

FROM THE FRYER

- Vegetable Pakora** VEGAN £6
Our classic Veg Pakora!
- Chicken Pakora** £7.95
A Murphy's classic, overnight marinated chicken in a crispy gram flour batter
- Tomato and Onion Bhaji** VEGAN £6.50
Light and crispy Onion Bhaji done the Murphy's way
- Mushroom Pakora** VEGAN £6
Our classic Mushroom Pakora!
- Pineapple Pakora** VEGAN £5
Pineapple in a sweet besan batter, dipped in cinnamon sugar!

- Banana Pakora** VEG £5
Fresh banana in a sweet besan batter and drizzled with honey
 - Gunpowder Cauliflower Wings** VEGAN GLUTEN £7
Cauliflower coated in a light crispy batter and tossed in our Gunpowder seasoning. It packs a hot punch!
 - 3 Cheese Pakora** VEG DAIRY GLUTEN £7.95
A staple at Murphy's and it's not going anywhere. Cheddar, mozzarella and cream cheese croquettes before dusting with our house tandoori masala!
 - Amritsari Fish Pakora** £7.50
Fresh marinated haddock coated in besan batter with ginger, garlic and ajwain
 - Haggis Pakora** GLUTEN £7.95
Light crispy haggis pakora in besan batter served with crispy kale
 - Murphy's Mixed Pakora for 1** GLUTEN £10
Chicken, Haggis, Vegetable
 - Murphy's Pakora Platter - pick any 4 pakoras** £27.50
- ALL OF THE ABOVE SERVED WITH PAKORA SAUCE**

LOADED FRIES

- Loaded Butter Chicken Fries** £8.95
DAIRY NUTS
- Hot Masala** £6.95
Spicy Masala topping with Jalapenos and crispy brown onions

DESSERTS

- Mango Lassi Cheesecake with pistachio Kulfi** £9.95
DAIRY GLUTEN
- Gulab Jamun & Vanilla Ice Cream** £6.50
- Sticky Toffee Pudding with Vanilla Ice Cream** £9.95
add chai liqueur GLUTEN DAIRY +£3
- Gulab Jamun Sundae** DAIRY GLUTEN £10.95

CHAAT TO ME BABY

- All served with tamarind sauce, yogurt, masala seasoning, chaat masala and sev**
- GLUTEN DAIRY VEGAN AVAILABLE
 - Samosa + Chole Masala Chaat** £10.50
 - Bhel Poori Chaat** £6.95

SMALL PLATES

- Golgappe** VEGAN GLUTEN £7
Soft hollow crispy balls, filled with potato chaat, tamarind and yogurt. Served with mint and tamarind pani
- Garlic Nan Tacos** DAIRY GLUTEN
- Lamb bhoona £10.50
- Amritsari Fish Pakora £10

- Murphy's Hot Honey Fried Chicken** DAIRY GLUTEN £11.95
Tandoori buttermilk chicken, coated in a crispy batter, dusted with more tandoori masala and finished with some hot honey!
- Sizzling Lemon Liver** £10.50
Sautéed pan fried chicken livers in masala with a touch of lemon

FROM THE GRILL

ALL SERVED WITH OUR HOUSE CURRY SAUCE.

Hariyali Paneer Tikka Skewers <small>DAIRY VEG</small>	£10.50
Paneer marinated in coriander, mint and green chilli with peppers and onions	
Achari Jhinga Tikka <small>DAIRY</small>	£12.95
King Prawns marinated in classic tikka with Indian pickle	
Salmon Tikka <small>DAIRY</small>	£12.95
Salmon in our classic tikka marinade grilled to perfection.	
Tandoori Chicken Wings	£10.95
Wings marinated overnight in tandoori spices	
Chicken Tikka Sizzler <small>DAIRY</small>	£17.95
Served with rice and curry sauce	
Trio of Chicken Tikka <small>DAIRY</small>	£12.95
Malai - Creamy Cardamom Original - Our house tikka marinade Hariyali - Coriander, Mint, Green Chilli	
Bibi's Lamb Chops <small>DAIRY</small>	£14.95
Lamb Chops marinated in tandoori spices, served sizzling with onions and peppers	
Murphy's Mixed Sizzler <small>DAIRY</small>	£42.95
Lamb Chops, Salmon Tikka, Tandoori Wings, Chicken Tikka	
Mixed Grill for 2 (£50) for 4 (£95) <small>DAIRY</small>	
Hariyala Paneer tikka, trio of chicken tikka, Tandoori Wings, Bibi's Lamb Chops, Achari Jihnga Tikka	
For 2 – served with desi pilau rice, house curry sauce and 1 nan of your choice	
For 4 – served with desi pilau rice, house curry sauce and choice of 2 nans	

CLASSIC CURRIES

Chicken	£12.50
Chicken Tikka <small>DAIRY</small>	£13
Lamb	£14
Paneer <small>DAIRY VEG</small>	£11.50
Mixed Veg <small>VEG</small>	£10.50

Korma DAIRY

A creamy, mildly spiced curry made with coconut milk and delicate spices, offering a smooth, gently sweet flavour.

Bhoona

A rich, slow-cooked masala roasted until thick and flavourful, made with tomatoes, onions, ginger, garlic, and bold spices

Butter DAIRY NUTS

A rich tomato-butter sauce with aromatic spices, fenugreek and cream creating a real favourite at Murphy's

Tikka Masala DAIRY

A spice packed tomato and onion gravy mixed with tikka sauce and served with onions and peppers

Chasni DAIRY

A smooth creamy sauce combined with that sweet and sour that's been a staple in every Indian across the country, a true classic in the game!



HOMESTYLE CURRIES

Tadka Dal <small>VEGAN AVAILABLE VEG</small>	£10.50
Slow-cooked yellow lentils infused with warm spices and topped with a sizzling ghee tempering of garlic, cumin seeds, and Kashmiri chilli for a rich, aromatic finish	
Chole Masala <small>VEGAN</small>	£10.50
Tender chickpeas cooked in a rich, spiced tomato-onion gravy, finished with fresh coriander and aromatic masala	
Paneer Saag <small>DAIRY VEG</small>	£11.95
Soft cubes of paneer gently simmered in a smooth, mildly spiced spinach gravy, offering a wholesome and comforting North Indian classic	
Mattar Paneer <small>DAIRY VEG</small>	£11.95
Succulent paneer and garden peas cooked in a bright, aromatic tomato masala infused with ginger, cumin, and garam masala for a vibrant, flavourful finish	
South Indian Garlic Chilli Chicken	£13.95
Glasgow favourite with hot and spicy masala infused with garlic, lemon juice and red chilli.	
Karahi Chicken Thigh Bhoona <small>NUTS</small>	£12.95
Juicy chicken thigh pieces simmered in a blend of tomatoes, onions, ginger, and fresh chillies, bhoona-style with peppers, until the masala becomes rich, thick, and intensely flavourful	
On the bone Lamb Desi	£14.95
A traditional, homestyle curry made with bone-in lamb cooked in a rich masala until tender and deeply infused with classic desi spices	
Chicken thigh/Lamb Lasooni	£12.95/£13.95
Perfect for the garlic lovers! Slow roasted garlic with fresh tomatoes, onions and whole spices!	
Green Chilli Chicken <small>DAIRY</small>	£12.95
HOT! Cooked with fresh green chillies and fragrant whole spices	
Staff Handi	
The restaurant make Staff Handi (pot cooked staff food) for the day, it's only fair the customers can have it too! Ask server for details	

SIDES

Poppadoms	£1pp
Spiced Onions	£2.95
Mango Chutney	£2.50
Fresh Raita <small>DAIRY</small>	£4.25
Mixed Pickle	£2.50
The Chutney Tray <small>DAIRY</small>	£9.95
Spiced onions, mango chutney, mixed pickle, fresh raita	
Boiled Rice	£3.25
Desi Pilau Rice	£4.25
Fries	
Plain	£3
Masala Seasoning	£3.95
Tadka	£4.50
Tossed in our house blend of onions, ginger, garlic and spices	
Nan/Giant Nan <small>GLUTEN DAIRY</small>	
Plain	£3.95 / £6.95
Garlic	£4.50 / £7.95
Peshwari <small>NUTS</small>	£4.95
Green Chilli	£4.25
Paratha	£3.00