20.25
Served with tartare sauce

Roast Chicken £21.50
Chicken marinated in European herbs

Breaded Haddock £20.25
Served with tartare sauce