

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.

"Crafted with fire, flavour, and heart - thank you for dining with us."

- Chef Ajay Kumar

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.***

NIBBLE

TRIO OF CHUTNEYS AND POPPADOMS (MUS)

Punjabi tamarind onion chutney, spiced mango chutney, carrot pickle

STARTERS

CURRIED MUSSELS (G F M)

Tomato, curry leaf and coconut broth, naan
Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, Marlborough, New Zealand

CRISPY KEKDA (C)

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)

Pork belly, pepper, onion, ginger, tangy garlic sauce
Valpolicella Ripasso Superiore, Ciliegi, Latium Morini, Veneto, Italy

PRAWNS KOLIWADA (C MUS)

Spiced gram flour crust, Kashmiri chilli, ajwain, garlic, smoky tomato chutney
Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, Alsace, France

LOCH FYNE SCALLOPS (D M)

Tomato thokku, gunpowder spice, kohlrabi pickle
Chablis, Domaine Michaut Freres, Burgundy, France

SWADISH GRILL

GRILLED SALMON (D F MUS)

Dill & cucumber salad, Katy Rodgers crowdie, coriander chutney
Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, Marlborough, New Zealand

GLENFESHIE PIGEON (D MUS)

Wood pigeon breast, tandoori spices, beetroot chutney, spiced apple chutney, pickled carrots
Beaujolais, Domaine de la Couvette France

KASHMIRI LAMB CHOPS (D MUS)

Fennel, garam masala, mooli pickle, berry chutney, gosht rassa
Reserva, Bodegas Luis Cañas, DOCa Rioja, Spain

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

ROASTED LEG OF LAMB

For 2 OR 4 guests | £44 per person

Elevate your Sundays with our signature slow-cooked Lamb Raan—a culinary masterpiece marinated in yoghurt, saffron, and a delicate blend of aromatic spices. Served with chargrilled seasonal vegetables, cooling mint chutney, creamy boondi raita, and fragrant basmati rice, this is more than a meal—it's a celebration of flavour, tradition, and togetherness. Available by pre-order only, every Sunday. Reserve your table and savour the experience

At Swadish we love to take seasonal local produce and create magic with our home-roasted spices and marinades.

This will be available by pre-order only. Please ask for any ALLERGENS.

For a meal to remember, this is best enjoyed with a bottle of selected Châteauneuf-du-Pape Rouge. The 'Bel Ami' from master winemaker Guillaume Gonnet of the southern Rhône Valley who produces a balanced blend of Grenache and Syrah. The wine is both earthy and fruit-driven, fierce and elegant, and a staff favourite.

CHEF'S CHILDHOOD FAVOURITE PETIT FOURS

Bal Mithai (An Indian Fudge) (D)

Raspberry (Pate de Fruit)

Chocolate and Paan truffle (D)

Besan Ladoo (Gram Flour Fudge) (D)

COFFEE

100% arabica blend of Colombian Excelso and Indian Monsoon Malabar, lightly roasted giving a luxuriously rich and full-bodied mouthfeel complemented by dark cocoa.

Americano

White Coffee

Cappuccino

Mocha

Cafe Latte

Espresso

LIQUEUR COFFEE

Jamieson Whisky

Tia Maria

Baileys

TEA - 100 % Premium leaf, hand blended in the UK

Masala Chai

Great British Cuppa- A classic breakfast tea.

Earl Grey Crème- Fresh and fragrant earl grey tea.

Dozy Girl- Chamomile, lavender and rose. Caffeine free.

Sunny Sencha- A pure sencha green tea with sunflower petals.

The Digester- Digestion calming orange and ginger tea.

Peppy Mint- A refreshing peppermint tea. Caffeine free.

Deckchair Dreaming- Chamomile and apple tea.

MANGO LASSI

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5.5

11

16

15

18

26

18

16

22

6

3

3.2

3.5

3.5

3.5

2.2

8

4

5.5

TASTING MENU

5 courses for £60

Wednesday, Thursday & Sunday-All Day

Friday & Saturday 12pm - 5pm

Sommelier wine pairing additional £65

Course 1

CAULIFLOWER KOLIWADA (G)

Crispy cauliflower, garlic, ajwain seeds, beetroot chutney

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

OR

BASIL CHICKEN TIKKA (D)

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

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

Course 2

PUNJABI PANI PURI (G EGG)

Puffed wheat bubbles, spiced tamarind dressing,

Sprouted daal, Ayrshire Earlies

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

OR

CRISPY KEKDA (C MUS)

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

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

Course 3

CRISPY ALOO TIKKI (D)

Potato cakes, channa, mint chutney, gur imli chutney, salad

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

OR

GLENFESHIE PIGEON (D MUS)

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

Beaujolais, Domaine de la Couvette France

Course 4 (Served with buttered layered paratha)

ACHARI PANEER TIKKA (D MUS)

Smoked cottage cheese, peppers, onions, mint chutney, masala sauce

Beaujolais, Domine de la Couvette France

OR

KONKANI HALIBUT (D MUS)

Coconut curry, kokum, curry leaves

Sancerre Blanc, Moulin les Lys, Domaine Reverdy Ducroux, Loire, France

OR

DELHI BUTTER CHICKEN (D)

Smoked chicken thigh, tomato, fenugreek, garam masala

Chardonnay, Los Arboles, Manos Negras, Mendoza, Argentina

Course 5

GULAB JAMUN RABRI (G D N)

Spongy dumpling, reduced saffron and cardamom milk, gold leaf

Coteaux du Layon, Carte d'Or, Domaine des Baumard, Loire, France

ADD chef's childhood favourite petit fours £6

Bal Mithai (An Indian Fudge) (D)

Raspberry (Pate de Fruit)

Chocolate and Paan truffle (D)

Besan Ladoo (Gram Flour Fudge) (D)

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BASIL CHICKEN TIKKA (D)

18

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

Soave, Campo Le Calle, DOC, I 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

PUNJABI SAMOSA (G)

8

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

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

RAJ KACHORI CHAAT (G D)

8

Crispy wheat bubble, potato, sweet yoghurt & chutneys

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

CHICKEN PAKORA (G)

8

Crispy battered chicken, mint chutney, pickled red onion

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

CRISPY ALOO TIKKI (D)

12

Potato cakes, channa, mint chutney, gur imli chutney

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

MAINS

DAAL MAKHNI (D)

16

Black lentils, tomato, ginger, garam masala, butter

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

PANEER SHIMLA MIRICH (D)

18

Home-made paneer, onion, green pepper, garam masala, tomato

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

SPICY KOHLAPURI BAINGAN (SES MUS) (VEGAN)

16

Baby aubergines, coconut, onion masala, tamarind

Château l'Escarelle, Côteaux Varois en Provence, France

DAL PALAK (VEGAN)

12

Mix of lentils, spinach, cumin, garlic, onions, tomato

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

LASUNI MAKAI PALAK (D)

15

Spinach, garlic, cumin, sweetcorn

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

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POULTRY & GAME

GIVING BACK

DELHI BUTTER CHICKEN (D)

Smoked chicken thigh, tomato, fenugreek, garam masala, butter
Chardonnay, Los Arboles, Manos Negras, Mendoza, Argentina

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)

Smoked chicken thigh, Malwani spices, fresh coriander
Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, Alsace, France

PORK VINDALOO (MUS)

Pork shoulder, raw mango chutney, thattu dosa bread
Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, Alsace, France

ROE DEER KORMA (D N)

Ardverikie roe deer backstrap, grilled oyster mushrooms, berry chutney
Châteauneuf-du-Pape Rouge, Bel Ami, Guillaume Gonnet, Rhône, France

CHETTINAD DUCK (D E MUS)

Chettinad spices, Creedy carver free-range duck breast
Valpolicella Ripasso Superiore, Ciliégi, ILatium Morini, Veneto, Italy

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)

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)

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

LAMB

LAMB PEPPER ROAST (G D)

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

PUNJABI LAMB SHANK (D)

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

SEAFOOD

BANANA LEAF SEA BREAM (F MUS)

Coconut chutney, green mango achar, sambar, thattu dosa
Soave, Campo Le Calle, ILatium Morini, Veneto, Italy

KONKANI HALIBUT (D MUS)

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

GOAN MONKFISH (F)

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

ACCOMPANIMENTS & SIDES

For vegan-friendly naan, please inform your waiter.

PLAIN NAAN (G D)	4
GARLIC AND CORIANDER NAAN (G D)	4.5
MANGO PESHWARI NAAN (G 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