

# INDIA ON THE GREEN

RESTAURANT & TAKEAWAY

Welcome to India On The Green. Our chefs take great pride in cooking your meals. All our dishes are cooked to order to the highest standards so please allow us extra time to present you with unrivalled cuisine and the finest attention to every detail.

Sit back, relax, drink, enjoy. The table is yours for the evening.

# STARTERS

## FISH

<b>Prawn Puree</b>	<b>£4.25</b>
<b>Monk Maldeep</b>	<b>£7.95</b>
Pieces of monkfish baked in charcoal fire, garnished with olive oil and coriander sauce	
<b>Tiger Grilled Crevettes</b>	<b>£8.95</b>
Crevettes marinated with fresh lime and tandoori spices and garnished with butter, garlic and coriander sauce	
<b>Four Continent Scallops</b>	<b>£9.95</b>
Fresh scallops from western coast of Scotland, cooked with four different spices	

## MEAT

<b>Chicken Tikka</b>	<b>£4.25</b>
<b>Chicken Pakora</b>	<b>£4.95</b>
<b>Sesame Batada Wata Chicken Kebab</b>	<b>£5.95</b>
<b>Sesame Lamb Kebab</b>	<b>£6.95</b>
<b>Lamb Tikka</b>	<b>£4.95</b>

## VEGETARIAN

<b>Vegetable Pakora</b>	<b>£3.95</b>
<b>Onion Bhaji</b>	<b>£3.95</b>
<b>Vegetable Samosa</b>	<b>£3.95</b>

# TANDOORI MAIN DISHES

*Tandoori cooking is very healthy. The tandoor is an oven made of clay. The heat is produced by burning charcoal in the clay pot. The meat, poultry and seafood is marinated 24 hours prior to cooking. All dishes are served with tamarind curry sauce and fresh crispy salad*

<b>Tandoori Chicken on the Bone</b>	<b>£9.95</b>	<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Lamb Tikka</b>	<b>£11.95</b>	<b>Chicken or Lamb Shashlik</b>	<b>£12.95</b>
<b>Tandoori Whole Trout</b>	<b>£14.95</b>	<b>Tandoori Sea Bass (whole)</b>	<b>£15.95</b>
<b>Tandoori Salmon</b>	<b>£14.95</b>	<b>Tandoori Mix Grill</b>	<b>£14.95</b>
<b>Tandoori King Prawn</b>	<b>£17.95</b>		

Chicken, lamb, sheek kebab, king prawn, tandoori chicken and naan

# MILD DISHES

*Some of these dishes contain nuts. Please advise of any allergies*

**Tikka Masala** – the most popular dish in the UK

**Tikka Pasanda** – almonds, cream, yoghurt

**Tikka Badamy** – cashew nut, light spices, tomatoes and fresh cream

**Tikka Delicacy** – mango, yoghurt, sultanas, almonds, tamarind

*Available with*

<b>Vegetables</b>	<b>£8.50</b>	<b>Chicken Tikka</b>	<b>£9.95</b>
<b>Lamb Tikka</b>	<b>£10.95</b>	<b>Duck Tikka</b>	<b>£13.95</b>
<b>Salmon</b>	<b>£13.95</b>	<b>King Prawn</b>	<b>£14.95</b>
<b>Monkfish Tikka</b>	<b>£14.95</b>	<b>Venison</b>	<b>£14.95</b>
<b>Mix Seafood</b>	<b>£17.95</b>	<b>Sea Bass</b>	<b>£14.95</b>

Monkfish, scallops and sea bass

# UNIQUE DISHES

A select range of exquisite choices from across the Indian sub-continent, from family favourites to celebratory dishes. Prepare to be surprised

## Dulhaniya Special

This is a Pharsee wedding dish. The beautiful flavour is obtained by using seven different fresh herbs, ginger and garlic then garnished with fresh uri dall. Highly recommended

*Available with*

<b>Chicken</b>	<b>£13.95</b>	<b>Lamb</b>	<b>£13.95</b>
<b>Salmon</b>	<b>£13.95</b>	<b>Monkfish</b>	<b>£14.95</b>
<b>Duck</b>	<b>£14.95</b>	<b>Venison</b>	<b>£14.95</b>
<b>Sea Bass</b>	<b>£15.95</b>	<b>King Prawn</b>	<b>£16.95</b>

## Mishty Kodhoo Kazana

This is a very popular dish in Bangladesh. It is cooked at least once a week by our mothers and it is very healthy too. Please tell us the preferred strength you would like it to be: mild, medium or hot

*Available with*

<b>Chicken</b>	<b>£13.95</b>	<b>Salmon</b>	<b>£13.95</b>
<b>Duck</b>	<b>£14.95</b>	<b>Monkfish</b>	<b>£14.95</b>
<b>Venison</b>	<b>£15.95</b>	<b>King Prawn</b>	<b>£16.95</b>
<b>Sea Bass</b>	<b>£15.95</b>	<b>Lamb</b>	<b>£13.95</b>

## Korno Phooli Bhuna

Asparagus with fresh herbs, spices and fresh chillies. Garam masala is a major player in this dish. Medium

*Available with*

<b>Salmon</b>	<b>£13.95</b>	<b>Lamb</b>	<b>£14.95</b>
<b>Chicken</b>	<b>£14.95</b>	<b>Duck</b>	<b>£14.95</b>
<b>Monkfish</b>	<b>£14.95</b>	<b>Venison</b>	<b>£15.95</b>
<b>Sea Bass</b>	<b>£15.95</b>	<b>King Prawn</b>	<b>£17.95</b>

## Sesame Lamb or Chicken

 £16.95

Sesame seed, yoghurt, lemon rind, cumin, coriander and chilli are the key spices in the marinade for the tender lamb cooked in a tandoor. Served on a bed of tamarind-flavoured curry (medium-mild)

## Hare Kushi Kuchee

 £17.95

A famous dish of the Moghuls in India. A whole marinated poussin is cooked in a tandoor and served on a bed of special kuchee bhuna sauce and quail eggs. Highly recommended

## Royal Bengal Treat

 £19.95

Grilled combination of duck, venison and chicken served on a bed of scented lime and coriander chilli sauce (medium). Highly recommended

## Bangla Fish Malai

Coconut milk, fresh chillies, basil, onions and fresh coriander. This dish has its own distinctive flavour, a very light spice and a thin gravy

*Available with*

<b>Salmon</b>	<b>£13.95</b>	<b>Sea Bass</b>	<b>£15.95</b>
<b>Monk Fish</b>	<b>£15.95</b>	<b>Scallops</b>	<b>£15.95</b>
<b>King Prawn</b>	<b>£16.95</b>		

## Amaar Syed Pur

 £15.95

Salmon or sea bass marinated with olive oil, fresh lime, turmeric, garlic and coriander, trio beans served on balty sauce

## Monk Lal Qilla

 £17.95

Monkfish, salmon and scallops marinated and baked in tandoor then tossed with lemon grass, sweet pepper and onions. It is the most popular dish of India (medium)

## Rajestany Karahi

 £13.95

Marinated pieces of lamb, chicken and king prawn cooked with barbecued onions and peppers (medium to hot)

## Tandoori Deluxe Achari

 £16.95

Marinated pieces of lamb, chicken king prawn and sheek kebab, full of flavour (medium)

## East Bengal Lamb Delicacy

 £17.95

Slow-cooked lamb shank. This is an exceptional dish for lamb lovers, full of aroma and flavour

## Cumin Scented Chicken

 £14.95

The flavour is obtained by using roast cumin, fresh coriander and fresh mint. It is a medium dish full of flavour. Touch of fresh cream. Highly recommended

## Moghul's Special

A dish cooked for the maharajas at the time of the moghul's empire. Secret spices only known to us. Medium. Highly recommended

*Available with*

<b>Vegetables</b>	<b>£11.95</b>	<b>Chicken</b>	<b>£13.95</b>
<b>Lamb</b>	<b>£13.95</b>	<b>Duck</b>	<b>£14.95</b>
<b>Salmon</b>	<b>£14.95</b>	<b>Venison</b>	<b>£15.95</b>
<b>Monkfish</b>	<b>£15.95</b>	<b>King Prawn</b>	<b>£16.95</b>

## UNIQUE DISHES *(continued)*

### Herbs 21

This is a dish fused with 21 herbs and spices, blended together for an exotic taste. Medium  
*Available with*

<b>Vegetables</b>	<b>£11.95</b>	<b>Chicken</b>	<b>£13.95</b>
<b>Lamb</b>	<b>£13.95</b>	<b>Duck</b>	<b>£14.95</b>
<b>Salmon</b>	<b>£14.95</b>	<b>Venison</b>	<b>£15.95</b>
<b>Monkfish</b>	<b>£15.95</b>	<b>King Prawn</b>	<b>£16.95</b>

### South Indian Garlic Chilli Masala (hot)

Fresh garlic, chillies, peeled tomato and spring onion along with South Indian fiery spices

### Karahi Special (medium)

Fenugreek, cubed onions, peppers and mustard cooked together in a cast iron bowl

### North Indian Balty Rama

Fresh chilli, garlic, rosewater, lots of herbs and uri dahl

### Burnt Spinach Balty (medium)

Fresh spinach, green herbs, dilleaf

### Jalfrezy (fairly hot)

Onions, peppers, fresh chillies and herbs

### Afghani Chana Bhuna (medium)

Chick peas, aromatic spices, fenugreek and ginger

*All the above available with*

<b>Vegetables</b>	<b>£8.95</b>	<b>Chicken Tikka</b>	<b>£9.95</b>
<b>Lamb</b>	<b>£9.95</b>	<b>King Prawn</b>	<b>£12.95</b>
<b>Akbori Mix</b>	<b>£10.95</b>	<b>Monkfish</b>	<b>£12.95</b>

Chicken, sheek kebab and prawns

## BALTY DISHES

*We specialise in balty cooking. Carefully selected ground spices, ginger, herbs, onions, mince meat and peppers (medium). Ask to add chillies for extra hot*

*Available with*

<b>Vegetables</b>	<b>£8.95</b>	<b>Prawn</b>	<b>£9.95</b>
<b>Chicken Tikka</b>	<b>£10.95</b>	<b>Lamb</b>	<b>£10.95</b>
<b>Duck</b>	<b>£13.95</b>	<b>Salmon</b>	<b>£13.95</b>
<b>King Prawn</b>	<b>£14.95</b>	<b>Monkfish</b>	<b>£14.95</b>
<b>Akbori Mix</b>	<b>£11.95</b>		

Chicken, sheek kebab and prawns

## BIRYANI DISHES

*Using light spices and the finest basmati rice is the perfect way of cooking the best biryani. Served with vegetable sauce*

<b>Vegetable Biryani</b>	<b>£9.95</b>
<b>Lamb Biryani</b>	<b>£11.95</b>
<b>Chicken Tikka Biryani</b>	<b>£11.95</b>
<b>King Prawn Biryani</b>	<b>£15.95</b>

## GOLDEN OLDIES

**Kurma** – Coconut and cream (mild)

**Bhuna** (medium)

**Madras** (fairly hot)

**Vindaloo** (very hot)

**Rogon** – lots of tomatoes (medium)

**Dansac** – lentils, sweet, sour and hot

**Dupiaza** – onions and peppers (medium)

**Patia** – sweet and sour

*Available with*

**Vegetables** £8.95

**Lamb** £9.95

**Chicken Tikka** £9.95

**Akbori Mix** £10.95

**Chicken** £9.95

**Prawn** £9.95

**King Prawn** £12.95

Chicken, sheek kebab and prawns

## RICE, BREADS AND SAVOURIES

**Pilau Rice** £2.95

**Rice** £2.50

**Coconut Pilau** £2.95

**Mushroom Pilau** £2.95

**Special House Pilau** £3.95

**Garlic Fried Rice** £2.95

**Vegetable Pilau** £2.95

**Lemon and Cashew Pilau** £2.95

**Plain Naan** £2.95

**Garlic Naan** £3.20

**Peshwari Naan** £3.20

**Cheese Garlic Naan** £3.20

**Keema Naan** £3.20

**Parata** £3.20

**Chapati** £1.50

**Chips** £2.50

## TO COMPLETE YOUR MEAL

**Bendy Bhaji** (okra) £3.95

**Sag Ponir** (spinach and cheese) £3.95

**Bombay Potatoes** £3.95

**Sag Bhaji** (spinach) £3.95

**Vegetable Bhaji** £3.95

**Sag Aloo** (potato and spinach) £3.95

**Tarka Daal** (lentils and garlic) £3.95

**Aloo Gobi** (potatoes and cauliflower) £3.95