

## ENTRÉE

Chilly Paneer	GF, V	16
Tempura of Indian cottage cheese served with capsicum, onion and dressed with Indo chinese chilly sauce		
Cauliflower Florets	GF, DF, Vegan	14
Tempura of cauliflower florets served with garlic & chilli & soy sauce		
Trio of Tandoori Vegetables	GF	16
Marinated broccoli, mushroom and cauliflower cooked in clay oven served with mint sauce		
Vegetable Samosa		8
Triangle pastry filled with cumin flavour peas, potato and paneer		
Malai Tikka	GF	18
Morsels of chicken marinated with youghurt, cream and pepper cooked in clay oven		
Chicken Tikka		18
Morsels of chicken marinated with in house spices overnight and cooked in clay oven		
Seekh Kebab	GF, DF	16
Lamb mince cigar kebab cooked in clay oven		
Achari Fish Tikka	GF	20
Fresh hapuka marinated in pickle flavoured spiced and cooked in clay oven		
Chilli & Garlic Prawns/Chicken	GF, DF	20
Beer battered prawn or chicken tossed with chilli flakes, celery and red onions		

## CHUTNEYS & RAITA

Fresh Coriander & Mint Chutney	6
Fresh Tomato and Sesame Chutney	6
Date & Tamarind Chutney	6
Cucumber Raita	8
Pomegranate Raita	8
Mint & Pineapple Raita	8

# Indian eatery Khana

ALL CURRIES ARE GLUTEN FREE AND SERVED WITH RICE

## CHICKEN & LAMB CURRIES

Butter Chicken - A kiwi favourite!	20
Chicken Tikka Masala	22
An indian curry from the streets of Glasgow	
Chicken Zalfezi	22
Chicken curry cooked with medley of fresh vegetables	
Lamb Bhuna	22
Lamb cooked with 10+ spices	
Lamb Saag	22
Lamb cooked with fresh spinach & spices	

## SEAFOOD CURRIES

Fresh Fish of the day - Please ask waiting staff	24
Prawn Goan	24
A Goan speciality cooked with vindaloo sauce	

## VEGETARIAN / VEGAN CURRIES

Khana Daal of the day - please ask waiting staff	18
Fresh Veg of the day - please waiting staff	18
Malai Kofta	18
Cottage cheese and potato dumplings cooked in korma sauce	
Dum Aloo	18
Baby potaoes filled with nuts and cream cheese served in a kashmiri sauce	
Bell Pepper Paneer	18
Indian cottage cheese cooked with trio of capsicum in masala sauce	

## RICE

Lamb Biryani	18
Aromatic Rice pilaf cooked with mild spicy spring lamb	
Chicken Biryani	18
Aromatic Rice pilaf cooked with mild spicy marinated chicken	
Vegetable Biryani	16
Aromatic Rice pilaf cooked with 7 fresh vegetables	

## FRESH BREADS

ALL BREADS ARE COOKED FRESH IN TANDORI CLAY OVEN

5 Seed Roti	EF	7
Made from sunflower, pumpkin, chia, lin and carawaya seeds		
Wholemeal flour Roti	EF	5
Made from wholemeal flour		
Spiral Parantha	EF	6
Flackey whole meal roti rubbed with nz butter		
Plain Naan		4
Garlic Naan		5
Cheese & Garlic Naan		7

## DESSERTS

Kheer	8
An Indian saffron rice pudding served hot or cold	
Pistachio/ Saffron & Mango Kulfi	8
An Indian ice cream	
Gulab Jamun	8
Soft cottage cheese dumpling infused in rose water and saffron syrup	