

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.
- Shami Kebab 3.95
- Ground lamb blended with chickpeas & herbs then deep fried.
- Cheesy Seek Kebab 4.95
- Minced meat together with Indian cheese and spices barbequed 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, marrinated 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 14.95
- One piece of leg and one piece of breast on the bone.
- Chicken Tikka 14.95
- Succulent pieces of breast chicken cooked over charcoal.
- Lamb Tikka 15.95
- Succulent pieces of Scottish lamb cooked over charcoal.
- Chicken Shashlick 15.95
- Succulent pieces of chicken, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms.
- Lamb Chops 16.95
- Lamb chops left overnight in our specially blended spicy marinade. Then cooked over charcoal to a succulent finish.
- Fish Tikka 16.95
- Pieces of haddock, marrinated in a special blend of spices and cooked over charcoal.
- King Prawn Tikka 17.95
- King Prawns marinated in a special tikka sauce and cooked over charcoal. Served with onions & peppers.
- Sea Bass 17.95
- Marinated and grilled in Ronaq’s mixed spices.
- Tandoori Mix Grill 18.95
- 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 14.95
- 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 14.95
- 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 14.95
- 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 14.95
- Cooked in a fresh green chilli & coriander sauce with a boiled egg.
- Chicken Makhni 14.95
- Cooked in a light sauce with onion, ginger, garlic and butter.
- Special Chicken Masala 14.95
- 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 15.95
- From the north west frontier of Pakistan. Marinated and barbecued lamb slices, cooked with lamb mince creating a unique taste.
- Lamb Kathmandu 15.95
- 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 15.95
- Chicken breast cooked with fresh spinach. A rich, authentic and flavoursome dish.
- Handi Aloo Gosht 15.95
- Soft and tender lamb slow-cooked with baby roast potatoes in a blend of specialy selected spices and herbs, giving a authentic Punjabi taste.
- Lamb Kharahi 15.95
- 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 15.95
- Lamb mince cooked with spices and potatoes using a traditional technique.
- Bindi Gosht 15.95
- Tender pieces of Scottish lamb cooked with okra.
- Bukhari Biryani 15.95
- A mixture of chicken and lamb cooked with basmati rice with spices and herbs. Served with a vegetable sauce.
- Shahi Handi Gosht 15.95
- 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 15.95
- 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 16.95
- A mixture of chicken, lamb, mushroom, prawn and lentils, all cooked together in a medium sauce.
- Punjabi Murgh Biryani 16.95
- 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 16.95
- Haddock cooked with green peppers, coriander, cumin, tomatoes, cardamoms, pimento and cinnamon.
- Tandoori King Prawn Balti 17.95
- King prawns grilled over charcoal, then cooked in a wok with roast potatoes, fresh tomatoes, coriander, fresh herbs & spices.
- Garlic Chilli King Prawn Masala 17.95
- 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 12.95
- Lamb 13.95
- Prawn 14.95
- King Prawn 15.95
- 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.
- Dopiazza
- 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

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.
Surcharge may apply for food left to be packaged for taking away.

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.
- Vegetable Samosa 4.95
- Deep fried pastry with spiced mixed vegetable filling.
- Paneer Tikka 5.95
- Chunks of Indian cheese marrinated in spices and grilled over charcoal.
- Channa Puri 5.95
- Fried Indian bread topped with chickpeas prepared in specially selected spices.

VEGETERIAN SPECIALITIES

- Dhaal Makhni 12.95
- 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 12.95
- Cooked in a fresh ground green chilli & coriander sauce with a boiled egg.
- Vegetable Shashlick 12.95
- 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 13.95
- Indian Cheese cooked with onions, peppers and fresh coriander.
- Sabzi Balti 13.95
- 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 14.95
- Succulent pieces of paneer, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms over charoal in a clay oven. Served with pilau rice and sauce.
- Desi Sabzi Biryani 14.95
- 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 11.95
- Cooked in a medium, thick sauce using tomatoes, onions, ginger and garlic.
- Vegetable Rogan Josh 11.95
- Prepared in a rich sauce using onions, peppers and tomatoes.
- Vegetable Dansak 11.95
- Cooked in a rich sauce with lentils.
- Vegetable Korma 11.95
- Originally for the British Raj in India. A mild and creamy taste.
- Vegetable Pathia 11.95
- 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

