



Tall Trees Restaurant

Indian Menu

Starters

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

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 – Chicken tikka, tandoori chicken, fish tikka, and lamb seekh kebabs straight from the tandoor.

Tandoori Fish Tikka

Fish pieces marinated overnight in a thick yogurt and spices, grilled to perfection.

Kingswood Special Biryani

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

VEG / CHICKEN / LAMB

Rice

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

Butter Naan

Garlic Naan

Chilli Naan

Peshwari Naan

Sweet Naan with Coconut

Tandoori Roti

Wheat flour bread baked in tandoor

Accompaniments

Poppadum Platter (Serve for two)

With chutneys

Spiced Onions

Mango Chutney

Mint Yogurt

Mixed Pickle

Mixed Raita

Dessert

Hot Gulab Jamun

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