

HOGMANAY SET MENU

APPETISERS

Plain popadom each & sharing pickle trays are included.

STARTERS

Onion Bhaji

Onions mixed in a spicy batter and deep fried.

Vegetable Pakora

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

Paneer Tikka

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

Tandoori Mushroom

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

Chicken Pakora

Chicken breast fillets fried in a spicy batter.

Fish Pakora

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

Cheesy Seek Kebab

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

Chicken Tikka

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

Lamb Tikka

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

Fish Tikka

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

Mix Kebab

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

SIDES

Boiled Rice

Pilau Rice

Mushroom Pilau Rice

Vegetable Pilau Rice

Special Fried Rice (Egg & Peas)

Tandoori Nan

Peshwari Nan

Garlic Nan

Tandoori Roti

MAINS

Chicken Tikka Masala

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

Chicken Kharahi

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

Punjabi Murgh Biryani

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.

Garlic Chicken Chilli Balti

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

Chicken Shashlick

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

Chicken Jalfrezi

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

Murgh Palak

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

Chicken Korma

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

Lamb Chasni

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

Lamb Rogan Josh

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

Handi Aloo Gosht

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

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

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

Bindi Gosht

Tender pieces of Scottish lamb cooked with okra.

Lamb Tikka

Succulent pieces of Scottish lamb cooked over charcoal.

Machli Balti

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

Garlic Chilli King Prawn Masala

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

Fish Tikka

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

Desi Sabzi Biryani

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.

Dhaal Makhni

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.

Sabzi Balti

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

Paneer Makhni

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

Vegetable Rogan Josh

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

AFTERS

Tea

Coffee

Vanilla Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

Chocolate Fudge Cake

CHOOSE ONE ITEM FROM
EACH SECTION; STARTERS
MAINS, SIDES & AFTERS

£39.95

(CHILDREN UNDER 10: £19.95)

Allergy Warning / Customer Notice

Some of the dishes served in this restaurant contain nuts, wheat and dairy produce. If you suffer from any allergies to these products or any other ingredients, you should seek the advice of the management before ordering. Our cooking oil is produced from genetically modified soya.



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A MERRY CHRISTMAS
& A HAPPY NEW YEAR!

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