



# GREEN CHILLI CAFÉ

— Welcome to —

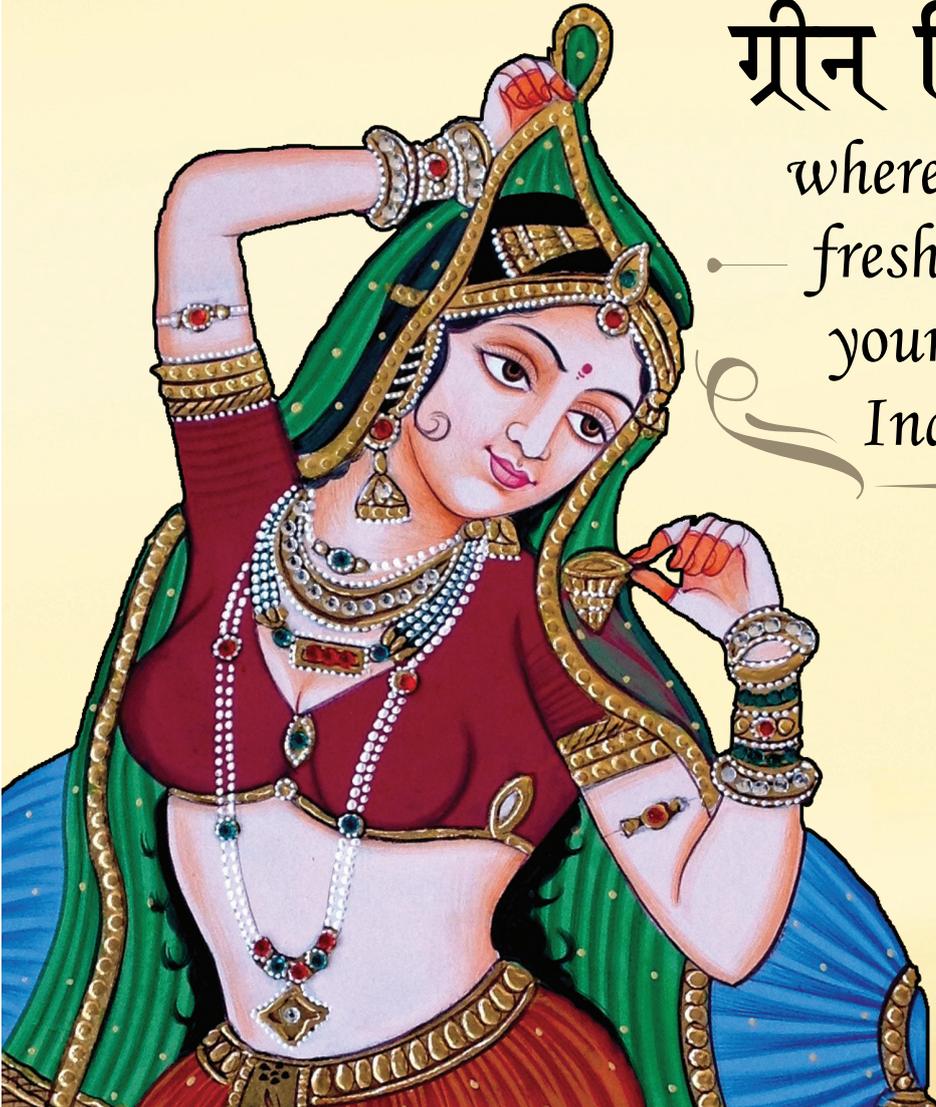
ग्रीन चिली कैफे

where we prepare

fresh every day,

your favourite

Indian food



## STARTERS

<b>VEGETABLE PAKORA</b> <i>Spicy vegetables deep fried with gram flour</i>	4.50	<b>CHILLI CHICKEN</b> <i>Deep fried chicken dices marinated in garlic paste, chilli flakes &amp; corn flour</i>	4.95
<b>ALOO TIKKI (V,G)</b> <i>Patties made of boiled potatoes, onions &amp; various spices</i>	4.75	<b>CHICKEN CHAAT(G)</b> <i>Tandoori style chicken drumsticks swathed in sweet 'n' sour patia sauce</i>	4.95
<b>GREEN CHILLI PAKORA (V)</b> <i>Only try if you are tough....hot hot hot!</i>	5.25	<b>MIX PAKORA</b> <i>A mix of chicken, vegetable &amp; mushroom pakora</i>	5.25
<b>MUSHROOM PAKORA (V)</b> <i>Mushrooms deep fried in spicy pakora batter</i>	4.50	<b>SEA BASS</b> <i>Delicately spiced sea bass fillet in a spicy batter served with Bombay potatoes</i>	5.75
<b>JODHPURI SAMOSA (V,G,D)</b> <i>Baked pastry filled with mashed potato &amp; green peas, mashed in Indian spices</i>	4.95	<b>CHILLI KING PRAWN</b> <i>King prawns cooked with fresh chilli, ginger and onion</i>	5.75
<b>POORI (V,G,D) CHICKEN, GARLIC MUSHROOM OR CHANA</b> <i>A light thin fried chapatti smothered with your choice of topping form</i>	5.25	<b>CHILLI GARLIC FISH PAKORA</b> <i>White fish infused with Indian spices, with a hint of garlic &amp; chilli</i>	5.75
<b>CHILLI PANEER (V,G)</b> <i>Dices of cottage cheese cooked in chilli, ginger &amp; onion</i>	4.95	<b>FISH PAKORA</b> <i>Delicately spiced white fish lightly fried in a feather-like batter</i>	5.75
<b>HAGGIS FRITTERS(G)</b> <i>Haggis in spicy batter</i>	4.95	<b>MIXED COMBO FOR TWO</b> <i>Mixed platter of pakoras, samosa &amp; chicken chaat</i>	12.95
<b>CHICKEN PAKORA</b> <i>Breast of chicken in spicy pakora batter</i>	4.95		

## TANDOORI STARTERS

<b>CHICKEN TIKKA(D)</b> <i>Britain's all time fav-chicken breast marinated with spices and yoghurt, cooked in the clay oven</i>	6.95	<b>TANDOORI KING PRAWNS (D,M)</b> <i>King prawns marinated in tandoori spices and infused with lemon juice</i>	7.25
<b>SALMON TIKKA (D,M)</b> <i>Fresh salmon marinated in Indian spices and cooked in clay oven</i>	6.95	<b>LAMB CHOPS (D)</b> <i>Chops cooked in chef's secret spices served with mint and coriander chutney</i>	6.95
<b>LAMB TIKKA (D)</b> <i>Lamb marinated in ginger, garlic paste and Indian spices, cooked over tandoor</i>	6.95	<b>TANDOORI PLATTER FOR 2 (D)</b> <i>Mixed platter of chicken tikka, seekh kebab, lamb chops and lamb tikka</i>	16.95

ALLERGEN KEY - D-CONTAINS DAIRY, M-CONTAINS MUSTARD, N-CONTAINS NUTS, G-CONTAINS GLUTEN, V-SUITABLE FOR VEGETARIANS

## TANDOORI SPECIALITY MAINS

All served with rice, salad & choice of sauce

<b>CHICKEN TIKKA (D)</b> <i>Britain's all time fav-chicken breast marinated with spices and yogurt, cooked in the clay oven</i>	14.95	<b>LAMB TIKKA (D)</b> <i>Lamb marinated in ginger, garlic paste, yogurt &amp; Indian spices, cooked to perfection in the clay oven</i>	16.95
<b>CHICKEN SHASHLIK (D)</b> <i>Chicken breast marinated with spices and yogurt, cooked in the clay oven infused with peppers and onions</i>	16.95	<b>LAMB CHOP (D)</b> <i>Scottish lamb chop marinated with Punjabi spices along with ginger and garlic paste</i>	16.95
<b>SALMON TIKKA (D, M)</b> <i>Salmon marinated with carom seeds, Indian spices, mustard oil in yogurt sauce</i>	16.95	<b>TANDOORI JINGA (D)</b> <i>King prawns marinated in Indian spices infused with lemon juice and tandoori spices</i>	17.95

## SUNDRIES

<b>BOILED RICE</b> <i>Steamed fluffy rice</i>	3.25	<b>PARATHA (G)</b> <i>Layered flat Indian bread made with whole wheat flour and coated with oil</i>	3.95
<b>PILAU RICE</b> <i>Basmati rice cooked with garam masala</i>	3.75	<b>GARLIC PRATHA (G)</b> <i>Layered flat Indian bread made with whole-wheat flour and coated with garlic oil</i>	4.10
<b>MUSHROOM RICE</b> <i>Fried rice embellished with mushroom, garlic &amp; onion</i>	3.95	<b>CHAPATI(G)</b> <i>Thin whole-wheat flour bread</i>	2.50
<b>PLAIN NAAN (G,D)</b> <i>An essential accompaniment to any curry, cooked in clay oven</i>	3.25	<b>FRENCH FRIES</b>	2.95
<b>GARLIC NAAN (G,D)</b> <i>Naan bread spread with garlic mixture</i>	4.10	<b>RAITA (D)</b>	1.95
<b>PESHWARI NAAN (G,D,N)  </b> <i>stuffed with coconut &amp; almond</i>	4.25	<b>GREEN SALAD</b>	2.25
<b>KEEMA NAAN (G)</b> <i>Mince meat stuffed bread</i>	4.95	<b>MIXED PICKLE</b>	1.50
		<b>POPPADOMS &amp; SPICED ONION (PER PORTION)</b>	1.95
		<b>MANGO CHUTNEY</b>	1.50



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## GREEN CHILLI SPECIALITIES

	TAPAS	MAIN
<b>CHICKEN TIKKA LABABDAR (D,M)</b>	5.95	12.95
<i>Chicken tikka pieces simmered in tomato &amp; onion based sauce with a touch of butter &amp; cream</i>		
<b>CHUZA TAKA-TAK (D,N)</b>	5.95	12.95
<i>Pieces of chicken tikka cooked with onion &amp; peppers infused in a makhni base</i>		
<b>CHICKEN SHARABI</b>	5.95	12.95
<i>Hot and sour with tropical coconut and a dash of red wine</i>		
<b>DHABA GOSHT</b>	6.95	13.95
<i>A legendary north Indian favourite, lamb curry cooked with baby potatoes and tomato</i>		
<b>KEEMA MUTTER</b>	6.95	13.95
<i>Lamb mince with green peas cooked to medium strength in authentic Indian spices</i>		

	TAPAS	MAIN
<b>LAMB ROGAN JOSH (D,M,N)</b>	6.95	13.95
<i>Lamb simmered until tender in fusion of cream, almond, paprika and a host of spices</i>		
<b>LAMB DESI</b>	6.95	13.95
<i>Green Chilli favourite curry, lamb cooked in authentic desi style in a mix of aromatic Indian spices</i>		
<b>BUTTER CHICKEN (D,M,N)</b>	5.95	12.95
<i>Chicken tikka pieces cooked in a buttery tomato &amp; cashew nut gravy</i>		
<b>GOAN FISH CURRY (D,M)</b>	6.95	13.95
<i>White fish cooked in coconut milk sauce with chilli, ginger and curry leaves</i>		
<b>RA RA GOSHT</b>	6.95	13.95
<i>Mix of diced lamb &amp; lamb mince cooked in authentic Indian spices to a medium strength</i>		

## OLD FAVOURITES

	TAPAS	MAIN
<b>BHOONA</b>	5.95	11.95
<i>Thick tomato based gravy infused with Indian spices</i>		
<b>KORMA (D)</b>	5.95	11.95
<i>Creamy 'n' mild, Glasgow's old favourite</i>		
<b>CHASNI (D,G)</b>	5.95	11.95
<i>Smooth and creamy with a twist of sweet 'n' sour</i>		
<b>MASALA (D)</b>	5.95	11.95
<i>Medium spicy sauce with mix of onion &amp; peppers</i>		
<b>SAAG (D,M)</b>	5.95	11.95
<i>All time favourite, Punjabi style mustard and spinach puree with a hint of green chilli</i>		

	TAPAS	MAIN
<b>JALFREZI (M)</b>	5.95	11.95
<i>Rich sauce with a mixture of mixed peppers, tomato, onion, green chilli and a host of north Indian spices</i>		
<b>MALAI DAR (D)</b>	5.95	11.95
<i>Spinach puree simmered with lashings of green, chillies garlic and a flourish of fresh cream</i>		
<b>SOUTH INDIAN GARLIC CHILLI</b>	5.95	11.95
<i>Hot and spicy with a saucy twist of spicy sweet 'n' sour</i>		

**ABOVE DISHES AVAILABLE IN CHICKEN OR LAMB (extra 1.50) or King prawn (extra 2.95)**

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## VEGETARIAN

	TAPAS	MAIN
<b>BOMBAY ALOO</b> <i>New potatoes cooked in Bombay spices</i>	5.50	9.95
<b>CHANA MASALA</b> <i>Homestyle chickpea curry cooked in a host of spices to medium strength</i>	5.50	10.50
<b>PANEER MAKHNI(D,N)</b> <i>Homemade cottage cheese cooked in a buttery tomato gravy with almond flakes</i>	5.95	10.50
<b>PANEER SAAG (D)</b> <i>Cottage cheese chunks cooked with spinach &amp; mustard leaves puree</i>	5.95	10.50
<b>KADAI PANEER(D)</b> <i>Homemade cottage cheese, mixed peppers, tomato, onion, coriander and delhi spices</i>	5.95	10.95
<b>ALOO GOBHI</b> <i>Baby potatoes and cauliflower tossed with spicy masala sauce</i>	5.50	9.95

	TAPAS	MAIN
<b>MIXED VEG CURRY</b> <i>Traditional seasonal Indian vegetables cooked in onion sauce, medium strength</i>	5.50	9.95
<b>TADKA DAAL</b> <i>Red lentil tempered with whole cumin seeds, tomato and shallots</i>	5.50	9.95
<b>GOBHI MASALA</b> <i>Florets of cauliflower cooked with a tomato onion masala</i>	5.50	9.95
<b>PANEER LABADBAR (D)</b> <i>Homemade cottage cheese pieces simmered in tomato onion based sauce, with a touch of butter &amp; cream</i>	5.95	10.50
<b>MUSHROOM DOPIAZA</b> <i>Fresh mushrooms cooked with onions in ginger &amp; garlic</i>	5.50	9.95
<b>DAL MAKHNI (D)</b> <i>Popular Punjabi dish with mixed lentil curry, made with butter and cream</i>	5.95	10.50

## BIRYANI

*A centuries-old recipe of basmati rice, slow cooked with various meats, seafoods or vegetables. The essence of its taste comes from the addition of fried onions, yoghurt, fresh herbs, botanical oils and numerous exotic spices and aromatics. The biryani is traditionally served with raita and curry sauce to balance to strong yet subtle flavours.*

<b>YERA BIRYANI</b> <i>Cooked with king prawns</i>	19.95	<b>KODI BIRYANI</b> <i>With soft succulent chicken breast</i>	16.95
<b>MAMSAM BIRYANI</b> <i>With tender lamb</i>	17.95	<b>KAIKARI BIRYANI</b> <i>With mixed seasonal vegetables.</i>	14.95

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