
ronaq

Edinburgh's Premier Indian Restaurant

TAPAS LUNCH MENU

www.ronaqrestaurant.co.uk



حلال

TAPAS LUNCH MENU

INCLUSIVE OF **ONE ITEM** FROM EACH SECTION;
STARTERS, MAINS, ACCOMPANIMENTS & AFTERS

*The lunch menu is non-sharing. Each will be charged the per person price.
Accompaniments not included with biryani mains. Service charge is not included.*

9.95

PER PERSON

VEGETABLE STARTERS

Onion Bhaji

Onions mixed in a spicy batter and deep fried

Vegetable Pakora

Mixed vegetables coated in a spicy batter, then deep fried

Mushroom Pakora

Mushrooms coated in a spicy batter, then deep fried

MEAT STARTERS

Meat Samosa

Deep fried pastry with spiced mixed minced lamb filling

FISH STARTERS

Fish Pakora

Haddock cutlets coated in a spicy batter, then deep fried

CHICKEN STARTERS

Chicken Tikka

Marinated with spices, ginger and garlic. Cooked over charcoal

Chicken Pakora

Chicken breast fillets fried in a spicy batter

ACCOMPANIMENTS

excludes biryani option

Boiled Rice

Plain Chapati

AFTERS

Tea

Coffee

Vanilla Ice Cream

🔥 Grilled in a Clay-Oven

🔥 Medium

🔥🔥 Hot

VEGETABLE MAINS

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

Vegetable Rogan Josh

Prepared in a rich sauce using onions, peppers and tomatoes

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

Aloo Palak

Potato and spinach, cooked in a medium spiced sauce

Vegetable Korma

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

Tarka Daal

Curried lentils

Saag Paneer

Spinach with Indian cheese cooked to a medium spiced strength

Aloo Gobi

Potato and cauliflower

FISH MAINS

Machli Balti

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

EXTRAS

Plain Popadom 0.75

Pickle Tray *A selection of chutneys* 1.95

Chips 2.45

Tandoori Nan 3.45

Peshwari Nan 3.95

Garlic Nan 3.95

Plain Chapati 1.95

Tandoori Roti 2.10

Boiled Rice 3.25

Pilau Rice 3.45

Mushroom Pilau Rice 3.95

Special Fried Rice *Egg & Peas* 3.95

CHICKEN MAINS

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 Chasni

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

Chicken Biryani

Chicken breast pieces tossed in rice prepared in a special blend of spices. A truly authentic taste. Served with a vegetable sauce

Chicken Tikka Masala

Barbecued then prepared and served in a mild and creamy sauce

Chicken Korma

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

MEAT MAINS

Dham Keema Aloo

Lamb mince cooked with spices and potatoes using a traditional technique

Lamb Saag

Tender pieces of lamb cooked with fresh spinach

Lamb Biryani

Lamb pieces tossed in rice prepared in a special blend of spices. A truly authentic taste. Served with a vegetable sauce

Lamb Jalfrazi

Cooked in a fresh green chilli and coriander sauce with a boiled egg

CHILDRENS MEALS

Served with chips or rice

Chicken Tikka 7.95

Chicken Korma 7.95

Chicken Curry 7.95

Fish Fingers 6.95

Allergy Warning

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.

Customer Notice

Our cooking oil is produced from genetically modified soya. We hope you enjoy your meal. If you have any complaints or suggestions please do not hesitate to ask for the manager who will be happy to assist you.