

Amit Sharma
At
THE LANSDOWNE

INDIAN STREET FOOD

Famous Delhi and Mumbai Street Food Dishes are meant to be for sharing. We recommend 3-4 dishes between two people.

Vegetable Pakora (V) (Crispy fritters made with vegetables like onions, potatoes, cauliflower, green cabbage, baby spinach, coated in gram flour, spices and herbs and deep fried.)	6.50
Chicken Pakora (Crisp fried appetizer made with chicken, gram flour, ginger garlic, spice powders and herbs and vegetables mixture and then deep fried.)	7.50
Ginger Chilli Fish Pakora (F) (Fresh haddock pieces marinated with fresh ginger, green chilli and herbs and vegetables, deep fried)	7.95
Cauliflower and Broccoli Pakora (Fresh cauliflower florets and tender stem broccoli marinated in lightly spiced gram flour batter and deep fried)	7.00
Paneer and Bullet Chilli Pakora (D) (Fresh cheese & bullet chilli dipped in a seasoned gram flour batter, deep-fried)	7.00
Salt -n-Pepper Chicken (Crispy seasoned chicken, fried up with crunchy, soy-chilli sauce, peppers and spring onion.)	8.95
Honey Chilli Cauliflower (V) (Fried crispy cauliflower are tossed in a honey chilli sauce)	5.50
Aloo Tikki (D) (Edward potatoes cakes served with spiced chickpeas and drizzled with assorted chutneys and sweet yoghurt and fresh pomogranate)	6.50
Onion Bhaji (Indian snack of crisp onions moulded into a sphere mesh then deep-fried in a coating of gram flour until golden brown served with mint and tamarind chutney)	6.50
Punjabi Vegetable Samosa (D) (Classic punjabi samosa, pastry filled with potatoes and green peas fried crispy and served with date and tamarind chutney)	6.95
Trio of Chicken Tikka (D) (Made with chicken breast pieces double marinated in tandoori masala (yoghurt and spices) malai (cream and cheese), hariyali (mint and coriander) - a house speciality)	8.50
Kerala Chilli King Prawn (SF) (Crispy batter fried king prawns with chilli & garlic and curry leaf)	8.95
Vada Pav (M) (D) (MUS) india's spicy spin on a chip butty.(mus) (Deep fried potato patty) chopped red onion, green chillies, and green chutney sandwiched between lightly toasted pav (bread rolls).	6.95
Keema Pav (D) (Tender, spiced minced lamb and peas with toasted buttered brioche buns)	7.50

TANDOORI & GRILL OPTIONS

Chicken Tikka (D) (Succulent boneless chicken breast, marinated overnight in yoghurt, ginger, garlic and spices, yet another classic.) (Served with rice, salad and sauce)	16.00
Malai Chicken Tikka (D) (Boneless chicken breast, marinated in a yoghurt, double cream, green chilli, royal cumin seeds, ginger & garlic paste with cardamom.) (Served with rice, salad and sauce)	16.00
Grilled Lamb Chops & Roasted Cumin Potatoes (D) (Grilled lamb chops inspired from the street markets of old delhi, (marinated with chef special ground spices) (Served with rice, salad and sauce)	18.00
Mix Grill for 1 (D) (G) (A selection of malai tikka, chicken tikka, lamb chop, spicy chicken wings, king prawns served with sauce, basmati rice and naan bread)	22.00
Mix Grill for 2 (D) (G) (2 Pcs Each) (A selection of malai tikka, chicken tikka, lamb chops, spicy chicken wings, king prawns) served with sauce, naan bread and basmati rice.)	40.00

SOME OLD GLASGOW FAVOURITES

Dak Bungalow Butter Chicken (D) (N) (Chicken tikka in a creamy butter gravy, flavoured with cardamom and cloves, garnish with roasted almonds.)	14.00
First Class Chicken Curry (D) (A northern indian spiced chicken curry cooked with fine paste of onion and tomato gravy.)	13.00
Chilli Garlic Chicken (D) (M) (Chicken marinated with spices and homemade garlic pickle, cooked with onion tomato masala.)	13.00
Chicken Saag (D) (M) (succulent pieces of chicken cooked in finely ground fresh spinach with spices)	13.00
Roadside Lamb Curry (Anglo-indian lamb curry with with masala and served with edward potatoes thin fries.)	15.00
Lamb Karahi (D) (Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions and roasted cherry tomatoes. a north indian delicacy.)	15.00
South Indian Ginger Lamb (M) (A spicy chettinad (South Indian) preparation, combining ground coconut milk, tamarind, curry leaves, fennel and roasted spices) (Spicy)	15.00
Lamb Rogan Josh (D) (A classic favourite. Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy)	15.00

THE GREAT INDIAN THALI

Non - Vegetarian (Shish kebab, Butter chicken, Dal makhani, Nan/chappati, rice, side salad, masala Popadom, pickle, raita)	22.00
Vegetarian (Vegan options available please ask server) (Onion bhaji, Saag paneer, Dal makhani, Gunpowder potatoes. Nan/ chappatti, rice, side Salad, masala Popadom, pickle, raita)	18.00

BIRYANI

(Aromatic preparation of freshly pounded spices, fried onion and mint, basmati rice)

Chicken	14.00
Lamb (D)	15.00
King Prawn (SF)	17.00
Vegetable (V)	12.00

FISH & SEAFOOD

Bombay Seafood Curry (F) (D) (M) (Bombay mix seafood curry with red chillies, coconut -kokum sauce & spiced) (Ask server for fresh seafood available)	17.00
Kerala Monkfish (F) (M) (Southern spiced cubes of monk fish simmered in coconut, chilli, curry leaf, mustard seeds and spiced puree of onion tomato masala gravy.)	19.00
King Prawn Achari (SF) (M) (Pickled marinated kingprawns cooked in onion & tomato masala gravy, garnish with fresh lime.)	16.00
Monkfish Kebab (D) (F) (Monk fish marinated in ginger and garlic and kashmiri chillies paste and ground spices paste and yoghurt)	17.00
Goan Fish Curry (F) (D) (M) (Seafood masterpiece of pan fried cod cooked in coconut milk, ginger and onion tomatoes to create a delicate balance of flavours.)	16.00

VEGETARIAN & VEGAN

(Vegetarian dishes may add chilli garlic butter for extra richness)

Aloo Gobi (V) (GF) (A traditional home style preparation of potatoes and cauliflower cooked cumin, green chillies, ginger and spices.)	10.50
Spinach Broccoli with Roasted Almonds (D) (M) (GF) (Garlic flavoured spinach gravy, roasted almonds, tempered with cumin, finished with cream, garnish with grilled tender-stem broccoli)	10.50
Paneer Butter Masala (D) (GF) (Cottage cheese cooked in a fenugreek - flavoured tomato and creamy butter sauce.)	10.50
Tarka Chana Dal (GF) (V) (Yellow lentils tempered with onions, tomatoes and green chillies.)	10.50
Dal Makhani (GF) (D) (Classic black lentils and kidney beans slow cooked overnight with tomatoes, cream and butter.)	10.50
Chana Masala (V) (GF) (Spiced stewed chickpea cooked with onion tomato masala.)	10.50
Saag Paneer (D) (M) (Indian cottage cheese braised in garlic flavoured spinach gravy, tempered with cumin)	10.50

RICE, BREADS & SUNDRIES

Pilau Rice	4.00	Peshwari Nan (G) (D) (N)	4.75
Boiled Rice	3.75	Popadoms	0.95
Lemon & Cashew nut rice (N)	4.25	Raita	2.20
Masala Fries	5.00	Sweet Tamarind Chutney	2.20
Chapati (G)	1.80	Spiced Onions	2.20
Masala Chapati (G) (D)	2.00	Mango Chutney	2.20
Grilled Paratha (D)	4.20	Coriander Chutney	2.20
Aloo Paratha (D)	4.50	Mixed Pickle	2.20
Nan Bread (G) (D)	4.00	Fried Green Chillies	1.50
Garlic & Coriander Nan (G) (D)	4.60	Kachumber Salad	2.50
Chilli Cheese Nan (G) (D)	4.70		

Please Note: Some dishes may contain nuts, Please check with the duty manager. Please note that there will be a 10% service charge for parties of 4 or more people.