

BIRYANI DISHES

BIRYANI IS A DISH OF CENTRAL ASIAN ORIGIN, WHICH IS COOKED WITH FRESH BASMATI RICE & PEAS, SERVED WITH SAUCE

86.	VEGETABLE BIRYANI	£8.95
87.	CHICKEN BIRYANI	£9.95
88.	CHICKEN TIKKA BIRYANI	£10.95
89.	LAMB BIRYANI	£11.95
90.	PRAWN BIRYANI	£11.95
91.	KING PRAWN BIRYANI	£12.95
92.	HEERA SPECIAL BIRYANI	£12.95

Chicken Tikka, Prawns, Mushrooms, Peas & aromatic Basmati Fried Rice gently cooked together in a mild but carefully balanced range of Herbs & Spices.

EUROPEAN SELECTION

All served with Chips

93.	FRIED CHICKEN	£8.95
94.	FRIED FISH	£9.95
95.	VARIOUS OMELETTE	£8.95
96.	CHICKEN NUGGETS	£8.95

VEGETARIAN SELECTION

97.	CHICKPEAS AND POTATO CURRY	£7.50
98.	CAULIFLOWER AND POTATO CURRY	£7.50
99.	PAKORA CURRY	£7.50
100.	MIXED VEGETABLE CURRY	£7.50
101.	SPINACH AND POTATOES	£7.50
102.	EGG BHAJI	£7.50
103.	TARKA DAAL (LENTILS)	£7.50
104.	BOMBAY POTATOES	£7.50
105.	MUSHROOM BHAJI	£7.50
106.	TARKA SPINACH	£7.50
107.	SARAG PANEER	£8.50
108.	MATTER PANEER	£8.50

EXTRAS

109.	TUB OF GRATED CHEESE	£1.00
110.	TUB OF MAYONNAISE	£0.50
111.	TUB OF HOT CHILLI SAUCE	£0.50
112.	TUB OF TOMATO DIP	£0.50
113.	TUB OF SWEET CHILLI DIP	£0.50
114.	TUB OF PAKORA SAUCE	£0.50
115.	CHIPS	£2.50

RICE

All our rice is basmati rice

116.	FRIED RICE (pilau rice)	£2.90
117.	BOILED RICE	£2.50
118.	MUSHROOM FRIED RICE	£3.50
119.	EGG FRIED RICE	£3.50
120.	KEEMA FRIED RICE	£3.90
121.	ONION RICE <small>NEW</small>	£3.50
122.	GARLIC RICE <small>NEW</small>	£3.50
123.	SWEET COCONUT RICE <small>NEW</small>	£3.50

BREADS

124.	NAN BREAD	£2.90
125.	PASWARI	£3.50
126.	KEEMA NAN (mince)	£3.50
127.	HONEY NAN <small>NEW</small>	£3.50
128.	KULCHA NAN (onion)	£3.50
129.	GARLIC NAN	£3.50
130.	COCONUT NAN	£3.50
131.	CHEESE NAN	£3.50
132.	CHEESE & GARLIC NAN	£3.50
133.	CHEESE & CORIANDER NAN	£3.50
134.	CHAPATTI	£1.00
135.	TANDOORI CHAPATTI	£1.20
136.	GARLIC CHAPATTI	£1.50
137.	SPECIAL CHAPATTI (Bigger with butter)	£1.20
138.	PARATHA	£2.90
139.	STUFFED PARATHA (mince or veg)	£3.50
140.	CHEESE PARATHA	£3.50
141.	CHEESE & GARLIC PARATHA	£3.50
142.	TANDOORI PARATHA	£2.90
143.	GARLIC PARATHA	£3.50
144.	PUREE BREAD	£1.00
145.	GARLIC PUREE BREAD	£1.50

SMALL PORTIONS

CURRY AND RICE SERVED IN ONE DISH

146.	CHICKEN CURRY	£4.95	153.	BHOONA LAMB	£5.95
147.	LAMB CURRY	£5.95	154.	VEGETABLE CURRY	£4.95
148.	MINCE CURRY	£5.95	155.	CHICKEN TIKKA MASALA	£5.95
149.	PRAWN CURRY	£6.50	156.	CHICKEN TIKKA CHASNI	£5.95
150.	CHICKEN KORMA	£4.95	157.	CHIPS & CURRY SAUCE	£3.00
151.	LAMB KORMA	£5.95	158.	CHIPS & CHEESE	£3.00
152.	BHOONA CHICKEN	£4.95			



SAUCES

159.	CURRY SAUCE	£3.95	162.	MASALA SAUCE	£4.95
160.	KORMA SAUCE	£3.95	163.	CHASNI SAUCE	£4.95
161.	BHOONA SAUCE	£3.95	164.	BUTTER MASALA SAUCE	£4.95



KIDS MENU

165.	CHICKENS NUGGETS & CHIPS	£4.95	170.	PLAIN OMELETTE & CHIPS	£4.95
166.	FISH FINGERS & CHIPS	£4.95	171.	CHICKEN OMELETTE & CHIPS	£4.95
167.	SAUSAGE & CHIPS	£4.95	172.	MUSHROOM OMELETTES & CHIPS	£4.95
168.	FISH & CHIPS	£4.95	173.	PRAWN OMELETTE & CHIPS	£4.95
169.	FRIED CHICKEN & CHIPS	£4.95			

SOFT DRINKS

CAN OF SOFT DRINK £1.50

DESSERTS

174. GULAB JAMUN (6 PIECES) £4.95

GULAB JAMUN IS ONE OF INDIA'S MOST POPULAR SWEET. THESE DEEP-FRIED DUMPLINGS/DONUTS MADE OF DRIED MILK (KHoya) ARE DIPPED IN A ROSE-CARDAMOM FLAVORED SUGAR SYRUP AND MAKE QUITE A TREAT.

175. LUXURY CHOCOLATE FUDGE CAKE £4.95

THREE LAYERS OF MOIST, RICH, DARK CHOCOLATE CAKE BETWEEN LASHINGS OF DARK CHOCOLATE FUDGE. IDEAL SERVED HOT OR COLD.



10" Heera Grill Box £12.95



CHICKEN KEBAB CHEF'S SPECIAL, CHICKEN TIKKA, CHICKEN CHAAT, MIX PAKORA, CHIPS, NAN & CAN OF SOFT DRINK

HEERA SET MEALS

SET MEAL A

VEGETABLE PAKORA OR 2 POPPADOMS *with* SPICED ONION PLUS A CHOICE FROM CHICKEN, LAMB, OR VEGETABLE CURRY + FRIED RICE OR NAN OR 2 CHAPATTIS

£12.95

KORMA, BHOONA, DOPIAZA OR DHANSAC GDP EXTRA CHANGE TO CHICKEN PAKORA FOR £1.60 EXTRA CHANGE TO ANY OTHER NAN £1.00 EXTRA

SET MEAL B

VEGETABLE PAKORA OR 2 POPPADOMS *with* SPICED ONION PLUS TWO CHOICES *from* (Lamb or Chicken):

Curry, Rogan Josh, Kashmiri, Bhoona, Dhansac, Patia, Korma or Dopiazza

Plus ONE NAN AND ONE FRIED RICE

£19.95

CHANGE TO CHICKEN PAKORA FOR £1.60 EXTRA CHANGE TO ANY OTHER NAN £1.00 EXTRA

SET MEAL C

ANY ONE PAKORA *from*

Mushroom, Chicken, Cauliflower, Chicken Chaat, Mixed

ANY 2 CURRIES

(Lamb or Chicken or Veg): Including Specialities (Excluding King Prawn & Lamb Tikka)

Plus NAN AND FRIED RICE

£24.95

CHANGE TO ANY OTHER NAN £1.00 EXTRA

SPECIAL SET MEAL

2 POPPADOMS *with* SPICED ONION ONE VEG PAKORA & ANY ONE PAKORA FROM:

Mushroom, Chicken, Cauliflower, Chaat, Mixed or Fish

Plus ANY 3 CURRIES

(Lamb or Chicken or Veg): (Including Specialities) (Excluding King Prawn & Lamb Tikka)

PLUS 3 NAN OR 3 FRIED RICE

£34.95

CHANGE TO ANY OTHER NAN £1.00 EXTRA

Party Buffet Selection

24HR NOTICE REQUIRED 3.5 LITRE TRAY - HAVING A FUNCTION? WHY NOT LET HEERA'S CATER FOR YOU!

100 PIECES MIXED PAKORA	£30.00	CHICKEN KORMA	£35.00
100 PIECES VEGETABLE PAKORA	£25.00	CHICKEN BHOONA	£35.00
100 PIECES CHICKEN PAKORA	£40.00	TRAY OF SPICED ONION	£10.00
50 PIECES CHICKEN CHAAT	£35.00	NAN	£20.00
CHICKEN TIKKA MASALA	£40.00	RICE	£20.00
CHICKEN CURRY	£30.00		



ORDER ONLINE
heera-renfrew.co.uk

OPEN TUESDAY - SUNDAY 4.00PM UNTIL 11PM
CLOSED MONDAY
HOME DELIVERY FROM 4.30PM TILL 11PM

SERVING THE BEST
FOOD TO RENFREW!

SINCE 1974

For SPECIAL EVENTS, Birthdays, NIGHTS OUT etc.

PLEASE BOOK IN ADVANCE TO AVOID DISAPPOINTMENT

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW WHEN ORDERING

ALL PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



0141 886 3222 - 0141 886 6091

18 PORTERFIELD ROAD, RENFREW, PA4 8HJ

APPETISERS

1. 2 POPPADOM & SPICED ONION	€3.20	5. MIX PICKLE	€1.60
2. POPPADOM	€0.80	6. RAITA	€1.60
3. SPICE ONIONS	€1.60	7. SALAD	€1.60
4. MANGO CHUTNEY	€1.60		

Starters

	REG	LARGE		
8. VEGETABLE PAKORA	€3.95	€4.95	19. CHICKEN TIKKA PAKORA	€6.45 €7.45
9. MUSHROOMS PAKORA	€3.95	€4.95	20. FISH PAKORA	€5.95 €7.00
10. ALLO TIKKI (SPICY POTATO FRITTERS)	€3.95	€4.95	21. MIX PAKORA	€5.95 €7.00
11. ONION BHARI	€3.95	€4.95	22. VEGETABLE SAMOSA	€3.95
12. CAULIFLOWER PAKORA	€3.95	€4.95	23. MINCE SAMOSA	€4.95
13. PANEER PAKORA	€4.95	€5.95	24. CHANA KACHORI (POORI)	€4.95
14. GARLIC MUSHROOM	€4.50		25. MUSHROOM KACHORI (POORI)	€4.95
15. SPICED MUSHROOM	€4.50		26. CHICKEN KACHORI (POORI)	€4.95
16. PRAWN COCKTAIL	€4.95		27. CHICKEN TIKKA KACHORI (POORI)	€5.95
17. CHICKEN PAKORA	€5.95	€7.00	28. MINCE KACHORI (POORI)	€4.95
18. HAGGIS PAKORA	€5.95	€7.00	29. PRAWN KACHORI (POORI)	€5.45

TANDOORI STARTERS

30. CHICKEN TIKKA (WITH SALAD)	€5.95	34. MIXED TIKKA (WITH SALAD)	€6.95
31. CHICKEN CHATT	€5.95	35. KING PRAWN (WITH SALAD)	€7.95
32. LAMB TIKKA (WITH SALAD)	€6.95	36. CHICKEN KEBAB CHEF SPECIAL ^{NEW}	€6.95
33. SEEKH KEBAB (WITH SALAD)	€6.95	(cooked with onions, green peppers & chef special sauce)	

CHICKEN TIKKA KEBAB (SERVED WITH NAN BREAD, SALAD & SAUCE SEPARATE) REGULAR €8.95 LARGE €9.95	LAMB TIKKA KEBAB (SERVED WITH NAN BREAD, SALAD & SAUCE SEPARATE) REGULAR €9.95 LARGE €10.95	MIX TIKKA KEBAB (SERVED WITH NAN BREAD, SALAD & SAUCE SEPARATE) REGULAR €9.95 LARGE €10.95	MIXED PLATTER (MIX PAKORA, CHICKEN CHATT & CHICKEN TIKKA) €7.95
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MAIN TANDOORI DISHES & POPULAR DISHES

A TANDOOR IS A SPECIAL TRADITIONAL COOKING OVEN. ALL TANDOORI DISHES ARE SERVED WITH FRIED RICE, SAUCE & SALAD

37. KING PRAWN TANDOORI	€12.90	41. CHICKEN TANDOORI	€10.90
Jumbo Prawn marinated overnight with herbs & spices grilled in tandoor, served with Fried Rice & Sauce		Half of Chicken on the Bone marinated overnight in yoghurt and Spices and Barbecued in the Tandoor served with Fried Rice & Sauce	
38. PANEER TIKKA ^{NEW}	€11.90	42. MIXED TANDOORI	€14.90
Cubes of paneer marinated overnight with herbs & spices grilled in tandoor, served with Fried Rice & Sauce		An assortment of marinated and Barbecued Tandoori meats served with Fried Rice & Curry Sauce	
39. CHICKEN TIKKA	€10.90	43. CHICKEN TIKKA CHASNI	€10.90
Diced Breast of Chicken marinated overnight in special Sauce and Spices & Barbecued in the Tandoor served with Fried Rice & Sauce		Breast of Chicken prepared in a sweet tasting creamy textured Sauce, and gently cooked with a medium to mild taste served with Rice	
40. LAMB TIKKA	€12.90	44. CHICKEN TIKKA MASALA	€10.90
Tender lean pieces of Lamb marinated overnight in special Sauce and Spices and Barbecued in the Tandoor served with Fried Rice & Sauce		Chicken first cooked in a Tandoor oven then prepared in a very special sauce to our own recipe with cashews & peanuts served with Rice	

Old Favourites

ALL OLD FAVOURITES ARE UNIQUE RECIPES CREATED BY THE CHEFS OF HEERA RESTAURANT

VEGETABLE	€7.95	LAMB	€9.45
CHICKEN	€8.45	LAMB TIKKA	€10.45
CHICKEN TIKKA	€8.95	PRAWN	€10.45
MINCE	€8.95	KING PRAWN	€11.45

45. CURRY

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

46. MADRAS

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

47. DOPIAZA DISHES

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

48. BHOONA DISHES

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

49. PATIA DISHES

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

50. DHANSAC DISHES

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

51. HEERA SPECIAL ROGAN JOSH DISH ^{NEW}

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

52. 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	€9.45
CHICKEN	€8.45	LAMB TIKKA	€10.45
CHICKEN TIKKA	€8.95	PRAWN	€10.45
MINCE	€8.95	KING PRAWN	€11.45

53. KORMA

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

54. SHIMLA KORMA

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

55. KERLA KORMA

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

56. KASHMIRI KORMA

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

57. 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

58. CARRIBEAN KORMA

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

59. PUNJABI MIRCHI KORMA

Spicy Hot Dish – prepared with fresh chillies, fresh cream and coconut

HOUSE SPECIALITIES

ALL HOUSE SPECIALITIES ARE UNIQUE RECIPES CREATED BY THE CHEFS OF HEERA RESTAURANT. RICE NOT INCLUDED

VEGETABLE	€8.45	LAMB TIKKA	€11.45
CHICKEN TIKKA	€9.45	PRAWN	€11.45
MINCE	€9.45	KING PRAWN	€12.45
LAMB	€10.45		

60. 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

61. CHICKEN TIKKA NAWAB

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

62. ACHARI

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

63. PODINA

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

64. KURZI

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

65. 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.

66. CHILLI SPECIAL

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

67. NENTARA

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

68. JODH PURI

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

69. MANSOURI

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.

70. DELHI SPECIAL

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

71. BUTTER MASALA

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

72. JALFREZI

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

73. SOUTH INDIAN GARLIC ^{NEW}

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

74. PARDESI

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

75. GARAM MASALA

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

76. 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.

77. PASANDA

Mild dish cooked with nuts & herbs

78. BUTTER CHICKEN DESI ^{NEW}

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.

79. BALTI

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

80. KARAH

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 Wak

81. PUNJABI STYLE

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

82. BOMBAY

Cooked with Prawn & Delicious sauce.

83. JAIPURI ^{NEW}

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

84. 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.

85. HEERA SPECIAL CURRY ^{NEW}

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

SIT IN SPECIAL OFFERS

TUESDAY DEAL

(SIT IN ONLY)

VIP 8 Course Tester Menu for 2

~~€80~~ NOW **€40!**
50% OFF

WEDNESDAY DEAL

(SIT IN ONLY)

TANDOORI NIGHT

(ANY 1 STARTER, ANY 1 TANDOORI DISH WITH 1 ACCOMPANIMENT & ANY 1 DRINK)

€19.95 PP

BANQUET MEAL

(SIT IN ONLY)

TUESDAY - THURSDAY - **€14.95**
FRIDAY TO SUNDAY 5PM TO 10PM - **€15.95**

THURSDAY TO SUNDAY DEAL

(SIT IN ONLY)

(banquet meal with 3 Drinks)

€29.95 PP

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

