

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.*

NIBBLES

TRIO OF CHUTNEYS AND POPPADOMS (MUS) 5.5

STARTERS

ONION PAKORA (G) 8

Red onion, palak leaves, potato, mint & coriander chutney

ALOO TIKKI CHAAT (G) 11

Crispy potato cutlets, channa, chutneys, salad

PUNJABI SAMOSA CHAAT (G D) 9

Spiced potato, mint chutney, tamarind chutney, yoghurt, pomegranate

ACHARI TANDOORI CHICKEN TIKKA (D MUS) 16

Chicken thighs, pickled spices, mint & coriander chutney

PAYYOLI CHICKEN PAKORA (G) 10

Crispy chicken, green chillies, coconut, curry leaves

SPICY FRIED CHICKEN LEGS 16

Overnight marinated with shallots, garlic, ginger, curry leaves

KASHMIRI LAMB CHOPS (D MUS) 22

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

HYDERABADI FISH PAKORA (G F) 16

Crispy cod, herby crust, mint & coriander chutney

SPICY PRAWNS (G C MUS) 18

King prawns, spicy batter, mustard & tomato chutney

CRISPY KEKDA (C MUS) 16

Soft-shell crab, garlic, pickled papaya, fennel, tomato & coconut chutney



Allergens: G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy

MAINS

DAL MAKHNI (D)	16
Black lentils, tomato, ginger, garam masala, butter	
KOHLAPURI MIXED VEGETABLES	17
Seasonal vegetables, onion & tomato masala, ginger, coriander	
BUTTER CHICKEN (D)	18
Smoked chicken thigh, tomato, fenugreek, garam masala, butter	
MALAVANI CHICKEN CURRY (MUS SES)	18
Smoked chicken thigh, Malwani spices, fresh coriander	
PUNJABI CHICKEN CHOLEY (D)	18
Chicken thighs, channa, onion, ginger, tomato, coriander, green chillies	
LAMB PEPPER FRY (D MUS)	22
Ghee, black spices, curry leaves, coconut	
LAMB KARAHI	23
Coarse ground spices, ginger, tomato, green peppers	
KALI MIRICH BEEF CURRY (D)	18
Aberdeen Angus, black pepper, ginger, coconut, garlic	
GOAN MONKFISH (F)	26
Star anise, black peppercorns, lime leaves, tamarind, coconut	
BANANA LEAF SEABREAM (F MUS)	25
Coconut chutney, green mango achaar, sambar, soft dosa	
PUNJABI CHICKEN BIRYANI (D G E)	24
Served with boondi raita, date pickle, papad, salan	



ACCOMPANIMENTS & SIDES

PLAIN NAAN (G D)	4
GARLIC & CORIENDER NAAN (G D)	4.5
BLUE CHEESE NAAN (D G)	6.5
BOONDI RAITA (D)	3.5
MIX SALAD	3
BASMATI BOILED RICE	4.5
BASMATI PILAU RICE	4.5
WHOLE GREEN CHILLIES	1
LACHHA ONION	2

DESSERTS

GULAB JAMUN (D G)	7
Spongy dumplings, Vanilla ice cream, gold leaf	
PANNA COTTA (D)	7
Cardamom, berry compote, pistachio ice cream	
MANGO KULFI (D N SES)	7
Salted caramel, coconut crumble, toasted pistachio	



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