KINGFISHER

CURRY NIGHT MENU

— STARTERS —



VEGETABLE PAKORA (M) £7.00

Crispy and crunchy, full of onions, peas, beans, carrots, sweetcorn and broad beans - served with a spicy Pakora sauce for dipping.



ONION BHAJI (M) €7.00

Crispy and crunchy, full of sliced onions and tasty spices, coated in our crispy gram flour batter and served with a spicy Pakora sauce for dipping.



CHICKEN PAKORA (M) £7.00

Strips of British chicken breast, marinated in our garam masala and dipped in naturally gluten free gram flour batter before frying till crispy - served with a delicious Pakora dip.



CHICKEN SAMOSA - 3 PCS (M) (G) (S) €7.00

Made by hand and packed full of flavourful chicken mince and peas with gentle spicing.

— MAINS —



CHICKEN ROGAN JOSH (M) (SU) £13.50

Chicken Rogan Josh is a classic Kashmiri dish of tender chicken breast in an aromatic sauce of rogan josh masala, tomato and onions - served with rice and a naan.



BUTTER CHICKEN (D) (M) (N) £13.50

A creamy curry also known as Makhani Masala. Tikka spiced chicken breast pieces in a rich and smooth sauce with single cream and almond powder - served with rice and a naan.



CHANA MASALA (M) £13.50

Chickpeas taken to the next level – stewed with golden onions, tomatoes and aromatic spices to make a delicious vegan curry.



LAMB BHUNA (M) £13.50

Bhuna is a cooking process where spices are gently fried in oil. Tender Scottish lamb is added to the spices and then stewed with onions and tomatoes, to form a flavourful sauce - served with rice and a naan.

— DRINKS —



KINGFISHER BEER (PINT) €5.95 (HALF PINT) €2.95

Wash down your curry with a crisp ,refreshing Kingfisher beer.



THREE-LITRE BEER TOWER £25.00

PERFECT FOR SHARING! Upgrade to a three-litre tower of Kingfisher beer.

— OUR CHEF —



CHEF PRAVEEN KUMAR

Growing up on spice farms in Southern India, Praveen Kumar MCGB brings a deep-rooted understanding of flavour and tradition to every dish. Now the founder of Praveen Kumar – Authentic Indian Cuisine and the award-winning Tabla Restaurant,
the first Indian restaurant in Scotland to receive an AA Rosette, his cooking is built on a simple philosophy: great ingredients, treated with respect.
Using spices sourced from his family farm alongside quality British produce, Praveen's approach is all about delivering bold, authentic Indian flavours with consistency and care.

ALLERGEN GUIDANCE: D = Dairy | G = Gluten | M = Mustard | E = Egg | S = Soya | SU = Sulphites | N = Nuts