

# THE LANSDOWNE INDIAN RESTAURANT & BAR

## NIBBLES

- Popadoms 0.95
- Spiced Onions 2.20
- Mango Chutney 2.20
- Coriander Chutney 2.20
- Raita 2.20
- Mixed Pickle 2.20

## STREET FOOD/STARTERS

- Onion Bhaji (VG)**  
Thinly sliced onions coated with spiced gram flour and deep-fried  
6.95
- Vegetable Pakora (VG)**  
Crispy fritters made with onions, potatoes, cauliflower, green cabbage, baby spinach, coated in gram flour, spices and herbs, deep-fried  
7.50
- Chicken Pakora**  
Crispy fried chicken coated with gram flour, ginger, garlic, spices, herbs and vegetables. deep-fried  
7.95
- Ginger Chilli Fish Pakora (F)**  
Fresh haddock pieces marinated with fresh ginger, green chilli, herbs and vegetables, deep-fried  
9.00
- Cauliflower and Broccoli Pakora (VG)**  
Fresh cauliflower florets and tender stem broccoli marinated in lightly spiced gram flour and deep-fried  
7.50
- Paneer and Bullet Chilli Pakora (D)**  
Indian cottage cheese & bullet chilli dipped in a seasoned gram flour, deep-fried  
7.95
- Salt -n-Pepper Chicken**  
Crispy seasoned chicken, fried with crunchy, soy-chilli sauce, peppers and spring onion  
8.95
- Honey Chilli Cauliflower**  
Fried crispy cauliflower tossed in a honey chilli-soy sauce  
7.50
- Chowk ki Aloo Tikki (D)**  
Edward potato cake served with spiced chickpeas and drizzled with assorted chutneys, sweet yoghurt and fresh pomegranate  
7.50
- Punjabi Vegetable Samosa (D)(G)**  
Classic Punjabi samosa, pastry filled with potatoes and green peas, fried crispy and served with date and tamarind chutney  
6.95
- Paneer Tikka Kalimirch(D)**  
Indian cottage cheese marinated and grilled with cream & crushed black pepper  
9.50
- Trio of Chicken Tikka (D)(M)**  
Chicken breast pieces double marinated in tandoori masala (yoghurt and spices), malai (cream and cheese), hariyali (mint and coriander) - a house speciality  
8.50
- Kerala Chilli King Prawn (SF)**  
Crispy batter fried king prawns with chilli & garlic and curry leaf  
8.95
- Vada Pav (M) (D) (G)**  
India's spicy spin on a chip butty.  
Deep-fried potato patty, chopped red onion, green chillies, and green chutney sandwiched between buns  
7.50
- Pav Bhaji(D)(G)**  
Spiced mashed vegetables served with buttered buns  
9.00
- Keema Pav (D)(G)**  
Spiced minced lamb and peas served with toasted buttered buns  
10.00
- Seekh Kebab (D)**  
Minced Lamb spiced with aromatic herbs and seasoning, grilled to perfection  
10.00

## GRILLS

(All Grills are served with rice, salad and sauce)

- Chicken Tikka (D)(M)**  
Succulent boneless chicken breast, marinated in yoghurt, ginger, garlic and spices, yet another classic  
18.00
- Malai Chicken Tikka (D)**  
Boneless chicken breast, marinated in a yoghurt, double cream, green chilli, Royal cumin seeds, ginger & garlic paste with cardamom  
18.00
- Haryali Chicken Tikka (D)**  
Boneless chicken breast, marinated in a medley of fresh green herbs & signature in-house spices  
18.00
- Grilled Lamb Chops & Roasted Cumin Potatoes (D)(M)**  
Inspired by the streets of old Delhi, marinated with Chefs special ground spices  
22.00
- Mix Grill for 1 (D)(G)(M) (1 Pcs Each)**  
A selection of malai tikka, chicken tikka, haryali tikka, lamb chop, Seekh Kebab and King prawn served with a nan bread  
24.00
- Mix Grill for 2 (D)(G)(M) (2 Pcs Each)**  
A selection of malai tikka, chicken tikka, haryali tikka, lamb chops, Seekh kebab and King prawns served with a nan bread  
44.00

## OUR SPECIALITY

- Dak Bungalow Butter Chicken (D) (N)**  
Chicken tikka in a creamy butter gravy, flavoured with cardamom and cloves, garnished with roasted almonds  
16.50
- Old Delhi Butter Chicken (Spicy) (D)**  
A classic of old Delhi - Chicken Tikka in rich tomato sauce with fenugreek and white butter  
16.50
- Chicken Chettinad (M)**  
A rich and spicy aromatic South Indian curry made with freshly roasted spices, black pepper & curry leaves  
16.50
- Chicken Tikka Jalfrezi (D)**  
Tender Pieces of Grilled chicken tikka stir-fried with onions, peppers, and green chillies in a spicy, tangy tomato-based sauce  
16.00
- First Class Chicken Curry**  
A Northern Indian spiced chicken curry cooked in onion and tomato gravy  
15.00
- Chilli Garlic Chicken (M)**  
Chicken marinated with spices and homemade garlic pickle, cooked with onion and tomato masala  
16.00
- Chicken Saag (M) (D)**  
Succulent pieces of chicken cooked in finely ground fresh spinach with spices  
16.00
- Chicken Kalimirch(D)**  
Cooked in a fragrant, rich gravy made with freshly ground black pepper base that perfectly complements the creamy texture  
17.00
- Railway Lamb Curry (N)**  
Anglo-Indian lamb curry with cashew nuts, poppy seeds, brown onion and finished with coconut milk  
18.50
- Lamb Karahi (D)**  
Best cuts of diced lamb legs cooked with kadhai masala with mixed peppers, onions and roasted cherry tomatoes, a north Indian delicacy  
18.00
- South Indian Ginger Lamb (M)**  
A spicy South Indian preparation, combining coconut milk, tamarind, curry leaves, fennel and roasted spices (Spicy)  
18.00
- Lamb Roganjosh**  
A classic favourite, boneless lamb curry from Lucknow in a brown onion gravy  
18.00
- Rajasthani Laal Maas (D)**  
Lamb prepared in a sauce of yoghurt and hot spices such as red Mathania Chillies  
18.00
- Hyderabadi Keema Matar**  
Minced lamb, peas, onions and green chillies seasoned with Hyderabadi spices  
17.00

## FISH & SEAFOOD

- Tawa Crab Masala (SF)(D)(G)**  
Devon crab meat cooked with chilli, tomato, white onion and fenugreek served with mini chilli garlic nan  
24.00
- Boatman Seafood Curry (F)(D)(M)(SF)**  
King prawn & monkfish cooked with red chillies, coconut and kokum spices  
22.00
- Kerala Monkfish (F)(M)**  
Southern spiced monkfish simmered in coconut, chilli, curry leaf, mustard seeds and spiced puree of onion tomato masala gravy  
22.00
- Malabar King Prawn Curry (SF)(M)**  
King Prawns simmered in a fragrant sauce of coconut milk, curry leaves, mustard seeds and aromatic spices(SF)(M)  
20.00
- King Prawn Achari (SF)(M)**  
Pickled marinated King prawns cooked in onion & tomato masala gravy, garnished with fresh lime  
20.00
- Monkfish Kebab (D)(F)**  
(Served with rice, salad and sauce)  
Monkfish marinated with ginger, garlic and Kashmiri chilli paste, ground spices and yoghurt  
22.00
- Goan Fish Curry (F)(D)(M)**  
Seafood masterpiece of pan-fried cod cooked in coconut milk, ginger and onion tomatoes to create a delicate balance of flavours  
22.00

## THE GREAT INDIAN THALI

A complete North Indian meal

- Non - Vegetarian**  
Chicken tikka, butter chicken, dal makhani, gunpowder potatoes, nan/chapati, rice, salad, popadom, pickle and raita  
24.00
- Vegetarian**  
(Vegan options available, please ask server)  
Onion bhaji, Saag paneer, dal makhani, gunpowder potatoes, nan/ chapati, rice, salad, popadom, pickle, raita  
20.00

## BIRYANI

- (Served with raita)
- Aromatic preparation of fresh spices, fried onion and mint, basmati rice
- Vegetable 14.00**
- Chicken 16.00**
- Lamb 18.00**
- King Prawns 20.00**

## VEGETARIAN & VEGAN

- Aloo Gobi (VG)**  
A traditional home style preparation of potatoes and cauliflower cooked with cumin, green chillies, ginger and spices  
12.00
- Spinach Broccoli with Roasted Almonds (M) (N) (VG)**  
Garlic flavoured spinach gravy .roasted almonds, tempered with cumin, garnish with grilled tender-stem broccoli  
12.00
- Paneer Butter Masala (D)**  
Indian cottage cheese cooked in a fenugreek flavoured, creamy tomato and butter sauce  
12.50
- Tarka Chana Dal (VG)**  
Yellow lentils tempered with onions, tomatoes and green chillies  
11.00
- Mushroom Matar Karahi (VG)**  
Green peas and mushroom tossed with onion, peppers and tomato in tangy karahi sauce  
12.50
- Dal Bukhara (D)**  
Black lentils slow-cooked with tomatoes, cream, white butter and fenugreek  
14.00
- Chana Masala (VG)**  
Spiced stewed chickpea cooked with onion and tomato masala  
12.00
- Tawa Veg Masala (VG)**  
Okra, baby aubergine, baby potatoes and cauliflower cooked with spiced masala  
12.50
- Saag Paneer (D)(M)**  
Indian cottage cheese braised in garlic flavoured spinach gravy, tempered with cumin, finished with cream  
12.50
- Saag Burrata (D)**  
Garlic flavoured spinach, tempered with cumin, finished with cream. topped with burrata cheese  
12.50
- Shahi Paneer (D)(N)**  
Indian cottage cheese cooked in a rich tomato and cashew-nut based sauce  
14.00

## SIDES

- Saag Aloo (M)**  
Spinach and potatoes cooked with ginger, garlic, cumin and garam masala  
8.00
- Gunpowder Potatoes (D)**  
Smoked grilled new potatoes, broken apart, tossed with butter, crushed aromatic seeds and green herbs(Can be done Vegan)  
6.50
- Gunpowder Chicken**  
Tender chicken tossed in a bold blend of gunpowder spice mix and finished with curry leaves  
8.00
- Karahi Spiced Stir Fry Broccoli (D)**  
6.50
- Fried Green Chillies**  
Chillies lightly coated with gram-flour and fried(Fiery)  
4.50
- Smoked Aubergine Raita (D)**  
4.00
- Kachumber Salad**  
A vibrant mix of onions, tomatoes and cucumber lightly tossed with lemon, chilli and spices  
4.50
- Laccha onions**  
Thinly sliced onion rings lightly seasoned  
3.00
- Masala Fries**  
Fries tossed with House blend spice mix  
5.00

## RICE & BREADS

- Boiled Rice 4.00**
- Pilau Rice 4.50**
- Lemon & Cashew Rice(N) 4.95**
- Mushroom Pilau Rice 5.00**
- Chapati(G) 2.20**
- Grilled Paratha(G)(D) 4.50**
- Aloo Paratha(G)(D) 5.00**
- Nan(G)(D) 4.00**
- Garlic Nan(G)(D) 4.60**
- Chilli Cheese Nan(G)(D) 5.00**
- Peshwari Nan (G)(D)(N) 5.00**
- Keema Nan(G)(D) 5.50**
- Amritsari Kulcha(G)(D) 5.00**

(D) Dairy, (G) Gluten, (F) Fish, (VG) Vegan, (M) Mustard, (N) Nuts, (SF) Shellfish

Please Note: There will be a 10% discretionary Service Charge added to the bill, Please let the server know if you'd like it to be removed.

For updates follow us on

Facebook: The Lansdowne & Instagram: @lansdowneglasgow  
www.thelansdownerestaurant.co.uk

# THE LANSDOWNE INDIAN RESTAURANT & BAR

## DRINKS LIST

### SPARKLING

#### PROSECCO

Spumante Millesimato, Biscardo, Mabis, Veneto, Italy - (vg)  
125ml: 7.20 Bottle: 35.00

By the bottle:

#### CREMANT

Cuvée Française, Maison Antech, Languedoc and Roussillon, France - (vg)  
Bottle: 45.00

#### CHAMPAGNE

Grande Réserve, Premier Cru, Champagne Pierre Mignon, Champagne, France - (vg)  
Bottle: 65.00

### WHITE

#### BLANCO ORGANICO

DeAlto Rioja y Mas, La Mancha, Spain - (vg)  
175ml: 6.75 250ml Carafe: 9.40 Bottle: 25.00

#### PINOT GRIGIO

Casa Defra, Cielo e Terra, DOC Venezia, Italy - (vg)  
175ml: 7.40 250ml Carafe: 10.55 Bottle: 29.00

#### VERDICCHIO

Verdicchio dei Castelli di Jesi Classico, Castello, DOC, Zaccagnini, Marche, Italy - (vg)  
175ml: 7.70 250ml Carafe: 10.95 Bottle: 30.00

#### CHARDONNAY

IGP Haute Vallée de L'Azade, Montsablé, Terres Fidéles, Languedoc and Roussillon, France - (vg)  
175ml: 7.90 250ml Carafe: 11.15 Bottle: 31.00

#### PICPOUL

Cuvée Caroline, Picpoul de Pinet, Famille Morin, Languedoc and Roussillon, France - (vg)  
175ml: 8.60 250ml Carafe: 12.30 Bottle: 35.00

#### SAUVIGNON BLANC

Sauvignon de Touraine, Domaine Patrick Vauzy, Loire, France - (vg)  
175ml: 9.00 250ml Carafe: 12.70 Bottle: 36.00

By the bottle:

#### PETIT CHABLIS

Domaine Besson, Burgundy, France - (vg) (o)  
Bottle: 55.00

### RED

#### ROSSO

IGP, Palazzo del Mare, Sicily, Italy - (vg)  
175ml: 6.75 250ml Carafe: 9.40 Bottle: 25.00

#### SHIRAZ

Aloe Tree, Western Cape, South Africa 0 (vg)  
175ml: 7.35 250ml Carafe: 9.95 Bottle: 27.00

#### PINOT NOIR

Casablanca, Nostros Reserva, Indomita, Casablanca, Chile - (vg)  
175ml: 7.70 250ml Carafe: 10.95 Bottle: 30.00

#### MERLOT

IGP Pays d'Oc, Largesse, Languedoc and Roussillon, France - (vg)  
175ml: 7.90 250ml Carafe: 11.15 Bottle: 31.00

#### MALBEC

Man Meets Mountain, Mendoza, Argentina - (vg)  
175ml: 8.20 250ml Carafe: 11.55 Bottle: 32.00

#### RIOJA

Crianza, 1890 Finca Manzanos, Bodegas Manzanos, Rioja, Spain - (vg)  
175ml: 8.60 250ml Carafe: 12.30 Bottle: 35.00

By the bottle:

#### CHIANTI CLASSICO

DOCG, Castello di Meleto, Tuscany, Italy - (vg) (o)  
Bottle: 55.00

### ROSE & ORANGE

#### CINSAULT ROSE

La Vie en Rose, Cinq Pétales, IGP Pays d'Oc, La Vie En Rose, Terres Fidéles, Languedoc and Roussillon - (vg)  
175ml: 7.70 250ml: 10.95 Bottle: 30.00

#### VIN ORANGE

Solara, Cramele Recas, Ville Timisului, Romania - (vg) (o)  
175ml: 7.70 250ml: 10.95 Bottle: 30.00

### BEER & CIDER

#### DRAFT BEER

Kingfisher 4.3%  
Half pint £3.25 Pint £6.50  
Guinness 4.2%  
Half pint 3.25 Pint 6.50  
Guinness 0%  
Pint 6.50  
St Mungos 4.9%  
Half pint £3.25 Pint £6.50  
Bombay Bicycle 4.4%  
Half pint 3.25 Pint 6.50  
Lansdowne Lager 4%  
Gluten Free  
Half pint 3.25 Pint 6.50  
Lansdowne IPA 5%  
Gluten Free  
Half pint 3.25 Pint 6.50

#### BOTTLED BEER/CIDER

Kingfisher Ultra 5% 330ml 5.50  
Kingfisher 0% 330ml 4.25  
Punk Alcohol Free 330ml 4.25  
Magners Cider 4.5% 568ml 6.25  
Peacock Apple Cider 4.0% 568ml 6.25  
Peacock Mango & Lime Cider 4.0% 568ml 6.25  
Peacock Passionfruit Cider 4.0% 568ml 7.25

### SOFT DRINKS

Coca-Cola 330ml 4.20  
Diet Coke 330ml 4.20  
Coke Zero 330ml 4.20  
Irn Bru 330ml 4.20  
Diet Irn Bru 330ml 4.20  
Sprite 4.20  
Fanta 4.20  
Ginger Beer 4.50  
Rose Lemonade 4.50  
Lemonade 3.95  
Appletiser 4.20  
Soda Water & Lime 3.95  
Soda Water & Blackcurrant 3.95  
Pint of Soft Drink 5.95  
(Coke, Diet Coke, Lemonade, Fruit Juice)  
Small Still or Sparkling 4.20  
Large Still or Sparkling 6.00  
Fruit Juice 3.95  
(Orange, Apple, Mango, Cranberry or Pineapple)  
Tomato Juice 4.20  
Thums Up 4.50  
Limca 4.50  
Mango Lassi 6.00  
Sweet Lassi 6.00  
Jeera Lassi 6.00

### MOCKTAILS

VIRGIN MAHARAJA 7.95  
Fresh lime, fresh mint & ginger ale  
IVORY MALAI 7.95  
Coconut cream, vanilla syrup, soda  
MANGO MAHARAJI 7.95  
Alphonso mango puree, lime, soda  
ROYAL MANGO & PASSIONFRUIT  
FUSION 7.95  
Alphonso mango puree, passionfruit puree, lemonade  
SHIRLEY TEMPLE 7.95  
Ginger ale, lemonade & raspberry syrup  
CINDERELLA 7.95  
Orange, pineapple, lemonade, raspberry syrup

### HOT DRINKS

Masala Tea 3.95  
Pot of Tea 3.75  
(English Breakfast, Earl Grey, Green, or Mint)  
Flat White 3.80  
Latte 3.80  
Cappuccino 3.80  
Americano 3.20  
Espresso 2.80  
Double Espresso 3.20  
Macchiato 3.20  
Hot Chocolate 5.00  
Liqueur Coffee 7.50  
(Jameson, Baileys, Kahlua, or 5 Walla)

### COCKTAILS

RUM OLD FASHIONED 12.00  
Captain Morgan Spiced Rum, gomme, bitters  
DELHI CHILLI MANGO MARGARITA 12.00

Jose Cuervo Silver Tequila, chilli, alphonso mango puree, triple sec, lime juice, on the rocks

GOA GONE WILD 12.00

Coconut White Russian - Kahlua, Smirnoff Vodka, coconut milk

BOMBAY BASIL DAIQUIRI 12.00

Bacardi Rum, fresh basil, lime juice, gomme

LANSDOWNE '7A' 12.00

Gordons Pink Gin, raspberry syrup, lemon juice, prosecco

COLABA COLADA 12.00

Malibu Rum, coconut milk, mango juice, lime

BOLLYWOOD BRAMBLE 12.00

Tanqueray Gin, Cassis Blackcurrant liqueur, lemon juice, crushed ice

MADRAS MARY 13.00

Ketel One Vodka, tomato juice, chilli, salt, worcester sauce

THE LANSDOWNE MOJITO 12.00

Bacardi, fresh mint, lime juice, ginger ale

NEGRONI 12.00

Campari, Sweet Vermouth, Tanqueray Gin

STRAWBERRY DAIQUIRI 11.00

Bacardi Rum, lime juice, strawberry puree

PASSIONFRUIT MARTINI 12.00

Passoa, Absolut Vanilla Vodka, passionfruit puree, prosecco

ESPRESSO MARTINI/ FLAT WHITE MARTINI 11.00

KAHUIA, ABSOLUT VANILLA VODKA, ESPRESSO, GOMME (BAILEYS)

FRENCH MARTINI 11.00

Chambord, Ketel One Vodka, pineapple juice

LONG ISLAND ICED TEA 13.00

Ketel One Vodka, Don Julio Tequila Reposado Tequila, Captain Morgan Spiced Rum, Cointreau, topped with cola and lime juice

MAI TAI 12.00

Bacardi Rum, Cointreau, lime juice, orgeat syrup, orange juice

### SPIRITS, LIQUEURS & APERITIF'S

#### 35ML - MIXERS 2.50

Smirnoff 4.80  
Grey Goose 5.80  
Ketel One 5.40  
Absolut 4.70  
Absolut Vanilla 4.70  
Absolut Raspberry 4.70  
Bacardi 4.70  
Morgan Spiced 4.70  
Southern Comfort 4.70  
Drambuie 50ml 5.40  
Baileys 50ml 5.40  
Martell VS Brandy 4.70  
5 Walla 4.40  
Tawney Port 125ml 7.50

### WHISKY - 35ML

Singleton 12 yo 6.00  
Glenmorangie 12 yo 7.00  
Bowmore 6.50  
Auchentoshan Three Woods 6.50  
Bulleit Bourbon 6.00  
Jameson 4.70  
Famous Grouse 4.70  
Jack Daniels 4.70  
Indri Indian Whisky 6.50  
Amrut Indian Whisky 6.50

### GIN

35ML - FEVER TREE/LIGHT TONIC INCLUDED  
Rutland Square Chai Spiced Gin 50ml 12.00  
Gordon's 8.00  
Bombay Sapphire 8.50  
Brockman's 9.00  
Isle of Harris 9.50  
Tanqueray Ten 9.50  
Hendricks 9.50  
Gordon's Pink 8.50  
Boe Violet 8.50

For updates follow us on  
Facebook: The Lansdowne & Instagram: @lansdowneglasgow  
www.thelansdownerestaurant.co.uk