

Ruchi Classics

Chicken £6.50 **Lamb** £7.25
Prawn £7.25 **King Prawn** £11.95
Vegetable £6.25

Korma (very mild) A mild delicate sauce of natural yoghurt, cream, almonds, coconuts, fresh herbs and spices.

Malayan (mild) A mild delicate dish prepared with almonds, coconuts, pineapple, fruit juices and cream, to create a beautifully balanced flavour.

Ceylon (hot) A dish prepared with onion, coconut, strong spices and lemon juice.

Bhuna (medium) Medium strength traditional dishes garnished with onions, herbs, tomato and selected spices.

Jhal Bhuna (fairly hot) A fairly hot traditional dish garnished with onions, herbs, tomato and selected spices.

Dupiaza (medium) Medium strength dish of cubed onion and green pepper producing a very distinctive taste.

Rogan Josh (medium hot) A wonderful dish with tomato, garlic, fresh coriander and spices, garnished with spices.

Dansak (fairly hot sweet and sour) A rare combination of herbs and spices prepared with lentils and pineapples.

Pathia (sweet, sour and hot) A very tasty sweet, sour and hot dish prepared with garlic onion and a variety of fresh herbs garnished with a slice of lemon.

Madras (hot) A very popular dish prepared with garlic in a red chilli sauce with tomato puree and lemon juice.

Vindaloo (very hot) A hot and moist classic curry to make your palate dance.

Biryani

Grand festive dishes prepared from basmati rice, chicken, lamb, king prawns cooked in ghee (clarified butter) with delicate herbs and spices. Served with a mixed vegetable curry sauce.

Ruchi Special Biryani (chicken, lamb, king prawn) £12.95

Chicken £10.95 **Lamb** £11.95

Chicken tikka £11.95 **Lamb Tikka** £12.95

King Prawn £14.95 **Vegetable** £9.95

Vegetarian Main Dishes

Vegetable Karahi £6.50
 Vegetables cooked with tomato puree, onion, peppers, vinegar, masala puree, green chillies and coriander.

Sabzi Jalfrezie £6.50
 Mixed vegetables cooked with fresh green chillies, served with a medium hot sauce and coriander.

Sabzi Sambar £6.50
 Mixed vegetables cooked with lentils, pineapples and a fresh blend of spices in a medium spicy sauce.

Chana Masala £6.50
 Chick peas with lentils, fresh coriander, herbs and spices.

Sag Panir £6.50
 Fresh spinach with home made cottage cheese.

Vegetable Side Dishes

Bombay Aloo spicy potatoes £3.55

Aloo Gobi spicy potatoes and cauliflower £3.55

Aloo & Pea Bhaji potatoes and peas £3.55

Sag Aloo spinach and potatoes £3.55

Bhindi Bhaji spicy fried okra £3.55

Brinjal Bhaji spicy fried aubergine £3.55

Tarka Dal lentils with fried garlic £3.55

Mix Vegetable Bhaji £3.55
 spicy mixed vegetable fried with herb

Cauliflower Bhaji spicy fried cauliflower £3.55

Mushroom Bhaji £3.55
 mushroom with fresh herbs and spices

Chana Dal chick peas and lentils £3.55

Popadums & Chutney

Plain Popadums £0.70 **Spiced Popadums** £0.70

Lime Pickle £0.70 **Onion Salad** £0.70

Mango Chutney £0.70 **Mint Sauce** £0.70

Raita £1.95 **Chips** £2.25

Rice Dishes

Pulao Rice saffron basmati rice £2.50

Boiled Rice boiled basmati rice £2.25

Fried Rice basmati rice fried with onions £2.75

Special Fried Rice basmati rice stir fried with egg and peas £2.95

Keema Pulao basmati rice fried with minced meat £3.25

Mushroom Pulao basmati rice fried with mushrooms £2.95

Vegetable Pulao basmati rice fried with mixed vegetables £2.95

Breads

Plain Nan £2.25
 leavened bread baked in our clay oven

Peshwari Nan £2.50
 leavened bread, stuffed with ground almonds and sultanas

Garlic Nan £2.50
 leavened bread, coated with fresh garlic and coriander

Keema Nan £2.95
 leavened bread, stuffed with spiced minced meal

Cheese and Onion Nan £2.50
 leavened bread stuffed with cheese and onion

Paratha £2.25
 fried layered whole wheat bread

Chapati £1.10
 unleavened wholemeal wheat bread

Tandoori Roti £1.95
 unleavened wholemeal bread baked in our clay oven

Soft Drinks

We also sell a wide range of soft drinks. Please ask



HOME DELIVERY SERVICE AVAILABLE

0131 661 1500

www.ruchitandoori.com



Opening Hours
 5.00pm till 11.30pm

FREE HOME DELIVERY
ON ORDERS OVER £15.00
 (within 3 mile radius of shop)

We aim to cater for every taste, let us know if we can help you achieve your ideal taste.

4 London Road, Edinburgh EH7 5AP

WE ACCEPT ALL MAJOR CREDIT CARDS



THE MANAGEMENT RESERVE THE RIGHT TO REFUSE SERVICE AT ANY TIME. * ALL PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. * OUR FOOD MAY CONTAIN NUTS OR DAIRY PRODUCTS, PLEASE LET US KNOW OF ANY ALLERGIES WHEN ORDERING.

Starters

Vegetable or Meat Samosa Served with salad and sauce.	£3.30
Vegetable Pakora Deep fried balls of gram favoured onions, vegetable and spices. Served with salad and sauce.	£2.60
Chicken Pakora Pasties stuffed with chicken, served with salad and sauce.	£3.30
Mixed Pakora Chicken and vegetable, served with salad and sauce.	£3.30
Onion Bhaji A deep fried spicy fritter consisting of onions, butter and fresh coriander, served with salad and sauce.	£2.80
Chicken Kebab Boneless chicken marinated in yoghurt and medium spices cooked in a clay oven, served with salad and sauce.	£3.95
Sheek Kebab Mince lamb with onions, garlic, ginger, coriander and spices grilled on skewers. Served with salad and sauce.	£3.95
Mixed Kebab Chicken, lamb and sheek kebab, includes salad and sauce.	£4.95
Lamb Chops Tender pieces of lamb chop marinated with Ruchi spices cooked in a clay oven, served with salad and sauce.	£4.95
Murgh Chatt Small pieces of chicken, cooked with tomatoes and cucumbers in a chatt masala and mango chutney, served with salad and sauce. (sweet and sour)	£4.25
Chicken Puri Chicken cooked with medium spices, garnished with onion and fresh coriander, served with puffed fried bread. Sweet sour to taste. Served with salad and sauce.	£4.25
Prawn or King Prawn Puri Prawn or king prawn with puffed fried bread, served with salad and sauce.	£4.25 / £4.95
Channa Puri Chick peas cooked with medium spices, garnished with fresh coriander, served with puffed fried bread. Sweet sour to taste. Served with salad and sauce.	£3.75
1/4 Tandoori Chicken Portion of chicken marinated in yoghurt, aromatic spices and fresh herbs, barbecued in tandoor, served with salad and sauce.	£3.95
Roast Potatoes & Cashew Nuts Fried with onion, garlic and sweet and sour sauce. Served with salad and sauce.	£3.25

Tandoori Specialities

ALL SERVED WITH SALAD AND SAUCE

Tandoori Chicken Half spring chicken marinated in yoghurt, aromatic spices and fresh herbs, barbecued in tandoori.	£7.60
Chicken Tikka Diced boneless chicken in tandoori spices, grilled on skewers.	£7.75
Chicken Shashlik bbq in the tandoor together with capsicums, onions and tomatoes.	£7.95
Tandoori Lamb Chop Tender pieces of lamb chop marinated with Ruchi spices, cooked in tandoori oven.	£7.95
Tandoori Mixed Grill Consists of tandoori murgh, chicken tikka, lamb tikka, sheek kebab and king prawn.	£11.95
Tandoori King Prawn King prawn marinated in yoghurt with fresh herbs and spices, barbecued in clay oven.	£12.95

Seafood Specialities

Tandoori King Prawn Masala (mild to medium) Grilled in a tandoori oven, cooked with ground almonds and yoghurt in a special masala sauce, dressed with flaked almonds and cream.	£12.95
King Prawn or Prawn Sag (medium) King prawn or prawn and fresh spinach moistly cooked with garlic, ginger and mixture of herbs and spices, garnished with coriander.	£11.95 / £8.95
King Prawn Jalfrezie (fairly hot) Steam cooked king prawn cooked with green peppers, green chillies, onion and coriander leaves.	£11.95
King Prawn Balti (medium strength) A most popular Indian dish prepared with onion, tomatoes, garlic and medium strength sauce, finished with fresh coriander.	£11.95
Podina Fish (medium hot and minty) Pieces of fish marinated with our own blend of spices, garlic, ginger, green chillies, chopped tomatoes and fresh coriander.	£7.95

House Thali

(FOR TWO PEOPLE)

House Thali **£24.95**

Choose any 1 Starter, 3 Main Courses and any 1 Vegetable Side Dish, served along with Pulao Rice and a Nan Bread of your choice.

(Excludes: All Biryani dishes, Tandoori Mixed Grill & all King Prawn dishes)

Chef's Recommendations

Karahi Chicken (medium hot) Marinated chicken with tomato puree, onion, peppers, vinegar, curry paste, green chillies, cream and coriander – a very popular and tasty dish.	£7.25
Chicken Nentra Barbecued pieces of chicken kebab cooked in yoghurt, mango chutney and tomato sauce. Mild, tangy to taste.	£7.25
Stir Fry Chicken Barbecued chicken cooked with mushrooms, onions, red and green peppers in a soya Balti sauce, finished with green chillies, tomato and coriander. A remarkable dish.	£7.25
Narali Chicken Chicken breast cooked with tandoori masala, yoghurt, tomato, garlic methi, cashew nuts, garam masala and fried onions.	£7.25
Dilse Chicken (medium) A special preparation of barbecued chicken cooked with cubed onion, capsicums, tomatoes, curry paste, cream and coriander.	£7.25
Chicken Cafreal (fairly hot) This is a hot spicy dish in which marinated pieces of chicken are cooked in onions, garlic, ginger, chilli, hot curry paste, cream coconut, coriander and lemon juice.	£7.25
Ruchi Special (medium to mild) Tender pieces of chicken, lamb and king prawn cooked with mixed spices, ground herbs, curry paste and mild sauce.	£9.50
Hara Chicken (fairly hot and minty) Barbecued chicken cooked with green peppers, green chillies, fresh mint, coriander and mixed spices in a special sauce with lime juice.	£7.25
Chicken Naga (hot) A saucy dish cooked with garlic and the hottest chilli in the world (Naga). A very popular Bangladeshi dish.	£7.25

Chicken Specialities

Chicken Tikka Masala (mild to medium) Barbecued chicken cooked with ground almonds, coconut and yoghurt, in a flavoured masala sauce with fresh fruit and spices.	£7.25
Chicken Tikka Korma (mild and sweet) Tender steam cooked chicken with mild creamy buttery sauce, garnished with almonds and coconut, mild to taste.	£7.25
Chicken Jalfrezie (fairly hot) Tandoori cooked chicken with fresh chopped green chilli, green pepper, diced onions and coriander.	£7.25
Jaipure Chicken (medium) Tender pieces of chicken grilled in tandoori, cooked with fried mushrooms, onions and capsicums with Punjabi masala in a thick sauce.	£7.25
Kathmandu Murgh (medium) Barbecued chicken cooked in tandoori with lentils, spring onion, fresh garlic and ginger with coriander and a squeeze of lemon.	£7.25
Chilli Garlic Chicken (fairly hot) Tender pieces of chicken, cooked with fresh green chilli, garlic, peppers and coriander.	£7.25

Green Herb Chicken (medium) **£7.25**
Chicken cooked with green peppers, tomato, spring onion, curry paste and selected spices, garnished with fresh coriander and herb.

Chicken Palak (medium) **£7.25**
Spring chicken cooked with fresh spinach a touch of garlic, herbs, spices and flavoured fresh coriander.

Chicken Pasanda (very mild) **£7.25**
Chicken breast cooked with ground almonds, fresh cream, ground herbs and spices garnished with cashew nuts, very mild and smooth.

Mango Chicken (mild and sweet) **£7.25**
Chicken tikka cooked with mango pulp, coconut, almond powder and fresh cream.

Butter Chicken (mild) **£7.25**
Tender pieces of chicken cooked with butter, cream and herbs. Mild to taste.

Chicken Balti Special (medium) **£7.25**
One of the most popular Indian dishes prepared with onion, tomatoes, garlic with medium strength sauce, finished with fresh coriander.

Lamb Specialities

Lamb Pasanda (very mild) **£7.95**
Tender pieces of lamb marinated with ground almonds, fresh cream, ground herbs and spices, garnished with cashew nuts, very mild and smooth to the taste.

Karahi Lamb (medium hot) **£7.95**
Tender pieces of lamb cooked with chopped onions, green peppers, green chilli, vinegar, curry paste, cream and coriander, very popular and tasty dish.

Lamb Bengal (medium) **£7.95**
Tender pieces of lamb cooked with potatoes, methi, onions, garlic and fresh coriander.

Lamb Sag (medium) **£7.95**
Tender pieces of lamb cooked with fresh spinach, garnished with a touch of garlic, fresh coriander and herbs.

Shatkora Chana Gosht (medium, tangy) **£7.95**
Tender pieces of lamb with chick peas in Shatkora (special Bangladeshi lemon), garnished with coriander to give you a combination of tastes from Bengal.

Goan Lamb (medium hot and minty) **£7.95**
Lamb is marinated overnight in cider vinegar with our own blend of spices, gram masala, garlic, ginger, coconut, green chilli, fresh cream, chopped tomato and coriander.

Lamb Balti Special (medium) **£7.95**
One of the most popular Indian dishes prepared with onion, tomatoes, garlic and special strength spices, finished with coriander.

Green Herb Lamb (medium) **£7.95**
Tender pieces of lamb in a medium spicy sauce of tomatoes, green peppers, curry paste, fresh coriander, garnished with spring onion and selected spices.

Methi Gosht (medium) **£7.95**
Lamb with methi (fenugreek) fragrant herbs and spices, providing a delicious flavour.

Lamb Jalfrezie (fairly hot) **£7.95**
Tender pieces of lamb cooked with fresh chopped green chillies, green pepper, onions and fresh coriander.