

STARTERS

VEGETABLE PAKORA (VG) (V) Pakora made with a mixture of green herbs and spinach leaves.	5.35
AUBERGINE FRITTERS (VG) (V) Sliced aubergines cooked in a light spiced batter.	5.45
CHICKEN PAKORA Chicken breast seasoned and cooked in a lightly spiced batter.	6.15
CHICKEN TIKKA & POTATO PAKORA (D) Diced chicken tikka cooked with diced potatoes.	6.85
CHICKEN & MUSHROOM POORI (G) Diced chicken with mushrooms cooked in a sweet and sour sauce, served in a light poori pastry.	6.15
SPICED HADDOCK WITH TOMATOES (F) Haddock marinated with cumin and fennel, topped with tomatoes and baked, a staple dish for us.	6.95
FISH PAKORA (F) Fresh haddock, potatoes and onions cooked in a seasoned batter.	6.95
CHANA POORI (G) (VG) (V) Chickpeas cooked in a tangy sauce and served in a poori pastry.	5.95
MUSHROOM PAKORA (VG) (V) Mushrooms seasoned with garlic and cooked in a light batter.	5.5
SPICY POTATO FRITTERS (VG) (V) Sliced potatoes cooked in a spiced batter.	5
CHILLI KING PRAWNS (SF) King Prawns baked in foil, marinated in spices.	7.5

FISH MAINS

KING PRAWNS SAAG (SF) King prawns cooked with greens and spinach leaf.	14.95
CHILLI GARLIC KING PRAWNS (SF) King prawns cooked with green chilli and garlic pickle.	14.95
MACHI MASALA (F) (D) Fresh haddock cooked in a light batter and served in a masala sauce.	11.95

Key: (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (VG) Vegan (V) Vegetarian (SF) Shellfish

VEG MAINS

CHANA DAAL (VG) (V) Fresh lentils.	9.10
CARROT WITH GREEN PEAS & POTATOES (VG) (V) 9.35 Carrots cooked with green peas, diced potatoes and caramelised onion.	9.35
ALOO SAAG (D) (V) Fenugreek potatoes cooked with spinach.	9.35
MUTTER PANEER (V) Green peas cooked with our own-homemade Indian cheese.	9.35
SAAG PANEER (D) (V) Spinach cooked with our own-homemade Indian cheese.	9.35
CHANA, MUSHROOM AND TOMATO (VG) (V) Chickpeas cooked with seasoned mushrooms and tomatoes.	9.35
ALOO GOBI WITH GREEN BEANS (VG) (V) Cauliflower cooked with potatoes and green beans	9.35
PALAK MIXED DAAL (D) (V) Fresh lentils cooked with spinach.	9.35
CHANA ALOO (V) Chickpeas cooked with potatoes.	9.35

LAMB DISHES

LAMB KARAH Lamb cooked in a traditional rich pepper sauce.	11
METHI GOSHT Lamb cooked with fenugreek and fresh spinach leaf.	11.5
LAMB BIRYANI Lamb cooked in a rich sauce with rice.	12.5
GARLIC LAMB & MUSHROOM Lamb cooked with mushrooms and garlic.	11.5
METHI KEEMA MUTTER Lamb mince cooked with green peas and fenugreek.	11
GINGER LAMB WITH MUSHROOM Lamb cooked with mushrooms and pickled ginger.	11.5
LAMB BHOONA Lamb cooked with a strong base and fresh tomatoes in a thick sauce.	11
LAMB DHANSAK Lamb cooked with fresh lentils.	11

CHICKEN MAINS

CHICKEN CURRY Chicken breast cooked in a traditional sauce.	9.5
CHILLI GARLIC CHICKEN Chicken breast cooked with garlic and pickle to a medium heat.	10
CHICKEN BIRYANI Diced chicken breast cooked in a rich sauce with rice.	12
CHICKEN KORMA (D) Chicken breast cooked with coconut in a mild and creamy sauce.	10.25
CHICKEN TIKKA CHASNI (D) Chicken tikka cooked in a sweet and sour creamy sauce.	10.5
BUTTER CHICKEN (D) (N) Chicken tikka cooked in a creamy, buttery masala sauce.	10.5
CHICKEN SAAG (D) Chicken breast cooked with green herbs and spinach.	10
CHICKEN TIKKA SHASHLIQ (D) Chicken tikka cooked with tomatoes, green peppers and mushrooms.	10.5
CHICKEN ACHARI & MUSHROOM Chicken cooked with mixed pickle and mushrooms.	10
CHICKEN TIKKA MAKHNI (D) (N) Chicken tikka cooked in a tomato based, mild and creamy sauce.	10.5
CHICKEN BHOONA Chicken breast cooked with a strong base and fresh tomatoes in a thick sauce.	10
CHICKEN DHANSAK Chicken breast cooked with fresh lentils.	10
CHICKEN PATHIA A classic curry but cooked to a sweet and sour taste.	10

RICE

Basmati Rice	2.75
Pilau Rice	3
Mushroom Rice	3.25
Lemon & Cashew Nut Rice	3.25

All dishes are made fresh to order; therefore at peak times wait times may extend, we appreciate your patience.

Please advise duty manager of any allergies.

BREADS

Dairy free options of breads can be made on request.

Chapati (VG) (V)	1.10
Paratha (D) (V)	2.95
Garlic Paratha (D) (V)	3.15
Peshwari Paratha (D) (N) (V)	3.5
Aloo Paratha (D) (V)	3.55
Spinach Paratha (D) (V)	3.55
Keema Paratha (D)	3.55
Naan (D) (V)	2.95
Garlic Naan (D) (V)	3.15
Peshwari Naan (D) (N) (V)	3.5

SUNDRIES

Popadom	0.95
Spiced Onion	1.5
Mango Chutney	1.5
Mixed Pickles	1.5
Raita	2.5
Chips	3

DESSERTS

GULAB JAMUN	3.5
-------------	-----

Indian sponge bathed in hot syrup, we freshly prepare our Gulab Jamun in house, one of the few restaurants in Glasgow to do so.

BOTTLED BEERS & CIDERS

Large Kingfisher	4.95
Small Kingfisher	4.25
Cobra	4.25
Magner's Original Cider	3.95

SOFT DRINKS

Glass Bottles

Coke/Diet	2.50
Irn Bru/Diet	2.50
Sparkling Water	2
Still Water	2
Lemonade 200ml	2
Ginger Beer 200ml	2

HOMEMADE LASSI

Yogurt-Based Cold Drink.

Mango	3.5
Salt	3.5
Sweet	3.5

WINES

WHITE

75cl Bottle

LOS ROMEROS SAUVIGNON BLANC, CENTRAL VALLEY, CHILE 16.5
Fragrant aromas of lemon and gooseberries with a zesty finish.

SHORT MILE BAY CHARDONNAY, SOUTH EASTERN AUSTRALIA 16.5
Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

DA LUCA PINOT GRIGIO, TERRE SICILIANE 20
Aromas of white flowers, pink grapefruit and cox's apple: the palate displays melon and guava.

ROSÉ

75cl Bottle

LOS ROMEROS MERLOT ROSÉ, CENTRAL VALLEY, CHILE 16.5
Bright raspberry and strawberry aromas with pleasant blackcurrant flavours make this a soft easy drinking wine.

RED

75cl Bottle

LOS ROMEROS MERLOT, CENTRAL VALLEY, CHILE 16.5
Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.

HARDYS MILL CELLARS SHIRAZ, SE AUSTRALIA 16.5
Forest fruits such as blackberries dominate the fruit packed palate.

OSADO MALBEC, MENDOZA, ARGENTINA 22
This is classic Malbec from the Uco Valley, with the typical purplish colour and the fruity aromas of fresh plums, black fruit and blackberry mingled with the aroma of violets.

SPARKLING WINE

20cl Bottle

FANTINEL PROSECCO EXTRA DRY, ITALY 21
Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.



LITTLE CURRY
HOUSE
Indian Cuisine

TAKEAWAY MENU

ORDER DELIVERY
& COLLECTION ONLINE



41 BYRES RD, GLASGOW G11 5RG
LITTLECURRYHOUSE.CO.UK
0141 339 1339