



# Tall Trees Restaurant

## Indian Menu

### Starters

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#### **Vegetable Pakora (V)**

Deep-fried vegetables in a home-made batter.

#### **Stuffed Mushroom (V)**

Deep-fried Mushroom filled with cheese, vegetables, and our own spices.

#### **Vegetable Samosa (V)**

Pastry parcels stuffed with potatoes, green peas and freshly ground herbs.

#### **Paneer Tikka (V)**

Cubes of paneer marinated with a paste made of cilantro and mint and then cooked until slightly charred.

#### **Chicken Pakora**

Tender chicken pieces marinated in a blend of fragrant spices, then coated in gram flour-based batter for that signature mild nutty taste.

#### **Lehsuni Chicken Tikka**

Chicken pieces marinated overnight in thick yogurt, lots of garlic and special spices.

#### **Haggis Pakora**

Scottish haggis balls marinated in a blend of spices then coated in gram flour batter.

#### **Lamb Sheekh Kebab**

Lamb mince with our own Bukhara style spices cooked in traditional tandoor.

#### **Fish Pakora**

A lightly battered haddock marinated in Indian herbs and gram flour.

# Mains

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## Dal Tadka (V)

Yellow lentils cooked with a fusion of spices and cumin seeds

## Jeera Aloo (V)

Potatoes cooked with cumin seeds and a selection of herbs and spices.

## Paneer Kadhai (V)

Paneer cubes cooked with tomatoes, onion, peppers, and a bunch of aromatic spices.

## Chicken Tikka Masala

Chicken tikka pieces infused and marinated with our own Punjabi spices.

## Dhaba Chicken

Full flavoured chicken curry with tender and succulent chicken simmered in a flavourful curry sauce.

## Lamb Kadai

Lamb cooked with onions, tomatoes, and mixed peppers, finished with red chilli flakes and toasted coriander.

## Sabji Masala (V)

Vegetables cooked with a fusion of spices and cumin seeds.

## Dal Bukhara (V)

Black lentils made by our own special recipe.

## Butter Chicken

Chicken Pieces roasted in butter, tomato and kastoori methi blended with our special herbs and spices.

## Chicken Saag

Spinach and mustard leaves cooked with Punjabi spices.

## Lamb RoganJosh

Mild and fragrant lamb curry spiced with ginger, Kashmiri chilli and cardamom, finished with natural yogurt.

## Goan Prawn Curry

Prawns cooked with roasted spices, fresh coconut, and coconut milk. Spicy, tangy with a hint of sweetness.

# Favourite Scottish Indian Dishes

## VEG/CHICKEN / LAMB/PRAWN

### **Korma**

Chicken or lamb cooked in coconut and a creamy sauce

### **Bhoona**

Chicken or lamb cooked with aromatic thick sauce with tomatoes, onion and ginger

### **Jalfrezi**

Chicken or lamb cooked with onions, peppers, tomatoes and mixed spices

### **Madras**

Chicken or lamb cooked with onion-based gravy with hot spices

### **Patia**

Chicken or lamb cooked in a sweet and sour sauce

## Kingswood Special Sizzlers

### **Tandoori Vegetable Grill**

A selection of tandoori vegetable items – paneer tikka, grilled mushrooms, tandoori gobhi, and tandoori broccoli.

### **Chicken Tikka Grill**

Chicken pieces marinated overnight in thick yogurt, lots of garlic and special spices.

### **Tandoori Mixed Grill**

A selection of tandoori items – Murgh-E-Malai, chicken tikka, tandoori chicken, king prawn, and lamb seekh kebabs straight from the tandoor.

### **Tandoori Kings Prawn**

King Prawn marinated with tandoori paste and baked until tender.

# **Kingswood Special Biryani**

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A medley of vegetables/lamb/chicken sauteed in ghee with whole spices and cooked with fragrant and flavoured rice.

**VEG / CHICKEN / LAMB**

## **Rice**

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**Boiled Rice**

**Pilau Rice**

Basmati rice cooked in brown onion and saffron

**Mushroom Rice**

**Matar Pilau**

**Kingswood Special Rice**

Basmati rice cooked with pepper, fried egg and special herbs.

## **Naan Breads**

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**Butter Naan**

**Garlic Naan**

**Chilli Naan**

**Peshwari Naan**

Sweet Naan with Coconut

**Tandoori Roti**

Wheat flour bread baked in tandoor

# Accompaniments

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## **Poppadum Platter (Serve for two)**

With chutneys

**Spiced Onions**

**Mango Chutney**

**Mint Yogurt**

**Mixed Pickle**

**Mixed Raita**

## Dessert

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### **Hot Gulab Jamun**

Made with fully reduced milk and deep fried  
dipped in rose flavour sugar syrup