

## THE GLASGOW CURRIES

### Curry

*An original classic which speaks for itself, the basic Indian Curry with fresh ginger, tomato & onions.*

### Bhoona

*A thick tomato based sauce with tomato, garlic & coriander. Garnished with fried onions and served medium to hot.*

### Patia

*A sweet & sour creation - both in equal measure. Traditionally served on special occasions like birthdays, weddings & anniversaries but served every night of the week here at Rasoi.*

### Dopiaza

*A medium curry dating back to at least the Moghul times. The word translated into the meaning 'double onion' which refers to the boiled & fried onions used at different times of the cooking process.*

## DELHI EXPRESS FAVOURITES

### Tikka Masala

*Rumoured to have been created in the curry houses of Glasgow, the yellow to orange coloured creamy sauce is lightly spiced and contains crushed tomatoes, ground cashew nuts & fresh peppers.*

### South Indian Garlic Chilli

*This delicious, extra special dish is lightly spiced and contains fresh garlic, ginger, tomatoes & a blend of top secret Delhi Express spices and is finished with fresh green chillies at the very end of the cooking process to leave a warm feeling in the mouth.*

### Chasni

*Legend has it, the Chasni was created in the 1980's by legendary Indian chef Balbir. A smooth creamy, sweet and sour dish which gives a pleasant bite.*

### Rogan Josh

*An aromatic curry from Kashmir. The word 'Rogan' means oil and the word 'Josh' means hot, red or passionate. Thus this dish cooked in hot oil. A base of Bhoona Tarka with fresh ground tomatoes, onions, ginger and garlic.*

### Achari

*The key to this dish is the use of whole spices giving the appearance of pickle. The entire dish is lightly fried in mustard oil.*

### Dansaac

*thick sauce cooked with lentils, garlic, ginger & fresh coriander. A well rounded curry which is served medium in taste.*

### Saag

*A traditional Eastern Indian dish with spinach, mustard seed & fresh greens. Finished with fresh cream and medium to hot in taste. Cooked and served in the Bhoona style.*

### Korma

*This Glasgow curry was created for people who don't do spicy food but like the idea of having a curry. A mild yellow coloured curry with almonds & cream. This curry can be served plain or with various additions such as mango or sultanas, or for the more adventurous some fresh green chillies. Each variation on the Korma has its own unique & distinctive flavour.*

### Balti

*The word Balti comes from the dish in which this curry is traditionally cooked. This medium-hot curry is sure to please the taste buds with flavours of ginger, onion, garlic & capsicums.*

### Jaipuri

*Traditionally cooked with fresh fried mushrooms, capsicums & white onion; ground Delhi Masala is added at the end and finished with fresh coriander and red & green peppers.*

### Pardesi

*A wonderful mix of mushrooms, spinach, onions and chillies - all simmered in garlic & fresh ginger.*

### Jullander

*This dish is based on a thick Bhoona sauce but with added fresh green chillies producing a flavoursome rush of intense heat!*

### Tikka Tandoori Masala

*Made like a traditional curry but with a spicy tomato base and a touch of Garam Masala, finished with fresh coriander.*

### Karahi

*Tangy, medium to hot spiced sauce, similar to the Balti but containing green peppers, tomatoes and onions.*

## COME DINE WITH US

### ENJOY 2 COURSES AND A SIDE ORDER FOR £12 PER PERSON

Simply pick a starter and main course curry and  
choose either rice or naan to accompany your meal

#### CHOOSE YOUR STARTER

Vegetable Pakora (v)

*With a duo of dipping sauces*

Mushroom Pakora (v)

*With a duo of dipping sauces*

Vegetable Samosa (v)

*With homemade dipping sauces*

Spiced Haddock & Salmon Fishcake

*With mixed pepper & coriander salsa (£1.00 supplement)*

Chicken Pakora

*With a duo of dipping sauces (£2.00 supplement)*

#### CHOOSE YOUR MAIN COURSE CURRY

Any dish from The Glasgow Curries or Delhi Express Favourites

(See Reverse)

*Curries are served with your choice of mixed vegetables, paneer or chicken.*

*Lamb £1.50 supplement*

*Lamb Tikka £2.90 supplement*

*King Prawns £5.00 supplement*

#### CHOOSE YOUR SIDE ORDER

Pilau Rice, Boiled Rice or Plain Naan Bread

*An optional 10% service charge will apply to all table of 6 or more, all of which goes directly to the team.  
Tables should be vacated by 7.30pm (excluding Mondays). Date exclusions to this special offer menu apply.*