

THE
REGENT
 BRASSERIE
 ESTABLISHED 1991

APPETISERS

- Poppadoms **£1.10**
 A great way to start your culinary journey.
- Spiced Onions **£1.25**
 Tangy & spicy! A must have.

APPETISERS TO SHARE

- Brasserie Garden Delights £10.95**
 Vegetarian medley of pakora, onion rings, potato skins, vegetable samosas and mushroom Padora.
- Brasserie Platter £11.95**
 A delicious mix of the finest Indian pakora served with chicken chaat .
- Combo Deluxe £14.95**
 A divine combination of succulent chicken tikka, jalapeno bombs, crispy onion bhajis and some haggis, chicken pakora.

PAKORAS

The Brasserie's favourite snack!

- Chicken Breast Pakora **£5.75**
 Haggis Pakora **£5.75**
 Vegetable Pakora **£4.95**
 Mushroom Pakora **£5.50**
 Mixed Pakora **£5.75**
 Fish Pakora **£5.75**

STARTERS

- Jalapeno Bombs **£4.75**
 Vegetable Samosas **£4.75**
 Chicken Chaat **£4.95**
 Seekh Kebab **£4.95**
 Onion Bhaji **£4.95**
 Prawn Cocktail **£4.50**

PUNJABI STARTERS

- Keema Padora **£6.50**
 Punjabi Mussels **£7.00**
 Seabass **£7.00**
 Malai Chicken **£6.50**
 Tarkari (Stuffed Peppers) **£6.50**
 King Prawn Butterfly **£7.00**
 Lamb Chops **£7.00**

TANDOORI DISHES

Succulent meat marinated in spices and cooked in the Tandoor for a special charcoal and barbecue taste

All dishes are served with salad, rice and sauce.

- Chicken Tikka (off the bone) **£12.95**
 Lamb Tikka **£14.95**
 Tandoori Mix **£16.95**
 Tandoori King Prawn **£19.95**
 Paneer Tikka **£11.95**
 Tandoori Lamb Chops **£16.95**

BRASSERIE SPECIALS

- Spicy Tikka Masala**
 A mouth-watering blend of spices with a rich marinade cooked with onions, peppers and coriander.
- Karahi Bhoona**
 A rich tarok base with an abundance of onions and peppers simmered in the Karahi.
- Jaipuri**
 Peppers and onions with ginger and fresh green chillies simmered with exotic Jaipuri spices and a touch of coconut.
- Rogan Josh**
 A heavenly blend of tomatoes, paprika and almond powered to create a delightfully creamy Rogan Josh.
- South Indian Garlic Chilli**
 Fancy something hot and spicy? Then this is the one for you.
- Kerela Chilli**
 A hot blend of spices and fresh green chilli with khaki mirth and a touch of coconut.
- Malaidar**
 A deliciously creamy spinach dish made devilishly spicy with fresh green chillies with a touch of garlic butter.

- Nawabi**
 The meat is simmered in the Karahi and then added to a mix of onions, tomatoes and mushrooms to create this tasty curry.
- Jalandhri**
 A potent fusion of fresh ginger and garlic, onions and peppers, simmered in a chilli sauce from the Jalandar region of India.
- Noori**
 Green peppers, onion and aromatic spices cooked in a thick North Indian sauce to give a tangy taste.

- South Indian Garlic Chilli**
 Fancy something hot and spicy?
 This is the hot favourite!

TRADITIONAL CURRIES

- Bhoona**
 A tasty sauce with ginger, garlic and ripe tomatoes.
- Dopiaza**
 An aromatic dish with oodles of onions.
- Biryani**
 Savoury rice cooked with a meat of your choice served with a separate curry sauce.
- Patia**
 A deliciously sweet and sour dish!
- Dansac**
 Lashings of lentils and Eastern Indian spice.
- Kashmiri Curry**
 A curry with a fruity twist! Mango, pineapple the choice is yours!
- Burma Curry**
 A curry cooked with bananas for a sublime taste

PUNJABI SPECIALS

- Punjabi Garlic Chilli £11.95**
 Cooked in a secret family sauce, slightly spicy.
- Lamb Chilli Ginger £11.95**
 A rich sauce with fresh cut ginger, chillies and onions.
- King Prawn Sweet Chilli Tiger £11.95**
 Succulent King Prawns cooked in a tangy sweet chilli sauce

CREAMY DISHES

- Regular Korma**
 The original much loved Korma
- Kashmiri Korma**
 Give korma a fruity twist by adding mango, pineapple or banana
- Creamy Tikka Masala**
 This thick and creamy dish is prepared with almonds, onions, peppers and fresh cream.
- Butter Masala**
 Fresh cream and herb sauce, a popular Punjabi dish
- Chasni**
 A light, smooth, slightly sweet and sour cream sauce for those with a delicate palate.

VEGETABLE DISHES

- Indian Vegetable Curry **£8.50**
 Tarka Daal **£8.50**
 Bindi Baaji **£8.50**
 Aloo Gobi **£8.50**
 Mushroom Bhaji **£8.50**
 Saag Paneer **£8.50**
 Also available as side portions..... **£5.95**

SUNDRIES

- Pilau Fried Rice **£2.85**
 Basmati Boiled Rice **£2.85**
 Special Mushroom Rice **£3.50**
 Naan Bread/ Paratha **£3.50**
 Garlic Naan/ Paratha..... **£3.75**
 Peshwari Naan/ Paratha..... **£3.95**
 Chapati **£1.95**
 French Fries **£2.50**
 Tandoori Roti **£2.95**

STEAK

SCOTTISH BEEF FROM GAINDYKEHEAD FARM
Farmed by: The Brown Family Supplied by: Tom Rodgers

All steaks come served with seasoned fries, beef tomato and mushrooms as well as your choice of diane sauce, onion gravy or peppercorn sauce.

- Sirloin **£15.95**
 Fillet **£21.95**

All the below dishes are served with a choice of:

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|----------------|---------------|------------|---------------|
| Chicken Breast | £9.75 | King Prawn | £18.95 |
| Lamb | £10.50 | Prawn | £9.75 |
| Chicken Tikka | £10.45 | Vegetables | £8.50 |

STAFF CURRY £12.95

Chicken or Lamb on the Bone *Cooked in a secret family recipe.*

PLEASE DON'T HESITATE TO ASK FOR ANY DISHES NOT ON OUR MENU, OUR CHEFS WILL BE HAPPY TO OBLIGE

Food allergies and intolerances: Please speak to our staff about the ingredients in your meal when making your order.