

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	£13.95
Masala Lamb Chops	£15.95
Lamb Tikka	£15.95
Mint Chilli Murgh	£13.95
Malai Tikka	£13.95
Salmon Tikka	£16.95
Tandoori King Prawns	£17.95
Shashlik <i>Succulent chicken pieces BBQ'd with onions, capsicums & mushrooms</i>	£14.95
Tandoori Chicken <i>Chicken on the bone given the tandoori treatment</i>	£14.95
Paneer Ka Khaas Tikka <i>Cubes of paneer imbued with shahi spices & cooked perfectly in the tandoor</i>	£13.95
Tandoori Mixed Platter <i>A melody of tandoori chicken, chicken tikka, lamb tikka, King prawn, chicken chaat and nan bread</i>	£17.95

EUROPEAN SELECTION

All served with Chips & salad

Fried Chicken	£10.95
Traditional Fish	£10.95
Sirloin Steak <i>Served with pepper sauce</i>	£17.95
Scampi Tails	£10.95
Chicken Maryland	£10.95
Various Omelettes	£10.95

CHILDREN'S MENU

Chicken Nuggets with Chips	£5.95
Fish Fingers with Chips	£5.95
Chicken Korma with Rice or Chips	£5.95
Chicken Chasni with Rice or Chips	£5.95
Chicken Pakora with Chips	£5.95

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 £2.00 extra. King prawn £6.95 extra.
Available for takeaway or home delivery only*

FOR 1 FOR 2
£16.95 **£26.95**

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

£13.95

LUNCH DEAL & PRE THEATRE AVAILABLE

**GIFT VOUCHERS
AVAILABLE**
ASK STAFF FOR DETAILS

PARTY FOOD

Served cold in 3.5 litre trays for your convenience

PAKORAS

Chicken Breast Pakora	£23.95
Fish Pakora	£24.95
Vegetable Pakora	£17.95
Aloo Pakora	£17.95
Mushroom Pakora	£17.95
Mixed Pakora <i>Vegetable, chicken, mushroom, aloo</i>	£23.95

OLD FAVOURITES

Traditional Curry	£29.95	Patia	£29.95
Bhuna	£29.95	Punjabi Masala	£29.95
Dopiaza	£29.95	Madras	£29.95
Dhansac	£29.95	Korma	£29.95

HOUSE SPECIALITIES

Chasni	£34.95	Malaidar	£34.95
Jaipuri	£34.95	Rogan Josh	£34.95
Jalfrezi	£34.95	Karahi	£34.95
Masala	£34.95	Pasanda	£34.95
Karela	£34.95	Parsi Speciality	£34.95
South Indian Garlic Chilli	£34.95	Balti Butter Masala	£34.95
Jalandhri	£34.95		

RICE

Fried Rice	£12.95	Boiled Rice	£12.95
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NAN BREADS

Nan	£12.95	Garlic Nan	£14.95
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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	£6.95
Fish Pakora	£6.95
Vegetable Pakora	£5.95
Aloo Pakora	£5.95
Mushroom Pakora	£5.95
Mixed Pakora <i>Vegetable, chicken, mushroom, aloo</i>	£6.95
Chef's Platter for 2 <i>mixed pakora, chicken chaat & veg samosa</i>	£9.95

STARTERS

Creamy Garlic Mushrooms	£5.95
Chilli Mushroom	£5.95
Spiced Mushroom	£5.95
Onion Bhaji	£5.95
Aloo Tikki <i>(spicy potato cakes)</i>	£5.95
Vegetable Samosa	£5.95
Chilli Chicken	£6.95
Prawn Cocktail	£5.95
King Prawn Butterfly	£9.95

TANDOORI STARTERS

Mint Chilli Murgh	£5.95
Chicken Tikka	£5.95
Masala Lamb Chops	£7.95
Chicken Chaat	£4.95
Tandoori King Prawn	£9.95
Salmon Tikka	£9.95
Paneer Tikka	£6.50
Seekh Kebab	£6.50
Mix Tikka	£7.95
<i>chicken tikka, seekh kebab (chicken), lamb tikka & chaat</i>	
Malai Tikka	£5.95
Lamb Tikka	£7.95

POORIS / DOSA

Spicy Chicken	£6.50
Chicken Masala	£6.50
Sweet & Sour Chicken	£6.50
Spicy Prawn	£6.50
Chana Masala	£6.50
Spicy Mushroom	£6.50

RICE

Fried Rice	£3.50
Boiled Rice	£3.25
Mushroom Pilau Rice	£4.50
Punjabi Rice	£4.50
Special Egg Rice	£4.50

SIDES

Poppadom	£0.95
Spiced Onions	£1.95
Mango Chutney	£1.95
Mixed Pickle	£1.95
Raita	£1.95
Chips	£3.50
Chips & Cheese	£4.95
Chips & Curry Sauce	£4.95
Salt & Chilli Chips	£3.95

NAN BREADS

Nan	£3.50	Paratha	£3.50
Garlic Nan	£3.95	Garlic Paratha	£3.95
Peshwari Nan	£4.95	Cheese Paratha	£4.25
Garlic & Cheese Nan	£4.95	Aloo Paratha	£4.25
Garlic & Coriander Nan	£4.95	Chapati	£1.25
Keema Nan	£4.95	Tandoori Roti	£1.25
Cheese Nan	£4.50		

BIRYANI

Cooked with savoury rice & served with separate sauce

Chicken	£11.95	Lamb	£13.95
Vegetable	£11.95	Prawn	£13.95
Paneer	£11.95	King Prawn	£16.95

VEGETARIAN DISHES

Mixed Veg Curry £9.95 <i>A fusion mixed vegetable simmered in our traditional curry sauce</i>	Aloo Chana Kumba £9.95 <i>Potato, chickpeas and mushrooms cooked in punjabi spices and flavoured with fenugreek</i>
Mushroom Bhaji £9.95 <i>Mouth watering mushrooms sauteed in a flavoursome curry sauce</i>	Bindi Dopiazza £9.95 <i>Okra cooked with red onions and tossed with fresh ginger and garlic</i>
Paneer Saag £9.95 <i>Home made cottage cheese, cooked with spinach and cream with fenugreek</i>	Bombay Potato £9.95 <i>Potatoes with chef's own special sauce</i>
Tarka Daal £9.95 <i>Lentils, fried onions & tomatoes cooked together and seasoned with red chilli</i>	Chana Masala £9.95 <i>Spicy traditional chickpeas</i>
Aloo Methi £9.95 <i>Diced potato, cooked with spinach, coriander & fenugreek</i>	Shahi Paneer £9.95 <i>A royal dish made using Indian cottage cheese</i>
	Maki Palak £9.95 <i>prepared with baby corn & spinach</i>

OLD FAVOURITES

Available in:					
Chicken	£9.95	Vegetable	£9.95	Lamb or Prawn	£11.95
Chicken Tikka	£10.95	Paneer	£9.95	King Prawn	£16.95
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

Available in:					
Chicken	£9.95	Vegetable	£9.95	Lamb or Prawn	£11.95
Chicken Tikka	£10.95	Paneer	£9.95	King Prawn	£16.95
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>			

HOUSE SPECIALITIES

Available in:					
Chicken Tikka	£10.95	Paneer	£9.95	Prawn	£11.95
Vegetable	£9.95	Lamb	£11.95	King Prawn	£16.95
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 & 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 Tikka	£11.95	Paneer	£10.95	Prawn	£12.95
Vegetable	£10.95	Lamb	£12.95	King Prawn	£17.95
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>			