## Lunch Box 12pm-2pm

## €4.95

(One Curry in chicken or vegetable. Choose the strength whether it is Mild, Medium or Hot. Rice included

## Early Evening Special Sun-Thu 4.30pm-6.30pm

## £9.95

(two Curries in chicken or vegetable. Choose the strength whether it is Mild, Medium or Hot. Rice included

£9.95

£6.95

£10.95

# Lunch Menu 12pm - 1:40pm

INDIAN TAPAS (Choice of 3 Dishes, 'MILD, MEDIUM or HOT' in Chicken or Vegetable, Rice, Nan, Pakora, Chicken Pakora and Chicken Tikka)

MIXED PAKORA £5.95
CHICKEN CHATT £6.95

VOLL PUREE (Vegetarian) £5.95

MUSHROOM WITH DAL PUREE (Vegetarian) £5.95

GARLIC CHILLI WRAP (In Paratha)

CHICKEN TIKKA

Chicken £6.95

Lamb £7.95

BHOONA (Served with Rice or Nan) £10.95

GARLIC CHILLI (Served with Rice or Nan)

MOSSALA (Served with Rice or Nan) £10.95



Located in the Dingwall, a town and a royal burgh in the Highland of Scotland.

Cafe India offers an eclectic lunch and dinner menu that reflects the cultural

traditions of the Indian subcontinent.

Our dining room offers charming views of busy street life.

Reservations, though not required, are strongly encouraged on weekends.



Scan for Ma









### EASY PARKING



Lockhart House, Tulloch St, Dingwall IV15 9JZ www.cafeindia.scot

# Cafe India

Lochart House, Tulloch Street Dingwall, IV15 9JZ

## www.cafeindia.scot

Opening Hours (Every Day)

Lunch

12pm -2pm

Dinner 4,30pm 10,30pm

## Take Away Menu

01349 862 552 01349 862 607

> Home Delivery Available in 7 mile radius

You can order online on **FOODHUB**Book your table on our facebook page or e-mail us or

www.cafeindia.scot

## Cafe India's Specials

## Thali Special

For One Person	£14.50
For Two Persons	£28.50

Choose from: Vegetable Pakora, Onion Bhajee, Chicken Pakora, Bombay Aloo, Dal Mossala or Sag Aloo

## Main Course

Choose from: Korma, Mossala, Bhoona, Patia, Dansak or Madras in Chicken, Lamb or Vegeta-

\*Every main course is served with either steamed pilau rice or plain nan, popadoms and

Diced breast of chicken grilled

speciality

Chicken Chatt

served with puri bread

Bengal King Prawn Bhajee

tender chicken cooked with light

herbs, spices and tasty chat masala,

Fresh Coriander and tamarind sauce dominates the taste of this Bengal

£4.95	Northwest Frontier Tandoori Speciality
€4.95	Below dishes served with sauce and salad Chicken Tikka £11.50
£4.95 £5.50	A dish from the Hindukush Mountains, boneless morsels of chicken, marinated in yoghurt & rare spices and brolled in a clay oven
£4.95	Lamb Tikka £13.50 A dish from the Hindukush Mountains, boneless morsels of chicken, marinated in yoghurt 8 rare spices
c5 50	and broited in a clay oven  Kebab Platter A combination of Chicken, Lamb,
	Tandoori Chicken, Sheek Kebab & Nan
	House Speciality
	£4.95 £4.95 £5.50

28.95

€5.95

## Golden Oldies Menu

KURMA

slightly hot

BHUNA

Medium Curry

Well spiced and

VINDALOO

Sweet and sour

Butter Chicken Massala

is then immersed in a delicious

Chicken Tikka Massallam

tion of voghurt & coriander sauce

spiced-buttery sauce

Chicken Tikka from the tandoor, which

Marinated chicken pieces cooked in a

clay oven and prepared in a combina-

Very hot curry

well spiced

PATHIA

MADRAS

fairly hot

Creamy Curry

DHANSAK

Sweet and Sour.

cooked with ientils

Chicken Lamb Prawn

£10.50 £11.50 £13.50

£10.50 £11.50 £13.50

£10.50 £11.50 £13.50

£10.50 £11.50 £13.50

£10.95 £11.95 £13.95

£10.50 £11.50 £13.50

£11.50

£10.95

Karai cooking is native to Sind. formerly part of the Bombay province. Chopped onion, red & green peppers, garlic, whole cumin seed, tomato and fresh coriander leaves

Karai Chicken

Karai Lamb £12.50 Karai cooking is native to Sind. formerly part of the Bombay province. Chapped onion, red & green peppers, garlic, whole cumin seed, tomato and

£11.50

e11.95

£11.95

fresh coriander leaves £19.50 Tandoori King Prawn King prawns, mannated in natural herbs and then roasted in the tandoor Tandoori King Prawn £15.95

Masallam King prawns, cooked in a clay oven in an almond mild sauce

Redfort Chicken

## House Speciality

## Chicken Delicacies

Fruity dish cooked with yoghurt, Almond, Cashow nuts, Wild ground herbs, mild, smooth and fresh in taste	211.00
Chicken Pista Passanda A rare recipe of Kurma prepared with amond, yoghurt & pistachio and our own blend of spices.	£10.95
Shahl Chicken Rogan Josh Chicken with fried garlic spring onion and fresh conlander feaves, cooked in very thick creamy sauce (Medium Hot)	£10.95
Parsi Chicken A famous Parsi wedding dish, lavishty gamished with fresh spices, urri-dall and fresh temon - superb	£10.95
Assamese Jalfreizie Chicken Chicken pieces coked with fresh corlander and fresh green chilii	£10.95
North Indian Garlic Chilli Chicken Chicken, cooked in a fresh genic and chilli sauce with fresh coriander and a souch of crispy red chilli	€10.95
	Fruity dish cooked with yophur. Ahmand. Cashew nuts. Wild ground herbs, mild, smooth and fresh in teste. Chicken Pista Passanda. A raw reope of Kurma propared with almond, yophur 8 pistachio and our own bland of spices. Shahl Chicken Rogan Josh Chicken with fried gartic spring onion and fresh corriander leaves, cooked in very thick creamy sauce (Medium Hot) Parsi Chicken A famous Parsi wedding dish, lavishly garrished with fresh spices, urri-dail and fresh lemon - superts Assamese Jalfreizie Chicken Chicken pieces coked with fresh corrander and fresh green chilli North Indian Garlic Chicken, cooked in a fresh gwife and

Lamb Delicacies

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

Shahi Lamb Rohan Josh €11.95 Lamb cooked with fresh partic, spring onion and fresh corlander leaves. Cooked in very thick tomato sauce (Medium Hot)

Achar Gosht from Uttar £11.95 Pradesh A speciality from Hyderabad, Pieces

of lamb cooked in a tantalising cickled masala laced with whole areen chilli

c11.95 Assamese Jalfreizie Lamb Lamb cooked with fresh pinger, green chilli and fresh coriander leaves in a gartic dressing - with a touch of whole kala Jeera ( Cumin Seeds)

North Indian Garlic Chilli Lamb Lamb in a fresh garlic and chilli sauce with fresh coriander leaves, thinly chopped fresh ginger and a touch of

crispy red chiti.

King Prawn

Green Herb Jumbo

## Seafood Delicacies

£11.95

c14.95

Garlic fried king prawn, sautéed with onion, tomato and fresh green chilit, fresh conlander feaves and stewed with spring onion.	
Shahi Jumbo King Prawn Rogan Josh	£14.9
Garlic fried king prawn, cooked with spring chions and fresh conlander leaves. Garnished with fried tomato in- very thick medium hot sauce	
Jumbo King Prawn	€14.9
Pista passanda King prawn cooked in a very mild creamy sauce, with saffron, fennel and pistachio, recipe of Kurma	
North Indian Garlic Chilli Jumbo King Prawn King prawn, cooked in fresh garlic	€14.9
and chilli sauce with tresh coriander leaves. (Fairly hot madras)	

## Chef's New Creations

Lamb Shanks	€13.95
Cooked in a rich tasty thick sauce with fresh ginger, herbs and corlander.	
Chicken Jaipuri	£12.95
Dish consisting of peppers, onlons and mushrooms, a medium hot dish	
made with freshest of herbs.	102927

Chicken Makhanwala £11.95 A modern Indian dish cooked with ground almond, cream, coconut and

€11.95

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Chicken Chasni Tender chicken cooked in a creamy sauce made with tamarind, lemon Juice and mild spices.

Chicken Mirchi Masala c11.95 Very hot tasty Indian dish with naga chillies, fresh garlic, ginger and coriander.

Sag Ghost (Lamb) £11.95 A medium hot fender lamb dish cooked with fresh spinach, partic. ginger, spring onion and coriander.

## Veg. Health Food

A good selection of mixed vegetables (Medium Hot)	
Sabzi Dall Mixed vegetables with lentils	£8.95
(Medium Hot) Sag Panir Mator	€8.95
Spiriach, cottage cheese and chickpeas (Medium Hot)	
Sabii Jalfreize	€8.95

Mixed vegetables with onion and

Guiarati Sabzi

peopers (fairly Hot)



## Birvani

Ask for your choice of 'Mild' 'Medium' 'Hot' Accompaniments

Redfort Chicken Birvani c12.50 Spicy Lamb Birvani €14.50 Veg. Birvani €10.50 King Prawn Biryani c19.50

> Dishes below can be served as Main Course for £8.95

## Side Dishes

Spicy lentils, garlic and jeera	24.50
Sag Aloo Spinach and potatoes	€5.50
Aloo Gobi Masala Potato and Cauliflower	€4.95
Mixed Vegetable A combination of various vegetables	£4.95
Bombay Potato Lightly spiced potatoes	€4.95
Raita (Hot) or Plain Made with yoghurt	€1.95
Garlic Mushroom Garlic mushroom cooked in a rich	€5.50

## Rice Dishes

The second secon	
Fluffy, Steamed Rice	£2.95
Masala Rice (Onion Fried)	€3.95
Rice with Lemon & Cashew Nuts	€4.50
Tilda Pilao Rice	£3.50
Mushroom Pilao	£4.50
Vegetable Pilao	€4.50

ain Nan	£2.95
artic Nan	€3.50
eema Nan	€3.95
heese nan	£3.95
eshwari Nan	£3.95
acha parata	€3.50
andoori Roti	€2.50
hite Flour Chapati	€1.50
ain Popadoms	20.90
th Chutney	0.0