Tikkas & Tandooris

Served with fried rice and curry sauce. Different sauce £3.00 extra, Salad £2.00 extra.

Chicken Tikka	£14.95
Moonlit Chicken Tikka	£15.95
Lamb Tikka	£16.95
Salmon Lasooni Tikka	£17.95
Tandoori lamb chops	£27.95
New Turban Special Mix Grill (Served with naan bread)	£26.95
Tandoori King Prawns	£21.95
Chicken Tandoori	£15.95
Paneer Tikka	£14.95

Biryani's

An elegant rice preparation from the Indian Sub-continent.
Tender flavoured Biryani of your choice served with a curry or yoghurt mint sauce

Lamb (slow cooked)	£3.00 extra
Mince	£3.00 extra
Prawns	£3.00 extra
King Prawn	£5.00 extra

Traditional Biryani £13.95
(saffron pilau rice cooked with a garlic and ginger base, traditional spices cooked to desired strength)

Lamb Malawari Biryani £18.95
(tenderly flavoured biryani with a little mint, yogurt, almonds & sultana mixed with garam masala, served with mint chutney and curry sauce (recommended with tender lamb)

Chefs Special Biryani £19.95
prepared with pieces of chicken, lamb tikka and prawns cooked with fresh herbs and Punjabi spices)

Vegetarian Dishes

Also available as side dishes for £1.00 less

Turka Daal £10.95
(wholesome lentils simmered to perfection and topped with ginger & garlic tarka)

Mushroom Paneer Bhoona £11.95
(mushrooms and Indian cheese cooked with methi and fresh coriander in a curry based sauce)

Aloo Palak £11.95
(potatoes cooked with spinach puree in mild Indian spices)

Makhani Tomato Paneer £11.95
(Indian cheese simmered with fresh cream, tomatoes and cashew nuts)

Mutter Paneer £10.95
(a traditional dish of Indian cheese and fresh garden peas)

Baindi Bhaji £10.95
(lady fingers (okra) cooked in traditional Punjabi spices)

Daal Makhani £10.95
Black lentils and red kidney beans slow cooked in a creamy blend of garlic, tomato & butter. Home style cooking at its best)

Vegetable Bhoona £10.95
(potatoes, cauliflower, peas cooked in a bhoona sauce)

Kabli channa £11.95
(chick pea curry)

Bombay aloo £10.95
(a potato curry garnished with a boiled egg)

Saag Panner £11.95
(cottage cheese cooked with spinach)

Indian Breads

Plain Nan	£3.50
Peshwari Nan *(special nan)*	£4.95
Garlic Nan	£4.25
Garlic & Coriander Nan	£4.50
Cheese Nan	£4.75
Keema Nan *(mince lamb)*	£5.75
Chilli Nan	£4.95
Vegetable Nan	£5.45
Garlic Paratha	£4.25
Plain Paratha	£3.75
Tandoori Paratha	£3.75
Vegetable Paratha	£4.95
Mince Paratha	£5.95
Cheese Paratha	£4.75
Tandoori Roti	£3.25
Chapatti (roti)	£2.00
Special Chapatti (buttered)	£2.50

FOOD ALLERGIES AND INTOLERANCES
Please be aware that many of our dishes contain dairy, nuts, seeds etc. Please specify and allergies/ intolerances when making your order.
Our staff will be happy to discuss suitable alternatives.

Please note prices are subject to change without prior notice - printed November 2026

Basmati Rice

We do not use any artificial food colouring in our rice. Just pure Saffron, hence the aromatic aroma and subtle flavour

Saffron Pilau Rice (flavoured with Saffron)	£3.95
Boiled Rice	£3.95
Mushroom Zeera Rice	£4.50
Egg Rice	£4.50
Garlic rice	£4.50
Desi rice	£4.95

Extras

Plain Poppadoms	£1.00
Spiced red Onions	£2.45
Mango Chutney	£2.45
Mixed Pickle (hot)	£2.45
Speciality Sauce	£6.95
Curry Sauce	£5.95
Raita	£2.95
Yogurt mint sauce	£2.95
Plain Yogurt	£2.75
Mint Chutney	£2.45
Special Onion salad	£2.95
French fries	£3.95
Chilli Chips	£4.95
Pickle Tray (choice of 3 chutney or pickle)	£7.25

10% Discount on orders that include a main meal

ORDER ONLINE OR CALL

The New Turban

AT EASTWOOD TOLL

TAKEAWAY & DELIVERY MENU

TEL. 0141 638 9635

2 Fenwick Place, Giffnock G46 6UF | newturban.com

Prices correct as of November 2026

Opening Hours
Mon to Sun 4pm - 10pm

Starters

Vegetable Pakora £5.95

Chicken Pakora £6.95

Aubergine Pakora £6.25

Cauliflower Pakora £6.25

Mushroom Pakora £6.25

Fish Pakora £7.95

Mixed Pakora £6.95
(vegetable, chicken and mushroom)

Pacific King Prawn Pakora £11.95

Haggis Pakora £7.95
(a new twist on Scotland's other famous dish)

Onion Bhaji (rings) £5.95

Stuffed Samosa £5.95 / £6.95
(vegetable/ mince lamb savoury Indian pastry served with channa)

Chefs Mixed Platter £13.95
(medley of mixed pakora, chicken wings, and vegetable Samosa)

Channa Chaat (chick peas) £5.95

Punjabi Garlic King Prawns £12.95

Punjabi Spiced Mushrooms £6.25

Daal Soup £5.95

Prawn Cocktail £6.95

Chicken Lollipops £6.95
(chicken wings marinated in ginger & garlic, sauteed in a wok with finely chopped onions, slightly tangy)

Gosht Kathi Roll £10.95
(small chunks of sauteed lamb, slow cooked in the tandoor, mixed with finely chopped peppers and then stuffed in roomali roti)

Tandoori Starters

Each Tandoori starter is individually marinated in our own freshly made masala, with no artificial colouring being used

Seekh Kebab £6.95

Chicken Tikka £6.95

Lamb Tikka £7.95

Masala Wings £6.95

Chicken Tandoori £6.95
(marinated chicken on the bone)

Chicken Chaat £6.95
(tender drumsticks)

Tandoori King Prawns £12.95

Salmon lasooni Tikka £8.95

Tandoori lamb chops £14.95
(tender lamb chops marinated in strained yogurt with north Indian masala of ginger and garlic)

Poori

Light pan fried chapatti (poori), smothered with a choice of topping

King Prawn £11.95

Chicken £6.95

Channa (chickpeas) £5.95

Garlic Mushrooms £5.95

Prawn £7.95

New Turban Special £7.45
(chicken tikka pieces, cooked in a tangy sauce with capsicums)

Korma Specialities & Old Favourites Dishes available in

Beef (silverside)	£3.00 extra	**Lamb** (slow cooked)	£3.00 extra
Prawns	£3.00 extra	**King Prawn**	£5.00 extra

Korma Specialities

Scrumptionsly creamy and a must for the milder palet served with chicken as standard

Chicken New Turban Style £12.95
(breast of chicken cooked with fresh cream, ground cashew nuts with a touch of coriander, giving a deliciously mild thick sauce)

Muglai £12.95
an exquisite blend of ground cashews, aromatic spices cooked with egg whites and lashings of fresh cream)

Ceylonese £12.95
(prepared with mildly spiced masala and creamed coconut)

Bihari £12.95
(tangy dish cooked from ground channa, patia sauce and fresh cream)

Shakuti £12.95
(for people who like there korma's with a kick, mild coconut taste with a hint of chilli, truly tantalises the taste buds)

Old Favourites

Traditional Curry £12.95
(the original classic cooked to desired strength using an onion sauce, ginger and garlic)

Bhoona £12.95
(a condensed sauce with plenty of ginger, garlic and tomatoes and a little fenugreek)

Patia £12.95
(a tangy sweet 'n' sour sauce)

Dopiaza £12.95
(aromatic dish cooked with an abundance of chopped onions)

Dhansac £12.95
lashings of lentils and eastern spices)

Rogan Josh £12,95
(tomatoes, coriander hint of lemon cooked in a sauce of onions, ginger and garlic)

House Specialities

All House Specialities are cooked Tikka style and are also available in:
Lamb £3.00 extra | King Prawn £5.00 extra
Prawn £3.00 extra | Beef £3.00 extra

Darjeeling Fruity £13.95
(fresh cream, light spices cooked with fruit cocktail and cardamom, giving a distinctively rich creamy sauce)

South Indian Garlic Masala £13.95
(chicken tikka cooked with garlic, ginger in a hot and spicy sauce)

Parsee Chicken Tikka Masala £13.95
(a slightly tangy sauce with a little daal and medium spices)

Desi Lamb Handi £16.95
(Stewed lamb on the bone, cooked in an onion and tomato based sauce with garlic, ginger and fresh coriander)

Chicken Pardesi £13.95
(spinach, methi and fresh coriander cooked with finely chopped onions very popular dish with staff)

Chicken Butter Masala £13.95
(a superb dish created with creamy butter sauce and fresh coriander and topped with flaked almonds)

Chicken and Prawn Goanese £14.95
(Pieces of chicken tikka cooked with prawns, medium spices, green chillies and a touch of yogurt)

Lamb Dhahi £15.95
(Pieces of lamb cooked in a rich curry sauce with fresh mint and cool yogurt giving this dish a fresh taste)

Burnt Green Curry £13.95
(Tikka pieces cooked with finely chopped onions, garlic, burnt spinach, mustard leaves & lime pickle)

Chicken Tikka Karahi Bhoona Style £13.95
(Fried onions, green peppers, fenugreek and coriander cooked in a bhoona style sauce with Tomatoes)

Keema Khurchan £16.95
(Mince lamb cooked with pieces of chicken tikka, ginger, garlic and green chillies)

Punjabi Mint £13.95
(A slightly tangy dish made with patia sauce and a hint of mint)

Murg Maskawala £13.95
(Chicken tikka pieces cooked in a creamy tomato, cashew nut and butter sauce)

Zalfrezi Chicken £13.95
(Mild spices cooked with fresh cream, cashew nuts, onions & coriander, garnished with dried coconut, almonds & sultanas)

Kashmiri Style £13.95
(A mild and creamy dish cooked with chunks of pineapple and a hint of cardamom)

Makhani Chicken Tikka Masala £13.95
(Prepared with fresh cream, tomatoes and ground cashew nuts)

Chicken Achari £13.95
(A tantalising pickle masala and fresh green chillies (beautiful)

Chicken Pista Pasanda £13.95
(Mild and creamy with abundance of almonds and pistachio)

Chicken Tikka Garam Masala £13.95
(A north Indian dish of ground spices, cloves, cumin seeds, cinnamon and green cardamom pods blended together to give a slightly hot dish)

Chicken Tikka Masala £13.95
(Ground cashew nuts cooked in a rich creamy sauce)

Chicken Masaladar £13.95
(A mouth watering dish made with freshly ground Punjabi spices and green peppers cooked in a slightly tangy sauce)

Chicken Nentara £13.95
(All the juices are retained in this slowly cooked dish, with Punjabi spices, fenugreek and fresh herbs)

Kerala Chicken £13.95
(Roasted coconut blended into a rich sauce with creamed coconut and ground cashew nuts giving an excellent dish)

Chicken Tikka Chasni £13.95
(A creamy dish with a twist of sweet 'n' sour)

Jaipuri Chicken £13.95
(A fusion of peppers, mushrooms, onions, ginger and garlic simmered in exotic Jaipuri spices)

Punjabi Garlic Masala £13.95
(A blend of warm spices cooked with garlic butter giving a delicious dish of medium to hot flavour)