



**AANGAN**  
RESTAURANT MENU

All dishes may contain traces of nuts. We import our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified.

Please be advised that food prepared here may contain: milk, eggs, wheat, soyabean, peanuts, tree nuts and fish.

**If you have any questions about our menu, please ask. Our servers will be more than happy to help.**

## STARTERS

**Payyoli Chicken Fry** NEW 6.90  
From the coastal town of Payyoli, this chicken fry perfectly balances the robust flavours of chicken with subtle undertones of coconut.

**Vegetable Pakora** 5.90

**Chicken Pakora** 6.90

**Chilli Fish Pakora** 6.50

**Haggis Pakora** 6.90

**Onion Bhaji** 5.90

**Desi Jodhpuri Samosa** 6.50

**Lamb Samosas** 6.90

**Kolkata Chilli Chicken/Paneer** 7.50

**Poori** 7.90  
A light, thin, pan-fried chapati smothered in your choice of pepper chicken or spicy prawn.

## TANDOORI STARTERS

**Chicken/Lamb Tikka Kebab** 8.50

**Seekh Kebab** 8.00

**Malai Tikka Kebab** 8.50  
Tender boneless chicken pieces are marinated in a unique blend of yoghurt, cream, mozzarella, cheese and Indian spices.

**Chicken/Lamb Tikka Garlic** 8.95

**Tandoori King Prawn Garlic** 9.50

**Lamb Chops** 9.50

**Mixed Tandoori Platter** 19.95  
Chef's choice of chicken tikka, malai tikka, lamb tikka, lamb chops, seekh kebab and chicken wings, served with mint chutney.

**Chef's Sharing Combo** 18.00  
Combo of vegetable pakora, chicken pakora, haggis pakora, onion bhaji, samosas and chicken wings served with homemade dip.

## FROM THE CLAY OVEN

Served with rice, curry sauce and salad. Special sauces are available for a £1 surcharge.

**Tandoori Chicken Tikka Kebab** 17.00  
Chunks of chicken marinated in yoghurt and host of Indian spices, cooked in clay oven.

**Lamb Tikka Kebab** 18.00  
Chunks of lamb marinated in yoghurt and host of Indian spices, cooked in clay oven.

**Chicken Tikka Garlic** 17.50  
Boneless pieces marinated with garlic overnight, skewered and slow cooked in tandoor.

**Lamb Tikka Garlic** 18.50  
Marinated in garlic overnight, skewered and slow cooked in tandoor.

**Egyptian Kebab** 17.50  
Marinated chicken fillet, grilled with herb, mushrooms, onions and peppers.

**Malai Tikka Kebab** 17.00  
Chicken on the bone marinated in a mixture of yoghurt and spice tandoori masala before being cooked.

**Kickass Chicken Kebab** 18.00  
Chicken marinated in hot and spicy creole style sauce, skewered with onions, mushrooms and chunks of peppers.

**Lamb Seekh Kebab** 17.50  
Skewered minced lamb with chopped onions, garlic, ginger, chillies and coriander.

**Turkish Kebab** 18.50  
Tender cubes of lamb tikka marinated in ground spices, grilled with mushrooms, onions and peppers.

**Lamb Chops** 19.00  
Marinated in tandoori spices, cooked in a tandoor.

**King Prawn Shashlik** 19.50  
Succulent pacific king prawns barbecued with onions, peppers and tomatoes.

**Tandoori Mix Grill** 21.00  
A mouth-watering medley of king prawn, seekh kebab, chicken tikka, lamb tikka, malai tikka, lamb chops and chicken wings. Served with a plain naan.

## SCOTTISH INDIAN CUISINE

### CURRY OPTIONS

Chasni	Pasanda
Rogan Josh	Dhansak
Jaipuri	Dopyaza
Korma	Shakuti
Kashmiri Korma	Patia
Jalandhari	Traditional Bhuna
Malaider	Karahi Bhuna
Tikka Masala	Balti
Punjabi Masala	Traditional Curry
Jalfrezi	(Medium/Madras/Vindaloo)

Pan Fried Chicken Breast	12.00
Lamb	13.00
Prawn	10.50
King Prawn	18.50
Mixed Vegetables	10.50
Paneer	11.50
Chicken Tikka	12.00

<b>Aangan Special Curry</b>	15.00
Chicken, lamb, prawns and mushrooms cooked with the chef's own special spices.	

### NORTH INDIAN DELICACIES

**Butter Chicken** 13.50  
Chicken breast cooked in the clay oven then tossed in a rich, creamy, buttery tomato gravy.

**Lamb Desi** 14.00  
A real taste of countryside style lamb cooked with onions, tomatoes, garlic, ginger, green chillies and fresh coriander.

**Lamb Lasooni** 14.00  
A garlic-flavoured curry with semi-masala sauce.

**Afghan Chicken Curry** 13.50  
Creamy, rich and delicious. A comfortingly delicious dish made with coconut and yoghurt.

**Punjabi Lamb Palak** 14.00  
Tender lamb pieces infused with chopped garlic and fresh spinach.

**Paneer Malai Kofta** <sup>NEW</sup> 12.00  
North Indian curry featuring dumplings made with mashed potatoes, paneer and cashews served in a rich, creamy tomato-cashew gravy.

**Laal Mass** 14.00  
Rajasthani style lamb curry with a deliciously smoky aroma, crammed with aromatic spices.

**Rara Gosht** 14.00  
Tender lamb and mince cooked in a tarka masala base and flavoured with coriander.

**Kashmiri Lamb Rogan Josh** 14.00  
Traditional Kashmiri-style lamb curry flavoured with fennel seeds and dry ginger powder.

**Achari**  
Cooked with lime and chilli pickle. The rich use of spices and herbs make a tasty dish.

*With Chicken* 13.50

*With Lamb* 14.00

**Railway Curry**  
Slow-cooked on the bone, with aromatic spices in a rich gravy. A classic dish served in Indian trains.

*With Chicken* 14.00

*With Lamb* 15.00

### SOUTH INDIAN DELICACIES

**Chettinad Chicken Curry** 13.00  
Spicy, aromatic and mouth watering dish prepared with mixture of fresh spices and herbs.

**Chicken Pollichathu** <sup>NEW</sup> 13.00  
Kerala dish made with tender chicken, marinated in aromatic spices and coconut milk, pan-fried.

**Kothmalli Green Chicken Curry** <sup>NEW</sup> 13.00  
Flavourful coriander chicken curry cooked in a fresh coriander and spice based gravy.

**Goan Fish Curry** 15.00  
Fillet of white fish cooked with Indian spices, finished with coconut cream, mustard seeds and curry leaves.

**Fish Molly** 15.00  
Traditional Kerala dish. Creamy and rich, mildly spiced with coconut milk, tomatoes, green chilli and pepper.

**Malabar King Prawn Curry** <sup>NEW</sup> 18.95  
Atlantic king prawns simmered in coconut curry sauce with coconut milk, tomatoes, chilli and pepper.

**Mambazha Pulissery** <sup>NEW</sup> 13.50  
Popular Kerala dish. Chicken curry with ripe mangoes, coconut, yoghurt, and South Indian spices.

**South Indian Garlic Chilli**  
Hot and spicy, with a saucy twist of sweet 'n' sour.

*With Chicken* 13.50

*With Lamb* 14.00

## VEGAN AND VEGETARIAN

**Dal Makhani** 10.50  
Black lentils cooked with cream and butter.

**Paneer Butter Masala** 11.50  
Cubes of homemade cottage cheese cooked in a buttery silky gravy.

**Mutter Paneer** 11.50  
Cubes of homemade cottage cheese cooked with garden peas.

**Navratan Korma** 11.50  
Rich, creamy and aromatic North Indian curry. Made with different kinds of vegetables and fruits.

**Bombay Aloo** <sup>VG</sup> 10.50  
Baby potatoes sauteed in our chefs piquant tomato gravy.

**Okra Dopiazza** <sup>VG</sup> 10.50  
Lady fingers cooked with onions and coriander.

**Kabuli Chana** <sup>VG</sup> 10.50  
Fresh chickpeas cooked with potatoes and traditional Punjabi spices.

**Mushroom and Choley** <sup>VG</sup> 10.50  
Mushroom and chickpeas simmered in a fusion of aromatic spices.

**Aloo Gobi/Achari Gobi** <sup>VG</sup> 10.50  
Potatoes and cauliflower cooked with cumin seeds and selection of herbs and spices.

**Tarka Daal** <sup>VG</sup> 10.50  
Yellow lentils tempered with whole cumin seeds and cooked with tomatoes and onions.

**Rajma Masala** <sup>VG</sup> 11.50  
Red kidney beans cooked with cumin and selection of herbs and spices.

**Saag Aloo** <sup>VG</sup> 10.50  
Spinach cooked with baby potatoes, herbs and spices.

## BIRYANI DISHES

**Chicken** 16.95  
**Lamb** 17.95  
**Prawn** 13.00  
**King Prawn** 19.90  
**Mixed** 20.95  
**Desi Biryani**  
*With Chicken (on the bone)* 18.95  
*With Lamb (on the bone)* 19.95

## SIDES

**Poppadom** 0.95  
**Chips** 3.50  
**Chilli Chips** 3.60  
**Curry Sauce** 4.95  
**Mango Chutney** 1.50  
**Pickles** 1.50  
**Spiced Onion** 1.50  
**Mixed Salad** 3.50  
**Raita** 2.50

## BREADS & RICE

**Plain Naan** 4.80  
**Garlic Naan** 4.90  
**Keema Naan** 5.50  
**Garlic & Coriander Naan** 5.00  
**Peshwari** 5.90  
**Cheese Naan** 5.80  
**Chilli Garlic Cheese Naan** 5.80  
**Cheese & Garlic Naan** 5.80  
**Plain Paratha** 5.20  
**Kerala Paratha** 5.50  
**Tandoori Roti (Chapati)** 3.50  
**Garlic Chapati** 3.60  
**Pilau Rice** 4.80  
**Boiled Rice** 4.20  
**Egg Fried Rice** 5.20  
**Mushroom Fried Rice** 5.20  
**Lemon & Cashew Nut Fried Rice** 5.80

## GLOBAL CUISINES

<b>Beef Steak &amp; Chips</b>	20.00	<b>Fish &amp; Chips</b>	14.00
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## DESSERTS

<b>Chocolate Fudge Cake</b> Rich chocolate sponge layered with fudge, served warm.	5.50	<b>Sticky Toffee Pudding</b> Moist sponge cake, topped with deliciously indulgent toffee sauce.	5.95
<b>Gulab Jamun with Ice Cream</b> Classic Indian sweet made with milk solids, sugar, rosewater and cardamom powder.	4.95	<b>Kulfi Indian Ice Cream</b> Traditional Indian ice cream, thicker and creamier than regular ice cream.	3.95

### Ice Cream

3.50

Ask your server for our available flavours.

## HOT BEVERAGES

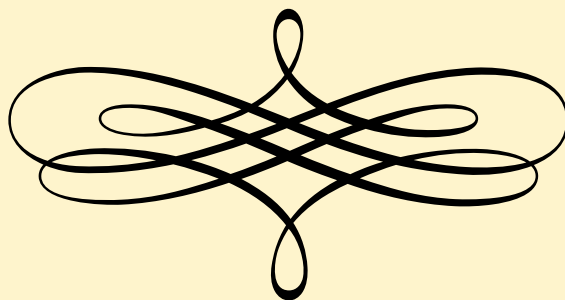
<b>Pot of Tea</b>	3.20
<b>Indian Masala Tea</b>	3.50
<b>Black Coffee</b>	2.90
<b>Cafe Latte</b>	3.50
<b>Flat White</b>	3.50
<b>Espresso</b>	2.90
<b>Americano</b>	2.90
<b>Cappuccino</b>	3.50

## SOFT DRINKS

<b>Coke/Diet Coke</b>	2.80
<b>Coke Zero</b>	2.80
<b>Lemonade/Sprite</b>	2.80
<b>Irn Bru/Diet Irn Bru</b>	2.80
<b>Ginger Beer</b>	3.00
<b>Soda Water &amp; Lime</b>	2.25
<b>J20</b>	3.80
<b>Appletiser</b>	3.90
<b>Still/Sparkling Water (330ml)</b>	2.50
<b>Fresh Juice</b>	2.60
<b>Fresh Orange &amp; Lemonade</b>	2.80

## TWO COURSE SET MENU

**£18.95**



**AVAILABLE FROM**

**SUNDAY TO THURSDAY**

**5PM TO 8PM**

**ASK YOUR SERVER  
FOR DETAILS**

## FROM THE TAP

	Pint	½ Pint
<b>Cobra</b>	5.95	3.50

## COLD & REFRESHING

<b>Cobra</b> (660ml)	6.20
<b>Kingfisher</b> (660ml)	5.50
<b>Budweiser</b> (330ml)	4.50
<b>Peroni</b> (330ml)	4.50
<b>Kopparberg</b> (550ml) <i>Strawberry &amp; Lime</i> <i>Mixed Fruit</i>	4.95
<b>Alcohol-Free Beer</b>	3.90

## SPIRITS

<b>Bacardi Rum</b>	4.50
<b>Premium Rum</b>	from 5.50
<b>Smirnoff Vodka</b>	4.50
<b>Premium Vodka</b>	from 5.50
<b>Gordon's Gin</b>	4.50
<b>Premium Gin</b>	from 5.50
<b>Jack Daniel's</b>	4.90
<b>Morgan's Spiced Rum</b>	4.90
<b>Martell Cognac VS</b>	4.90
<b>Irish Whiskey</b>	4.90
<b>Grouse Blended Scotch</b>	4.20
<b>Single Malt</b>	from 5.90
<b>Hennessy</b>	from 5.50
<b>Liqueurs</b>	from 5.00

## RED WINES

	Bottle	250ml	175ml
<b>Altoritas</b>	21.95	7.50	5.50
<b>Merlot.</b> Fragrant aromas of lemon and gooseberries with a zesty finish. <i>Central Valley, Chile.</i>			
<b>The Pick</b>	21.95	7.50	5.50
<b>Shiraz.</b> Cherry and raspberry, complemented by hints of spice and vanilla. <i>South East Australia.</i>			
<b>Luis Felipe Edwards</b>	22.95	7.50	5.50
<b>Malbec.</b> Cherry and raspberry, complemented by hints of spice and vanilla. <i>Rapel Valley, Chile.</i>			
<b>Marques De Morano</b>	23.95		
<b>Rioja.</b> A ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo. <i>Spain.</i>			
<b>Rare Vineyards</b>	24.95		
<b>Pinot Noir.</b> Soft, lightly oaked cherries and blueberries with a hint of spice. <i>Vin De France, France.</i>			

## WHITE WINES

	Bottle	250ml	175ml
<b>Los Romeros</b>	21.95	7.50	5.50
<b>Sauvignon Blanc.</b> Fragrant aromas of lemon and gooseberries with a zesty finish. <i>Central Valley, Chile.</i>			
<b>Luis Felipe Edwards</b>	22.95	7.50	5.50
<b>Chardonnay.</b> Bright and fruity aromas with topical flavours and balance. <i>Rapel Valley, Chile.</i>			
<b>Bolla delle Venezie</b>	23.95	7.50	5.50
<b>Pinot Grigio.</b> Aromas of green apple, pear and melon. Dry palate with citrus finish. <i>Italy.</i>			

## ROSE WINES

	Bottle	250ml	175ml
<b>Lavander Hill</b>	21.95	7.50	5.50
<b>White Zinfandel.</b> Medium-dry or medium-sweet versions available. Hints of watermelon, strawberry and redcurrant. <i>California, USA.</i>			
<b>Marchesi Ervani</b>	22.95	7.95	5.90
<b>Pinot Grigio Rosato.</b> Pink with copper highlights and bouquet of wildflowers and vanilla. <i>Pavia, Italy.</i>			

## SPARKLING

	Bottle	200ml
<b>Louis Dorner Et Fils Brut</b>	30.00	
<b>Champagne.</b> Light, fresh and youthful with a fine, elegant, lemony nose and long, crisp palate. <i>France.</i>		
<b>Galanti Spumante</b>	22.00	
<b>Sparkling Rose.</b> Light, carnation-pink with generous raspberry and strawberry fruit. <i>Italy.</i>		
<b>Galanti Extra Dry</b>	22.95	8.50
<b>Prosecco.</b> Fine, persistent soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach. <i>Italy.</i>		