# The New Turban

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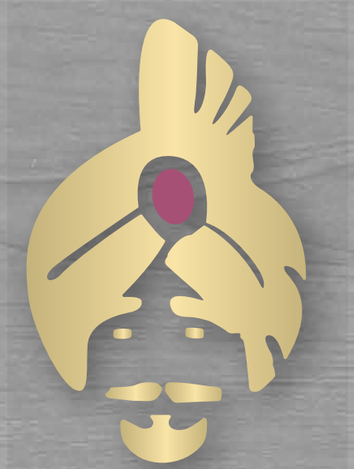


# Welcome

Established in 1982, the New Turban has become one of the most popular restaurants in the South Side of Glasgow.

Our fame lies in the fact that we are 'family run' with a cosy atmosphere and excellent food.

We are confident that the quality of our food and memorable hospitality will bring you a delightful experience.



**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.

# 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

**Special Spiced Haddock** £11.95

**Mixed Pakora** £6.95
(a medley of 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)

# 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)

# 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** £7.45

**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)

# House Specialities

All house specialities and popular dishes are cooked tikka style and are also available in the following

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

**Slow Cooked Lamb Shank** £27.95
(served in a desi rum infused sauce with boiled rice)

**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)

**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 Kurchean** £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)

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

# House Specialities

**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)

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

# Old Favourites

Our original authentic tasty dishes served with chicken as standard

**King Prawn** £5.00 extra

**Prawns** £3.00 extra

**Beef** £3.00 extra

**Lamb (slow cooked)** £3.00 extra

**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)

# Korma Specialities

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

**King Prawn** £5.00 extra

**Prawns** £3.00 extra

**Beef** £3.00 extra

**Lamb (slow cooked)** £3.00 extra

**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)

# Tikkas & Tandooris

Sizzling tikka chunks marinated in our own unique homemade masala and cookers on skewers in a Tandoor Clay Oven. Served with Basmati Safron rice and a choice of curry or yoghurt mint sauce.
Supplementary £3.00 charge for speciality sauces.

**Chicken Tikka** £14.95
(boneless pieces of chicken breast prepared in a mild/med marinade)

**Moonlit Chicken Tikka** £15.95
(our very own exclusively mild chicken tikka (malai), marinated in mild spices of elachi, cardamom, lemon and yogurt. Served with korma sauce)

**Lamb Tikka** £16.95
(tender chunks of lamb fillets marinated in medium spices)

**Salmon Lasooni Tikka** £17.95
(tandoori salmon fillets marinated with hung yogurt, homemade garam masala and with finely chopped garlic)

**New Turban Special Mix Grill** £26.95
(a sizzling platter of chicken, lamb, seekh kebab king prawns & chicken tandoori, served with nan bread)

**Tandoori King Prawns** £21.95
(pacific king prawns marinated in our own exotic spices)

**Chicken Tandoori** £15.95
(tender chicken pieces on the bone in a medium spicy marinade)

**Paneer Tikka** £14.95
(skewered cubes of paneer marinated in yogurt, saffron, served with grilled onions & peppers)

**Tandoori Lamb Chops** £27.95
(tender lamb chops marinated in strained yogurt with north Indian masala of ginger and garlic. 5 pieces served with curry sauce and saffron rice)

# 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

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|---|---|---|---|
| **Lamb (slow cooked)** | **£3.00 extra** | **Prawns** | **£3.00 extra** |
| **Mince** | **£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)

**Chef's 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 £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)

# 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** £3.95
(flavoured with Saffron)

**Boiled Rice** £3.95

**Mushroom Zeera Rice** £4.50

**Egg Rice** £4.50

**Garlic Rice** £4.50

**Desi Rice** £4.95

# 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

# 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 |

(diced cucumber, tomatoes and onions blended with spices in yoghurt)

| | |
|---|---|
| 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 | £7.25 |

(choice of 3 chutney or pickle)

## European Dishes

All served with salad and French fries

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|---|---|
| Omelette various (Extra Toppings £1.00) | £12.95 |
| (plain, spanish, chicken) | |
| Fried Scampi | £12.95 |
| Chicken Maryland | £12.95 |
| Chicken or Prawn Salad | £12.95 |
| Haddock & Chips | £12.95 |

## Children's Dishes

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|---|---|
| Chicken Nuggets & Chips | £7.95 |
| Fish & Chips | £8.95 |
| Omelette & Chips | £7.95 |
| Chicken Korma (Served with Rice or Chips) | £8.95 |
| Chicken Chasni (Served with Rice or Chips) | £8.95 |

# Pre-Theatre Menu

King Prawns £4.00 extra
Prawn £2.00 extra
Beef £2.00 extra
Lamb (slow cooked) £2.00 extra

## Starters

Popadoms & Spiced Onions
Chicken Chaat
Vegetable Pakora
Daal Shorba (Lentil Soup)
Prawn Cocktail
Mixed Pakora

## Main Course

**Chicken Punjabi Garlic Masala**
A blend of warm spices cooked with garlic butter giving a delicious dish of medium to hot flavour.

**Chicken Tikka Masala**
The all time classic cooked with ground cashew nuts in a rich creamy sauce.

**Chicken Patia**
Cooked in a slightly sweet & sour sauce giving an exquisite tasty tangy dish.

**Chicken Bhoona**
A condensed sauce with plenty of ginger, garlic and tomatoes.

**Chicken Jaipuri**
A fusion of peppers, mushrooms, onions, ginger and garlic simmered in exotic jaipuri spices.

**Chicken Korma**
A mild curry cooked with fresh cream, a touch of coconut & seasoned with selected mild spices.

**South Indian Garlic Chilli Chicken**
Chicken tikka cooked with garlic & ginger slightly hot & spicy.

**Mixed Indian Vegetables**
Fresh vegetables cooked in Punjabi masala

(All the above dished are served with a choice of saffron rice, plain basmati rice or plain Nan bread)

**Fried Scampi and Chips**

Monday to Thursday 4.00pm
**2 Course £15.95 / 3 Course £16.95**

Also available Friday to Sunday
**2 Course £17.95 / 3 Course £18.95**

(All Pre Theatre tables must be vacated by 6.45pm 7 days a week. Last table 5:30pm)

## Hot Beverage

Tea or Coffee
Speciality Coffee +£1.50