

# Cafe India

BRASSERIE

## RESTAURANT MENU

*The dishes chosen in this menu are taken mostly from the kitchens of famous chefs who catered rajas, maharajas and nawabs of various parts of India.*

*Our experienced Chefs are specially trained to prepare certain dishes from the rarest recipes available.*

*Cafe India will have the pleasure to entertain you, its beautiful, comfortable and friendly surroundings, most traditional in style.*

*Customer service is our prime intention. Should there be any help needed, our staff will be delighted to assist you in any way they can.*

*NB: Minimum order, one main course per adult*

01349 862 552  
01349 862 607  
[www.cafeindia.scot](http://www.cafeindia.scot)



## To Begin Your Meal

<b>Meat Samosa</b> .....	£5.50
<i>Pastry stuffed with spicy lamb</i>	
<b>Vegetable Samosa</b> .....	£4.95
<i>Pastry stuffed with vegetable</i>	
<b>Mulligatawny</b> .....	£4.95
<i>Mildly spiced, fruity tasting soup</i>	
<b>Piazo</b> .....	£4.95
<i>Deep fried dumplings of spicy lentils and onions. A famous evening starter of Nawab of Bengal.</i>	
<b>Voll Puri</b> .....	£5.95
<i>Rolled puri served with lightly spiced vegetables. A popular roadside snack of Calcutta.</i>	
<b>Allahabadi Vegetable Pakura</b> .....	£4.95
<i>Light, soft vegetable dumplings, best eaten when smothered in the side sauce which accompanies them.</i>	
<b>Allahabadi Chicken Pakura</b> .....	£5.95
<i>Slices of chicken fried in a spiced batter.</i>	
<b>Sheek Kebab Shiraji</b> .....	£7.50
<i>A herby and spiced, minced lamb kebab, cooked on a skewer in our clay oven.</i>	
<b>Kashmiri Chicken Tikka</b> .....	£7.50
<i>Diced breast of chicken grilled on skewers.</i>	
<b>Hindukushi Lamb Tikka</b> .....	£8.50
<i>Deliciously soft and tender pieces of marinated lamb cooked in a clay oven.</i>	
<b>Bengal King Prawn Bhajee</b> .....	£8.95
<i>Fresh coriander and tamarind sauce dominates the taste of this Bengal speciality.</i>	
<b>Prawn Cocktail</b> .....	£5.95
<b>Garlic Mushroom</b> .....	£5.95
<i>Mushrooms in a rich garlic creamy sauce.</i>	
<b>Chicken Chatt</b> .....	£6.95
<i>Tender chicken cooked with light herbs, spices and tasty chicken masala. Served with PURI bread</i>	

## North West Frontier Tandoori Speciality

Served with 'Your desired strength' of sauce and salad

<b>Kebab Platter</b> .....	£18.95
<i>A feast for kebab lovers: Sheek Kebab, Bati kebab, Chicken Tikka and a piece of Tandoori Vollaile &amp; Nan.</i>	
<b>Chicken Tikka</b> .....	£13.50
<i>A dish from the Hindukush mountains. Boneless morsels of chicken, marinated in yoghurt &amp; rare spices and broiled in a clay oven.</i>	

<b>Lamb Tikka</b> .....	£14.50
<i>A dish from the Hindukush mountains. Boneless morsels of chicken, marinated in yoghurt &amp; rare spices and broiled in a clay oven.</i>	
<b>Tandoori King Prawn</b> .....	£22.50
<i>King prawns marinated in natural herbs and then roasted in the tandoor.</i>	
<b>Tandoor Lamb Chops</b> .....	£18.95
<i>Lamb chops marinated in light herbs and spices</i>	
<b>Chicken Shashlik</b> .....	£16.95
<i>Very tender chicken inner breast, marinated with mushrooms, peppers and onions</i>	

## Chicken Delicacies

<b>Chicken Pista Passanda</b> .....	£11.50
<i>A rare recipe of Kurma prepared with almond, yoghurt &amp; pistachio and our own blend of spices.</i>	
<b>Redfort Chicken Delicacy</b> .....	£11.50
<i>Almonds, cashew nuts, yoghurt and rare wild ground herbs, mild smooth and fresh in taste.</i>	
<b>Green Herb Chicken</b> .....	£11.50
<i>Chicken with onion, garlic, tomatoes, green chilli, fresh coriander leaves, stewed spiced spring onion, Dish for bhuna lovers.</i>	
<b>Ceylonese Chicken Vindaloo</b> .....	£11.50
<i>Fabulously hot dish with sliced lemon, chilli flour, green chilli and methi leaves in a fresh coriander sauce.</i>	

### Following dishes are cooked with Chicken Tikka

<b>Shahi Chicken Roga Josh</b> .....	£11.95
<i>Chicken with fried garlic, spring onion and fresh coriander leaves, cooked in very thick creamy sauce (Medium hot)</i>	
<b>Parsi Chicken</b> .....	£11.95
<i>A famous Parsi wedding dish, lavishly garnished with fresh spices, urri-dall and fresh lemon - superb</i>	
<b>Assamese Jalfrezi Chicken</b> .....	£11.95
<i>Chicken pieces cooked with fresh coriander and fresh green chilli.</i>	
<b>North Indian Garlic Chilli Chicken</b> .....	£11.95
<i>Chicken, cooked in a fresh garlic and chilli sauce with fresh coriander and a touch of crispy red chilli.</i>	
<b>Korai Chicken</b> .....	£11.95
<i>Cooked with marinated chicken, chopped onion, green and red peppers, whole jeera, tomato and garlic.</i>	
<b>Butter Chicken Massala</b> .....	£11.95
<i>Chicken tikka from the tandoor.</i>	
<b>Chicken Tikka Massala</b> .....	£11.95
<i>Marinated pieces of chicken cooked in clay oven and prepared in a combination of yoghurt and coriander sauce.</i>	
<b>Chicken Chatt</b> .....	£11.95
<i>Tender chicken cooked with light herbs, spices and tasty chicken masala. Served with PURI bread</i>	



## Lamb Delicacies

Following dishes are cooked with steam-cooked lamb

**Shajahani Lamb Passanda** ..... £13.50

*Sliced lamb in a creamy sauce of ground almond, sweet yoghurt and spicy ground herbs. Exceptionally smooth in taste.*

**Green Herb Lamb** ..... £13.50

*Tender pieces of lamb in a spicy sauce of tomato, green chilli, fresh coriander leaves. Garnished with spring onion and a sprinkle of fresh ginger.*

**Achar Gosht from Uttar Pradesh** ..... £13.50

*A speciality from Hyderabad. Pieces of lamb cooked in a tantalising pickled masala laced with whole green chilli.*

**Ceylonese Lamb Vindaloo** ..... £13.50

*This dish is prepared in the same way as Ceylonese Chicken Vindaloo but with creamed coconut and fresh whole green chilli.*

Following dishes are cooked with lamb tikka

**Shahi Lamb Roga Josh** ..... £13.95

*Lamb cooked with fried garlic, spring onion and fresh coriander leaves, cooked in very thick tomato sauce (Medium hot)*

**Assamese Lamb Jalfrezi** ..... £11.95

*Lamb, cooked with fresh ginger, spring onion and fresh coriander leaves in a garlic dressing - with a touch of whole kala jeera (Cumin seeds).*

**North Indian Garlic Chilli Lamb** ..... £13.95

*Lamb in a fresh garlic chilli sauce with fresh coriander leaves, thinly chopped fresh ginger and a touch of crispy red chilli.*

**Korai Lamb** ..... £11.95

*Marinated tender lamb pieces cooked with green herbs, tomato, onions, green and red peppers, whole jeera seeds a medium strength dish.*



## Seafood Delicacies

<b>Green Herb Prawn</b> <i>Garlic fried prawn seafood with onion, tomato, green chilli, fresh coriander leaves and sewed spring onion. Dish for Bhuna lovers.</i>	£14.50
<b>Green Herb King Prawn</b> <i>Garlic fried king prawn, sautéed with onion, tomato and fresh green chilli, fresh coriander leaves and stewed with spring onion.</i>	£16.95
<b>Shahi King Prawn Rogan josh</b> <i>Garlic fried king prawn. Cooked with spring onions and fresh coriander leaves. Garnished with fried tomato in very thick medium hot sauce.</i>	£16.95
<b>King Prawn Pista Passanda</b> <i>King Prawn cooked in a very mild creamy sauce, with saffron, fennel and pistachio. Recipe of Kurma.</i>	£16.95
<b>North Indian Garlic Chilli King Prawn</b> <i>King Prawn cooked in fresh garlic and chilli sauce with fresh coriander leaves. (Fairly hot) Madras</i>	£16.95
<b>Sea Bass Fillet Delicacy</b> <i>Grilled Sea Bass fillet in a fresh cream herb sauce.</i>	£19.50
<b>Salmon Dopeaza</b> <i>Grilled in light spices initially, finished with medium hot onion, garlic and coriander based sauce.</i>	£19.50

## Side Dishes

All the dishes below are available  
as main dishes for £10.95

<b>Dal Masala</b> <i>Spicy lentils, garlic and jeera.</i>	£4.95
<b>Sag Paneer</b> <i>A combination of spinach and cottage cheese</i>	£6.50
<b>Sag Aloo</b> <i>Spinach and potatoes.</i>	£5.50
<b>Aloo Gobi Masala</b> <i>Potato and cauliflower, very lightly spiced.</i>	£5.95
<b>Aloo - Mator Chilli</b> <i>Potato and chickpeas with chopped green chilli.</i>	£5.50
<b>Mixed Vegetable</b> <i>A combination of various vegetables</i>	£5.50
<b>Bombay Aloo</b> <i>Lightly spiced potatoes</i>	£5.50
<b>Gucchi Khumbi</b> <i>Mushroom with garlic</i>	£5.50
<b>Raita (Hot) or Plain</b> <i>Made with yoghurt</i>	£2.95



## Rice Dishes

<b>Keema Rice</b> <i>Mince Lamb</i>	£5.95
<b>Fluffy Steamed Rice</b>	£3.50
<b>Masala Rice</b> <i>Fried</i>	£4.50
<b>Rice with Lemon &amp; Cashew Nuts</b>	£4.95
<b>Tilda Pilao Rice</b>	£3.95
<b>Mushroom Pilao Rice</b>	£4.95
<b>Vegetable Pilao Rice</b>	£4.95
<b>Special Rice</b> <i>Fairly chopped chicken tikka and fresh chillies</i>	£5.95

## Roti

<b>Plain Nan</b>	£3.50
<b>Garlic Nan</b>	£3.95
<b>Keema Nan</b>	£4.95
<b>Cheese Nan</b>	£4.95
<b>Peshwari Nan</b>	£4.95
<b>Lacha Parata</b>	£3.50
<b>Tandoori Roti</b>	£2.50
<b>Chapati</b>	£1.95
<b>Puree</b>	£1.95
<b>Papadoms</b>	£1.30

## Vegetarian Dishes

<b>Gujerati Sabzi</b> <i>A good selection of mixed vegetables (Medium Hot)</i>	£10.95
<b>Sabzi Dall</b> <i>Mixed vegetable with lentils (Medium Hot)</i>	£10.95
<b>Sag Panir Mator</b> <i>Spinach, cottage cheese and chickpeas (Medium Hot)</i>	£10.95
<b>Sabji</b> <small>Jalfrezi</small> <i>Mixed vegetable with onion and peppers (Fairly Hot)</i>	£10.95
<b>Aloo Matar Mirchi</b> <i>Potatoes, chick peas and green chilli along with a blend of fresh spices and herbs are main ingredients to create this dish.</i>	£10.95



## Biryani Dishes

Ask for your choice of mild, medium or hot accompaniments

<b>Vegetable Biryani</b> .....	£10.50
<b>Red Fort Chicken Biryani</b> .....	£14.95
<b>Spicy Lamb Biryani</b> .....	£16.95
<b>Bengal King Prawn Biryani</b> .....	£21.95

## European Dishes

Served with salad and french fries

<b>Sirloin Steak</b> .....	£22.95
<b>French Style Chicken</b> .....	£13.95
<b>Scampi</b> .....	£13.95

## Chef's New Creations

<b>Lamb Shanks</b> .....	£14.95
<i>Cooked in a rich tasty thick sauce with fresh ginger, herbs and coriander.</i>	
<b>Chicken Jaipuri</b> .....	£13.95
<i>Dish consisting of peppers, onions and mushrooms, a medium hot dish made with freshest of herbs.</i>	
<b>Chicken Makhanwala</b> .....	£13.95
<i>A modern Indian dish cooked with ground almond, cream, coconut and cheese.</i>	
<b>Chicken Chasni</b> .....	£12.95
<i>Tender chicken cooked in a creamy sauce made with tamarind, lemon juice and mild spices.</i>	
<b>Chicken Mirchi Masala</b> .....	£13.95
<i>Very hot tasty Indian dish with naga chillies, fresh garlic, ginger and coriander.</i>	
<b>Sag Ghost (Lamb)</b> .....	£14.95
<i>A medium hot tender lamb dish cooked with fresh spinach, garlic, ginger, spring onion and coriander.</i>	

## Golden Oldies

	Chicken	Lamb
<b>Korma</b> .....	£11.50	£13.50
<i>A delicate preparation of coconut, ground almond, touch of selected spices and last minute addition of coconut milk produces mild creamy sauce.</i>		
<b>Madras</b> .....	£11.50	£13.50
<i>Bursting with strong spices. This is a very strong curry sauce, not for the faint hearted.</i>		
<b>Dansak</b> .....	£11.50	£13.50
<i>Lentil based dish, slightly hot cooked with pineapple.</i>		
<b>Patia</b> .....	£11.50	£13.50
<i>Tasty sweet and sour dish cooked with touch of lemon juice</i>		