



INDIAN RESTAURANT AND GRILL

## FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order.

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|------------------------------------|---------------------------|
| <b>C</b> CELERY                    | <b>MO</b> MOLLUSCS        |
| <b>CR</b> CRUSTACEANS              | <b>MU</b> MUSTARD         |
| <b>E</b> EGGS                      | <b>N</b> NUTS             |
| <b>F</b> FISH                      | <b>P</b> PEANUTS          |
| <b>G</b> CEREALS CONTAINING GLUTEN | <b>SE</b> SESAME SEEDS    |
| <b>L</b> LUPIN                     | <b>SO</b> SOYA            |
| <b>M</b> MILK                      | <b>SU</b> SULPHUR DIOXIDE |
|                                    | <b>V</b> VEGETARIAN       |

THE MANAGEMENT HAVE THE RIGHT TO REFUSE ADMISSION TO ANY PERSON WITHOUT REASON  
ALL PRICES INCLUSIVE OF VAT AND CORRECT APRIL 2022, SUBJECT TO CHANGE WITHOUT NOTICE

WILD GINGER

**367 Union Street**

(Opposite NatWest Bank)

**Aberdeen AB11 6BT**

**OPEN 6 DAYS**

**5.00pm - 11.00pm**

**CLOSED MONDAYS**



# Vegetarian Appetisers

WILD  
GINGER

- POPADUM (Plain or Spicy)** . . . . . £1.00
- ALOO BRIE (E / G / M / N / V)** . . . . . £5.50  
*Spiced mashed potato stuffed with brie cheese and cooked with breadcrumbs, flavoured with cashew nuts and served with tamarind sauce.*
- TANGRA CHILLI PANEER (C / G / M / SO / V)** . . . . . £5.95  
*Cottage cheese cubes fried in rapeseed oil, tossed in mixed pepper and chilli sauce.*
- ONION BHAJI (E / V)** . . . . . £4.95  
*Julienne of onion and roasted fennel seeds mixed with gram flour and deep fried, served with tamarind sauce.*
- BHARPUR SAMOSA (G / V)** . . . . . £5.50  
*Pastry filled with spicy mixed vegetables and potato, deep fried and served with tamarind sauce.*
- HARA PAKORA (E / V)** . . . . . £4.95  
*Julienne of fresh vegetables with roasted fennel and methi leaves, mixed with gram flour and deep fried, served with tamarind and chilli sauce.*
- HONEY POTATO TILLWALA (G / V)** . . . . . £5.50  
*Sesame seed flavoured potato wedges, tossed with honey and mango sauce.*



# Non-Vegetarian Appetisers

- CHICKEN PAKORA (E)** . . . . . £5.95  
*Batter fried shredded chicken breast, served with fresh coriander chutney.*
- MURGH PESHAWARI TIKKA (M)** . . . . . £5.95  
*Marinated boneless chicken, grilled to perfection in clay oven.*
- WINGS OF FIRE (C / E / G / SO)** . . . . . £5.95  
*Deep fried chicken wings, tossed with pepper and chilli sauce.*
- HONEY MURGH TILLWALA (G)** . . . . . £5.95  
*Sesame seed flavoured chicken breast, tossed with honey and mango sauce.*
- TANGRA STYLE CHILLI CHICKEN (C / G / SO)** . . . . . £5.95  
*Batter fried chicken breast, tossed in mixed pepper, onion and chilli sauce.*





# Classic Favourites

## MURGH MAKHANI (M / N)

### TIKKA MASALA (M / N)

Prepared in delicate herbs, spices, dry fenugreek leaves and tomato, simmered in butter and cream.

### SAHI KORMA (M / N)

A very mild spiced dish cooked in coconut cream and butter.

### NORTH INDIAN JHALFRAZI (M / MU)

Slightly hot and spicy dish prepared with onion, fresh green chillies and mixed bell peppers.

### CEYLON GARLIC CHILLI (Hot) (M)

Simmered in a thick, medium spiced sauce, flavoured with chilli and garlic.

### BHOONA (G / M)

A tasty, condensed onion and tomato based thick sauce with additional ginger and garlic.

### MILANI TARKARI (M)

Lightly spiced fenugreek flavoured spinach sauce with crushed fresh garlic and healthy herbs.

### PATIALA

A hot, sweet and sour dish prepared with garlic, onion and a variety of fresh herbs.

### MADRAS (Hot)

A traditional tomato based curry sauce with lemon juice, coconut cream and added Kashmiri red chilli powder.

### PASANDA (M / N)

A creamy sauce of ground almonds and sweet yogurt, flavoured with Malibu Caribbean rum.

### ROGAN JOSH

Popular Kashmiri dish cooked with onion, tomato and aromatic spices.

### DO-PIAZA

A medium sauce with diced onion and tomato, finished with fresh coriander.

### DHANSAK (M)

Sweet and sour hot dish consisting of lemon juice cooked in a thick lentil sauce and served with pineapple.

### KADAI / KORAHAI (M)

Cooked with fresh ginger, garlic, mixed bell peppers, chopped onion and crushed spices.

### BALTI (M / N / P)

Cooked in a special blend of herbs and spices, along with diced onion and a hint of tomato puree.

### VINDALOO (Extra Hot) (MU / N / P)

A Goan speciality, very hot curry cooked with potato and malt white vinegar.

### IRANIAN CHASNI (M)

Cooked in a sweet and sour, creamy sauce.

### CHETTINAD (Hot)

South Indian style curry made from home ground spices, coconut milk and curry leaves.

### JOYPURI (MU)

Medium strength dish cooked with onion, mixed peppers, mushrooms, green chilli and fresh coriander, for a mouth watering flavour.

### Prepared with your choice of :

VEGETABLES . . . . . £9.95

CHICKEN . . . . . £11.95

CHICKEN TIKKA (M) . . . . £12.95

LAMB . . . . . £13.95

PRAWNS (CR) . . . . . £13.95

KING PRAWNS (CR) . . . . £17.95





# Tandoori Dishes

MAIN COURSE

- MURGH PESHAWARI TIKKA (M)** . . . . . £11.95  
*Marinated boneless chicken, grilled to perfection in clay oven.*
- CHICKEN SHISH TOUK (M)** . . . . . £12.95  
*Roasted chicken breast, a semi-dry mildly spiced dish, skewered with capsicum, onion and mushroom.*
- LAMB SHISH TOUK (M)** . . . . . £13.95  
*Roasted lamb, a semi-dry mildly spiced dish, skewered with capsicum, onion and mushroom.*
- BHATTI KA MURGH (M)** . . . . . £13.95  
*Marinated chicken on the bone, grilled over tandoori and served with mint chutney.*
- GEELAFI SEEKH KEBAB (M)** . . . . . £11.95  
*Spiced minced lamb infused with cheese, ginger, garlic and coriander, cooked in tandoori and served with mint sauce.*
- SUNHERA JHINGA (CR / M / MU)** . . . . . £17.95  
*Juicy king prawns flavoured with ginger and garlic, cooked in tandoori and served with honey mustard sauce.*



# Biryani Dishes

*Choice of chicken, lamb, vegetables or prawns, cooked with aromatic spice and baked in silky basmati rice, served with mix raitha and curry sauce.*

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|---|---|
| <b>VEGETABLE BIRYANI (M)</b> . . . . . £9.95      | <b>LAMB BIRYANI (M)</b> . . . . . £13.95                        |
| <b>MUSHROOM BIRYANI (M)</b> . . . . . £9.95       | <b>PRAWN BIRYANI (CR / M)</b> . . . . . £13.95                  |
| <b>PANEER BIRYANI (M)</b> . . . . . £9.95         | <b>KING PRAWN BIRYANI (CR / M)</b> . . . . . £15.95             |
| <b>CHICKEN BIRYANI (M)</b> . . . . . £12.95       | <b>CHEF SPECIAL MIX TIKKA BIRYANI (CR / M)</b> . . . . . £16.95 |
| <b>CHICKEN TIKKA BIRYANI (M)</b> . . . . . £13.95 |   |

# Vegetable Dishes

SIDE MAIN

<b>SAAG BHAJI (M)</b> . . . . .	£5.10	£9.95
<i>Spinach cooked in ginger, garlic, onion and tomato with traditional Indian spices.</i>		
<b>BHINDI BHAJI (M)</b> . . . . .	£5.10	£9.95
<i>Okra mixed with Indian spices, cooked in onion and tomato sauce.</i>		
<b>TADKA DAL (M)</b> . . . . .	£5.10	£9.95
<i>Yellow lentils tempered with cumin, garlic, tomato and fresh coriander.</i>		
<b>DAL PALAK (M)</b> . . . . .	£5.10	£9.95
<i>Yellow lentils tempered with cumin, garlic, tomato and spinach.</i>		
<b>METHI DAL (M)</b> . . . . .	£5.10	£9.95
<i>Yellow lentils tempered with cumin, garlic, tomato and kasoori methi.</i>		
<b>RAJMA RASILA (M)</b> . . . . .	£5.10	£9.95
<i>Red kidney beans tempered with cumin, garlic and tomato.</i>		
<b>MUSHROOM BHAJI</b> . . . . .	£5.10	£9.95
<i>Cubes of mushroom cooked in onion, tomato, ginger, garlic and coriander, with traditional Indian spices.</i>		
<b>SABZ PANCHAMEL (M)</b> . . . . .	£5.10	£9.95
<i>Mixed vegetable, rich Dhaba style curry, cooked in onion, tomato and coriander masala.</i>		
<b>PANEER MAKHANI (M / N)</b> . . . . .	£5.10	£9.95
<i>Indian cottage cheese cooked in onion, tomato, cashew nut and creamy butter flavoured sauce.</i>		
<b>MATTAR PANEER HARA PYAZ (M / N)</b> . . . . .	£5.10	£9.95
<i>Indian cottage cheese, green peas and spring onion, cooked in onion, tomato, cashew nut and creamy butter flavoured sauce.</i>		
<b>KADAI VEGETABLES (M)</b> . . . . .	£5.10	£9.95
<i>Vegetables cooked with fresh ginger, garlic, chopped onion and crushed spices.</i>		
<b>SABZI DIWANI HANDI (M / N)</b> . . . . .	£5.10	£9.95
<i>Mixed vegetable and spinach, rich style curry cooked in a creamy sauce.</i>		
<b>CHANNA MASALA (M)</b> . . . . .	£5.10	£9.95
<i>Chickpeas cooked in onion and tomato masala with Indian spices.</i>		
<b>BOMBAY POTATOES (MU)</b> . . . . .	£5.10	£9.95
<i>Potato cubes mixed with Indian spices, cooked in onion and tomato sauce.</i>		
<b>ALOO GOBI (M)</b> . . . . .	£5.10	£9.95
<i>Potato cubes and cauliflower cooked in onion and tomato masala with Indian spices.</i>		
<b>ALOO JEERA</b> . . . . .	£5.10	£9.95
<i>Cubes of potato sautéed in Indian spices and flavoured with cumin seeds.</i>		
<b>ALOO MILONI (M)</b> . . . . .	£5.10	£9.95
<i>Spinach cooked in potato, ginger, garlic, onion and tomato with traditional Indian spices.</i>		



# Rice

<b>PLAIN RICE</b>	<i>Steamed basmati rice</i>	£4.25
<b>PILAU RICE (M)</b>	<i>Steamed basmati rice seasoned with spices</i>	£4.95
<b>KHUMB RICE (M)</b>	<i>Basmati rice stir fried with mushrooms and spices</i>	£5.25
<b>LEMON RICE (MU)</b>	<i>Basmati rice cooked in tangy lemon juice, seasoned with fresh curry leaves, lentils and mustard seeds.</i>	£5.25
<b>GOAN RICE (MU)</b>	<i>Cooked basmati rice stir fried with grated coconut, seasoned with curry leaves, coriander, lentils and mustard seeds.</i>	£5.25
<b>HARA MATTAR KI PULAO (M)</b>	<i>Basmati rice stir fried with green peas, flavoured with cinnamon, cardamom and cloves.</i>	£5.25
<b>VEGETABLE PILAU (M)</b>	<i>Basmati rice stir fried with mixed vegetables and spices</i>	£5.25
<b>NAVARATAN PILAU (M / N)</b>	<i>Flavoured basmati rice cooked with dry and fresh fruits</i>	£5.25
<b>BARISTA PILAU (G / M)</b>	<i>Basmati rice stir fried with onion and spices</i>	£5.25
<b>ZED FRIED RICE (M)</b>	<i>Basmati rice stir fried with flavourful spinach and spice blend</i>	£5.25
<b>KEEMA RICE (M)</b>	<i>Basmati rice stir fried with minced meat, onion and spices</i>	£5.25
<b>EGG RICE (E / M)</b>	<i>Pilau rice stir fried with egg</i>	£5.25
<b>VEGETABLE FRIED RICE (SO)</b>	<i>Cooked basmati rice, stir fried with vegetables, spring onion, whole spices and soya sauce.</i>	£5.25
<b>GARLIC FRIED RICE (SO)</b>	<i>Cooked basmati rice, stir fried with fresh garlic, spring onion, whole spices and soya sauce.</i>	£5.25
<b>ANDA FRIED RICE (E / SO)</b>	<i>Cooked basmati rice, stir fried with egg, spring onion, whole spices and soya sauce.</i>	£5.25
<b>CHICKEN FRIED RICE (E / SO)</b>	<i>Cooked basmati rice, stir fried with minced chicken, egg, spring onion, whole spices and soya sauce.</i>	£5.95
<b>SZECHUAN FRIED RICE (Hot) (E / SO)</b>	<i>Cooked basmati rice, stir fried with mince, chicken, egg and spring onion.</i>	£5.95



# Kids Menu

<b>CHICKEN NUGGETS AND CHIPS</b>	£7.50
<b>FISH FINGERS AND CHIPS</b>	£7.50
<b>CHICKEN KORMA WITH RICE OR CHIPS</b>	£7.50
<b>CHICKEN TIKKA MASALA WITH RICE OR CHIPS</b>	£7.50
<b>CHIPS</b>	£2.50
<b>MASALA SPICY CHIPS</b>	£2.95



# Indian Breads

<b>PLAIN NAAN</b> (E / G / M) <i>Flatbread made from plain flour, baked in clay oven.</i> . . . . .	£4.25
<b>GARLIC NAAN</b> (E / G / M) <i>Naan layered with fine chopped fresh garlic, baked in clay oven</i> . . . . .	£5.20
<b>CHILLI GARLIC NAAN</b> (E / G / M) . . . . .	£5.20
<i>Naan layered with fine chopped fresh chilli and garlic, baked in clay oven.</i>	
<b>CHEESE NAAN</b> (E / G / M) <i>Naan stuffed with cheese, baked in clay oven.</i> . . . . .	£5.20
<b>CHEESE GARLIC NAAN</b> (E / G / M) . . . . .	£5.20
<i>Naan stuffed with cheese and layered with fine chopped fresh garlic, baked in clay oven.</i>	
<b>PESHWARI NAAN</b> (E / G / M / N) . . . . .	£5.20
<i>Naan stuffed with grated coconut, almonds, honey and mango puree, baked in clay oven.</i>	
<b>MASALA NAAN</b> (G / M) <i>Naan layered with fine chopped onion, potato, paneer and spices</i> . . . . .	£5.20
<b>KEEMA NAAN</b> (E / G / M) <i>Naan stuffed with minced meat, baked in clay oven</i> . . . . .	£5.20
<b>TILL WALA KULCHA</b> (E / G / M / SE) . . . . .	£5.20
<i>Naan layered with sesame seeds and chopped coriander, baked in clay oven.</i>	
<b>SPECIAL LACHHA PARATHA</b> (G / M) . . . . .	£5.20
<i>Layers of baked dough made from wheat flour, baked in clay oven.</i>	
<b>TANDOORI ROTI</b> (G) <i>Flatbread made from wheat flour, baked in clay oven</i> . . . . .	£4.20
<b>CHAPATI</b> (G) . . . . .	£1.95



# Sundries

<b>CUCUMBER RAITA</b> . . . . .	£1.95	<b>YELLOW MINT SAUCE</b> . . . . .	£0.95
<b>PLAIN YOGURT</b> . . . . .	£1.50	<b>MANGO CHUTNEY</b> . . . . .	£0.95
<b>SPICED ONIONS</b> . . . . .	£0.95	<b>LIME PICKLE</b> . . . . .	£0.95

