

Classic India

Milngavie

www.classicindiamilngavie.co.uk

0141-9566360

Starters (Dips contain Dairy)

Pakora G D M	£5.50
Choose from: Vegetable, Chicken, Mushroom, Haggis, Mixed G	
Tandoori Lamb Chops G D M	£8.50
Marinated lamb chop cooked in the tandoor and served with mint sauce	
Chicken Chaat G	£5.95
Tandoori style chicken drumsticks in sweet 'n' sour sauce	
Chilli Chicken	£5.95
Chicken cooked in a spicy sauce with onions and peppers	
Spicy Salmon G D M <small>(soy)</small>	£8.50
Salmon marinated in exotic spices and slow cooked to perfection in the oven, served with mint sauce	
Puri (various) G D M	£5.95
A light thin fried bread topped with your choice of chilli prawn, chicken masala, garlic mushroom & aloo chana	
Fish Amritsari G D	£6.25
white fish fried in a lightly spiced batter	
Prawn Shashlik G D M	£8.50
Chef's Combo Platter for Two G D	£13.00
Chef's assortment of starters	
Paneer Shashlik G D	£7.25
Paneer, onions and peppers marinated and cooked in tandoor	

Connoisseur's Choice

Bombay Bakra	£14.95
Diced lambs simmered in a fricassee of sliced onions, ginger, green capsicum, tomatoes, green chillies and fresh spinach leaves	
Chicken Tikka Malawa G	£13.95
A mouth-watering spicy chicken dish with a saute of peppers, spinach, onions, ginger, green chillies, garam masala & a flourish of fresh coriander	
King Prawn Malabari G D M	£15.95
King prawns sauteed in a medium sauce with a hint of tropical coconut	
Goanese Salmon G D M <small>(soy)</small>	£15.95
Marinated salmon cooked with ginger, garlic, green chilli & Tamarind	
Adraki Murg	£13.95
Chicken and mushroom cooked in a medium spiced ginger sauce	
Butter Chicken G D	£13.95
Chicken tikka gently poached in a butter tomato sauce with fenugreek	
Ra Ra Gosht	£14.95
Tender pieces of lamb & minced lamb cooked in a spicy tarka masala base with ginger, garlic & coriander	
Chicken Chetnad G D	£13.95
Chicken tikka, potato and peppers in a thick chilli sauce	
Lal Maas	£14.95
Authentic Rajasthani dish (on the bone)	
Lamb and Jackfruit Curry	£14.95
Lamb and Jackfruit sauteed in a medium sauce	
Biryani	£14.95
Chicken, Lamb or Mixed Veg	

Tandoori Selection G D M

All these dishes are barbecued to sizzling perfection in the Tandoor oven, and are served with a crisp salad garnish, boiled rice or fried rice & sauce can be upgraded from the All time Favourites for £1 extra

Lamb Tikka G D M	£15.95	Sharabi Chicken Kebab G D M	£16.50
Luscious lamb marinated in exotic spices		Chicken in hot 'n' spicy sauce, skewered with onion, mushrooms & peppers topped with whiskey	
Chicken Tikka G D M	£14.95	Tandoori Mixed Platter G D M	£17.00
Succulent chicken marinated in yoghurt & spices, cooked to perfection in the tandoor		A medley of chicken tikka, lamb tikka, prawn & spicy wings served with nan bread	
Jhinga Tandoori G D M	£15.50		
King prawns marinated in exotic Punjabi spices			

Old Delhi Streets

Veg Samosa G	£5.95	Gol Gappe G	£5.25
Chole Bhature G	£7.00	Chilli Paneer G	£5.95

All Time Favourites

Available in the following:

Pan Fried Chicken G D M	£10.25	Chicken Tikka G D M	£10.25	Mixed Vegetable G D M	£10.00
Lamb	£11.00	King Prawn G D M	£14.95		

Chasni G D	£5.95
A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate	
Rogan Josh G D	£5.95
A fusion of tomatoes, paprika, nuts & host of spices	
Karahi Bhoona	£5.95
A host of spices sauteed in a rich tarka base with an abundance of capsicums & onions	
Malaidar G D	£5.95
Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream	
Masala (Med Spicy)	£5.95
A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce	
Masala (Creamy)	£5.95
Nation's favourite for those with delicate palate	
South Indian Garlic Chilli	£5.95
Hot and spicy	

Jalandhri G D M	£5.95
A fusion of ginger, garlic, onion, peppers, coconut cream and herbs simmered in a spicy chilli sauce	
Pardesi G D M	£5.95
Succulent spinach, shallow fried onions & mushrooms simmered in a rich ginger & garlic tarka	
Desi Jalfrezi G D M <small>(spicy)</small>	£5.95
Red peppers, onions, tomatoes & fresh green chillies simmered to a thick sauce blended with Indian spices	
Jalfrezi (Creamy)	£5.95
Ginger, garlic, aromatic Indian Spices, sultanas & coconut cream	
Korma G D M	£5.95
A sumptuously creamy sauce. Choose from Muglai, Ceylonese, Shakuti (spicy)	
Traditional Curry	£5.95
The original classic	
Bhoona	£5.95
A rich and flavoursome condensed sauce with plenty of ginger & tomatoes	

Vegetarian Selection

MAIN MEAL: £10.00 SIDE DISH: £6.25

Mixed Vegetable <small>(vegan)</small>	£5.95	Aloo Chana <small>(vegan)</small>	£5.95
A fusion of mixed vegetables simmered in our traditional curry sauce		Potatoes & tangy chickpeas simmered in a succulent bhoona sauce	
Tarka Daal <small>(vegan)</small>	£5.95	Achari Baingan Aloo G D M <small>(vegan)</small>	£5.95
Wholesome lentils, fried onions and tomatoes in traditional curry sauce		Aubergine and potatoes simmered in a spicy bhoona sauce	
Saag Paneer G D M	£5.95	Shahi Paneer G D M	£5.95
Spinach cooked with Indian cottage cheese in a medium curry sauce		Cottage cheese simmered in plum tomato gravy, butter & seasoned with Indian Spices	

Indian Breads & Rice

Nan Bread G	£3.00	Spiced Onions	£1.25
Keema Nan G	£4.50	Mango Chutney	£1.25
Garlic Nan G	£3.25	Achar (Pickle)	£1.25
Peshwari Nan G D	£3.75	Chips	£3.00
Paratha G	£3.00	Raita	£1.95
Vegetable Paratha G	£4.00	Pilau Rice	£3.00
Tandoori Roti G	£1.75	Boiled Rice	£2.85
Chapati G	£1.25	Mushroom Rice	£3.75
Popadom	£1.25	Masala Chips	£3.95

ALLERGENS D DAIRY G GLUTEN M MUSTARD N NUTS C CRUSTACEANS F FISH (soy) SOYA

The above symbols are used to denote that a dish contains the allergens as an ingredient. Unfortunately, it is not possible to guarantee that our kitchens are completely allergen free. Due to compound ingredients used in our products, fryers & tandoor used to prepare more than one product, there is a small risk of cross contamination.



Opening Hours: 4:30pm to 10:00pm