

WINES WHITE 75cl

SAUVIGNON BLANC, CENTRAL VALLEY, CHILE 18.5

CHARDONNAY, SOUTH EASTERN AUSTRALIA 18.5

PINOT GRIGIO, SICILIANE 22

ROSE WINE 75cl

MERLOT ROSÉ, CENTRAL VALLEY, CHILE 18.5

RED WHITE 75cl

MERLOT, CENTRAL VALLEY, CHILE 18.5

SHIRAZ, SE AUSTRALIA 18.5

MALBEC, ARGENTINA 22

SOFT DRINKS (Glass Bottle)

COKE/DIET 4

IRN BRU/DIET 4

SPARKLING WATER 2.5

STILL WATER 2.5

GINGER BEER 200ML 3

TONIC WATER 200ML 3

HOMEMADE LASSI

Yogurt-Based Cold Drink.

Mango 4

Salt 4

Sweet 4

BOTTLED BEERS & CIDERS

Birra Moretti 330ml 5

Heineken (Alcohol Free) 330ml 3.85

Kopparberg Cider (Mixed Fruit) 330ml 5.1

DESSERTS

Gulab Jamun 4.5

**DELIVERY & COLLECTION
ORDER ONLINE**



**TAPAS RESTAURANT
DELIVERY OR COLLECTION**

**HEAT & EAT
EVENT CATERING**

**TAKEAWAY MENU
DELIVERY & COLLECTION
ORDER ONLINE**

www.littlecurryhouse.co.uk
0141 339 1339

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NIBBLES

Popadom 1.5
Spiced Onion 2
Mango Chutney 2
Mixed Pickles 2
Raita 3.5

STARTERS

AUBERGINE FRITTERS (VG) (V) 7.2
Sliced aubergines cooked in a light spiced batter.

BAKED CHILLI KING PRAWNS (SF) 11
King prawns baked with green chilli and spices.

CHICKEN PAKORA 8.5
Chicken breast seasoned and cooked in a lightly spiced batter.

FISH PAKORA (F) 9.4
Fresh fish, potatoes and onions cooked in a seasoned batter.

VEGETABLE PAKORA (VG) (V) 7.4
Pakora made with a mixture of green herbs and spinach leaves.

CHANA POORI (G) (VG) (V) 8
Chickpeas cooked in a tangy sauce and served in a poori pastry.

VEG SAMOSA (V) 8.4
Small triangular pastry filled with vegetables and searved with chickpeas

CHICKEN & MUSHROOM POORI 8.4
Diced chicken with mushrooms cooked in a sweet and sour sauce, served in a light poori pastry.

SPICED HADDOCK WITH TOMATOES (F) 9.5
Haddock marinated with cumin and fennel, topped with tomatoes and baked, a staple dish for us.

HAVE YOU TRIED OUR HEAT & EAT OPTION?

OUR HEAT & EAT OPTION IS PERFECT FOR THOSE WHO KNOW WHAT THEY'RE LOOKING FOR. IT OFFERS FRESHLY PREPARED MEALS WHICH CAN BE EASILY RE-HEATED IN YOUR HOME. PROVIDING A **CONVENIENT, QUALITY AND BEST VALUE** ALTERNATIVE TO ORDERING A NORMAL TAKE AWAY WITH US.

FOR MORE INFO PLEASE VISIT OUR WEBSITE OR ASK A MEMBER OF STAFF.

MEAL FOR 2 - £37

CHOOSE ANY 2 FROM THE BELOW

VEG PAKORA
CHICKEN PAKORA
+

CHOOSE ANY 2 FROM THE BELOW

CHILLI GARLIC CHICKEN
BUTTER CHICKEN (D)
CHICKEN TIKKA CHASNI (D)
LAMB KARAHİ £3 SUPPLEMENT
CHICKEN SAAG (D)
CHANA, MUSHROOM & TOMATO (VG) (V)
VEGETABLE SABZI (VG) (V)
CHANA DAAL (VG) (V)
+

CHOOSE ANY 2 FROM THE BELOW

NAAN (D) (V) (G)
GARLIC NAAN (D) (V) (G)
PESHWARI NAAN (D) (N) (V) (G)
CHEESE NAAN (D) (V) (G)
GARLIC CHEESE NAAN (D) (V) (G)
BASMATI RICE
PILAU RICE
CHIPS
MASALA CHIPS

MEAL FOR 4 - £68

CHOOSE ANY 3 FROM THE BELOW

VEG PAKORA
CHICKEN PAKORA
+

CHOOSE ANY 4 FROM THE BELOW

CHILLI GARLIC CHICKEN
BUTTER CHICKEN (D)
CHICKEN TIKKA CHASNI (D)
LAMB KARAHİ £3 SUPPLEMENT
CHICKEN SAAG (D)
CHANA, MUSHROOM & TOMATO (VG) (V)
VEGETABLE SABZI (VG) (V)
CHANA DAAL (VG) (V)
+

CHOOSE ANY 4 FROM THE BELOW

NAAN (D) (V) (G)
GARLIC NAAN (D) (V) (G)
PESHWARI NAAN (D) (N) (V) (G)
CHEESE NAAN (D) (V) (G)
GARLIC CHEESE NAAN (D) (V) (G)
BASMATI RICE
PILAU RICE
CHIPS
MASALA CHIPS

£2 SUPPLEMENT FOR CHEESE OR PESHWARI NAAN

Please advise duty manager of any allergies.

(G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (VG) Vegan (V) Vegetarian (SF) Shellfish (F) Fish

CHICKEN MAINS

CHICKEN CURRY 13.5
Chicken breast cooked in a traditional sauce.

CHILLI GARLIC CHICKEN 13.6
Chicken breast cooked with garlic and pickle to a medium heat.

CHICKEN KORMA (D) 13.9
Chicken breast cooked with coconut in a mild and creamy sauce.

CHICKEN TIKKA CHASNI (D) 14.3
Chicken tikka cooked in a sweet and sour creamy sauce.

BUTTER CHICKEN (D) 14.5
Chicken tikka cooked in a creamy, buttery masala sauce.

CHICKEN SAAG (D) 13.6
Chicken breast cooked with green herbs and spinach

CHICKEN ACHARI & MUSHROOM 13.6
Chicken cooked with mixed pickle and mushrooms.

CHICKEN TIKKA MAKHNI (D) (N) 14.5
Chicken tikka cooked in a tomato, mild and creamy sauce.

LAMB MAINS

LAMB KARAHİ 15
Lamb cooked in a traditional rich pepper sauce.

METHI GOSHT 15.7
Lamb cooked with fenugreek and fresh spinach leaf.

GARLIC LAMB & MUSHROOM 15.5
Lamb cooked with mushrooms and garlic.

LAMB BHOONA 15.5
Lamb cooked with a strong base and fresh tomatoes in a thick sauce.

GINGER LAMB WITH MUSHROOM 15.5
Lamb cooked with mushrooms and pickled ginger.

VEG MAINS

CHANA DAAL (VG) (V) 12
Fresh lentils.

VEGETABLE SABZI (VG) (V) 12.75
Veg curry consisting of carrots, peas, cauliflower & potatoes,

SAAG PANEER (D) (V) 12.75
Spinach cooked with our own-homemade Indian cheese.

ALOO SAAG (D) (V) 12.75
Fenugreek potatoes cooked with spinach.

CHANA, MUSHROOM & TOMATO (VG) (V) 12.75
Chickpeas cooked with seasoned mushrooms and tomatoes.

CHANA ALOO (VG) (V) 12.75
Chickpeas cooked with potatoes.

HOUSE BLACK DAAL (D) 13
Daal Makhani - a classic rich, creamy, buttery lentil dish,

MUTTER PANEER (D) (V) 12.75
Green peas cooked with our own-homemade Indian cheese.

PALAK MIXED DAAL (D) (V) 12.5
Fresh lentils cooked with spinach.

FISH MAINS

CHILLI GARLIC KING PRAWNS (SF) 17.8
King prawns cooked with green chilli and garlic pickle.

MACHI MASSALA (F) (D) 17.1
Fresh fish cooked in a light batter and served in a masala sauce.

KING PRAWN SAAG (SF) (D) 17.8
King prawns cooked with greens and spinach leaf.

RICE, BREADS & SIDES

CHAPATI (VG) (V) (G) 1.5

BASMATI RICE 3.5
PILAU RICE 4
MUSHROOM RICE 4.5

CHIPS 4.5
MASALLA CHIPS 5
ONION TOMATO CUCUMBER SALAD 4.5

PARATHA (D) (V) (G) 3.5
GARLIC PARATHA (D) (V) (G) 4
PESHWARI PARATHA (D) (N) (V) (G) 4.5
ALOO PARATHA (D) (V) (G) 4.5

NAAN (D) (V) (G) 3.5
GARLIC NAAN (D) (V) (G) 4
PESHWARI NAAN (D) (N) (V) (G) 4.5
CHEESE NAAN (D) (V) (G) 5
GARLIC CHEESE NAAN (D) (V) (G) 5