



Mother's Day Menu

Course 1

Fish Pakora

Pangasius fish marinated with Indian seasonal spices & fried to golden perfection.

Vegetable Pakora

Subcontinental Delicacy, deep fried mix vegetable, made in gram flour batter.

Okra Fries

Crispy fried aromatic okras.

Papdi Chaat / Chotpoti

Popular North Indian & Bangladeshi road side snack that has all the flavours in one bite - spicy, & sweet. Crispy crackers with various spices & tamarind chutney; with chickpeas, potatoes, yogurt, papdi, sev, & topped with red jewels (pomegranate).

Vada Pau

Mumbai's favourite street food vegetarian snack. A fried potato dumpling served in fresh homemade bun.

Tandoori Broccoli

Fresh garden broccoli marinated in ginger, garlic, cardamom, & turmeric paste; cooked in clay oven.

Aachari Lamb Chops 3 pcs

Succulent lamb pieces marinated in hung yogurt, Kashmiri chilli, fresh lime juice, ginger & garlic, slow cooked to bring in Dhaba style taste.
£3.50 supplement

Chilli Paneer

Homemade cottage cheese spiced with Indian herbs & golden turmeric.

Chilli Chicken

A plate of hot, sweet & sour crispy chicken cooked in herbs; chillies with sesame seeds.

Tandoori Wings

Buffalo Chicken wings, marinated in fresh ginger garlic, Indian herbs, spices, and hung yogurt. Cooked on a charcoal grill.

Samosa

Homemade triangle pastries filled with potatoes, peas & vegetables, spiced with cinnamon & cloves.

Course 2

Bomb Butter Chicken

Tender chicken cooked in rich makhani sauce.

Chicken Korma

Classic light & aromatic chicken/lamb curry made with almonds, tomato paste, spices & fresh cream.

Lamb Malaidar

Traditional style cooking of lamb with spinach puree simmered in green chillies & garlic.

Lamb Handi

Desi style lamb curry cooked in aromatics & spicy sauce.

Delhi Style Chicken Curry

Rich, flavoursome chicken curry cooked with ginger-garlic, tomatoes & garam masala.

Matter Paneer (D)

A medley of green peas & fresh cottage cheese cooked in creamy tomato sauce.

Desi Bombay Aloo (M)

Potato curry cooked in delicate house aromatics & tomato puree.

Chatpata Chicken

Home style chicken cooked in chilli & garlic pickle.

House Special Black Daal (D)

Signature black lentil savoury curry cooked in tomato & onion gravy finished with fresh cream & butter.

Goan Fish Curry

Salmon fish cooked with coconut milk & assorted spices, finished with tempered curry leaves, mustard seeds & whole dried red chilli.

Accompaniments

Boiled Rice

Plain Naan

Pilau Rice

Garlic Naan

Coconut Rice

Roghani Naan

Lemon Rice

Sweet desiccated coconut, cherries, sultanas & nuts.

Desserts

Rasmalai

All-time favourite Bengali dessert consisting of soft paneer balls immersed in sweet flavoured creamy milk.

Mango Cheesecake

Chef's special homemade mango cheesecake - a true celebration of summer all year round!

Gulshan Malai Kulfi (Rose Flavoured)

Our take on traditional Indian creamy milk ice cream, prepared with rose essence & rose petals.

Mango Sorbet

Frozen dairy-free dessert made with sweet mango juice.

9 PARTICK BRIDGE ST, PARTICK, GLASGOW G11 6PN

0141 341 0815 | RICKSHAWANDCO.COM | f @ RICKSHAWANDCO



Mother's Day Menu



2 COURSES WITH A GLASS OF WINE - £22.50

3 COURSES WITH DESSERTS - £26.50

GLASS OF HOUSE WINE ON ARRIVAL