

## Vegetarian

### Chana Daal £6.75

Fresh lentils cooked with onions and a variety of mainly North Indian spices

### Carrots With Peas, Spiced Leeks & Potatoes £6.75

Carrots cooked with fresh green peas and spiced leeks with a touch of garlic and ginger

### Aloo Saag £6.75

Diced potatoes cooked with spinach

### Mutter Paneer £7.25

Fresh green peas cooked with our own spiced homemade Indian cheese

### Saag Panneer £7.25

Fresh spinach and green herbs cooked with our own-spiced homemade Indian cheese

### Chana, Mushroom And Tomato £6.75

Chickpeas cooked in a rich ginger and garlic sauce with mushrooms and whole tomatoes

### Aloo Gobi With Green Beans £6.75

Cauliflower cooked with potatoes and green beans with a touch of green chilli

### Palak Mixed Daal £6.75

Mixed daal with fresh spinach

### Chana Aloo £6.75

Chickpeas cooked with potato



## Breads (may be buttered)

Chapati £1.00

Paratha £2.50

Garlic Paratha £2.75

Peshwari Paratha £2.95

Aloo Paratha £2.95

Spinach Paratha £2.95

Keema Paratha £2.95

Naan £2.50

Garlic Naan £2.75

Peshwari Naan £2.95

## Rice

Basmati Rice £2.10

Pilau Rice £2.25

Mushroom Rice £2.50

Lemmon and Cashew Nut Rice £2.75

## Sundries

Popadoms £0.90

Spiced Onion £1.25

Mango Chutney £1.35

Mixed Pickles £1.35

Raita £1.50

Chips £2.50

Garlic Potatoes £1.95



## Takeaway Menu

### Delivery & Collection

41 BYRES ROAD  
GLASGOW  
G11 5RG  
TEL: 0141 339 1339

### Opening Hours

Sun: 4pm -10pm

Mon - Thurs: 4pm - 10.30pm

Fri - Sat: 12pm - 11pm

info@littlecurryhouse.co.uk  
www.littlecurryhouse.co.uk

Delivery Charge Applies

Please advise staff of any allergies prior to ordering

TEL: 0141 339 1339  
www.littlecurryhouse.co.uk



## Starters

<b>Vegetable Pakora</b>	<b>£3.50</b>
Pakora made with lightly spiced vegetables with green herbs and spinach leaves	
<b>Aubergine Fritters</b>	<b>£3.95</b>
Aubergines sliced and deep-fried in a light spiced batter	
<b>Chicken Pakora</b>	<b>£4.45</b>
Diced chicken breast deep fried in lightly spiced gram flour	
<b>Chicken Tikka &amp; Potato Pakora</b>	<b>£4.95</b>
Chicken tikka diced with potatoes and deep fried with gram flour	
<b>Paneer And Potato Pakora</b>	<b>£4.85</b>
Our own Homemade Indian cheese, lightly spiced with crushed chilli and potatoes deep-fried with gram flour	
<b>Prawn And Mushroom Poori</b>	<b>£5.25</b>
Prawns cooked in a sweet chilli sauce with mushrooms served in a light pastry	
<b>Spiced Haddock With Tomatoes</b>	<b>£5.10</b>
Haddock marinated with a variety of different spices then topped with tomatoes	
<b>Machi Pakora</b>	<b>£4.95</b>
Fresh haddock marinated in a seasoned batter and deep-fried	
<b>Chana Poori</b>	<b>£4.25</b>
Chickpeas cooked in traditional sauce and served in a light pastry.	

## Mains

### Chicken

<b>Chicken Curry</b>	<b>£6.75</b>
Chicken breast cooked traditionally, with a variety of Indian Spices to a medium heat	
<b>Chilli Garlic Chicken</b>	<b>£7.95</b>
Chicken breast cooked with fresh garlic and pickle with a hint of green chilli	
<b>Chicken Biryani</b>	<b>£7.95</b>
Diced chicken breast cooked in a rich sauce with rice	
<b>Chicken Korma</b>	<b>£7.85</b>
Chicken breast cooked with coconut and cream	
<b>Chicken Tikka Chasni</b>	<b>£8.25</b>
Chicken tikka cooked in a mild and creamy, sweet and sour sauce	
<b>Murgh Makhni</b>	<b>£8.50</b>
Also known as Butter Chicken, chicken breast cooked in a creamy, buttery masala sauce with green cardamom	
<b>Chicken Saag</b>	<b>£7.50</b>
Chicken cooked with fresh greens, herbs and spinach to a medium heat	
<b>Chicken Tikka Shashliq</b>	<b>£8.50</b>
Chicken tikka cooked with whole tomatoes, green peppers and mushrooms	
<b>Chicken Tikka Makhni</b>	<b>£8.25</b>
Chicken tikka cooked in a mild and creamy sauce with a hint of tomato.	
<b>Chicken Achari And Mushroom</b>	<b>£7.25</b>
Chicken cooked with lime and chilli pickle with mushrooms	
<b>South Indian Chilli Garlic Chicken</b>	<b>£8.50</b>
Chicken Tikka cooked with fresh garlic and pickle to a medium heat	

Please advise staff of any allergies prior to ordering

## Lamb

<b>Lamb Karahi</b>	<b>£7.95</b>
Lamb cooked in a traditional thick, rich pepper sauce	
<b>Lamb Massalam with Okra</b>	<b>£10.95</b>
Tender lamb from the leg, slow cooked with traditional Punjabi spices and ladyfingers	
<b>Methi Gosht</b>	<b>£8.20</b>
Lamb cooked with fenugreek and fresh spinach leaf to a medium heat	
<b>Lamb Biryani</b>	<b>£8.95</b>
Lamb cooked in a rich sauce with rice	
<b>Garlic Lamb And Mushroom</b>	<b>£8.35</b>
Lamb cooked in a garlic sauce with mushrooms done	
<b>Methi Keema Mutter</b>	<b>£8.15</b>
Lamb mince cooked with green peas and fenugreek	

## Fish

<b>King Prawn And Spinach Leaf</b>	<b>£12.95</b>
King prawns cooked with garlic and spinach leaf	
<b>King Prawns Cooked With Dill And Ginger</b>	<b>£12.95</b>
King prawns cooked with dill, a hint of ginger pickle and a touch of garam masala	
<b>Machi Masala</b>	<b>£8.95</b>
Fresh haddock cooked with Punjabi spices and a touch of fenugreek in a traditional sauce	

## Classic

<b>Chicken</b>	<b>£7.50</b>
<b>Lamb</b>	<b>£8.35</b>

Choose with choice of: -

**Bhoona • Dhansak • Dopiaza • Pathia**

**TEL: 0141 339 1339**

Please view our restaurant menus online at [www.littlecurryhouse.co.uk](http://www.littlecurryhouse.co.uk)