



## *Finest Indian Cuisine*

FULLY LICENSED RESTAURANT

A LA CARTE MENU

100 St John's Road, Corstorphine  
Edinburgh EH12 8AT

0131 334 4488

[www.stjohns-curryclub.co.uk](http://www.stjohns-curryclub.co.uk)

# Accompaniments

## SIDE DISHES

Aloo Mushroom potato and mushroom	£6.50
Chana Mushroom chick peas and mushroom	£6.50
Aloo Beigan Bhaji potato and aubergine	£6.50
Bhindi Bhaji freshly spiced okra	£6.50
Chana Bhuna chick peas in coriander sauce	£6.50
Anaros Dall Sambar pineapple in lentil and tamarind sauce	£6.50
Bombay Aloo Bhaji spiced potato	£6.50
Mushroom Bhaji freshly spiced mushrooms	£6.50
Sabzi Bhaji mixed vegetables and green peppers	£6.50
Dall Tarka lentils in garlic sauce	£6.50
Sag Aloo spinach and potato	£6.50
Sag Dall spinach and lentil	£6.50
Chana Aloo potato and chick peas	£6.50
Aloo Gobi potato and cauliflower	£6.50
Aloo Panir potato and cottage cheese	£6.50
Gobi Panir cauliflower and cottage cheese	£6.50
Muttar Panir peas and cottage cheese	£6.50
Keema Muttar lamb mince and green peas	£7.50
Chingri Beigan Bhaji prawns fried with chopped aubergines	£7.50
Cucumber Raita freshly spiced yoghurt with mint, cucumber and cumin seeds	£2.50

## RICE - We use only basmati rice

Three types of rice can be used together with Indian food, namely basmati, patna or American long grain. Curry Club uses basmati (its name means the fragrant one) because of its distinctive aroma and flavour. Basmati rice is aged for up to a year after harvest before export for use throughout the world.

Basmati Boiled Rice with lemon	£3.75
Tilda Basmati Pilau saffron rice	£3.95
Chick Pea Fried Rice pilau rice with chick peas	£4.50
Mushroom Fried Rice pilau rice with sliced mushrooms	£4.50
Egg & Pea Fried Rice pilau rice with egg and green peas	£4.50

## BREADS

There are many varieties of Indian bread which differ both in their ingredients and their baking. The breads can be leavened or un-leavened, baked in tandoori ovens, shallow fried or deep fried. They can be spiced or plain, or have a mixture of nuts, fruits or vegetables.

Plain Nan fluffy tandoori baked leavened bread	£3.75
Garlic Nan stuffed with crushed garlic and coriander	£3.95
Keema Nan stuffed with spiced mince meat	£4.50
Peshwari Nan stuffed with sultanas, almond and coconut	£4.50
Panir Nan stuffed with cottage cheese	£4.50
Chilli, Garlic & Coriander Nan	£4.50
Paratha butter fried unleavened bread	£4.50
Chapati unleavened whole wheat bread	£2.25
Tandoori Roti whole meal bread baked in clay oven	£3.25

CHIPS	£3.50
-------	-------

# Starters

Poppadoms (Plain or Spicy) with Pickle Tray	£1.40
---	-------

## St John's Special Pakora

Nuggets made with our special batter and deep-fried. Served with mint sauce.

Chicken Pakora	£5.95	King Prawn Pakora	£7.95
Aubergine Pakora	£5.50	Onion Bhaji	£5.50
Vegetable Pakora	£5.50	Fish Pakora	£5.95

St John's Special Puri	£6.95
------------------------	-------

PLEASE ORDER MILD, MEDIUM OR HOT TO TASTE

A choice of Sag (spinach), Bhindi (okra), Mushrooms or Gobi (cauliflower), cooked with Chicken, Prawn, King Prawn (£7.95) or Lamb to your ordered strength and served with a thin fried chapati

Garlic Mushroom	£5.50
-----------------	-------

Lightly spiced mushroom with sliced garlic and fresh coriander.

Bhari Combi	£5.95
-------------	-------

Fresh mushrooms stuffed with spiced minced lamb then coated in spiced batter. A very popular starter with Maharajas

Roti Boti	£6.95
-----------	-------

Grilled chicken or lamb, lightly spiced, coated in homemade bread.

Meat Samosa	£5.50
-------------	-------

Triangular pastie filled with minced lamb and green peas, cooked in ghee.

Chana Bhuna with Puri	£6.50
-----------------------	-------

Boiled chick peas in light spices and coriander sauce. Served with ring onion, coriander leaves and a slice of lemon.

Kamalpuri Shingara	£4.95
--------------------	-------

New potatoes, green peas and roasted peanuts, stewed, then cooked with flour pastries and deep-fried in vegetable oil. Served with crispy salad and sauce.

## Tandoori & Kebab Specialities

Served with grilled tomato, fresh green salad and curried kebab sauce.

Tandoori Sheek Kebab	£6.95	Tandoori Lamb Kebab	£6.95
Tandoori Chicken Kebab	£6.95	Tandoori Mixed Kebab	£7.95

## A Taste of Seafood

Fried with garlic and onion in mustard oil. Served with fresh green salad and lemon.

Calcutta Fish Fillet	£6.95	Barbecued King Prawn	£7.95
Mach Puri	£6.95		

Sardines cooked with fresh herbs and spices wrapped in puffed fried pancake (puri).

# Chef's Own Favourites

## WITH CHEF'S RECOMMENDED SIDE DISH

Chef's Special Murghi Kemma Massalam ..... £14.50

A bold marriage of tender, flame-grilled chicken tikka and richly seasoned minced lamb, simmered together in a silky tomato-onion gravy. Fragrant with garam masala, ginger, and green chili, this medium-to-hot curry strikes a perfect balance between smoky depth and lively heat.

**SUGGESTED SIDE DISH: Sag Aloo (spinach and potato) £6.50**

Chef's Special Chicken or Lamb Karahi ..... £14.50

Sliced chicken or lamb cooked in tomato puree, crushed garlic, ginger and spices. Garnished with chopped tomatoes and coriander leaves

**SUGGESTED SIDE DISH: Ccana Mushroom (chick peas and mushroom) £6.50**

Chef's Special Beigan Chicken or Lamb ..... £14.50

Tandoori grilled sliced chicken or lamb cooked with chopped aubergine, garlic, a touch of ginger, tomato sauce and fresh coriander. A delicious medium to hot dish.

**SUGGESTED SIDE DISH: Aloo Gobi (potato and cauliflower) £6.50**

Bengali Green Herb Chicken or Lamb (medium to hot) ..... £14.50

Tandoori Grilled Chicken or Steam Cooked Lamb combined with green peppers, mint, fresh coriander, green chillies, mustard and tomato - very popular dish. Fairly hot

**SUGGESTED SIDE DISH: Bhindi Bhaji (freshly spiced okra) £6.50**

Royal Badami Chicken/ Lamb (N) ..... £14.50

Slow-braised chicken or lamb in a rich coconut-cashew gravy, perfumed with nutmeg, coriander, and saffron. While the coconut brings a tropical hush to the warmth of the spices. Perfect for those who love depth without heat.

**SUGGESTED SIDE DISH: Chana Bhuna £6.50**

# Sea Food Dishes

## WITH CHEF'S RECOMMENDED SIDE DISH

Chilli Fried Cod Fillet ..... £14.95

Fried cod fillet in chilli garlic sauce.

**SUGGESTED SIDE DISH: Sabzi Bhaji (mixed vegetables with green pepper) £6.50**

Kerala Narkeil Chingri (N) (D) ..... £14.95

Mildly seasoned large prawns enhanced in a coconut milk sauce and ground spices. Finished with flaked coconut, sultanas and coriander

**SUGGESTED SIDE DISH: Bombay Aloo Bhaji (spiced potato) £6.50**

Anjuna King Prawn Jalfrezie ..... £18.95

Steamed king prawns cooked with green pepper, onion, green chillies and coriander leaves in a medium hot sauce. Garnished with a touch of fresh ginger and tomato.

**SUGGESTED SIDE DISH: Chana Mushroom (mushroom chick pea) £6.50**

Tandoori King Prawn Mossalam (N) (D) ..... £18.95

King prawns are carefully marinated with tandoori spices, fresh yoghurt and lemon juice then roasted in a clay oven. Finally cooked in a mild creamy and ground almond sauce. A totally satisfying medium to mild dish.

**SUGGESTED SIDE DISH: Aloo Gobi (potato and cauliflower) £6.50**

Colva King Prawn Makhani (N) (D) ..... £18.95

Tandoori baked king prawns enhanced in mild ground spices, fresh cream and a touch of sweet mango chutney. Completed with ground nutmeg, almond flakes and fresh coriander leaves, Mild, sweet and sour dish.

**SUGGESTED SIDE DISH: Sag Dall (spinach with lentil) £6.50**

Jessorie King Prawn Rezala. .... £18.95

Lightly browned king prawns in grated onion, garlic, ginger and delicate spices. Finally cooked with whole green chillies and a touch of fresh yoghurt. Garnished with coriander leaves and butter fried sliced onion. Very, very special medium hot dish.

**SUGGESTED SIDE DISH: Chana Mushroom (mushroom chick pea) £6.50**

Kovalam Chingri Palak (medium) ..... £14.95

Large prawns cooked with fresh spinach and a mixed lentil sauce. Garnished with fried garlic and cumin seeds.

**SUGGESTED SIDE DISH: Keema Muttar (mince and green peas) £6.50**

# Old Fashioned Classic Curry Dishes

## WITH CHEF'S RECOMMENDED SIDE DISH

### Bhuna

Traditional medium strength dish. Garnished with onion, tomatoes and spices.

Lamb £13.95

Aloo Paneer £6.50

Chicken £12.95

Gobi Paneer £6.50

Prawn £14.95

Mutter Paneer £6.50

King Prawn £18.95

Aloo Gobi £6.50

### Royal Chitawan Korma (N) (D)

Steam cooked with ground pistachio, coconut, banana, garnished with fried onions and fresh cream. Sweet tasting, smooth, very mild with secret ingredients

Lamb £13.95

Chingri Beigan Bhaji £6.50

Chicken £12.95

Sag Aloo £6.50

Prawn £13.95

Bhindi Bhaji £6.50

King Prawn £18.95

Sabji Bhaji £6.50

### Madras

A very popular hot dish derives from the southern part of India, prepared with garlic, chilli and lemon juice.

Lamb £13.95

Mutter Paneer £6.50

Chicken £12.95

Anaros Dall Samber £6.50

Prawn £14.95

Bhindi Bhaji £6.50

King Prawn £18.50

Sabzi Bahji £6.50

### Rogan Josh

A specially prepared dish with pimento and garlic. Garnished with tomato and fresh coriander. Fairly hot.

Lamb £13.95

Aloo Mushroom £6.50

Chicken £12.95

Chana Mushroom £6.50

Prawn £14.95

Aloo Beigan Bhaji £6.50

King Prawn £18.95

Chana Bhuna £6.50

### Dhansak

A beautiful combination of spices, lentil, mixed with curd to produce a sour, sweet and hot taste.

Lamb £13.95

Aloo Mushroom £6.50

Chicken £12.95

Chana Aloo £6.50

Prawn £13.95

Mushroom Bhaji £6.50

King Prawn £18.95

Chana Bhuna £6.50

### Dupiaza

A garnished dish with lots of cubed onion, green pepper, tomato and dozens of fresh spices and herbs to produce a medium hot taste.

Lamb £13.95

Anaros Dall Samber £6.50

Chicken £12.95

Bombay Aloo Bhaji £6.50

Prawn £13.95

Mushroom Bhaji £6.50

King Prawn £18.95

Chana Bhuna £6.50

### Vindaloo

Vindaloo is a traditionally very hot Goan dish with vindaloo spice paste (garlic, ginger, black mustard, fenugreek seeds, nutmeg, cinnamon, dried red chillies & cider vinegar). Garnished with chopped green chilli, coriander leaves, ground roasted cumin and a slice of lemon.

Lamb £13.95

Aloo Mushroom £6.50

Chicken £12.95

Chana Aloo £6.50

Prawn £14.95

Mushroom Bhaji £6.50

King Prawn £18.95

Chana Bhuna £6.50

### Pathia

A sweet, sour and hot tasting dish prepared with garlic, red chilli, onion and tomato puree.

Lamb £13.95

Sag Aloo £6.50

Chicken £12.95

Chana Aloo £6.50

Prawn £14.95

Chana Bhuna £6.50

King Prawn £18.95

Bhindi Bhaji £6.50

## Tandoori Specials (MAINS)

Tandoori Chicken on the bone.....	£14.95
Half spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued and served with salad and sauce. Medium Hot.	
Tandoori Lamb Tikka Kebab.....	£15.50
Diced lamb marinated with spices then grilled on skewers. served with salad and sauce. Medium Hot.	
Tandoori Chicken Tikka Kebab.....	£14.95
Diced chicken marinated with spices then grilled on skewers. served with salad and mint sauce. Medium Hot.	
Tandoori Mixed Kebab.....	£16.95
Consists of tandoori chicken, lamb tikka, sheek kebab. Served with salad. Medium Hot.	
Tandoori King Prawn.....	£18.95
Marinated king prawn on skewers, served with salad and sauce. Medium Hot.	
Shashlik Tandoori.....	£14.95
Marinated lamb or chicken cooked in the tandoor, sauted with onion, tomato, green pepper, fresh coriander leaves and spring onion. Served with mint sauce. Medium Hot.	

## Balti Dishes

### BALTI DISHES WITH CHEF'S RECOMMENDED SIDE DISH

Famous Balti Dishes originated among the Hindu religious people in North-East India. Balti dishes are individually prepared with freshly made blended mixtures of authentic spices and herbs. Baltis are also cooked in the Balti pan with fresh coriander, tomato, green pepper, garlic, onion, Balti paste and garam masala are added to finish off this dish. Medium hot.

Balti Adrak Lamb.....	£14.50
Diced lamb cooked in medium strength balti sauce, flavoured with chopped ginger.	
SUGGESTED SIDE DISH: Aloo Beigan Bhaji (aubergine and potato)	£6.50
Balti Murgh Rushmi.....	£13.95
Diced chicken cooked in medium strength balti sauce, flavoured with garlic.	
SUGGESTED SIDE DISH: Sag Aloo (spinach and potato)	£6.50
King Prawn Rushmi.....	£18.95
King-sized prawns cooked with garlic and flavoured balti sauce.	
SUGGESTED SIDE DISH: Chana Aloo (chick peas and potato)	£6.50

## Biryani Dishes

### ALL SERVED WITH CURRY SAUCE, SALAD & THIN FRIED PURI

Shillog Sabzi Biryani.....	£13.95
A beautiful preparation of Tilda basmati rice together with steam cooked mixed vegetables ground nutmeg, mace, saffron, clarified butter and almond. Garnished with sliced cucumber and tomato. Accompanied with medium hot vegetable sauce, green salad and puri (puffed deep fried bread).	
Old Dhaka Chicken or Lamb Biryani.....	£14.50/15.50
An extremely nourishing preparation of Tilda basmati rice along with tender chicken or lamb pieces, nutmeg, mace, ground almond and clarified butter. Decorated with saffron, butter fried onion, slice of cucumber and tomato. Accompanied by curry sauce, green salad and puri (puffed deep fried bread).	
Karaikal King Prawn Biryani.....	£18.95
This is a very special festive dish to fishing villages in Karaikal. Lightly browned king prawns along with Tilda basmati rice, nutmeg, mace, ground almonds and clarified butter. Decorated with saffron, butter fried onion, slices of cucumber and tomato. Accompanied with curry sauce, salad and puri (puffed deep fried bread).	
Assami Chicken or Lamb Tikka Biryani.....	£15.95/16.95
Tandoori grilled chicken or lamb tikka kebab with ground nutmeg, mace almond, saffron and drops of rose water then stir fried with Tilda basmati rice and clarified butter giving a unique rich Flavour. Decorated with butter Fried onion, slice of cucumber and tomato. Accompanied with curry sauce, green salad and puri (puffed deep fried bread).	

## Vegetarian Specials

### MAIN DISHES WITH CHEF'S RECOMMENDED SIDE DISHES

Bombay Beigan and Mushroom Jalfrezie.....	£11.95
Diced fresh aubergine and whole mushrooms, cooked with chopped green pepper, green chillies, in a medium hot spicy sauce. Finally garnished with a touch of ginger and coriander leaves. VEGAN	
SUGGESTED SIDE DISH: Dall Tarka (lentils in garlic sauce)	£6.50
Madras Sag Mushroom.....	£11.95
Steam cooked fresh spinach and a whole button mushroom tossed with finely milled special madras spices including mustard seeds. Garnished with roasted cumin. VEGAN	
SUGGESTED SIDE DISH: Chana Massala (chickpea in a coriander sauce)	£6.50
Kashmiri Sabzi Karahi.....	£11.95
A wonderful combination of crunchy vegetables cooked in tomato puree, crushed garlic, ginger and slightly sour Kashmiri spices. Garnished with chopped tomatoes and coriander leaves. VEGAN	
SUGGESTED SIDE DISH: Dall Tarka (lentils in garlic sauce)	£6.50
Punjabi Sabzi Achar.....	£11.95
Selective mixed vegetables combined with boiled chick peas in a sharp ground spicy sauce. Perked up with a touch of punjabi hot mixed pickle. Garnished with a slice of lemon and coriander leaves. Fairly hot but delicious	
SUGGESTED SIDE DISH: Sabzi Bhaji (mixed vegetables with green peppers)	£6.50
Shimla Sabzi Kofta Exotica (N) (D).....	£11.95
Mixed vegetables, kofta balls cooked in a rich creamy and mild ground herb sauce. Garnished with a hint of sweet mango chutney. Fresh ground mace and halved tomato, sweet and sour to taste.	
SUGGESTED SIDE DISH: Bhindi Bhaji (okra)	£6.50
Pushkari Sag Panir (D).....	£11.95
Oriental cottage cheese with spinach, coriander and fresh ground mustard seeds. Medium spicy.	
SUGGESTED SIDE DISH: Tarka Dall (lentils)	£6.50
Sabzi Lanka Dall.....	£11.95
A fresh selection of vegetables steam cooked with chopped green chillies, coriander and mixed lentils. Completed with a touch of fresh ginger. Fairly hot and spicy. VEGAN	
SUGGESTED SIDE DISH: Mushroom Bhaji (spiced mushroom).	£6.50
Sabzi Nouratan Bahar (D).....	£11.95
Mix of nine seasonal vegetables potatoes, peas, carrots, cauliflower, cabbage, green pepper, onions and mushrooms, aubergines stir fried and cooked with healthy herbs and spices and garnished with panir homemade cheese.	
SUGGESTED SIDE DISH: Chana Bhuna (chickpeas)	£6.50
Pune Tandoori Beigan (N).....	£11.95
A clay oven roasted aubergine with potato, cauliflower chick peas and cashew casserole, accompanied with fresh coriander. VEGAN	
SUGGESTED SIDE DISH: Dall Tarka	£6.50
Mixed Sabzi Almond Korma (N) (D).....	£11.95
Mixed vegetables, prepared with fresh sultana, coconut, banana, ground almond and mild spices. Garnished with sultanas and flaked almonds.	
SUGGESTED SIDE DISH: Aloo Beigan Bhaji	£6.50

# Special Chicken Dishes

WITH CHEF'S RECOMMENDED SIDE DISH

Jaisalmeri Chicken Jalfrezie ..... £12.95

Diced barbecue chicken with fresh chopped green chilli, green pepper, cubed onion and fresh coriander. Garnished with grated fresh ginger.

SUGGESTED SIDE DISH: Muttar Panir (peas and cottage cheese) ..... £6.50

Matheran Chicken Tikka Massalam (N) (D) ..... £12.95

All time favourite created by the great marathi from the north of India. This dish consists of charcoal grilled pieces of chicken, fresh yoghurt, lemon juice and aromatic tandoori spices in a rich creamy sauce.

Completed with almond flakes. Fresh cream and coriander leaves. Mild. SUGGESTED SIDE DISH: Muttar Panir (peas and cottage cheese) ..... £6.50

Pune Palak Chicken ..... £12.95

Steam cooked chicken combined with fresh spinach, whole green herbs and spices. Garnished with a touch of grated garlic and ginger. Medium hot.

SUGGESTED SIDE DISH: Bombay Aloo Bhaji (spiced potatoes) ..... £6.50

Sylheti Roshun Morich Chicken ..... £12.95

Steam cooked chicken in a hot, dry, red chilli, chopped garlic, ginger and spicy tomato puree. Topped with ground roast cumin and coriander leaves and a touch of naga pickle. Hot.

SUGGESTED SIDE DISH: Gobi Panir (cauliflower and cottage cheese) ..... £6.50

Hara Massala Chicken ..... £12.95

An extremely popular dish from West Bengal. Lightly seasoned chicken pieces, steam cooked in peeled tomato, green peppers and fresh coriander sauce. Garnished with spring onion. Medium hot.

SUGGESTED SIDE DISH: Muttar Panir (peas and cottage cheese) ..... £6.50

Reshmi Chicken Chasnidar (N) (D) ..... £12.95

This is a south Indian flavoured dish, lightly steamed tender pieces of chicken enhanced in a rich coconut milk sauce and a mixture of original madras spices. Medium to mild.

SUGGESTED SIDE DISH: Aloo Mushroom (potato with mushroom) ..... £6.50

Ajmeri Chicken Pista Pasanda (N) (D) ..... £12.95

Finely sliced tandoori roasted chicken cooked in a ground almond pistachio, fresh cream and mild exotic spicy based sauce. Finished with butter, fried onion, broken pistachio and coriander leaves. Exotic, mild and very smooth.

SUGGESTED SIDE DISH: Gobi Panir (cauliflower and cottage cheese) ..... £6.50

Mussoorie Dall Chicken ..... £12.95

Well marinated barbecued chicken kebab added to spring onion, ginger, ground roasted cumin and lentil sauce. Topped with a sprig of coriander leaves. This is a spicy fairly hot and very tasty dish

SUGGESTED SIDE DISH: Sag Aloo (spinach and potato) ..... £6.50

Kashmiri Kata Massala Chicken ..... £12.95

Steamed spring chicken cooked with tomato puree, red pepper crushed garlic, ginger, coriander and exotic kashmiri spice paste. Finished with fresh chopped tomato and coriander leaves. Fairly hot.

SUGGESTED SIDE DISH: Chana Mushroom (mushroom with chick pea) ..... £6.50

Jaipuri Chicken (medium to hot) ..... £12.95

Tandoori grilled chicken with mushrooms, onions, green peppers, green chillies and tomatoes in a tangy sauce

SUGGESTED SIDE DISH: Aloo Gobi (potato and cauliflower). ..... £6.50

Narikela Chicken (medium) ..... £12.95

Tandoori grilled chicken with fresh green chilli, coriander and cream coconut, garnished with sliced coconut.

SUGGESTED SIDE DISH: Chingri Beigan Bhaji (prawns fried with chopped aubergine). ..... £7.50

# Special Lamb Dishes

WITH CHEF'S RECOMMENDED SIDE DISH

Udaipuri Lamb Tikka Mossalam (N) (D) ..... £13.95

Pieces of lamb grilled in tandoori oven for a perfect texture, then cooked in a natural yoghurt, cream, freshly squeezed lemon and finely ground tandoori flavoured spicy sauce. Decorated with flaked almond and fresh cream. Mild to medium.

SUGGESTED SIDE DISH: Muttar Panir (peas and cottage cheese) ..... £6.50

Patiwala Dall Gosht ..... £13.95

Steam cooked tender lamb, enhanced in cinnamon, spring onion and red lentil sauce with crushed ginger, ground roasted cumin. Spicy, fairly hot and very tasty.

SUGGESTED SIDE DISH: Sag Aloo (spinach and potato) ..... £6.50

Hara Massala Lamb ..... £13.95

Steam cooked tender lamb in tomato, green pepper, fresh coriander and whole green herbs. Garnished with chopped spring onion. Medium hot and spicy.

SUGGESTED SIDE DISH: Muttar Panir (peas and cottage cheese) ..... £6.50

Jhansi Lamb Jalfrezie ..... £13.95

Tender pieces of juicy lamb cooked with fresh chopped green chillies, green pepper, cubed onion and fresh coriander. Garnished with a touch of grated ginger and roasted cumin. Fairly spicy and hot.

SUGGESTED SIDE DISH: Aloo Gobi (potato and cauliflower) ..... £6.50

Amritsari Massala Lamb ..... £13.95

Steamed cooked diced lamb in freshly ground methi (fenugreek) seeds and amritsari spice paste. Garnished with fresh methi leaves. Extremely popular dish in punjab and hariyana. Richly flavoured, very spicy and fairly hot.

SUGGESTED SIDE DISH: Bhindi Bhaji (okra) ..... £6.50

Sylheti Roshun Morich Lamb ..... £13.95

Steam cooked lamb in a hot, dry red chilli, chopped garlic, crushed ginger and spicy tomato puree sauce. Topped with ground roast cumin and coriander leaves and a touch of naga pickle. Hot.

SUGGESTED SIDE DISH: Bhindi Bhaji (okra) ..... £6.50

Old Delhi Lamb Rezala ..... £13.95

A nourishing old Delhi style dish consisting of chopped lamb, grated onion, garlic, ginger & exotic spices. Cooked with whole green chillies, a touch of fresh yoghurt and a few drops of rose water. Finished with coriander leaves.

SUGGESTED SIDE DISH: Chingri Beigan Bhaji (prawns fried with chopped aubergine). ..... £7.50

Peshwari Lamb Pasanda ..... £13.95

Thinly sliced steam cooked lamb together with freshly ground almond, pistachio, fresh cream and mild spicy sauce. Finished with butter fried onion, broken pistachio and coriander leaves. Aromatic, mild and very smooth.

SUGGESTED SIDE DISH: Gobi Panir (cauliflower and cottage cheese) ..... £6.50

Bombay Palak Gosht ..... £13.95

Steam cooked lamb combined with fresh spinach, chopped garlic and whole green herbs sauce. Garnished with green chillies and coriander leaves. Hot and spicy.

SUGGESTED SIDE DISH: Mushroom Bhaji (spiced mushrooms) ..... £6.50

North Indian Chilli Garlic Lamb (very hot & spicy) ..... £13.95

Tender cooked lamb in hot chilli and fresh garlic, garnished with fresh coriander and a touch of ginger.

SUGGESTED SIDE DISH: Sag Aloo (spinach and potato) ..... £6.50

Jaipuri Lamb (medium to hot) ..... £13.95

Steam cooked lamb with mushrooms, onions, green peppers, green chillies and tomatoes in a tangy sauce.

SUGGESTED SIDE DISH: Aloo Gobi (potato and cauliflower) ..... £6.50

# A very warm welcome to 'St John's'

A modern, multiple award winning restaurant serving only the finest Indian Cuisine with traditional dishes from every region of the vast Asian continent. Brought together with over 30 years experience serving the people of Edinburgh. We hope you enjoy your meal and you visit again soon.

## STAFF & MANAGEMENT

FOOD ALLERGIES AND INTERANCES.  
Please speak to our staff about the ingredients in your meal when placing your order.

(N) CONTAINS NUTS  
(D) CONTAINS DAIRY

Thank you.

[www.stjohns-curryclub.co.uk](http://www.stjohns-curryclub.co.uk)

## Desserts



Sticky Toffee Pudding ..... £4.95  
Served with a scoop of vanilla ice cream

Kulfi ..... £3.50  
Indian malai kulfi ice cream garnished with crushed pistachio.



Vanilla Ice Cream ..... £3.50

Gulab Jamun ..... £4.95  
Gulab Jamun with Vanilla Ice Cream Soft, golden gulab jamuns soaked in fragrant sugar syrup, served with a creamy scoop of vanilla ice cream and finished with a rich drizzle of chocolate sauce. A warm and cool fusion of classic flavors in every bite.



## Tea & Coffee



English Breakfast Tea ..... £1.95  
Ginger & Lemon Tea ..... £1.95  
Massala Tea ..... £2.25  
Coffee ..... £2.45  
Liqueur Coffee ..... £4.95