

Swadish

BY AJAY KUMAR



Servingg 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.

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.***

NIBBLE

TRIO OF CHUTNEYS AND POPPADOMS (MUS)

5.5

Punjabi Tamarind onion chutney, Spiced mango chutney, Carrot pickle

STARTERS

CURRIED MUSSELS (G F M)

11

Tomato, curry leaf and coconut broth, naan

Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, Marlborough, New Zealand

CRISPY KEKDA (C)

16

Soft-shell crab, pepper, garlic, pickled papaya, fennel, coconut and tomato chamanthi

Sparkling Rosé de Noirs, Roebuck Estates, Sussex, England

CALCUTTA PORK CHILLI FRY (D SOY)

15

Pork belly, pepper, onion, ginger, tangy garlic sauce

Valpolicella Ripasso Superiore, Ciliegi, Latium Morini, Veneto, Italy

LOCH FYNE SCALLOPS (D M)

26

Tomato thokku, gunpowder spice, kohlrabi pickle

Chablis, Domaine Michaut Freres, Burgundy, France

PRAWNS KOLIWADA (D C MUS)

18

Spiced gram flour crust, Kashmiri chilli, ajwain, garlic, smoky tomato chutney

Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, Alsace, France

SWADISH GRILL

GRILLED SALMON (D F MUS)

18

Tandoori spices, dill & cucumber salad, coriander chutney

Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, Marlborough, New Zealand

GLENFESHIE PIGEON (D MUS)

16

Wood pigeon breast, tandoori spices, beetroot chutney, spiced apple chutney, pickled carrots

Beaujolais, Domaine de la Couvette France

KASHMIRI LAMB CHOPS (D MUS)

22

Fennel, garam masala, mooli pickle, berry chutney, gosht rassa

Reserva, Bodegas Luis Cañas, DO Ca Rioja, Spain

BASIL CHICKEN TIKKA (D)

18

Smoked chicken thigh, tandoori pineapple, green onion and tomato chutney

Soave, Campo Le Calle, DOC, Latium Morini, Veneto, Italy

CHARRED CAULIFLOWER (VEGAN)

13

Hempseed chutney, apricot and chilli glaze, raisins, pomegranate, Jerusalem artichokes

Beaujolais, Domaine de la Couvette, Burgundy, France

STREET FOOD SCENE

PUNJABI SAMOSA (G)

8

Crumbly pastry, spiced potatoes & peas, mint chutney, tamarind chutney

Grande Réserve, Premier Cru, Pierre Mignon, Champagne, France

RAJ KACHORI CHAAT (G D)

8

Crispy wheat bubble, potato, sweet yoghurt & chutneys, sev, beetroot

Primitivo Rosato, Aka, Produttori Di Manduria, Puglia, Italy

CHICKEN PAKORA (G)	8
Crispy battered chicken, mint chutney, pickled red onion <i>SauvignonBlanc, Dillon'sPointSingleVineyardEarthsong, Marlborough, New Zealand</i>	
CRISPY ALOO TIKKI (D)	12
Potato cakes, channa, mint chutney, gur imli chutney <i>Primitivo Rosato, Aka, Produttori Di Manduria, Puglia, Italy</i>	
MAINS	
DAAL MAKHNI (D)	16
Black lentils, tomato, ginger, garam masala, butter <i>Soave, CampoLeCalle, DOC, ILatiumMorini, Veneto, Italy</i>	
PANEER SHIMLA MIRICH (D)	18
Home-made paneer, onion, green pepper, garam masala, tomato <i>SauvignonBlanc, Dillon'sPointSingleVineyardEarthsong, Marlborough, New Zealand</i>	
SPICY KOHLAPURI BAINGAN (SES MUS) (VEGAN)	16
Baby aubergines, coconut, onion masala, tamarind <i>Château l'Escarelle, Côteaux Varois en Provence, France</i>	
DAL PALAK (VEGAN)	12
Mix of lentils, spinach, cumin, garlic, onions, tomato <i>RieslingSec, LesKatzLeCapitaine, DomaineKlur, Katzenthal, Alsace, France</i>	
LASUNI MAKAI PALAK (D).	15
Spinach, garlic, cumin, sweetcorn <i>SauvignonBlanc, Dillon'sPointSingle Vineyard Earthsong, Marlborough, New Zealand</i>	
POULTRY & GAME	
GIVING BACK	
DELHIBUTTER CHICKEN (D)	18
Smoked chicken thigh, tomato, fenugreek, garam masala, butter <i>Chardonnay, Los Arboles, Manos Negras, Mendoza, Argentina</i>	
For each butter chicken sold at Swadish, we donate £1 to the Prince and Princess of Wales Hospice in Glasgow. The Hospice exists to help its patients achieve the best quality of life possible in whatever time remains for them. Where it may not be possible to add days to lives, they aim to add life to days. As a registered charity, its palliative and end-of-life care is free of charge.	
MALWANI SPICED CHICKEN (MUS SES)	18
Smoked chicken thigh, Malwani spices, fresh coriander <i>RieslingSec, LesKatzLeCapitaine, DomaineKlur, Katzenthal, Alsace, France</i>	
PORK VINDALOO (MUS)	22
Pork shoulder, raw mango chutney, Malabar paratha <i>RieslingSec, LesKatzLeCapitaine, DomaineKlur, Katzenthal, Alsace, France</i>	
ROE DEER KORMA (D N)	32
Ardverikieroedeerbackstrap, grilled oyster mushrooms, berry chutney <i>Châteauneuf-du-Pape Rouge, Bel Ami, Guillaume Gonnet, Rhône, France</i>	
CHETTINAD DUCK (D E MUS)	30
Chettinad spices, Creedy carver free-range duck breast <i>ValpolicellaRipassoSuperiore, Ciliegi, ILatiumMorini, Veneto, Italy</i>	

LAMB

LAMB PEPPER ROAST (G D)

25

Ghee, Black spices, coconut, Malabar paratha
Malbec 'Felino', Viña Cobos, Mendoza, Argentina

PUNJABI LAMB SHANK (D)

27

Slow-cooked lamb shank, garam masala, coriander, ginger
Reserva, Bodegas Luis Cañas, DO Ca Rioja, Spain

SEAFOOD

BANANA LEAF SEA BREAM (F MUS)

25

Coconut chutney, green mango achaar, sambar, thattu dosa
Saave, Campo Le Calle, I Latium Morini, Veneto, Italy

KONKANI HALIBUT (D MUS)

34

Coconut curry, shallots, kokum, curry leaves
Sancerre Blanc, Moulin les Lys, Domaine Reverdy Ducroux, Loire, France

GOAN MONKFISH (F)

26

Star anise, black peppercorns, lime leaves, tamarind, coconut
Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, Marlborough, New Zealand

BIRYANI & SALAN

Our biryani is a fragrant, tender and nutty South-Indian rice layered with spiced meat or vegetables, caramelised onions, mint, and Kerala's signature touches of fennel, curry leaves, and ghee. Sealed and slow-cooked for deep coastal flavour. This is a timeless Indian classic biryani experience.

MALABAR CHICKEN BIRYANI (D G E)

23

Kaima rice, garam masala, date pickle, salan, raita, papad
Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, Alsace, France

MALABAR LAMB DUM BIRYANI (D G E MUS)

25

Kaima rice, garam masala, date pickle, salan, raita, papad
Châteauneuf-du-Pape Rouge, Bel Ami, Guillaume Gonnet, Rhône, France

ACCOMPANIMENTS & SIDES

For vegan-friendly naan, please inform your waiter.

Plain naan (G)	4
Garlic and coriander naan (G D)	4.5
Mango peshwari naan (D N)	5.5
Blue cheese naan (G D)	6.5
Long grain basmati pilau rice	4.5
Boiled rice	4.5
Swadish mooli and carrot pickle (MUS S)	3.5
Boondi raita (D)	3.5
Onion pyaz and lemon	3
Whole green chillies	1