



green chilli café

*Authentic Indian Tapas Restaurant*

Green Chilli Café



## STARTERS

### Vegetable Pakora (V) £3.95

Spicy vegetables deep fried with gram flour

### Aloo Tikki (V, G) £3.95

Patties made of boiled potatoes, onions and various spices

### Garlic Mushroom Poori (V, G, D) £3.95

Mushrooms cooked in garlic, Indian spices served on poori

### Green Chilli Pakora (V) £3.95

Only try if you are tough... hot hot hot!!!

### Mushroom Pakora (V) £3.95

Mushrooms deep fried in the spicy Pakora batter

### Jodhpuri Samosa (V, G, D) £3.95

Baked pastry filled with mashed potato and green peas mashed in Indian spices

### Chana Poori (V, G) £3.95

A light thin fried chapatti smothered with chickpeas

### Chilli Paneer (V, G) £3.95

Dices of cottage cheese cooked in fresh chilli, ginger and onion

### Haggis Fritters (G) £4.25

Spiced haggis in spicy batter served with red onion marmalade

### Chicken Pakora £4.75

Breast of chicken in spicy pakora batter.

### Chicken Masala Poori (G) £4.75

A light thin fried chapatti smothered in chicken masala

### Chilli Chicken £4.75

Deep fried chicken dices marinated in garlic paste, chilli flakes & corn flour

### Chicken Chaat (G) £4.75

Tandoori style chicken drumsticks swathed in sweet 'n' sour patia sauce

### Mix Pakora £4.75

A mix of chicken, vegetable and mushroom pakora

### Sea Bass £4.95

Delicately spiced sea bass fillet in a spicy batter served with Bombay potato's

### Chilli King Prawn £4.95

King prawns cooked with fresh chilli, ginger & onion

### King Prawn Fritters £4.95

Plump king prawn coated in a crispy batter served with sweet chilli dip

### Chilli Garlic Fish Pakora £4.95

White fish infused with Indian spices with a hint of garlic & chilli

### Fish Pakora £4.95

Delicately spiced white fish lightly fried in a feather-like batter

### Mixed Combo for Two £9.95

Mixed platter of pakoras, samosa & chicken chaat

(V) Vegetarian • (G) Contains Gluten • (D) Contains Dairy • (M) Contains Mustard • (N) Contains Nuts  
Please allow 20 minutes for All Main Courses. If you have any food allergies please inform a member of staff.

## TANDOORI STARTERS

### Chicken Tikka (D) £5.25

Britain's all time fav chicken breast marinated with spices and yoghurt, cooked in clay oven

### Salmon Tikka (D, M) £4.95

Fresh salmon marinated in Indian spices and cooked in clay oven

### Seekh Kebab £4.95

Minced lamb mixed with onions and spices molded onto the skewers and cooked over tandoor

### Tandoori King Prawns (D, M) £5.25

King prawns marinated in tandoori spices and infused with lemon juice

### Lamb Chops (D) £4.95

Chops cooked in chef's secret spices served with mint and coriander chutney

### Tandoori Platter for Two (D) £12.95

Mixed platter of chicken tikka, seekh kebab, lamb chops, lamb tikka and king prawn

## TANDOORI SPECIALITY MAINS

### Chicken Tikka (D) £11.95

Britain's all time favourite chicken breast marinated with spices and yoghurt cooked in the clay oven

### Chicken Shaslik (D) £12.95

Chicken breast marinated with spices and yoghurt cooked in the clay oven, infused with peppers and onions

### Salmon Tikka (D, M) £12.95

Salmon marinated with carom seeds, Indian spices mustard oil in yogurt sauce

### Whole Seabass (D) £12.95

Whole seabass marinated in Indian spices, yoghurt, ginger and garlic, with a hint of chilli

### Lamb Tikka (D) £13.95

Lamb marinated in ginger & garlic paste, yoghurt and Indian spices, cooked to perfection in the clay oven

### Lamb Chop (D) £13.95

Scottish lamb chop marinated with punjabi spices along with ginger & garlic paste

### Tandoori Jinga (D) £14.95

King prawns marinated in Indian spices infused with lemon juice and tandoori spices

All tandoori dishes are served with rice, salad and curry sauce.

(V) Vegetarian • (G) Contains Gluten • (D) Contains Dairy • (M) Contains Mustard • (N) Contains Nuts  
Please allow 20 minutes for All Main Courses. If you have any food allergies please inform a member of staff.

## GREEN CHILLI SPECIALITIES

### TAPAS/MAIN

<b>Chicken Tikka Lababdar (D)</b>	<b>£4.95/£9.95</b>
Chicken tikka pieces simmered in tomato onion based sauce, with a touch of butter & cream	
<b>Chuzha Taka-Tak (D, M)</b>	<b>£4.95/£9.95</b>
Pieces of chicken tikka cooked in onion & peppers infused in a makhni base	
<b>Chicken Sharabi</b>	<b>£4.95/£9.95</b>
Hot and sour with tropical coconut and dish and a dash of red wine	
<b>Dhaba Gosht</b>	<b>£4.95/£9.95</b>
A legendary north Indian favourite, lamb curry cooked with baby potato and tomato	
<b>Keema Mutter</b>	<b>£4.95/£9.95</b>
Lamb mince with green peas cooked to medium strength in authentic Indian spices	
<b>Lamb Rogan Josh (D, M, N)</b>	<b>£4.95/£9.95</b>
Lamb simmered until tender in a fusion of tomatoes, paprika and host of spices	
<b>Lamb Desi</b>	<b>£4.95/£9.95</b>
Green chilli favourite curry where lamb is cooked in authentic desi style in a mix of Indian aromatic spices	
<b>Butter Chicken (D, M)</b>	<b>£4.95/£9.95</b>
Chicken tikka pieces cooked in buttery tomato & cashew nut gravy	
<b>Goan Fish Curry (D, M)</b>	<b>£4.95/£9.95</b>
White fish cooked in coconut milk sauce with chilli, ginger and curry leaves	
<b>Ra Ra Gosht</b>	<b>£4.95/£9.95</b>
Mix of Lamb dice & Lamb mince cooked in authentic Indian spices to a medium strength	
<b>Lamb Shanks</b>	<b>£6.95/£12.95</b>
Scottish lamb shank cooked with freshly ground herbs, spices and green chilli. Served with coriander	



## MAINS (OLD FAVOURITES)

### Traditional Curry

Onion based sauce cooked to medium strength

### Bhoona

Thick tomato based gravy infused with Indian spices

### Korma (D)

Creamy 'n' mild, Glasgow's old favourite

### Chasni (D, G)

Smooth and creamy with a twist of sweet 'n' sour

### Masala (D)

Medium spicy sauce with mix of onion and peppers

### Saag (D)

All time favourite, Punjabi style mustard and spinach puree with a hint of green chilli

### Jalfrezi (M)

Rich sauce with a mixture of mixed peppers, tomato, onion, green chilli and a host of north Indian spices

### Malaidar (D)

Spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream

### South Indian Garlic Chilli

Hot and spicy with a saucy twist of spicy sweet and sour

**Chicken or Chicken Tikka Tapas £4.75 • Lamb Tapas £4.95**  
**Chicken or Chicken Tikka Main £8.95 • Lamb Main £9.95**



(V) Vegetarian • (G) Contains Gluten • (D) Contains Dairy • (M) Contains Mustard • (N) Contains Nuts  
 Please allow 20 minutes for All Main Courses. If you have any food allergies please inform a member of staff.

(V) Vegetarian • (G) Contains Gluten • (D) Contains Dairy • (M) Contains Mustard • (N) Contains Nuts  
 Please allow 20 minutes for All Main Courses. If you have any food allergies please inform a member of staff.

## VEGETARIAN

### TAPAS/MAIN

<b>Bombay Aloo</b> New potato cooked in Bombay spices	<b>£3.95/£7.95</b>
<b>Matar Paneer (D)</b> Paneer and green peas simmered in spicy onion tomato gravy	<b>£4.25/£8.25</b>
<b>Chana Masala</b> Homestyle chickpea curry cooked in host of spices to medium strength	<b>£3.95/£7.95</b>
<b>Paneer Makhni (D, N)</b> Homemade cottage cheese cooked in a buttery tomato gravy with almond flakes	<b>£4.25/£8.25</b>
<b>Paneer Saag (D)</b> Cottage cheese chunks cooked with spinach and mustard leaves puree	<b>£4.25/£8.25</b>
<b>Kadai Paneer (D)</b> Homemade cottage cheese, mix peppers, tomato onion, coriander and delhi spices	<b>£4.25/£8.25</b>
<b>Aloo Gobhi</b> Baby potatoes and cauliflower tossed with spicy masala sauce	<b>£3.95/£7.95</b>
<b>Mixed Veg Curry</b> Traditional seasonal Indian vegetable cooked in onion sauce, medium strength	<b>£3.95/£7.95</b>
<b>Tadka Daal</b> Red lentil temped with whole cumin seeds, tomato and shallots	<b>£3.95/£7.95</b>
<b>Gobhi Masala</b> Florets of broccoli and cauliflower cooked with a tomato onion masala and pumpkin seeds	<b>£3.95/£7.95</b>
<b>Paneer Lababdar (D)</b> Homemade cottage cheese pieces simmered in tomato onion based sauce, with a touch of butter & cream	<b>£4.25/£8.25</b>
<b>Mushroom Dopiazza</b> Fresh mushrooms cooked with onions in ginger & garlic	<b>£3.95/£7.95</b>
<b>Gobhi Gajar Mutter</b> North Indian triple mixture of cauliflower, carrot & garden peas cooked to semi-dry in authentic style	<b>£3.95/£7.95</b>
<b>Dal Makhni (D)</b> Popular Punjabi dish with mixed lentil curry, made with butter and cream	<b>£3.95/£7.95</b>

## SUNDRIES

<b>Boiled Rice</b> £2.10 Steamed fluffy rice
<b>Pilau Rice</b> £2.25 Basmati rice cooked with garam masala
<b>Mushroom Rice</b> £2.95 Fried rice embellished with mushroom, garlic and onion
<b>Plain Naan (G)</b> £2.45 An essential accompaniment to any curry, cooked in clay oven
<b>Garlic Naan (G)</b> £2.75 Naan bread spreads with garlic mixture
<b>Peshwari Naan (G, D, N)</b> £3.25 Naan bread stuffed with coconut and almond
<b>Keema Naan (G)</b> £3.75 Mince meat stuffed bread
<b>Paratha (G)</b> £2.25 Layered flat Indian bread made with whole-wheat flour and coated with oil
<b>Garlic Paratha (G)</b> £2.25 Layered flat Indian bread made with whole-wheat flour and coated with garlic oil
<b>Chapati (G)</b> £1.45 Thin whole-wheat flour bread
<b>French Fries</b> £2.15
<b>Raita (D)</b> £1.95
<b>Green Salad</b> £1.95 Selection of seasonal salad
<b>Mixed Pickle</b> £1.25
<b>Poppadoms And Spiced Onion (Per Portion)</b> £1.30
<b>Mango Chutney</b> £1.25

(V) Vegetarian • (G) Contains Gluten • (D) Contains Dairy • (M) Contains Mustard • (N) Contains Nuts  
Please allow 20 minutes for All Main Courses. If you have any food allergies please inform a member of staff.

(V) Vegetarian • (G) Contains Gluten • (D) Contains Dairy • (M) Contains Mustard • (N) Contains Nuts  
Please allow 20 minutes for All Main Courses. If you have any food allergies please inform a member of staff.