



green chilli café

Authentic Indian Tapas Restaurant

Green Chilli Café



STARTERS

Vegetable Pakora (V) £3.95

Spicy vegetables deep fried with gram flour

Aloo Tikki (V, G) £3.95

Patties made of boiled potatoes, onions and various spices

Garlic Mushroom Poori (V, G, D) £3.95

Mushrooms cooked in garlic, Indian spices served on poori

Green Chilli Pakora (V) £3.95

Only try if you are tough... hot hot hot!!!

Mushroom Pakora (V) £3.95

Mushrooms deep fried in the spicy Pakora batter

Jodhpuri Samosa (V, G, D) £3.95

Baked pastry filled with mashed potato and green peas mashed in Indian spices

Chana Poori (V, G) £3.95

A light thin fried chapatti smothered with chickpeas

Chilli Paneer (V, G) £3.95

Dices of cottage cheese cooked in fresh chilli, ginger and onion

Haggis Fritters (G) £4.25

Spiced haggis in spicy batter served with red onion marmalade

Chicken Pakora £4.75

Breast of chicken in spicy pakora batter.

Chicken Masala Poori (G) £4.75

A light thin fried chapatti smothered in chicken masala

Chilli Chicken £4.75

Deep fried chicken dices marinated in garlic paste, chilli flakes & corn flour

Chicken Chaat (G) £4.75

Tandoori style chicken drumsticks swathed in sweet 'n' sour patia sauce

Mix Pakora £4.75

A mix of chicken, vegetable and mushroom pakora

Sea Bass £4.95

Delicately spiced sea bass fillet in a spicy batter served with Bombay potato's

Chilli King Prawn £4.95

King prawns cooked with fresh chilli, ginger & onion

King Prawn Fritters £4.95

Plump king prawn coated in a crispy batter served with sweet chilli dip

Chilli Garlic Fish Pakora £4.95

White fish infused with Indian spices with a hint of garlic & chilli

Fish Pakora £4.95

Delicately spiced white fish lightly fried in a feather-like batter

Mixed Combo for Two £9.95

Mixed platter of pakoras, samosa & chicken chaat

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TANDOORI STARTERS

Chicken Tikka (D) £5.25

Britain's all time fav chicken breast marinated with spices and yoghurt, cooked in clay oven

Salmon Tikka (D, M) £4.95

Fresh salmon marinated in Indian spices and cooked in clay oven

Seekh Kebab £4.95

Minced lamb mixed with onions and spices molded onto the skewers and cooked over tandoor

Tandoori King Prawns (D, M) £5.25

King prawns marinated in tandoori spices and infused with lemon juice

Lamb Chops (D) £4.95

Chops cooked in chef's secret spices served with mint and coriander chutney

Tandoori Platter for Two (D) £12.95

Mixed platter of chicken tikka, seekh kebab, lamb chops, lamb tikka and king prawn

TANDOORI SPECIALITY MAINS

Chicken Tikka (D) £11.95

Britain's all time favourite chicken breast marinated with spices and yoghurt cooked in the clay oven

Chicken Shaslik (D) £12.95

Chicken breast marinated with spices and yoghurt cooked in the clay oven, infused with peppers and onions

Salmon Tikka (D, M) £12.95

Salmon marinated with carom seeds, Indian spices mustard oil in yogurt sauce

Whole Seabass (D) £12.95

Whole seabass marinated in Indian spices, yoghurt, ginger and garlic, with a hint of chilli

Lamb Tikka (D) £13.95

Lamb marinated in ginger & garlic paste, yoghurt and Indian spices, cooked to perfection in the clay oven

Lamb Chop (D) £13.95

Scottish lamb chop marinated with punjabi spices along with ginger & garlic paste

Tandoori Jinga (D) £14.95

King prawns marinated in Indian spices infused with lemon juice and tandoori spices

All tandoori dishes are served with rice, salad and curry sauce.

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GREEN CHILLI SPECIALITIES

TAPAS/MAIN

Chicken Tikka Lababdar (D)	£4.95/£9.95
Chicken tikka pieces simmered in tomato onion based sauce, with a touch of butter & cream	
Chuzha Taka-Tak (D, M)	£4.95/£9.95
Pieces of chicken tikka cooked in onion & peppers infused in a makhni base	
Chicken Sharabi	£4.95/£9.95
Hot and sour with tropical coconut and dish and a dash of red wine	
Dhaba Gosht	£4.95/£9.95
A legendary north Indian favourite, lamb curry cooked with baby potato and tomato	
Keema Mutter	£4.95/£9.95
Lamb mince with green peas cooked to medium strength in authentic Indian spices	
Lamb Rogan Josh (D, M, N)	£4.95/£9.95
Lamb simmered until tender in a fusion of tomatoes, paprika and host of spices	
Lamb Desi	£4.95/£9.95
Green chilli favourite curry where lamb is cooked in authentic desi style in a mix of Indian aromatic spices	
Butter Chicken (D, M)	£4.95/£9.95
Chicken tikka pieces cooked in buttery tomato & cashew nut gravy	
Goan Fish Curry (D, M)	£4.95/£9.95
White fish cooked in coconut milk sauce with chilli, ginger and curry leaves	
Ra Ra Gosht	£4.95/£9.95
Mix of Lamb dice & Lamb mince cooked in authentic Indian spices to a medium strength	
Lamb Shanks	£6.95/£12.95
Scottish lamb shank cooked with freshly ground herbs, spices and green chilli. Served with coriander	



MAINS (OLD FAVOURITES)

Traditional Curry

Onion based sauce cooked to medium strength

Bhoona

Thick tomato based gravy infused with Indian spices

Korma (D)

Creamy 'n' mild, Glasgow's old favourite

Chasni (D, G)

Smooth and creamy with a twist of sweet 'n' sour

Masala (D)

Medium spicy sauce with mix of onion and peppers

Saag (D)

All time favourite, Punjabi style mustard and spinach puree with a hint of green chilli

Jalfrezi (M)

Rich sauce with a mixture of mixed peppers, tomato, onion, green chilli and a host of north Indian spices

Malaidar (D)

Spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream

South Indian Garlic Chilli

Hot and spicy with a saucy twist of spicy sweet and sour

Chicken or Chicken Tikka Tapas £4.75 • Lamb Tapas £4.95
Chicken or Chicken Tikka Main £8.95 • Lamb Main £9.95



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VEGETARIAN

	TAPAS/MAIN
Bombay Aloo New potato cooked in Bombay spices	£3.95/£7.95
Matar Paneer (D) Paneer and green peas simmered in spicy onion tomato gravy	£4.25/£8.25
Chana Masala Homestyle chickpea curry cooked in host of spices to medium strength	£3.95/£7.95
Paneer Makhni (D, N) Homemade cottage cheese cooked in a buttery tomato gravy with almond flakes	£4.25/£8.25
Paneer Saag (D) Cottage cheese chunks cooked with spinach and mustard leaves puree	£4.25/£8.25
Kadai Paneer (D) Homemade cottage cheese, mix peppers, tomato onion, coriander and delhi spices	£4.25/£8.25
Aloo Gobhi Baby potatoes and cauliflower tossed with spicy masala sauce	£3.95/£7.95
Mixed Veg Curry Traditional seasonal Indian vegetable cooked in onion sauce, medium strength	£3.95/£7.95
Tadka Daal Red lentil temped with whole cumin seeds, tomato and shallots	£3.95/£7.95
Gobhi Masala Florets of broccoli and cauliflower cooked with a tomato onion masala and pumpkin seeds	£3.95/£7.95
Paneer Lababdar (D) Homemade cottage cheese pieces simmered in tomato onion based sauce, with a touch of butter & cream	£4.25/£8.25
Mushroom Dopiazza Fresh mushrooms cooked with onions in ginger & garlic	£3.95/£7.95
Gobhi Gajar Mutter North Indian triple mixture of cauliflower, carrot & garden peas cooked to semi-dry in authentic style	£3.95/£7.95
Dal Makhni (D) Popular Punjabi dish with mixed lentil curry, made with butter and cream	£3.95/£7.95

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SUNDRIES

Boiled Rice £2.10 Steamed fluffy rice
Pilau Rice £2.25 Basmati rice cooked with garam masala
Mushroom Rice £2.95 Fried rice embellished with mushroom, garlic and onion
Plain Naan (G) £2.45 An essential accompaniment to any curry, cooked in clay oven
Garlic Naan (G) £2.75 Naan bread spreads with garlic mixture
Peshwari Naan (G, D, N) £3.25 Naan bread stuffed with coconut and almond
Keema Naan (G) £3.75 Mince meat stuffed bread
Paratha (G) £2.25 Layered flat Indian bread made with whole-wheat flour and coated with oil
Garlic Paratha (G) £2.25 Layered flat Indian bread made with whole-wheat flour and coated with garlic oil
Chapati (G) £1.45 Thin whole-wheat flour bread
French Fries £2.15
Raita (D) £1.95
Green Salad £1.95 Selection of seasonal salad
Mixed Pickle £1.25
Poppadoms And Spiced Onion (Per Portion) £1.30
Mango Chutney £1.25

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