

# HEERA

SINCE 1974

INDIAN RESTAURANT

## TABLE MENU

47 YEARS

---

## Appetisers

---

2 Poppadom & Spiced Onion	£3.20	Mix Pickle	£1.60
Poppadom	£0.80	Rajita	£1.60
Spice Onions	£1.60	Salad	£1.60
Mango Chutney	£1.60		

---

## Starters

---

	Reg		Reg
Vegetable Pakora	£3.95	Chicken Tikka Pakora	£6.45
Mushrooms Pakora	£3.95	Fish Pakora	£5.95
Allo Tikki <i>(Spicy Potato Fritters)</i>	£3.95	Mix Pakora	£5.95
Onion Bhaji	£3.95	<i>(Mix of chicken, veg, mushroom, haggis &amp; aloo tikki)</i>	
Cauliflower Pakora	£3.95	Vegetable Samosa <i>(Served With Chickpeas)</i>	£3.95
Paneer Pakora	£4.95	Mince Samosa <i>(Served With Chickpeas)</i>	£4.95
Garlic Mushroom	£4.50	Chana Kachori <i>(Poori)</i>	£4.95
Spiced Mushroom	£4.50	Mushroom Kachori <i>(Poori)</i>	£4.95
Prawn Cocktail	£4.95	Chicken Kachori <i>(Poori)</i>	£4.95
Chicken Pakora	£5.95	Chicken Tikka Kachori <i>(Poori)</i>	£5.95
Haggis Pakora	£5.95	Mince Kachori <i>(Poori)</i>	£4.95
		Prawn Kachori <i>(Poori)</i>	£5.95

---

## Tandoori Starters

---

Chicken Tikka <i>(with Salad)</i>	£5.95	Mixed Tikka <i>(with Salad)</i>	£6.95
Chicken Chatt	£5.95	King Prawn <i>(with Salad)</i>	£7.95
Lamb Tikka <i>(with Salad)</i>	£6.95	Chicken Kebab Chef Special 	£6.95
Seekh Kebab <i>(with Salad)</i>	£6.95	<i>(cooked with onions, green peppers &amp; chef special sauce)</i>	

### CHICKEN TIKKA KEBAB

SERVED WITH NAN BREAD,  
SALAD & SAUCE SEPERATE

**£9.95**

### LAMB TIKKA KEBAB

SERVED WITH NAN BREAD,  
SALAD & SAUCE SEPERATE

**£10.95**

### MIXED TIKKA KEBAB

SERVED WITH NAN BREAD,  
SALAD & SAUCE SEPERATE

**£12.95**

### MIXED PLATTER

MIX PAKORA,  
CHICKEN CHAAT  
& CHICKEN TIKKA

**£10.50**

## Main Tandoori Dishes & Popular Dishes

A Tandoor is a special traditional cooking oven. All Tandoori dishes are served with Fried Rice, Sauce & Salad

King Prawn Tandoori	£12.90	Chicken Tandoori	£10.90
<i>Jumbo Prawn Marinated Overnight With Herbs &amp; Spices Grilled In Tandoor. Served With Fried Rice &amp; Sauce</i>		<i>Half Of Chicken On The Bone Marinated Overnight In Yoghurt And Spices And Barbecued In The Tandoor Served With Fried Rice &amp; Sauce</i>	
Paneer Tikka 	£11.90	Mixed Tandoori	£14.90
<i>Cubes Of Paneer Marinated Overnight With Herbs &amp; Spices Grilled In Tandoor. Served With Fried Rice &amp; Sauce</i>		<i>An Assortment Of Marinated And Barbecued Tandoori Meats Served With Fried Rice, Sauce</i>	
Chicken Tikka	£10.90	Chicken Tikka Chasni	£10.90
<i>Diced Breast Of Chicken Marinated Overnight In Special Sauce And Spices &amp; Barbecued In The Tandoor Served With Fried Rice &amp; Sauce</i>		<i>Breast Of Chicken Prepared In A Sweet Tasting, Creamy Textured Sauce, And Gently Cooked With A Medium To Mild Taste</i>	
Lamb Tikka	£12.90	Chicken Tikka Masala	£10.90
<i>Tender Lean Pieces Of Lamb Marinated Overnight In Special Sauce And Spices And Barbecued In The Tandoor Served With Fried Rice &amp; Sauce</i>		<i>Chicken First Cooked In A Tandoor Oven Then Prepared In A Very Special Sauce To Our Own Recipe</i>	

## Old Favourites

All Old Favourites are unique recipes created by the chefs of Heera Restaurant

Vegetable .....	£7.95	Lamb.....	£9.95
Chicken .....	£8.95	Lamb Tikka.....	£10.95
Chicken Tikka .....	£9.50	Prawn .....	£11.95
Mince .....	£9.95	King Prawn.....	£12.95

### Curry

The original old favourite, with a balanced range of spices giving a standard flavour

### Madras

Cooked with extra green chilli and red Chillies with touch of lemon juice

### Dopiaza Dishes

The original old favourite, with a balanced range of spices giving a standard flavour, cooked with extra onions

### Bhoona Dishes

Cooked with a wonderfully rich, thick sauce and prepared with selected Spices, Tomatoes and fresh Herbs

### Patia Dishes

Patia has a very pleasant Sweet and Sour sauce, prepared with sauteed Mango and delicate Spices and Herbs

### Dhansac Dishes

Dhansac sauce is prepared with fresh Coriander, Lentils and a hint of garlic

### Heera special Rogan Josh Dish

Cooked with flavoursome fusion of tomatoes, paprika and host of spices with cashews & peanuts to create this immensely popular dish.

### Kashmiri Dishes

Kashmiri dishes combine Herbs and Spices gently cooked with Pineapple, giving this dish a distinctive sweet & tangy flavour

---

## Korma Dishes

---

**Korma dishes are mild delicately flavoured with Indian herbs and spices and prepared with fresh cream and Coconut**

Vegetable .....	£7.95	Lamb.....	£9.95
Chicken .....	£8.95	Lamb Tikka.....	£10.95
Chicken Tikka .....	£9.50	Prawn .....	£11.95
Mince .....	£9.95	King Prawn.....	£12.95

### Korma

*Korma dishes are mild delicately flavoured with Indian herbs and spices & prepared with fresh cream & coconut*

### Shimla Korma

*Shimla dishes are mild with a hint of North Indian spice prepared with mix of cashew & Peanuts Nuts chopped almonds, whole nuts, Sultanas, and fresh cream*

### Kerla Korma

*Kerla has quite a 'Tropical' flavour, prepared with chopped Bananas, Coconut and fresh Cream*

### Kashmiri Korma

*Cooked with delicate Northern climate herbs with a mild and cooked with fresh cream & pineapple to give the dish truly tropical taste*

### Ceylonese Korma

*Very popular dish with influences from Sri Lanka, Chicken or Lamb prepared in spices from Southern India and Sri Lanka, gently cooked in Coconut Cream and Lemon Juice. A relatively mild dish with hints of ground Cumin and Clove Essence*

### Caribbean Korma

*A mild dish prepared with fresh creamy coconut cream, malibu and pieces of pineapple*

### Punjabi Mirchi Korma

*Spicy Hot Dish — prepared with fresh chillies, fresh cream and coconut*

**THE FOLLOWING DISHES DO NOT HAVE RICE INCLUDED. ALL CURRIES CAN BE SERVED MADRAS, HOT OR VINDALOO, VERY HOT AT AN EXTRA CHARGE OF 60P. EACH DISH CAN BE PREPARED WITH MUSHROOMS OR VEGETABLES AT AN EXTRA CHARGE OF £1.30**

---

## Vegetarian Selection

---

<u>Chickpeas And Potato Curry</u>	<u>£7.50</u>	<u>Tarka Daal (Lentils)</u>	<u>£7.50</u>
<u>Cauliflower And Potato Curry</u>	<u>£7.50</u>	<u>Bombay Potatoes</u>	<u>£7.50</u>
<u>Pakora Curry</u>	<u>£7.50</u>	<u>Mushroom Bhaji</u>	<u>£7.50</u>
<u>Mixed Vegetable Curry</u>	<u>£7.50</u>	<u>Tarka Spinach</u>	<u>£7.50</u>
<u>Spinach And Potatoes</u>	<u>£7.50</u>	<u>Saag Paneer</u>	<u>£8.50</u>
<u>Egg Bhaji</u>	<u>£7.50</u>	<u>Matter Paneer</u>	<u>£8.50</u>

## Main Course

## House Specialities

All House Specialities are unique recipes created by the chefs of Heera Restaurant.

Rice not included

Vegetable .....	£8.95	Lamb Tikka.....	£11.95
Chicken Tikka .....	£9.95	Prawn .....	£11.95
Mince .....	£9.95	King Prawn.....	£13.95
Lamb.....	£10.95		

### Sandoori

Cooked in a creamy white wine sauce with hints of garlic, fresh herbs, delicate spices & topped with grated cheddar cheese. Our own creation not to be found in any other restaurant

### Nawab

Cooked in lean steak mince enriched with fresh Indian herbs & subtle spices giving this dish a distinctively luxurious taste

### Achari

Medium-hot dish prepared with its own unique spices & herbs making it different from all other dishes with its definitive savoury flavour.

### Pudina

Cooked in fresh mint wonderfully aromatic dish, with the mint giving the dish a remarkable flavour.

### Kurzi

This dish is one of the specialities in many top restaurants in Bombay. Prepared in a delicious spicy thick sauce.

### Kashi Dish

Bite size pieces of chicken tikka and very lean lamb cooked together in a rich tangy sauce rarely found in the average restaurant.

### Chilli Special

Cooked with extra green chillies and a specially selected range of herbs and spices.

### Nentara

Cooked with delicate spices and extra fresh coriander to compile this medium to mild dish

### Jodh Puri

Medium hot dish, cooked with mushroom, peppers, onion, Lemon and Punjabi spices.

### Mansoori

One of chefs recommended dishes, cooked with fine chopped onions, chillies and a touch of brandy. A slightly hot, although a mouth-watering treat for connoisseurs.

### Delhi Special

Special hot but unusually creamy textured sauce prepared with a blend of Haryana spices, a hint of garlic & fresh coriander.

### Butter Masala

A smooth tomato Based sauce with a fresh cream added and finished with Cashew & Peanuts nuts.

### Jalfrezi

A medium strength dish cooked with green peppers (capsicums), onion and specially blended spices with freshly chopped coriander and fresh garden mint.

### South Indian Garlic

A spicy dish with fresh crushed green chillies, garlic & a host of fresh herbs & south indian spices

### Pardesi

Cooked with spinach, mushrooms, chopped onions and a touch of coconut cream making this a rich, mild to medium dish.

### Garam Masala

Cooked in a carefully chosen selection of spices perfectly blended & enriched with exotic masala Sauce with touch of cream.

### Masalader

Prepared in a slightly tangy sauce, of desired strength, using freshly ground Punjabi spices and capsicums this is a very popular dish with our staff.

### Pasanda

Mild dish cooked with nuts & herbs

### Butter Chicken Desi

This is the original "butter chicken", a special recipe from the streets of India tomato-based Creamy dish is full of flavour using ground Indian herbs such as star anise, cinnamon, cardamom, fenugreek leaf with cashews & peanuts.

### Balti

Cooked with green peppers, generous amount of onion, delicious Balti sauce consisting of freshly blended herbs & spices

### Karahi

Sometimes known as special bhuna is a medium hot dish with thick sauce consisting of fresh green paper, Onion, garlic, fresh green chillies, tomato & selected spices all prepared in special Cast Iron Wok

### Punjabi Style

Cooked with green peppers, generous amount of onion, delicious Punjabi sauce consisting of freshly blended herbs & spices

### Bombay

Cooked with Prawn & Delicious sauce.

### Jaipuri

Cooked with Green peppers, Mushroom, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic jaipuri spices with blended Spices.

### DaraPuri

Chopped Breast of chicken tikka cooked with very lean minced meat, green peppers, mushrooms, and extra Onions, ideal dish for those with a healthy appetite.

### Heera Special Curry

Cooked in specially prepared curry sauce with prawns, mushrooms, green peppers, tomatoes, and fresh Indian herbs

---

## Biryani Dishes

---

*Biryani is a dish of Central Asian origin, which is cooked with Fresh Basmati Rice & Peas, served with Sauce*

<u>Vegetable Biryani</u>	<u>£7.95</u>	<u>King Prawn Biryani</u>	<u>£12.95</u>
<u>Chicken Biryani</u>	<u>£9.95</u>	<u>Heera Special Biryani</u>	<u>£12.95</u>
<u>Chicken Tikka Biryani</u>	<u>£10.95</u>	<i>Chicken Tikka, Prawns, Mushrooms, Peas &amp; Aromatic Basmati Fried Rice Gently Cooked Together In A Mild But Carefully Balanced Range Of Herbs &amp; Spices.</i>	
<u>Lamb Biryani</u>	<u>£11.95</u>		
<u>Prawn Biryani</u>	<u>£11.95</u>		

---

## European Selection

---

*Served with Salad & Chips*

<u>Fried Chicken</u>	<u>£8.95</u>	<u>Various Omelette</u>	<u>£8.95</u>
<i>Cooked in breadcrumbs</i>			
<u>Fried Fish</u>	<u>£9.95</u>	<u>Chicken Nuggets</u>	<u>£8.95</u>

---

## Small Portions

---

*Rice Not Included For Curries*

<u>Chicken Curry</u>	<u>£5.95</u>	<u>Bhoona Lamb</u>	<u>£6.95</u>
<u>Lamb Curry</u>	<u>£6.95</u>	<u>Vegetable Curry</u>	<u>£5.95</u>
<u>Mince Curry</u>	<u>£6.95</u>	<u>Chicken Tikka Masala</u>	<u>£6.95</u>
<u>Prawn Curry</u>	<u>£7.50</u>	<u>Chicken Tikka Chasni</u>	<u>£6.95</u>
<u>Chicken Korma</u>	<u>£5.95</u>	<u>Chips &amp; Curry Sauce</u>	<u>£3.95</u>
<u>Lamb Korma</u>	<u>£6.95</u>	<u>Chips &amp; Cheese</u>	<u>£3.95</u>
<u>Bhoona Chicken</u>	<u>£5.95</u>		

---

## Extras

---

<u>Tub Of Grated Cheese</u>	<u>£1.00</u>	<u>Tub Of Sweet Chilli Dip</u>	<u>£1.00</u>
<u>Tub Of Mayonnaise</u>	<u>£1.00</u>	<u>Tub Of Pakora Sauce</u>	<u>£1.00</u>
<u>Tub Of Hot Chilli Sauce</u>	<u>£1.00</u>	<u>Green Chilli (5Pcs)</u>	<u>£1.00</u>
<u>Tub Of Tomato Dip</u>	<u>£1.00</u>		

---

## Rice

---

All our rice is basmati rice

Fried Rice <i>(Pilau Rice)</i>	£2.90	Keema Fried Rice	£3.90
Boiled Rice	£2.90	Onion Rice <b>NEW</b>	£3.90
Mushroom Fried Rice	£3.90	Garlic Rice <b>NEW</b>	£3.90
Egg Fried Rice	£3.90	Sweet Coconut Rice <b>NEW</b>	£3.90

---

## Breads

---

Nan Bread	£2.90	Tandoori Chapatti	£1.60
Paswari	£3.50	Garlic Chapatti	£1.60
Keema Nan <i>(Mince)</i>	£3.90	Special Chapatti <i>(Bigger With Butter)</i>	£1.60
Honey Nan <b>NEW</b>	£3.50	Paratha	£2.90
Kulcha Nan <i>(Onion)</i>	£3.50	Stuffed Paratha <i>(Mince Or Veg)</i>	£3.50
Garlic Nan	£3.50	Cheese Paratha	£3.50
Coconut Nan	£3.50	Cheese & Garlic Paratha	£3.50
Cheese Nan	£3.50	Tandoori Paratha	£2.90
Cheese & Garlic Nan	£3.50	Garlic Paratha	£3.50
Cheese & Coriander Nan	£3.50	Puree Bread	£1.40
Chapatti	£1.40	Garlic Puree Bread	£1.60

---

## Sauces

---

Curry Sauce	£3.95	Masala Sauce	£4.95
Korma Sauce	£3.95	Chasni Sauce	£4.95
Bhoona Sauce	£3.95	Butter Masala Sauce	£4.95

---

## Kids Menu

---

Chickens Nuggets & Chips	£6.95	Plain Omelette & Chips	£6.95
Fish Fingers & Chips	£6.95	Chicken Omelette & Chips	£6.95
Sausage & Chips	£6.95	Mushroom Omelettes & Chips	£6.95
Fish & Chips	£6.95	Prawn Omelette & Chips	£6.95
Fried Chicken & Chips	£6.95		

---

## Desserts

---

Ice Cream	£3.90	Gulab Jamun	£4.50
<i>(Vanilla, Raspberry Ripple Or Chocolate)</i>		Gulab Jamun & Ice Cream	£4.95
Kulfi	£4.95	Luxury Chocolate Fudge Cake	£4.95

---

## Table Offers

### Table Buffet

Tuesday - Thursday: 4pm till 10pm £14.95pp

Friday - Sunday: 4.30pm till 10pm £15.95pp

**TABLE BUFFET WITH 3 DRINKS £29.95pp**

TEA OR COFFEE OR ICE CREAM INCLUDED

### Tuesday Deal

£40.00

(VIP 8 Course Tester Menu for 2)

**Starters:** Choose Any 4 Starters (Excluding seafood)

**Main:** Choose Any 4 Main Curries

**Accompaniments:** Choose Any 2

### Wednesday Deal

£19.95pp

**Starters:** Choose Any 1 Starter

**Main:** Choose Any 1 Tandoori Dish

**Accompaniments:** Choose Any 1

**Drink:** Choose Any 1

**BUFFET MEAL NOT INCLUDED IN TAKEAWAY**

## Table Buffet

**STARTERS:** *Mixed Pakora / Chicken Chatt / Chicken Kebab Chef Special*

**CHOOSE ONE CURRY EACH WITH:** *Rice / Nan / Chapatti / Chips*

*(Any Extra will be charged)*

### **MAINS:**

*Chicken Tikka (£1.00 extra)*

*Chicken Tandoori (£1.00 extra)*

*Lamb Tikka (£3 extra)*

*Mixed Tandoori (£5 extra)*

*King Prawn Tandoori (£5 extra)*

### **If you change Nan Bread:**

*Any Other Nan* extra £1.00

### **If you change Rice:**

*Any Other Rice* extra £1.00

CONTAINER TO TAKE AWAY 50P EACH

*If you have any allergens, please inform a member of staff whilst placing your order, as some of our dishes contain allergens*

HEERA RENFREW

www.heera-renfrew.co.uk

Find us on  Heera Indian Restaurant