

Swadish

BY AJAY KUMAR



Serving you clever and delicious Scottish Indian cuisine.
We use high-quality, locally sourced ingredients, cooked with
traditional hand-ground and meticulously roasted spices.

We have carefully paired our dishes with the best wines
to complete your dining experience.

Oyster Mushrooms- Glasgow
Potatoes-Ayrshire
Lamb & Poultry - Ayrshire/Paisley/Isle of Mull
Pork - Ayrshire
Mussels - Shetland
Scallops - Loch Fyne
Roe Deer - Ardverikie Estate
Wood Pigeon - Glenfeshie Estate/Fife
Wild Halibut/Monkfish-Peterhead/Shetland
Duck- Creedy Carver Farms, Devon
Soft Shell Crab - Indonesia
Lemon/Dover Sole- Peterhead
Sea Bream - Mediterranean

***All dishes are subject to availability.
Please speak to our staff regarding any allergy concerns.***

***Fish dishes may contain pin bones.
Please note that all game meats may contain a shot.
We follow strict preventive measures yet unfortunately, we
cannot guarantee that the dishes will be 100% allergen-free.***

STARTERS

ONION PAKORA (G) Red onion, kale, mint & coriander chutney	8
ALOO TIKKI CHAAT (G) Crispy potato cutlets, channa, chutneys, salad	11
CRISPY DAHI KE KABABS (D) Yoghurt, ginger, apricot, cardamom, Panko, chutneys	12
ACHARI TANDOORI CHICKEN TIKKA (D MUS) Chicken thighs, pickled spices, mint & coriander chutney	16
PAYYOLI CHICKEN PAKORA (G) Crispy chicken, green chillies, coconut, curry leaves, mango & chilli chutney	10
TANDOORI LAMB CHOPS (D) Pepper, ginger, garlic, mint & coriander chutney	22
HYDERABADI FISH PAKORA PAU (G E F) Crispy cod, herby crust, Brioche, garlic	13
SPICY PRAWNS (G) King prawns, spicy batter, beetroot pachadi	18

MAINS

DAL MAKHNI (D) Black lentils, tomato, ginger, garam masala, butter	16
KOHLAPURI MIXED VEGETABLES Seasonal vegetables, onion & tomato masala, ginger, coriander	17
BUTTER CHICKEN (D) Smoked chicken thigh, tomato, fenugreek, garam masala, butter	18
MALAVANI CHICKEN CURRY (MUS SES) Smoked chicken thigh, Malwani spices, fresh coriander	18
PUNJABI CHICKEN CURRY (D) Chicken thighs, onion, ginger, tomato, coriander, green chillies	18
LAMB PEPPER FRY (D MUS) Ghee, black spices, curry leaves, coconut	23
LAMB KARAHI (D) Coarse ground spices, ginger, tomato, green peppers	23
KALI MIRICH BEEF SHORT RIB (D) Aberdeen Angus, black pepper, ginger, yogurt	22
GOAN MONKFISH (F) Star anise, black peppercorns, lime leaves, tamarind, coconut	26
WHOLE SEABREAM TAWA FRY (D F) Garlic, ginger, curry leaves, tomatoes, fresh salad, mint & coriander chutney	24

ACCOMPANIMENTS & SIDES

PLAIN NAAN (G D)	4
ALOO TIKKI CHAAT (G)	4.5
BLUE CHEESE NAAN (D G)	6.5
BOONDI RAITA (D)	3.5
SALAD	3
BASMATI BOILED RICE	4.5
BASMATI PILAU RICE	4.5
WHOLE GREEN CHILLIES	1

DESSERTS

GULAB JAMUN (D G) Spongy dumplings, Vanilla ice cream, gold leaf	7
PANNA COTTA (D) Cardamom, berry compote, pistachio ice cream	7