Winners of

"The Best of Glasgow Scottish Curry Awards"

Scottish Curry Awards

turban tandoori

Established 1982

Since arriving on the Glasgow's Southside in 1982, the name Turban Tandoori has become synonymous with quality Indian Cuisine. This has been achieved by using only the best local produce, fresh herbs and carefully selected whole spices. It is also in no small measure down to you, the customer. From day one till now your support has been crucial.

Our Cuisine range's from the exotic to the simple homely cuisine of the North and South Indian region ensuring authentic taste and flavour. Our aim has always been to provide traditional dishes by preserving the classic Indian recipes and enhance our offering with some signature dishes to reflect the changing food trends in modern India. Our new menu of classical dishes is served alongside more contemporary creations.

Over the years we have evolved to be instrumental in changing the perceptions of the subcontinent's cuisine thus ensuring our position as one of Glasgow's leading Indian Restaurants and a destination of choice for Indian food lovers.

Purewal Family

Sourcing the best Spices from the Sub Continent

starters

Chicken Pakora	6.95
Vegetable Pakora	5.95
Onion Bhaji (Rings or Original)	6.25
Mix Pakora (Vegetable, Chicken & Mushroom)	6.95
Mushroom Pakora	6.25
Aubergine Pakora	6.25
Cauliflower Pakora	6.25
Vegetable Platter (Serves 2)	14.95
Mixed Platter (Serves 2)	16.95
Chilli Pakora (try if you dare!)	6.50
Channa Chaat (Chick Peas)	5.95
Spiced Mushroom	5.95
Stuffed Samosa (Vegetable / Mince Lamb)	5.95 / 6.95
Mulligatawny Soup	5.95
Haggis Pakora (A new twist on Scotland's other famous dish)	7.95
Garlic Aloo Zarmen	7.95

(Deep fried new potatoes in batter with deliciously light spiced creamed mushrooms)

Murgh Paneer Palak 10.95

(available as a main course dish 16.95) A delicious combination of fillet chicken skewered with paneer & palak, served on a bed of rocket & cherry tomatoes delicately cooked with balsamic vinegar & butter)

from the ocean starters

Fish Pakora	7.95
Pacific King Prawn Pakora	10.95
Prawn with Maria Rose Sauce	6.95
Indian Fish Cake (served with light curry sauce)	7.50
Scallops in Ginger & Lime Sauce	13.95

(plump king scallops, pan fried with a hint of chilli, enriched with a ginger and lime juice)

Garlic Butter King Prawn 11.95

tandoori starters

Chicken Tandoori (Marinated chicken on the bone)	6.95
Salmon Tikka	8.95
King Prawn Tandoori	10.95
Chicken Tikka	6.95
Lamb Tikka	7.95
Chicken Chaat (Tender drumsticks)	6.95
Tandoori Ribs	6.95
Seekh Kebab	6.95
Tandoori Platter (Serves 2)	17.95

dosa & pooris

Dosa - deliciously mild pancake, made from ground lentils and stuffed with a choice of filling.
Poori - a light pan fried chapatti smothered with a choice of topping.
Dosa's and Poori's are available as follows:

Chicken	6.95
Prawn	8.95
King Prawn	10.95
Mushroom	6.50
Channa	6.50

our house specialities

All the recipes on this page can be prepared with the following:
Lamb 2.50 extra . Salmon 5.00 extra
King Prawn 7.00 extra . Prawn 5.00 extra
Vegetable or Paneer (no extra cost) . Monkfish 8.00 extra .
Beef (Silverside) 4.00 extra

Kashmiri Chicken Masala 12.95
(Fresh cream, fruit & light spices giving a distinctly rich creamy sauce)

Zalfrezi Chicken 12.95
(Mild spices cooked with fresh cream, cashew nuts, almonds & sultanas)

Chicken Tikka Masala 12.95
(Ground cashew nuts cooked in a rich creamy sauce)

Chicken Tikka Chasni 13.95
(Smothered creamy sweet 'n' sour dish with coriander)

Makhani Chicken Tikka Masala 13.95
(Plum tomatoes crushed in a creamy cashewnuts & mild spice sauce)

Chicken Masalader 13.95
(A mouth watering dish made with freshly ground Punjabi spices and green peppers cooked in a tangy sauce)

Chicken Nentara 13.95
(Tender chicken tikka pieces cooked with a rich curry sauce thinly chopped onions, special Kashmir methi & then topped with fresh coriander)

South Indian Garlic Chilli Chicken Tikka 13.95
(Cooked with sweet garlic, ginger & hot green chilli sauce. Hot & spicy)

Kerela Chicken 13.95
(Roasted coconut blended into a rich sauce with creamed coconut & ground cashew nuts giving an excellent dish)

Chicken Achari 13.95
(Tender chicken tikka pieces with onion, lime pickle, ginger & garlic)

Chicken Tikka Garam Masala 13.95
(A blend of warm spices cooked with garlic butter and our own ground garam masala giving a delicious dish of medium to mild flavour)

Chicken Tikka Goan 16.95
(Pieces of chicken tikka cooked with prawns & fresh coriander, spices & a touch of fresh cream)

Cream of Tikka Tandoori Masala 13.95
(Tender chicken tikka pieces in a distinct tandoori sauce and cooked into a rich smooth creamy sauce & coriander)

Lamb Malaidar 14.95
(An interesting combination of our famous succulent lamb, blended with spinach and a touch of cream, creating a strong robust curry)

Chicken Tikka Mirch Garam Masala 13.95
(Bhoona style sauce with ingredients including freshly ground chilli, cumin seeds, cloves of cinnamon, a medium to hot dish)

Chicken Butter Masala 13.95
(A superb mild dish created with creamy butter sauce & fresh coriander)

Chicken Tikka Tandoori Masala 13.95
(Cooked with tandoori spiced marinade)
(can be made to desired strength)

Passanda Chicken 13.95
(Mild & creamy with an abundance of almonds)

Jaipuri Chicken 14.95
(A fusion of peppers, onions, ginger, garlic & mushrooms simmered in exotic Jaipuri spices)

Chicken Turban Style 12.95
(Cooked with fresh cream & ground cashew nuts giving a deliciously mild thick sauce)

Chicken Pardesi 13.95
(Spicy spinach cooked with finely chopped onions & mushrooms, topped with green chillies)

Lamb Desi 15.95
('The Real McCoy'... back to long established Indian family cooking. Stewed lamb on the bone to retain it's true flavour. This melt in the mouth lamb is then cooked in an onion & tomato based sauce infused with ginger, garlic, fresh coriander & chilli. This dish will make your palette dance!)

Chicken Tikka Supreme 13.95
(A rich curry sauce with fresh garden mint & cool yoghurt evenly cooked with green capsicums, onions & fresh green chilli. To give a very tasty, hot sensation to ones' taste buds)

Lamb Dhahi 14.95
(Lean lamb pieces in rich curry sauce with fresh mint & cool yoghurt evenly cooked to give a fresh taste)

Lamb Budda 14.95
(Tender chunks of lamb pan fried with freshly peeled & grated garlic, finely chopped ginger, strong curried onions, burnt spinach & lime pickle)

Chicken Tikka Sherabi 16.95
(Succulent Chicken Tikka pieces cooked with button mushrooms, onions, green peppers, flamed with an aniseed liqueur)

Our New Creamy Tikka Tandoori Masala with Garlic Coriander Nan


Our Famous Tandoori Mix

from the ocean

Salmon Tikka 18.95

King Prawn Tandoori 21.95

Dohlanshakti 21.95
(Selected pieces of king prawns, scampi & pacific prawns cooked together with India's richest herbs & spices)

Monkfish Tails Tikka 22.95
(Succulent monkfish tail pieces in a light tandoori marinade, delicately cooked on skewers in our tandoori oven, served with rice, medley of peppers & mild curry sauce)

Cream of King Prawn & Salmon Chilli **21.95**
(Finest Scottish fresh water salmon & plump king prawns cooked in a creamy tangy chilli sauce)

Seafood Pilau 21.95
(Spicy salmon, king prawn, prawn, scampi & haddock tossed in the finest Basmati rice served with a light curry sauce)

Seafood Pilau

tikkas and tandooris

Sizzling Tikka chunks marinated in our own unique masala and cooked in our Indian clay oven. Served with Saffron Pilau rice & medium curry sauce. Topped with fresh coriander

(Mild/Hot £1.50 surcharge) (Change of Sauce £2.50 surcharge)

Chicken Tikka	14.95
Lamb Tikka	16.95
Chicken Tandoori (Two whole breast of chicken)	16.95
Chicken Patikka (A new twist on our original chicken tikka, where the marinade is sweet & sour & tangy)	15.95
Moonlit Chicken Tikka (Mild spices in cream & lemon marinade served with a korma sauce)	15.95
Turban Special Mix (Consists of selected pieces of chicken, lamb, seekh kebab, king prawn & tandoori chicken, served with nan bread)	22.95
Fillet Steak Tandoori	29.95
Shish Kebab Turkish (Made with beef fillet medallions, served with chunks of green peppers, onions & button mushroom)	25.95

thali

A great way to sample several dishes of the day.
Served with rice, chapatti & mint cucumber raita (excluding saturday)

Vegetable Thali	(for 1)	19.95	(for 2)	31.95
Mixed Thali	(for 1)	21.95	(for 2)	33.95
Non Vegetable Thali	(for 1)	23.95	(for 2)	34.95

vegetable

All vegetable dishes may be served as side portions for 8.50

Mixed Indian Vegetables	11.95
Makhani Tomato Paneer	11.95
Matter Paneer	11.95
Aloo Kabli Channa	10.95
Aloo Ghobi	10.95
Mushroom Bhaji	10.95
Bhindi Bhaji (ladyfingers)	10.95
Turban Special Daal	10.95
Mushroom Paneer Bhoona	11.95
Saag Paneer	11.95
Bombay Aloo	10.95
Aloo Saag	10.95
Turka Daal	10.95

korma's

The great favourites are generally made for the milder palate with our unique blend of ingredients

Pistachio 11.95
(Freshly ground pistachios are blended with cream & fresh yoghurt with a hint of cinnamon to give a truly fabulous korma)

Basanti 11.95
(Tangy dish cooked with a base made from ground channa, patia sauce & fresh cream)

Muglai 11.95
(Consisting of rare mild spices & egg creating a smooth creamy sauce)

Ceylonese 11.95
(Fresh cream simmered with mildly spiced masala & creamed coconut giving a South Indian flavour)

Shakuti 11.95
(For people that like spicy curry this is a must, creamy sauce with a taste of fresh green chilli & coriander, truly tantalises the taste buds)

old favourites

- Traditional Curry
- Bhoona
- Punjabi Masala
- Dopiaza
- Madras
- Karahi
- Biryani (3.00 extra)
- Dhansak
- Rogan Josh
- Patia
- Spinach Bhoona

All the dishes above & Kormas can be made using the following:

Chicken	11.95	Mince (Lamb)	13.95
Chicken Tikka	12.95	King Prawns	17.95
Lamb (Slow cooked)	13.95	Vegetables	11.95
Beef (Silverside)	14.95	Paneer	11.95
Prawns	14.95		

If any of your favourites are not on the menu, our chef will do his utmost to accommodate

western

All served with French Fries and Salad

Fillet Steak (diane sauce or pepper sauce)	31.95
Chicken Maryland	12.95
Chicken or Prawn Salad	11.95
Fried Scampi	12.95
Fried Chicken	12.95
Omelette (various)	10.95
Fish & Chips	12.95
Salmon Fillet (in garlic butter sauce)	18.95

kids meal

Choice of any dish from the menu will be available at 30% discount

Our Tandoori Chef Bhindari

basmati rice

Saffron Pilau Rice	3.95
Plain Rice	3.95
Mushroom Zeera Rice	4.95
Egg Rice	4.50
Garlic Rice	4.50
Desi Rice (traditional)	4.95

breads

Plain Nan	3.50
Garlic Nan	3.95
Cheese Nan	4.50
Garlic Coriander Nan	4.50
Keema Nan	5.45
Vegetable Nan	4.95
Chilli Nan	4.50
Special Nan (old style)	4.95
Peshwari Nan (new style)	4.95
Plain Paratha	3.50
Garlic Paratha	3.95
Keema Paratha	5.45
Cheese Paratha	4.50
Vegetable Paratha	4.95
Sweet Paratha	4.50
Tandoori Paratha	4.50
Chapatti (Roti)	2.00
Special Chapatti (Buttered)	2.50
Tandoori Roti	3.25

extras

Plain Poppadoms	1.00
Spiced Red Onions	2.95
Sweet Mango Chutney	2.95
Mixed Pickle	2.95
Yoghurt	2.95
Mix Riata	2.95
Mint Cucumber Riata	2.95
Special Onion Salad	2.95
Mixed Salad	2.95
Curry Sauce	5.95
Various Sauces	6.95
French Fries	4.95
Mix Pickle Tray	9.00

(spiced onions, mint cucumber raita, mixed pickle & mango chutney)

We are often asked about gratuity, no service charge or gratuity has been added to your bill.
For Parties of six or more, a 10% gratuity is included

FOOD ALLERGIES & INTOLERANCES

Please Note we cannot guarantee that our dishes are 'free from' allergens due to the open plan nature of our preparation areas. Please advise us of any allergies or intolerances when placing your order. Our staff will be happy to discuss suitable alternatives.

Thank you.

we believe that
there are only two
really great places
to eat yours & ours.
welcome to ours.

turban tandoori

Established 1982

www.turbantandoori.com

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