WEE CURRY SHOP

AT MOTHER INDIA

DAY TIME MENU

£18.00 PP

Available till 6pm, 4pm on a Friday & Saturday

STARTER

Ginger & Green Chilli Fish Pakora (F) Vegetable Pakora (Bite Size) Aloo Saag Dosa

MAIN

Monkfish Curry (F) (£2.00 Supp)
Chicken Tikka Chasni
Chicken Achari
Lamb Rogan Josh
Vegetable Thali
(Vegan options available on request)

SUNDRIES TO SUIT

TUB OF BUNGALOW CAFE ICE CREAM

The price is for 1 person only

EXPRESS LUNCH MENU

£10.00 PP

Available Wednesday to Sunday 12.30pm - 3:30pm

Smeena's slow cooked Chicken Curry Chicken Tikka Makani (N) Spiced Haddock with Lemon Puy Lentils Vegetable Karahi

The above served with Salad and Basmati Rice or Nan Bread

TUB OF HOMEMADE BUNGALOW CAFE ICE CREAM INCLUDED

EXTRAS

Nan Bread £3 | Garlic Nan £3.5 | Basmati Rice £3 Mini Vegetable Pakora £4 | Garlic Potatoes £4 Cucumber Raita £3

The price is for 1 person only

Chilli Hou	mous with Orange	Beetroot and Pit	ta (G)(S) 6.50)
Popadom	s with 2 Dips (M)		6.50)
Aloo Saag	Dosa (M)		8.00)
Spiced Ha	Spiced Haddock Tomato and Olives (F))
Pakoras	Vegetable 8.00	Fish (F) 8.50	Chicken 8.50	Á
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Monkfish Curry (F)	16.00
Kind Prawn Achari Cooked with Lemon Pickle (S) (F) (M)	16.00
Chicken (Achari (M)or Saag)	14.00
Chicken Thighs with Spinach Leaf	14.00
Chicken Tika (Chasni or Makani with Walnuts) (N)	15.00
Chicken Tika with Vegetable and Tomato Gravy	17.50
Lamb (Achari (M) Rogan Josh or Pasanda) (N)	14.50
Methi Keema with Peas	12.00
Chicken (Breast or Boneless Thighs) with Mix Vegetable	13.00
or Dansak	

Vegetable Karahi	11.00
Sagg Paneer Broccoli	11.00
Vegetable Thali	15.00
Sweet Potato Aubergine and Peas	12.00
Dum Broccoli and Cauliflower	11.00/7.00
Chana Dall Karela	11.00/7.00
Aloo Saag	11.00/7.00
Black Dall	11.00/7.00

All vegetarian dishes can be made vegan with the exception of Black Dall and any paneer dishes.

All dishes subject to availability and will be served as prepared.

There is a 10% Service charge for parties of 8 or more. Corkage is £6 per Bottle of wine and £7.50 for sparkling wine.

(G) Gluten (S) Sesame (N) Nuts (M) Mustard Seeds (F) Fish (SF) Shellfish
Please note most of our dishes contain dairy, tomato, onion, garlic.
If unsure please check with the Restaurant Manager.

RICE, BREADS & SUNDRIES

Basmati Pilau	4.50
Todays Vegetarian Rice (N)	4.50
Nan Bread (G)	4.50
Tomato & Fenugreek Bread (G)	6.50
Wholemeal & Onion Nan Bread (G)	4.50
Peshwari Nan (G) (N)	4.50
Radish Paratha	4.50

FROM THE BUNGALOW CAFE HOMEMADE ICE CREAM

Oysters	4.00
Wafers	3.50
Double Nougat	4.50
Vanilla 2 scoops	5.00
Various 2 scoops (Ask staff for details)	5.50
With choice of topping and sauce	

Gulab Jamin Ice Cream	6.50
Mango Lussi	5.00
Affogato	6.00
Todays Dessert (Ask staff for details)	6.50

Coffee	3.50
Latte	4.00
Cappuccino	4.00
Espresso	2.50
Liqueur Coffee	5.50
Speciality Tea	4.00

(Breakfast Tea, Earl gray, Lemon & Ginger, Chai, Green Tea Jasmine Green Tea, De-caff, Chai Tea, Maroccan Mint)







WEE CURRY SHOP

AT MOTHER INDIA

WHITE	125ml Bottle	KINGFISHER CRAFT BEERS C	CIDER	GINS			35ml
Sophie Te'Blanche Sauvignon Blanc	10.25 22.25 22.00	St Mungo's	5.45	Hendrick's Gin			8.50
Iona, Elgin, South Africa	8.25 23.25 32.00	Magners	5.95	Scotland's most exported gin			1 3333
Floral notes with a complex medley of tropical fruits, mingled with subtle lime and gooseberry undertones. The palate is		Peacock Mango Cider	6.95	, ,			
balanced and rich, Showing cut green apples with great		Kingfisher Zero (Alcohol Free)	5.45	Bombay Sapphire Gin			8.00
minerality and texture.		Kingfisher Half Pint	3.95	Delicately perfumed			
The Googly Chardonnay,		Kingfisher Pint	6.50				
One Chain Vineyards, South Australia	6.90 19.75 27.00	DY SOV	1 10 10 10 10	Maker Glasgow Gin			8.50
Vibrant, tropical fruits with hints of green apple and pear. Succulent, juicy palate with broad, ripe pear and citrus hints.		SPIRITS 35ml (Mixers £2.50)		The first Gin to be distilled in C	ilasgow		
Pinot Grigio, Calusari, Cramele Recas		1 B) B) B) B) B	 	Edinburgh Gin			8.50
Viile Timisului, Romania	6.90 19.95 27.00	Grouse	4.70	The best of the Edinburgh range	ge		
Lovely, opulent aromas of grapefruit and peach follow through		Glenmorangie	6.00				
to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity.		Bowmore	5.45	Old Raj			9.00
and apple character and citiasy acidity.		Glenfiddich	5.45	A remarkable Gin infused with	saffron and spice	9	
ROSE		Jameson	5.00	The Potenist			10.00
	Ch Eth	Jack Daniels	5.00	The Botanist			9.00
Garnacha Rose, Castillo de Eneriz	1000 140 05 107 00	Southern Comfort	4.70	Islays only Gin			
Bodegas Manzanos, DO Navarra, Spain	6.90 19.95 27.00	Smirnoff	4.70	Tanqueray Gin			8.00
Pale pink with hints of peach. Fresh, delicate, elegant, balanced with a fresh nose of blood orange. A subtle		Grey Goose	5.70	Perfect all rounder			10.00
explosion of fresh red fruit and citrus note character that		Morgan's	4.70				
shows the terroir of the vineyard site.		Havana Club 7	•	Ophir Oriental Dry Gin			8.50
RED			5.70	Spiced with pepper and cubeb	S		•
		Bacardi	5.00				
Merlot Reserva, Los Espinos, Espinos Y Cardos		Drambuie	5.45	The Isle of Harris Gin			9.50
Central Valley, Chile	7.15 20.00 28.00	Glayva	4.70	Scotland's first Gin from the W	ostorn Islas		3.30
This is simply outstanding wine for the money, soft		Baileys	4.70	Scotiana's mist dirition the W	CSCCITI ISICS		
super-juicy ripe plummy fruit and a long full - flavoured finish. This easy-drinking wine comes from Chile's renowned Valle		5 Walla	4.70	Brockmans Gin			9.00
Central region, where long hot days are followed by cool nights.		Cointreau	5.00	A smooth Gin			•
this temperature difference ensures the grapes ripen slowly, so they develop maximum flavour.		Martell	4.70				
Pinot Noir, IGP Pays d'Oc, Montsable, Terres Fideles		Sambuca	4.70	Caorunn Gin			8.50
Languedoc-Roussillon, France	7.15 20.00 28.00	Tia Maria	4.70	Aged and modern botanicals			
Red ruby colour. Aromatic nose of black cherries with elegant		Port	4.50				
floral notes. On the palate, this Pinot Noir is silky and well				Gordon's Gin			7.50
balanced, with smooth tannins.		SOFT DRINKS		London dry Gin			
Tempranillo, Finca Manzanos, Bodegas Manzanos	17.45 100.00 100.00			Pink Gin			8.00
DOCa Rioja, Spain	7.15 20.00 28.00	Coke/Diet Coke	3.95	Sweetness of raspberries and s	strawberries with	a tang of redcu	urrant .
Intense cherry red colour, ripe black and red fruits, spices, liquorice and chocolate aroma. Round and well-balanced		Irn Bru/Diet Irn Bru	3.95				
with fruit notes.		Lemonade	3.00	Served with mixer	and garnic	h	
SPARKLING	125ml Bottle	Orange Juice	3.95	Served with infact	anu garms	011	
	125ml Bottle	Mango Juice	3.95	MIXERS	C	ARNISHI	F C
Prosecco Spumante Millesimato, DOC, Biscardo		Ginger Beer	3.00	MIALIO	G	AMNISHI	23
Mabis, Veneto, Italy	6.95 20.00 32.00	Soda Water	3.00	Fever tree Tonic Water	Cucumber	Apple	Orange
Elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle. Very easy to enjoy!		Slim Line Tonic	3.00	Fever tree Light Tonic Water	Mint	Lime	Grapefruit
		Tonic Water	3.00	Fever tree Lemonade			,
Grande Reserve, Premier Cru, Pierre Mignon Champagne, France	62.00	Rose Lemonade	3.95		Cinnamon	Lemon	Cloves
A crisp, well balanced champagne with citrus hints on the nose	•		•	Fever tree Ginger Ale	Ginger	Star Anise	
overlaid with touches of brioche and yeastiness. The palate is		Sml/Lrg Still Water	3.95/5.50	Fentimens Ginger Beer			
fresh, clean and lively with a creamy mousse and long finish.		Sml/Lrg Sparkling Water	3.95/5.50	Fentimens Rose Lemonade			

WINE LIST