

Thank you for choosing to dine with us. Please note some dishes have been re-invented taking advantage of good local produce and modern cooking styles.

STARTERS

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| Vegetable Pakora | £6.50 |
| <i>Crisp vegetable bites.</i> | |
| Vegetable Samosa | £7.00 |
| <i>Veg cooked in crispy fried pastry.</i> | |
| Mushroom Pakora | £6.50 |
| Vegetable Platter (serves 2) | £13.00 |
| <i>Onion bhaji, veg samosa & mixed veg pakora.</i> | |
| Gobi Pakora <i>Cauliflower.</i> | £6.50 |
| Chicken Pakora (breast) | £7.50 |
| Haggis Pakora <i>Rabbies Favourite?</i> | £7.50 |
| Fish Pakora <i>diced cod fillet.</i> | £8.50 |
| Mix Pakora <i>chicken & vegetables.</i> | £7.50 |
| Chilli Paneer <i>cheese.</i> | £8.50 |
| Onion Bomb Bhaji | £7.00 |
| <i>Crispy onion sensation</i> | |
| Chilli Chicken | £7.50 |
| <i>Tempura style cooked with sweet chilli sauce.</i> | |

POORI

A deep fried bread (Poori) smothered with one of the fillings below.

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| Poori Starter | £7.50 |
| <i>Choose filling from: Chickpea, Spicy Mince Lamb, Garlic Mushrooms, Chicken Masala, Chilli Prawns</i> | |

TANDOORI STARTERS

Marinated in fresh garlic, ginger, lime and spices then cooked in a unique clay oven (Tandoor).

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| Chicken Tikka | £7.50 |
| Lamb Tikka | £8.50 |
| Mix Tandoori | £8.50 |
| Seekh Kebab | £7.50 |
| Chicken Chaat <i>drumsticks</i> | £7.50 |

FROM THE GRILL

Marinated preparation. Barbecued to perfection in our clay oven and served with pilau rice and curry sauce. Sauce change £1.00.

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| Ayr India Special Chicken Tikka | £16.00 |
| <i>(twice marinated, packed with lots of flavour. Served with a creamy masala sauce)</i> | |
| Chicken Tikka | £15.00 |
| Lamb Tikka | £17.00 |
| Tandoori Chicken | £17.00 |
| <i>(On the bone)</i> | |
| Tandoori King Prawns | £21.90 |
| Tandoori Mix Grill | £21.90 |
| <i>A mouth watering medley of tandoori meats</i> | |

TRADITIONAL

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| Korma | <i>A mild creamy dish. A timeless classic.</i> |
| Panjabi | <i>Rich curry cooked with roasted masala.</i> |
| Bhoona | <i>Thick gravy with plenty of ginger, garlic and tomato</i> |
| Dhansac | <i>Lashings of lentils and eastern spices</i> |
| Dopiaza | <i>An aromatic dish with oodles of onion and tomato</i> |
| Madras | <i>A fiery hot curry cooked with ginger, garlic, green & red chilli</i> |

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| Chicken Breast | £11.00 |
| Tender Lamb | £12.00 |
| King Prawn | £17.90 |
| Fish | £15.00 |
| Mixed Vegetables | £10.50 |

Chicken and Lamb dishes can be served tandoori style for an additional £1.00



BIRYANI

Cooked with saffron flavoured rice. Served with either curry sauce or cucumber raita.

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| Chicken | £15.00 |
| Tender Lamb | £17.00 |
| Trio | £18.90 |
| <i>(mixture of chicken, lamb & prawns)</i> | |
| Veg | £14.00 |

VEG SELECTION

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| SERVED AS A MAIN | £10.50 |
| SIDE | £7.50 |
| Saag Paneer | <i>Spinach with diced cottage cheese.</i> |
| Bindi Baji | <i>Spiced lady fingers (Okra).</i> |
| Matar Paneer | <i>Peas and diced cottage cheese.</i> |

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| Tarka Daal | <i>Lentils with fried onion and tomato.</i> |
| Indian Vegetables | <i>Baby pumpkin, okra & aubergine.</i> |
| Bombay Potato | <i>Spiced potatoes.</i> |
| Chana Mushroom | <i>Chickpeas heavenly spiced with paprika & tomato.</i> |
| Aloo Gobi | <i>Potato & fried cauliflower.</i> |
| Chilli Gobi | <i>Sweet chilli marinade cooked with fried cauliflower.</i> |
| Chana Coconut Daal | <i>Chickpeas, lentils and coconut cream.</i> |

MAINS

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| Shakuti | <i>Creamy coconut dish cooked with tamarind & green chilli.</i> |
| Jaipuri | <i>Chopped peppers, mushrooms, onion, garlic & ginger.</i> |
| Achari | <i>Lime & chilli.</i> |
| South Indian Garlic Chilli | <i>If you fancy something hot and healthy this is a must!</i> |
| Karahi | <i>Cooked in a cast iron bowl with ginger, garlic, diced onions and peppers.</i> |
| Butter Masala | <i>Simmered in a butter based tomato curry sauce.</i> |
| Balti | <i>Karahi masala with the addition of special balti spices.</i> |
| Tikka Masala | <i>Everybody's favourite. Mild, creamy & delicious.</i> |
| Saagwalla | <i>Spinach coriander and chilli.</i> |

SIDES

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| Popadom | £1.00 |
| Spiced Onions | £1.90 |
| Mango Chutney | £1.90 |
| Mixed Pickle | £1.90 |
| Raita | £3.00 |
| Nan | £4.50 |
| Garlic Nan | £4.90 |
| Garlic & Cheese Nan | £5.50 |
| Kashmiri Nan <i>sweet</i> | £4.90 |
| Garlic, Coriander & Chilli Nan | £4.90 |
| Cheese Nan | £5.50 |
| Keema Nan | £5.50 |

Chasni

A very smooth, light creamy sauce with a hint of sweet and sour. A very balanced dish.

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| Rogan Josh | <i>Flavoured with dry ginger, aniseed and garam masala.</i> |
| Masaledar | <i>Sweet & spicy - well balanced.</i> |
| Pudina | <i>Curry with mint, lime & chilli.</i> |
| Parsi | <i>Spiced, sweet & sour dish cooked with lentil & chillies.</i> |
| Chilli Chicken | £12.00 |
| <i>delicious stir fry.</i> | |
| Marinated Chicken | £11.00 |
| Tender Lamb | £12.00 |
| King Prawn | £17.90 |
| Fish | £15.00 |
| Mixed Vegetables | £10.50 |
| Paneer (diced Indian cheese) | £11.00 |

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| Tandoori Roti | £3.50 |
| Chapati | £2.80 |
| Boiled Rice | £3.80 |
| Pilau Rice | £3.80 |
| Special Fried Rice | £4.50 |
| <i>Fried egg, peas & almond flakes.</i> | |
| Veg Rice | £4.50 |
| Mushroom Rice | £4.50 |
| Onion Coriander Rice | £4.50 |
| Mango Lime Chilli Rice | £4.50 |
| Chips | £3.80 |
| Chaat Masala Chips | £3.80 |
| <i>Slightly seasoned.</i> | |

Individual dietary requirements catered for. Gluten Free & Vegan options, Please ask your server.

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since 1992

First Class

