

TANDOORI MAIN

All tandoori dishes are served with rice, curry sauce and mixed seasonal salad.
A sauce from the house specialities section eg. masala, chasni etc may be ordered at £1.00 extra

Chicken Tikka	£8.95
Masala Lamb Chops	£9.95
Lamb Tikka	£9.95
Mint Chilli Murgh	£8.95
Malai Tikka	£8.95
Salmon Tikka	£12.95
Tandoori King Prawns	£12.95
Shashlik	£9.95
<i>Succulent chicken pieces BBQ'd with onions, capsicums & mushrooms</i>	
Tandoori Chicken	£10.95
<i>Chicken on the bone given the tandoori treatment</i>	
Paneer Ka Khaas Tikka	£8.95
<i>Cubes of paneer imbued with shahi spices & cooked perfectly in the tandoor</i>	
Tandoori Mixed Platter	£13.95
<i>A melody of tandoori chicken, chicken tikka, lamb tikka, King prawn, chicken chaat and nan bread</i>	

EUROPEAN SELECTION

All served with Chips & salad

Fried Chicken	£6.95
Traditional Fish	£6.95
Sirloin Steak	£10.95
<i>Served with pepper sauce</i>	
Scampi Tails	£7.95
Chicken Maryland	£7.95
Various Omelettes	£5.95

CHILDREN'S MENU

Chicken Nuggets with Chips	£3.95
Fish Fingers with Chips	£3.95
Chicken Korma with Rice or Chips	£3.95
Chicken Chasni with Rice or Chips	£3.95
Chicken Pakora with Chips	£3.95

All these dishes served in same container

MEAL DEAL

(for 1) Vegetable Pakora / (for 2) Mixed Pakora
Poppadom & Spiced Onions
Choice of (for 1) Any 1 Dish / (for 2) Any 2 Dishes from the Menu*
Boiled/Fried Rice and Nan Bread

*Excludes Tandoori Cuisine, Biryani & Connoisseur Dishes.
Lamb or Prawn £1.00 extra. King prawn £4.95 extra.
Available for takeaway or home delivery only

FOR 1 FOR 2
£11.95 **£19.95**

Any changes are subject to additional charges

MUNCHY BOX

Chips, Cheese, Veg Pakora, Chicken Pakora,
Mushroom Pakora, Chicken Tikka, Chicken Chaat,
Aloo Pakora, Salad, Pakora Sauce & Chilli Sauce

£10.95

LUNCH DEAL 2 COURSE

FROM 12PM - 3.30PM. AVAILABLE 7 DAYS*

*SUNDAYS FROM 1PM - 3.30PM

FROM **£5.50**

PRE-THEATRE

3 COURSE 4 COURSE
£10.95 **£12.95**

FROM 3.30PM - 7PM. AVAILABLE SUN - THURS

BUFFET AVAILABLE FROM

SUN - THUR FRI - SAT
£12.95 **£14.95**

FROM 5PM - 9PM

GIFT VOUCHERS AVAILABLE

ASK STAFF FOR DETAILS

PARTY FOOD

Served cold in 3.5 litre trays for your convenience

PAKORAS

Chicken Breast Pakora	£17.95
Fish Pakora	£17.95
Vegetable Pakora	£15.00
Aloo Pakora	£15.00
Mushroom Pakora	£15.00
Mixed Pakora <i>Vegetable, chicken, mushroom, aloo</i>	£17.95

OLD FAVOURITES

Traditional Curry	£22.95	Patia	£22.95
Bhuna	£22.95	Punjabi Masala	£22.95
Dopiaza	£22.95	Madras	£22.95
Dhansac	£22.95	Korma	£22.95

HOUSE SPECIALITIES

Chasni	£28.95	Malaidar	£28.95
Jaipuri	£28.95	Rogan Josh	£28.95
Jalfrezi	£28.95	Karahi	£28.95
Masala	£28.95	Pasanda	£28.95
Karela	£28.95	Parsi Speciality	£28.95
South Indian Garlic Chilli	£28.95	Balti Butter Masala	£28.95
Jalandhri	£28.95		

RICE

Fried Rice	£8.95	Boiled Rice	£8.95
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NAN BREADS

Nan	£8.95	Garlic Nan	£8.95
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KILLERMONT POLO CLUB

TAKEAWAY DELIVERY MENU

OPEN 7 DAYS

MON - SAT: 12PM - 10PM

SUN: 1PM - 10PM

2022 MARYHILL ROAD
GLASGOW G20 0AB

0141 946 5412

PRIVATE ROOMS AVAILABLE

LUNCH MENU - BIRTHDAYS - OFFICE PARTIES -
WEDDINGS - KIDS PARTY
FUNERALS OR ANY FUNCTION
WE CAN WORK AROUND YOUR BUDGET
ASK STAFF FOR DETAILS

PAKORAS

Chicken Breast Pakora	£4.50
Fish Pakora	£5.50
Vegetable Pakora	£3.50
Aloo Pakora	£3.50
Mushroom Pakora	£3.50
Mixed Pakora <i>Vegetable, chicken, mushroom, aloo</i>	£4.50
Chef's Platter for 2 <i>mixed pakora, chicken chaat & veg samosa</i>	£7.95

STARTERS

Creamy Garlic Mushrooms	£3.50
Chilli Mushroom	£3.50
Spiced Mushroom	£3.50
Onion Bhaji	£3.50
Aloo Tikki <i>(spicy potato cakes)</i>	£3.95
Vegetable Samosa	£3.95
Chilli Chicken	£4.50
Chilli Pepper Tarka	£3.95
Prawn Cocktail	£3.95
King Prawn Butterfly	£7.95

TANDOORI STARTERS

Mint Chilli Murgh	£4.50
Chicken Tikka	£4.50
Masala Lamb Chops	£4.95
Chicken Chaat	£3.50
Tandoori King Prawn	£7.95
Salmon Tikka	£7.95
Paneer Tikka	£4.25
Seekh Kebab <i>(chicken)</i>	£4.50
Mix Tikka <i>chicken tikka, seekh kebab (chicken), lamb tikka & chaat</i>	£5.95
Malai Tikka	£4.50
Lamb Tikka	£4.95

POORIS / DOSA

Spicy Chicken	£3.95
Chicken Masala	£3.95
Sweet & Sour Chicken	£3.95
Spicy Prawn	£3.95
Chana Masala	£3.95
Spicy Mushroom	£3.95

RICE

Fried Rice	£2.50
Boiled Rice	£2.50
Mushroom Pilau Rice	£2.95
Punjabi Rice	£2.95
Special Egg Rice	£2.95

SIDES

Poppadom	£0.75
Spiced Onions	£1.25
Mango Chutney	£1.25
Mixed Pickle	£1.25
Raita	£1.50
Chips	£1.95
Chips & Cheese	£2.95
Chips & Curry Sauce	£2.95
Salt & Chilli Chips	£2.50

NAN BREADS

Nan	£2.50	Paratha	£2.50
Garlic Nan	£2.95	Garlic Paratha	£3.25
Peshwari Nan	£3.95	Cheese Paratha	£3.25
Garlic & Cheese Nan	£3.95	Aloo Paratha	£2.95
Garlic & Coriander Nan	£3.95	Chapati	£0.80
Keema Nan	£3.95	Tandoori Roti	£0.95
Cheese Nan	£3.95		

BIRYANI

cooked with savoury rice & served with separate sauce

Available in Chicken, Veg, Paneer £7.95, Lamb or Prawn £8.95, King Prawn £12.95

VEGETARIAN DISHES

Mixed Veg Curry	£6.95	Aloo Chana Kumba	£6.95
<i>A fusion mixed vegetable simmered in our traditional curry sauce</i>		<i>Potato, chickpeas and mushrooms cooked in punjabi spices and flavoured with fenugreek</i>	
Mushroom Bhaji	£6.95	Bindi Dopiazza	£6.95
<i>Mouth watering mushrooms sauteed in a flavoursome curry sauce</i>		<i>Okra cooked with red onions and tossed with fresh ginger and garlic</i>	
Paneer Saag	£6.95	Bombay Potato	£6.95
<i>Home made cottage cheese, cooked with spinach and cream with fenugreek</i>		<i>Potatoes with chef's own special sauce</i>	
Tarka Daal	£6.95	Chana Masala	£6.95
<i>Lentils, fried onions & tomatoes cooked together and seasoned with red chilli</i>		<i>Spicy traditional chickpeas</i>	
Aloo Methi	£6.95	Shahi Paneer	£6.95
<i>Diced potato, cooked with spinach, coriander & fenugreek</i>		<i>A royal dish made using Indian cottage cheese</i>	
		Maki Palak	£6.95
		<i>prepared with baby corn & spinach</i>	

OLD FAVOURITES

Traditional Curry	Patia
<i>The original classic curry</i>	<i>A tangy sweet & sour sauce</i>
Bhuna	Punjabi Masala
<i>A rich, flavoursome condensed sauce with ginger, garlic and tomatoes</i>	<i>A traditional punjabi sauce with Peppers</i>
Dopiazza	Madras
<i>With double helping of onions</i>	<i>A classic hot dish</i>
Dhansac	
<i>Cooked with home made lentil sauce</i>	

KORMAS

Muglai Korma	Madras Korma
<i>The Classic</i>	<i>A special sauce combined with a mixture of pickles</i>
Ceylonese Korma	Garlic Korma
<i>lashings of creamed coconut</i>	<i>House Speciality</i>
Kashmiri	Shakuti Korma
<i>Prepared with mixed fruit</i>	<i>Korma with a kick with added green chillies</i>

Available in:
Chicken, Vegetable or Paneer £6.95
Lamb or Prawn £7.95
King Prawn £11.95

HOUSE SPECIALITIES

Available in Chicken, Veg, Paneer £7.95, Lamb or Prawn £8.95, King Prawn £12.95

Chasni	Malaidar
<i>A creamy sweet & sour sauce with a touch of coconut cream</i>	<i>Spinach puree simmered with lashings of green chilli, garlic, ginger, fresh cream & fresh coriander</i>
Jaipuri	Rogan Josh
<i>A potent fusion of peppers, mushrooms, onions, ginger & garlic in exotic jaipur spices</i>	<i>A creamy mild dish with blend onion & tomatoes</i>
Jalfrezi	Karahi
<i>Tomato base sauce with peppers, onions & Kalonji</i>	<i>A bhuna sauce with peppers, onions & hint of punjabi spices - A dry dish</i>
Masala	Pasanda
<i>A mouth watering marinade of exotic punjabi spices, garlic, ginger, cumin, capsicums and onions.</i>	<i>A mild dish with almond powder and almond flakes</i>
Karela	Parsi Speciality
<i>Prepared with tangy sauce, green chillies, black pepper & coconut cream</i>	<i>Cooked with lentils and sweet & sour sauce</i>
South Indian Garlic Chilli	Balti Butter Masala
<i>Hot and spicy with a garlic kick</i>	<i>A creamy tomato base, cooked with a touch almond powder, fresh cream, spring onion, ginger, garlic and balti spices</i>
Jalandhri	
<i>A simmering fusion of ginger, garlic, onions, peppers, chillies, coconut cream & fresh herbs in exotic spices</i>	

CONNOISSEUR DISHES

Available in Chicken, Veg, Paneer £8.50, Lamb or Prawn £9.50, King Prawn £12.95

Burgandy Redfort	Chilli Ginger with Spinach Leaf
<i>A royal dish achieved using Port, cajun spices & tandoori spices a must for a connoisseur</i>	<i>A combination of chicken and spinach is indeed a subtle blend of flavours, for this reason minimum spicing is used so as not to mask the intrinsic flavour of the ingredients</i>
Laziz	Desi
<i>Exquisite Punjabi Country Foyre of chicken tikka, in a spicy garlic masala with ginger, onions and tomatoes with a tempering of crushed coriander seeds and crispy red hot chillies</i>	<i>A traditional dish made using authentic herbs & spices</i>
Massalum Okra	Pudina Gosht
<i>A mouth watering marinade of punjabi spices, garlic, ginger, cumin seeds, okra and onions simmered in a home made yoghurt sauce</i>	<i>Lamb cooked in spinach & fresh mint giving a distinctive taste & flavour</i>
Akbari	Methi Gosht
<i>Combination of chicken tikka & lamb mince cooked in sunflower seeds, fresh coriander, minced green chillies and chef's special spices</i>	<i>Lamb slow cooked with fenugreek & spinach - an home favorite</i>