



AT ANSTRUTHER
Authentic Indian Cuisine

MONDAY to SUNDAY

12.00pm - 2.00pm

SPECIAL LUNCH MENU - £5.95

STARTERS

Vegetable Pakora

Homemade Lentil Soup

Onion Bhaji

MAIN COURSES

Bhuna

or

Korma

or

Madras

All curries are made with Chicken or Vegetables
and served with Pilau Rice or Nan

Lamb or Prawn is available for £1.00 extra



AT ANSTRUTHER
Authentic Indian Cuisine

SUNDAY to THURSDAY

5.00pm - 11.00pm

SPECIAL SET MENU

Adults-£10.95 • Children under12-£6.95

STARTERS

Chicken or Vegetable Pakora
Homemade Lentil Soup
Onion Bhaji

MAIN COURSES

Bhuna
or
Korma
or
Tikka Massala
or
Madras

All curries are made with Chicken or Vegetables
and served with Pilau Rice or Nan
Lamb or Prawn is available for £1.00 extra

DESSERTS

Ice Cream or Coffee



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“Serving the Community”

The First Steps

Mushroom Pakoras.....	£3.90
Pakoras	£3.90
Onion Bhajis.....	£3.90
Chicken Pakoras.....	£4.50
Lamb Tikka	£6.50
Chicken Tikka.....	£5.75
Seek Kebab	£4.90
Tandoori Chicken.....	£5.75
Samosa (meat/vegetable)	£4.90
Mulligatawny Soup.....	£3.50
Lentil Soup.....	£3.50
Prawn Cocktail	£4.50
Popadom.....	£0.90

The Connoisseur

Chicken Puree	£5.50
Chana Puree	£4.75
Prawn Puree	£5.75
King Prawn Puree.....	£6.75
King Prawn Suka	£6.75
Mixed Pakora	£5.50
Mixed Tandoori Platter	£6.50
The Executive	£6.75





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Lamb Jhalapani

Specially cut lean pieces of lamb well marinated overnight in a variety of herbs and spices, freshly cooked with a touch of garlic and chopped green chillies, served with a sprinkling of fresh coriander, radish and cherry tomatoes £12.50

Garlic Chicken Chillies

Succulent pieces of tender chicken freshly cooked with red-dry chillies, chunks of onions, greenpeppers in chilli sauce and of course with fresh garlic £11.90

Jaipuri

Freshly grilled marinated pieces of tender chicken or lean lamb, or mixture of chicken, lamb or mince meat (lamb), cooked in a thick sauce with mushrooms, chunk-onions, green and red peppers (medium)

- Chicken..... £10.90
- Lamb £11.90
- Mixed..... £11.90

King Prawn Lanka

Traditional South Indian recipe - fresh water large king prawns, cooke in a think mouth watering tangy sauce with coconut cream, fresh green chillies, coriander and fried fresh garlic £14.90

Chasni

Well marinated in a variety of herbs and spices, chicken or lamb, cooked in a thick tangy sweet and sour sauce mad from very balanced ingredients

- Chicken..... £10.90
- Lamb £11.90





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Dupiaza

Reasonable hot and spicy with generous helping of onions

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn	£14.90
Vegetable.....	£8.90

Prawn Massalla

Spicy prawns cooked in onion and green peppers.....£11.90

In Southern India, when it comes to spicing, the dishes aim to provide a flavour which create a complete meal in itself. Of course we must not ignore the plentiful supply of fresh vegetables in this region which compliment many of the local dishes

Pathia

The methi leaf provides the basis for this meal which is slightly hot and sour

Chicken	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn	£14.90
Vegetable.....	£8.90

Dansak

Slightly sweet, sour and hot, cooked in lentil sauce with pineapple

Chicken	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn	£14.90
Vegetable.....	£8.90





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Madras

Spicy and fairly hot

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn	£14.90
Vegetable.....	£8.90

Vindaloo

Extremely hot, cooked with care, eat with caution

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn	£14.90
Vegetable.....	£8.90

Aloo Gosht

Spicy pieces of meat partnered with potatoes..... £11.90

King Prawn Garlic Chilli

Cooked with garlic and chilli..... £15.50

Saag Gosht

Butter fried spinach with cubes of lean meat £11.90

Vegetable Thali

The ideal feast for the vegetarian, consisting of an array of seasonal vegetables presented in individual bowls and served with Tark Dal, samosa, puree and saffron rice £17.90





“Serving the Community”

Eastern Touch Special Biryana

This dish is exclusively prepared for the “Eastern Touch” based on onions and tomatoes marinated in saffron with portions of meat, chicken, prawns and mushrooms £13.90

The dishes of Northern Indian are designed to enhance rather than mask the flavour of the food

Passanda

Marinated in fresh cream, natural yoghurt, laced with ginger, garlic and a touch of ground spice

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn.....	£14.90
Vegetable.....	£8.90

Korma

This is one of the most exotic dishes from the North prepared with herbs and mild spices in cream with a sprinkling of saffron and cardamom

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn.....	£14.90
Vegetable.....	£8.90

Balti

Cooked with special Northern and Southern herbs and spices, served in a balti with nan or tandoori bread

Chicken.....	£11.90
Lamb	£12.90
Prawn.....	£12.90
King Prawn.....	£15.90
Vegetable.....	£9.90





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Mas Bangla

Medium Hot. Salmon steak with aubergine, green herbs, cooked in a thick spicy sauce..... £12.50

Kulci Lamb

For four to six persons - 48 hours notice required

Whole leg of spring lamb marinated for 48 hours in specially prepared rich herbs and spices and gently baked in the clay over. Served with saffron rice, mixed vegetables nan bread

and saladper person..... £18.90

Colonial Fresh Water Giant King Prawns

Large Indian freshwater giant king prawns, marinated overnight in rich herbs and spices.

Firstly baked over charcoal then gently cooked with chilli and garlic, served with fresh salad,

an absolute delight..... £17.90

Biriyani

Being the centre piece of Mogul banquets, this dish has a strong Persian influence. Rice is carefully balanced with meat, chicken, prawn or vegetable, blended with saffron and spices, making it a meal in itself. Alternatively, ask us to prepare a special combination of any of the above (price on request)

Chicken..... £11.90

Lamb £12.90

King Prawn £15.90

Vegetable..... £10.90

Relishes

Pickle Tray : Onion Chutney, Mango Chutney, Lime Pickle.....per person £0.70

Cucumber and Onion Tiata..... £1.90



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Chicken Royal

Breast of Chicken marinated overnight in a variety of fresh herbs £11.90

Chicken Jalfrezi

Tangy and somewhat warm £10.90

Chicken Karachi

Prepared with chillies to give the flavour that certain bite..... £10.90

Chicken Rezala

Medium hot, cooked with fine spices, yoghurt and cream £10.90

Methi Gosht

A medium to hot dish that comprises of spicy pieces of lamb £11.90

Keema Begun

This medium to hot dish is made with spicy mince meat, and to add a touch of flavour, aubergine is added. Aubergines can be substituted..... £10.90

Green Herb Chicken

Spiced cooked chicken, mixed in a medium to hot sauce, with a touch of spring onion, coriander and green herbs..... £10.90

Eastern Touch Special Curry

Carefully recreated by our chef with a generous mixture of tender meat, succulent chicken, mouth watering prawns, mushrooms, saffron rice and radish. Mildly spiced and garnished with cherry tomatoes £12.90

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Kashmir Chicken

Delicately flavoured tender chicken cooked with banana, lychees, pineapple and tossed with fresh cream and almonds £10.90

Shahi Jhal Bhuna

Chicken enhanced with tomato, spring onion, crushed green chillies, cooked in cream £10.90

Rogan Josh

This medium hot dish is based on a mixture of capsicum, garlic, ginger, cumin and pasted with tomato, paprika and yoghurt

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn.....	£14.90
Vegetable.....	£8.90

Korai

Cooked in aromatic herbs and brought sizzling to your table

Chicken.....	£10.90
Lamb	£11.90

As we move further south into central India, the cooking absorbs a wide variety of cosmopolitan techniques, and the food becomes slightly hotter along with the climate

Bhuna

Well spiced with green herbs and thick sauce

Chicken.....	£9.90
Lamb	£10.90
Prawn.....	£10.90
King Prawn.....	£14.90
Vegetable.....	£8.90



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Tandoori Dishes

The process by which these meals are cooked, over a charcoal flame in a clay oven, renders not only a distinct flavour, but gives the meal a special ‘melt in the mouth quality

Chicken on the bone, lamb or large king prawns, especially imported from India, marinated overnight before being delicately cooked in spices and served with saffron rice and fresh salad

Chicken.....	£12.90
Mixed Grill	£15.90
King Prawn	£16.90

Tikka

Cubes of chicken or lamb marinated overnight, then cooked on skewers, and served with saffron rice and fresh salad

Chicken.....	£12.90
Lamb	£14.90
Shaslic Chicken (Spring Chicken Tikka)	£12.90

Garlic Chicken Tikka

Cubes of spring chicken, marinated overnight in authentic spices and garlic.

Cooked on skewers and served with saffron rice and fresh salad..... £13.90

Tikka Massallams

Similar to Tikkas, but enhanced with a carefully blended tangy sauce, comes with Pilau rice

Chef’s Special Massallam.....	£13.90
Chicken Tikka Massallam.....	£12.90
Lamb Tikka Massallam	£13.90
King Prawn Tikka Massallam	£15.90

Tandoori Bread

Nan	£3.50
Stuffed Nan (vegetables enveloped in bread)	£3.90
Keema Nan (savoury mincemeat wrapped up in bread)	£3.90
Garlic Nan	£3.75
Peshwari Nan (almond, banana, eggs & coconut wrapped in bread).....	£3.90



The Gardeners Choice

Niramish

Mixed fresh vegetables cooked in herbs and clarified butter..... £4.50

Bhindi Massalla

Okras fried with onions and tomatoes £4.50

Aloo Gobi

Fresh cauliflower and potatoes cooked dry with chopped
tomatoes and green peppers £4.50

Mushroom Bhaji

Mushroom cooked in spices £4.50
Plain fried mushrooms £4.50

Bombay Aloo

Sauteed potatoes fried with chopped tomatoes, green peppers
and slightly hot spices £4.50

Tarka Dal

Lentils simmered in butter and fresh garlic..... £4.50

Palak

Indian spinach fried in butter and ground spices
Aubergine Bhaji £4.50
Cauliflower Bhaji £4.50



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Accompaniments

Rice	
Plain, boiled and fluffly.....	£3.50
Pilau Rice	
Rice, delicately cooked in butter and saffron	£3.75
Fried Rice	
Rice stir fried in butter with onion.....	£3.75
Egg Fried Rice	
Fried rice with egg and onion.....	£3.90
Vegetable Fried Rice	
Rice stir fried with spicy vegetables	£3.90
Mushroom Pilau Rice	
Fried rice with mushrooms	£3.90
Paratha	
Bread, shallow fried in butter.....	£3.75
Stuffed Paratha	
Paratha stuffed with spicy vegetables.....	£3.90
Chapati	
Thin Indian bread dry-fried	£1.20
Chips	
Need we explain?	£2.50

Dishes from this side of the globe

Grilled Sirloin Steak	
Served with french fries and salad	£15.90
Breaded Scampi	
Served with french fries and salad	£11.50
Chicken Maryland	
Succulent chicken breast rolled in a specially prepared batter and deep fried (all the goodness of southern states of America)	£10.90





Coffee Parlour

Gaelic Coffee	£3.50
Coffee Napoleon	£3.50
Cossack Coffee.....	£3.50
Calypso Coffee	£3.50
Plain Coffee	£1.95

Tea Shop

Darjeeling	£1.95
Earl Grey	£1.95
Assam	£1.95
Indian Tea.....	£1.95

Soft Drinks

Non Alcoholic Lager	£3.25
Diet Coke	£1.95
Coke.....	£1.95
Bitter Lemon.....	£1.95
Ginger Beer.....	£1.95
Lemonade (glass)	£1.95
Fresh Orange Juice.....	£1.95
Lassi - Sweet or Salty n' Spicy	£3.95

Beers

Special	£3.25
Guinness	£3.25
Cider	£3.25
Becks	£3.25
Budweiser.....	£3.25
½ pt.Cobra.....	£3.25
Pint Cobra	£4.95

From the Bar

Martini - Sweet / Dry	£3.00
Cinzano Bianco.....	£3.00
Campari.....	£3.00
Sherry - Sweet / Dry.....	£3.00

Spirits

Whisky.....	£3.25
Gin	£3.25
Vodka.....	£3.25
Bacardi	£3.25
Rum (OVD)	£3.25
Malibu.....	£3.25
Glenfiddich	£4.25

Brandy

Martel Courvoisier.....	£3.95
Remy Martin	£3.95

Liqueurs

Cointreau	£3.50
Drambuie	£3.50
Tia Maria.....	£3.50
Pimms No.1	£3.50
Glavya.....	£3.50
Southern Comfort.....	£3.50
Pernod.....	£3.50
Baileys	£3.50

