

## APPETISERS & SIDES

**Plain Popadom 0.90**

**Pickle Tray 2.95**

A selection of chutneys.

**Chutney 1.25**

Individual chutney; Spicy onions, mixed pickles, yoghurt sauce or mango chutney.

**Mixed Raita 1.95**

**Fresh Garden Salad 2.95**

**Chips 2.45**

## STARTERS

**Chicken Pakora 4.95**

Chicken breast fillets fried in a spicy batter.

**Fish Pakora 4.95**

Haddock cutlets coated in a spicy batter; then deep fried.

**Meat Samosa 4.95**

Deep fried pastry with spiced lamb mince and potato filling.

**Cheesy Seek Kebab 4.95**

Minced meat together with Indian cheese and spices barbecued on skewers over charcoal.

**Chicken Tikka 5.45**

Marinated with spices, ginger and garlic. Cooked over charcoal.

**Lamb Tikka 5.95**

Lamb pieces marinated with spices, ginger and garlic. Cooked over charcoal.

**Lamb Chops 5.95**

Lamb chops marinated with spices. Cooked over charcoal.

**Fish Tikka 5.95**

Pieces of haddock, marinated in a special blend of spices and cooked over charcoal.

**Black Pepper Machli 5.95**

Sea bass garnished with salt, black pepper, garlic and lemon.

**Mix Kebab 6.95**

One piece of chicken tikka, lamb tikka and seekh kebab.

**Puri 6.95**

Fried Indian bread topped with a choice of curried chicken, prawn or king prawn.

**King Prawn Butterfly 6.95**

King prawns, lassed in a creamy batter, then deep fried.

**King Prawn Tikka 6.95**

King prawns coated in spices and cooked over charcoal.

**Mix Platter For Two 12.95**

A selection of our appetisers. Chicken tikka, lamb tikka, king prawn, vegetable pakora. seekh kebab and paneer tikka.

## TANDOORI DISHES

Cooked over charcoal in a clay oven.

Served with pilau rice and sauce.

**Tandoori Chicken 13.95**

One piece of leg and one piece of breast on the bone.

**Chicken Tikka 13.95**

Succulent pieces of breast chicken cooked over charcoal.

**Lamb Tikka 14.95**

Succulent pieces of Scottish lamb cooked over charcoal.

**Chicken Shashlick 14.95**

Succulent pieces of chicken, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms.

**Lamb Chops 15.95**

Lamb chops left overnight in our specially blended spicy marinade. Then cooked over charcoal to a succulent finish.

**Fish Tikka 15.95**

Pieces of haddock, marinated in a special blend of spices and cooked over charcoal.

**King Prawn Tikka 16.95**

King Prawns marinated in a special tikka sauce and cooked over charcoal. Served with onions & peppers.

**Sea Bass 16.95**

Marinated and grilled in Ronaq's mixed spices.

**Tandoori Mix Grill 17.95**

Tandoori chicken, chicken tikka, lamb tandoori, seekh kebab, and king prawn tikka.

## RICE

**Boiled Rice 3.25**

**Pilau Rice 3.45**

**Mushroom Pilau Rice 3.95**

**Vegetable Pilau Rice 3.95**

**Keema Pilau Rice 3.95**

**Lemon Rice 3.95**

**Special Fried Rice 3.95**

(Egg and Peas)

## BREAD

**Tandoori Nan 3.45**

**Peshwari Nan 3.95**

**Garlic Nan 3.95**

**Cheese Nan 3.95**

**Keema Nan 3.95**

**Vegetable Nan 3.95**

**Onion Nan 3.95**

**Chilli Nan 3.95**

**Plain Paratha 3.25**

**Vegetable Paratha 3.45**

**Keema Paratha 3.95**

**Plain Chapati 1.95**

**Tandoori Roti 2.10**

**Plain Puri 1.60**

## SIGNATURE DISHES

**Chicken Kharahi 13.95**

Chicken marinated and barbecued with light spices. Then slow-cooked in a wok, using a blend of authentic spices and herbs.

**Garlic Chicken Chilli Balti 13.95**

Chicken marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic and green chilli.

**Chicken Moughal 13.95**

Tender pieces of chicken and green garden peas cooked together in a medium sauce full of flavour with tomatoes, onions, garlic and ginger.

**Chicken Jalfrezi 13.95**

Cooked in a fresh green chilli & coriander sauce with a boiled egg.

**Chicken Makhni 13.95**

Cooked in a light sauce with onion, ginger, garlic and butter.

**Special Chicken Masala 13.95**

A hot dish with a sweet and sour twist. Prepared in a thick sauce with red chillies, garlic, onions, tomatoes and fresh coriander.

**Charsada Lamb Balti 14.95**

From the north west frontier of Pakistan. Marinated and barbecued lamb slices, cooked with lamb mince creating a unique taste.

**Lamb Kathmandu 14.95**

Originating from one of the world's oldest cities and capital of Nepal. Lamb is barbecued, then cooked with onions, garlic, tomatoes and daal.

**Murgh Palak 14.95**

Chicken breast cooked with fresh spinach. A rich, authentic and flavoursome dish.

**Handi Aloo Gosht 14.95**

Soft and tender lamb slow-cooked with baby roast potatoes in a blend of specially selected spices and herbs, giving a authentic Punjabi taste.

**Lamb Kharahi 14.95**

Tender pieces of Scottish lamb marinated and barbecued with light spices. Then slow-cooked in a wok, using a blend of authentic spices and herbs.

**Dham Keema Aloo 14.95**

Lamb mince cooked with spices and potatoes using a traditional technique.

**Bindi Gosht 14.95**

Tender pieces of Scottish lamb cooked with okra.

**Bukhari Biryani 14.95**

A mixture of chicken and lamb cooked with basmati rice with spices and herbs. Served with a vegetable sauce.

**Shahi Handi Gosht 14.95**

Lamb chops cooked on a slow heat with peppers, onions, tomatoes with specially selected ground spices. Giving a rich taste with tender and juicy lamb pieces.

**Kabuli Gosht 14.95**

Tender pieces Scottish lamb and chickpeas cooked together in a medium sauce with tomatoes, onions, garlic and ginger. A true Afghani home style cooked dish.

**Ronaq Special 15.95**

A mixture of chicken, lamb, mushroom, prawn and lentils, all cooked together in a medium sauce.

**Punjabi Murgh Biryani 15.95**

On the bone chicken pieces marinated overnight in a spicy sauce. Then barbecued, before being tossed in rice prepared in a special blend of spices. A truly authentic taste. Served with a vegetable sauce.

**Machli Balti 15.95**

Haddock cooked with green peppers, coriander, cumin, tomatoes, cardamoms, pimento and cinnamon.

**Tandoori King Prawn Balti 16.95**

King prawns grilled over charcoal, then cooked in a wok with roast potatoes, fresh tomatoes, coriander, fresh herbs & spices.

**Garlic Chilli King Prawn Masala 16.95**

King prawns marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic and green chilli.

## TRADITIONAL DISHES

**Chicken 11.95**

**Lamb 13.95**

**Prawn 13.95**

**King Prawn 14.95**

**Bhuna**

Cooked in a medium sauce using tomatoes, onions, ginger and garlic.

**Madras**

Prepared in a rich tasty, hot sauce with red chillies, ginger and garlic.

**Rogan Josh**

Prepared in a rich sauce using onions, peppers and tomatoes.

**Dansak**

Cooked in a thick sauce with lentils.

**Korma**

Originally for the British Raj in India. A mild and creamy taste.

**Dopiaza**

Cooked with large pieces of onion, garlic, tomatoes and ginger.

**Pathia**

Prepared with peppers and onions in a sweet and sour sauce.

**Chasni**

Marinated and cooked in a clay oven, then topped with fresh onions, peppers, mushrooms and tomatoes in a sweet and sour sauce.

**Tikka Masala**

Barbecued then prepared and served in a mild and creamy sauce.

**Pasanda**

Mild and creamy with a nutty taste. Cooked using ground almonds.

**Special Curry**

A mild to medium dish, cooked in a tomato based sauce with pineapple.

## KIDS MEALS

Served with chips or rice

**Chicken Tikka 7.95**

**Chicken Korma 7.95**

**Chicken Curry 7.95**

**Fish Fingers 6.95**

## VEGETERIAN STARTERS

**Onion Bhaji 3.95**

Onions mixed in a spicy batter and deep fried.

**Vegetable Pakora 3.95**

Mixed vegetables coated in a spicy batter; then deep fried.

**Mushroom Pakora 3.95**

Mushrooms coated in a spicy batter; then deep fried.

**Okra Fritters 3.95**

Okra fried in a spicy batter.

**Shami Kebab 3.95**

Ground lamb blended with chickpeas & herbs then deep fried.

**Vegetable Samosa 4.95**

Deep fried pastry with spiced mixed vegetable filling.

**Paneer Tikka 5.95**

Chunks of Indian cheese marinated in spices and grilled over charcoal.

**Tandoori Mushroom 5.95**

Stuffed mushroom, cooked with Indian cheese, light spices, peas and potato.

**Channa Puri 5.95**

Fried Indian bread topped with chickpeas prepared in specially selected spices.

## VEGETERIAN SPECIALITIES

**Dhaal Makhni 11.95**

Originating from the Punjab region, this is a popular traditional dish. Consisting a mixture of selected lentils with herbs and spices coriander, butter and cream.

**Vegetable Jalfrezi 11.95**

Cooked in a fresh ground green chilli & coriander sauce with a boiled egg.

**Vegetable Shashlick 11.95**

Chunky pieces of onions, peppers, tomatoes and mushrooms, marinated and cooked over charcoal in a clay oven. Served with pilau rice and sauce.

**Paneer Kharahi 12.95**

Indian Cheese cooked with onions, peppers and fresh coriander.

**Sabzi Balti 12.95**

A selection of vegetables, cooked in a medium sauce with fresh green chillies and selected ground spices.

**Paneer Makhni 13.95**

Cooked in a light sauce with onion, ginger, garlic and butter.

**Paneer Shashlick 13.95**

Succulent pieces of paneer, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms over charcoal in a clay oven. Served with pilau rice and sauce.

**Desi Sabzi Biryani 13.95**

A selection of specially selected vegetables tossed in rice prepared in a special blend of spices. A truly authentic taste. Served with a vegetable sauce.

## TRADITIONAL VEGETERIAN DISHES

**Vegetable Bhuna 10.95**

Cooked in a medium, thick sauce using tomatoes, onions, ginger and garlic.

**Vegetable Rogan Josh 10.95**

Prepared in a rich sauce using onions, peppers and tomatoes.

**Vegetable Dansak 10.95**

Cooked in a rich sauce with lentils.

**Vegetable Korma 10.95**

Originally for the British Raj in India. A mild and creamy taste.

**Vegetable Pathia 10.95**

Cooked with peppers and onions in a sweet and sour sauce.

## TRADITIONAL SIDE DISHES

Available as a main course, on request.

**Bhindi Bhaji 4.95**

Curried okra

**Aloo Gobi 4.95**

Potato and cauliflower

**Channa Masala 4.95**

Chick peas

**Bombay Aloo 4.95**

Roast potatoes in a curried sauce

**Aloo Palak 4.95**

Potato and spinach

**Tarka Daal 4.95**

Curried lentil

**Saag Paneer 4.95**

Spinach with Indian cheese

**Aloo Mattar 4.95**

Potato and peas

**Mushroom Bhaji 4.95**

Curried mushroom

**Matter Paneer 4.95**

Indian cheese with peas

**Saag Daal 4.95**

Spinach and lentils

**Mixed Vegetable 4.95**



If there is something you would like that is not on the menu, please do not hesitate to ask a member of staff. Our experienced chefs will be pleased to prepare it for you. Surchage may apply for food left to be packaged for taking away.