

## Starters

### Vegetable Pakora £3.85

Pakora made with lightly spiced vegetables with green herbs and spinach leaves

### Chicken Pakora £4.90

Diced chicken breast deep fried in lightly spiced gram flour

### Spiced Haddock with Tomatoes £5.95

Haddock marinated with a variety of different spices then topped with tomatoes

### Fish Pakora £5.85

Fresh haddock marinated in a seasoned veg batter and deep-fried

### Veg Samosa £4.85

A classic Indian nibble, mixture of vegetables with potatoes sealed in a parcel

## Try our home made Gulab Jamin for desserts

An Indian homemade sponge bathed in syrup best served hot - we're proud to say that we're one of the very few restaurants in Glasgow to make our own Gulab Jamin in house

## Mains

### Chicken

#### Chicken Curry £7.95

Chicken breast cooked traditionally with a variety of Indian Spices to a medium heat

#### Chilli Garlic Chicken £8.50

Chicken breast cooked with fresh garlic and pickle with a hint of green chilli

#### Chicken Biryani £9.50

Diced chicken breast cooked in a rich sauce with rice

#### Chicken Korma £8.65

Chicken breast cooked with coconut and cream

#### Chicken Tikka Chasni £9.10

Chicken Tikka cooked in a mild and creamy, sweet and sour sauce

#### Butter Chicken £9.35

Chicken breast cooked in a creamy, buttery masala sauce with green cardamom

#### Chicken Saag £8.25

Chicken cooked with fresh greens, herbs and spinach to a medium heat

#### Chicken Tikka Shashliq £9.35

Chicken tikka cooked with whole tomatoes, green peppers and mushrooms

#### Chicken Achari and Mushroom £8.75

Chicken cooked with lime and chilli pickled with mushrooms

View our restaurant menus, latest sit-in deals and order take away all online

## Lamb

#### Lamb Karahi £8.85

Lamb cooked in a traditional thick, rich pepper sauce

#### Methi Gosht £9.10

Lamb cooked with fenugreek and fresh spinach leaf to a medium heat

#### Lamb Biryani £9.95

Lamb cooked in a rich sauce with rice

#### Garlic Lamb and Mushroom £9.20

Lamb cooked in a garlic sauce with mushrooms

#### Ginger Lamb with Mushroom £9.20

Lamb cooked with mild pickle ginger and mushrooms

## Fish

#### King Prawns and Spinach Leaf £13.95

King prawns cooked with garlic and spinach leaf

#### Chilli Garlic King Prawns £13.95

King prawns cooked in a chilli and garlic sauce.

#### Machi Masala £10.50

Fresh haddock cooked with Punjabi spices and a touch of fenugreek in a traditional sauce

## Classic Curries

#### Chicken £8.25

#### Lamb £8.95

Choose with choice of :-

Bhoona Dhansak Dopiaza Pathia

TEL: 0141 339 1339

Please advise staff of any allergies prior to ordering

## Vegetarian

<b>Chana Daal</b> Fresh lentils cooked with onions and a variety of mainly North Indian spices	£7.25
<b>Aloo Saag</b> Diced potatoes cooked with spinach	£7.45
<b>Mutter Paneer</b> Fresh green peas cooked with our own spiced homemade Indian cheese	£7.95
<b>Saag Paneer</b> Fresh spinach and green herbs cooked with our own-spiced homemade Indian cheese	£7.95
<b>Chana, Mushroom and Tomato</b> Chickpeas cooked in a rich ginger and garlic sauce with mushrooms and whole tomatoes	£7.45
<b>Palak Mixed Daal</b> Mixed daal with fresh spinach	£7.45
<b>Chana Aloo</b> Chickpeas cooked with potato	£7.45

## Drinks & Desserts

Coke	£1.10
Irn Bru	£1.10
Gulab Jamin	£2.95

## Breads (may be buttered) £1.10

Chapati	£2.75
Naan	£2.75
Garlic Naan	£3.05
Peshwari Naan	£3.25

## Rice

Basmati Rice	£2.35
Pilau Rice	£2.50
Mushroom Rice	£2.75
Lemmon and Cashew Nut Rice	£2.95

## Sundries

Popadom	£0.95
Spiced Onion	£1.35
Mango Chutney	£1.45
Mixed Pickles	£1.45
Raita	£1.75
Chips	£2.75

order online at: [www.littlecurryhouse.co.uk](http://www.littlecurryhouse.co.uk)



## Takeaway Menu

## Delivery & Collection

41 BYRES ROAD  
GLASGOW  
G11 5RG

Tel: 0141 339 1339

## Opening Hours

Sun - Thurs: 4pm - 11pm

Fri: 2pm - 11pm

Sat: 1pm - 11pm

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