

## PAKORA

WE RECOMMEND A PAKORA EACH OR A SELECTION TO SHARE BETWEEN GROUPS

SHARES FOR 2

**Vegan Mixed** VEGAN £10

Vegetable, stuffed mushroom, cauliflower and aubergine pakora

**Mixed** GLUTEN FREE £12

Chicken, veg and haggis pakora

**Vegetable** VEGAN GLUTEN FREE £5

The ultimate light and crispy pakora.

**Paneer** VEGETARIAN GLUTEN FREE £6

Indian cottage cheese combined with an array of spices

**Stuffed Mushroom** VEGAN GLUTEN FREE £6

Filled with the mother sauce, banjara to create an intense and rich flavour.

**Cauliflower** VEGAN £6

Light and crispy soda water batter mixed with cumin and anardana (pomegranate powder) and served with fresh pomegranate seeds for an extra pop of flavour.

**Hot Mirchi** VEGAN GLUTEN FREE £6

Fresh bullet chillies stuffed with a masala aloo filling. Fried in a traditional basin batter.

**Aubergine Fritter** VEGAN GLUTEN FREE £6

Made with incredibly light and crispy tandoori chaat masala batter.

**Vegan Haggis** VEGAN GLUTEN FREE £7

A modern Scottish classic.

**Three Cheese** VEGETARIAN £7

Mozzarella and cheddar bound with cream cheese, spices, and finished with breadcrumbs. Served with chilli fruit sauce.

**Fish Amritsari** GLUTEN FREE £7

Fresh haddock delivered daily from our local friends at Wilsons Catch of the Day coated in pakora batter with a twist. Finished with chaat masala to serve.

**Chicken** GLUTEN FREE £7

Succulent fresh chicken breast marinated before being combined with a besan batter prepared with a mix of our house spices.

**Chorizo** CHEF'S CHOICE £7

Chorizo mixed with red onions, a hint of fresh red chilli and paprika

**Black Pudding** GLUTEN FREE £7

A light besan batter accompanied by seasoned apple and crispy kale

**Haggis** GLUTEN FREE £7

A modern Scottish classic. Served with a curry masala mayo and whisky sauce.

UPGRADE TO DESSERT

**Pineapple** VEGAN OPTIONAL GLUTEN FREE £6

Fried in a gram flour and cinnamon batter, tossed in cinnamon sugar and drizzled with honey

**Banana** VEGAN OPTIONAL GLUTEN FREE £5

Sliced banana coated in a sugar gram flour batter, drizzled with honey and a pinch of tandoori masala

Add Vanilla ice cream for the perfect dessert pakora (£2 supplement)

## SMALL PLATES

DINING TAPAS STYLE HAS NEVER LOOKED SO GOOD

**Golgappe** VEGETARIAN £4

A hollow crispy fried puff ball filled with our aloo chaat masala and served with tamarind water. Street food at its finest.

**Channa Poori** VEGETARIAN £6

Light and Fluffy bread served with chana masala, vegan yogurt and a coriander mint chutney.

**Samosa Chaat** VEGETARIAN £8

A must try at Murphys! Smashed vegetable samosi topped with chana masala, vegan yogurt, tamarind sauce, sprinkled with chaat masala and dusted with our secret house tandoori spice blend before being topped with fresh pomegranate seeds.

**Paneer Paratha Roll** VEGETARIAN £8

Chilli paneer served in an open paratha, drizzled with dai, topped with pickled onions, Bombay mix and micro coriander. Served with a side of curry slaw.

**Cauliflower Tacos** VEGAN £7

**Amritsari Fish or Lamb Bhoona Tacos** GLUTEN FREE £9

2 street-style tacos topped with red cabbage, red onion and tomato slaw. Drizzled with a combination of our curry masala mayo and coriander mint chutney followed by a final dusting of our secret house tandoori seasoning blend. (Cauliflower comes without mayo).

**Indian Fish and Chips** GLUTEN FREE £9

Not your average chippy and not so small plate! Fresh haddock once again from our local friends at Wilson's Catch of the Day delicately prepared with a light and crispy batter served with masala seasoned fries, coriander mint chutney and red fruit chilli sauce.

**Achari Prawns** GLUTEN FREE £11

Achari, meaning pickle, is an extremely popular dish back home. Our in house achari sauce is made combining tangy mixed pickle alongside our intense and rich banjara to create the perfect balance. Once everything is incorporated and cooked down the final touch is to add those beautiful king prawns!

**Butter Chicken wings** £8

Butter sauce is extremely addictive and even more so when paired with crunchy, crispy chicken wings!

**Indian Fried Chicken Tenders** £10

Juicy but crispy chicken tenders, left to marinate in our homemade tandoori masala buttermilk before being coated in a secret blend of flour and spices. Once fried to perfection it is dusted with tandoori masala and honey and served on the bottom of a brioche bun to soak up all the juices. A must try!

**Duck Samosa** £11

Duck cooked in our rich banjara sauce, finished with kesuri methi and fresh coriander before being filled to make a stunning samosa and then placed on a bed of that extra sauce and a touch of drizzled yogurt.

**Beef Sliders** £11

Mini Keema spiced sliders, street slaw, onion bhaji ring.

## CURRIES

CLASSIC AND AUTHENTIC MAIN EVENTS SERVED TAPAS STYLE

**Daal of the Day** VEGAN GLUTEN FREE £7

A staple dish at any home in India! Chef's preferred choice in the moment to create fresh daal each day. Lentils combined with an array of spices makes an extremely wholesome bowl of goodness.

**Channa Masala** VEGAN GLUTEN FREE £7

Another frequent winner at any household in India. Albeit simple, these chickpeas are cooked with extreme love and care providing a rich and tangy tomato based curry suitable for everyone at the table!

**Mixed Veg Tikka Masala** VEGETARIAN GLUTEN FREE £9

A mouth-watering marindade of exotic Punjabi Spices, garlic, ginger, cumin, capsicums and onions, simmered in a homemade yogurt sauce with sautéed vegetables

**Palak Paneer** VEGETARIAN GLUTEN FREE £9

A favourite between the staff! Palak paneer is made using Indian cottage cheese and spinach

**Chicken Chasni** GLUTEN FREE £9

A staple of the Glasgow curry house scene. Chasni sauce has it all, smooth, creamy, sweet and sour.

**Chicken Tikka Masala** GLUTEN FREE £9

A mouth-watering marindade of exotic Punjabi Spices, garlic, ginger, cumin, capsicums and onions, simmered in a homemade yogurt sauce

**Butter Chicken** GLUTEN FREE £10

Our most popular curry on the menu, it doesn't get more addictive than butter sauce! Butter sauce or sometimes known as Murgh Makhani is a whole spice sauce made with tomatoes, cream and of course, butter.

**Chicken Korma** GLUTEN FREE £9

A light and creamy sauce with a hint of coconut.

**Lamb Bhoona** GLUTEN FREE £10

A rich, flavoursome condensed sauce with ginger, garlic and tomatoes.

**Lamb Rogan Josh** GLUTEN FREE £10

The perfect combination of tomatoes, spices, almonds and cashews brought together with coconut cream.

**Desi Lamb** GLUTEN FREE £12

Nothing but homestyle cooking, the same way mum does it. Pot cooked and on the bone the finishing product is rich and incredibly tender.

## SIDES

Popadoms (per person) £1

Spiced Onions £2

Mixed Pickle £2

Poori (vg) £2

Paratha £2

Jeera Rice £3

Raita £3

Masala Seasoned Fries £3.5

Kuchumber Salad £3

**Please note:** All dishes marked gluten free are prepared in the same kitchen as our non-gluten free dishes so unfortunately we cannot guarantee that cross-contamination will never occur.





THE ORIGINAL ESTD 1989

MURPHY'S  
**PAKORA**  
BAR

