

# ronaq

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Edinburgh's  
Premier Indian  
Restaurant

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**Customer Notice**

Each diner is requested to order a main course.

**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. Service charge is not included.

Catering available for all occasions including weddings, celebrations and functions. Please enquire within.

[www.ronaqrestaurant.co.uk](http://www.ronaqrestaurant.co.uk)



MENU

## APPETISERS

Plain Popadom 0.95

Chutney 1.25

*Spicy onions, mixed pickles, yoghurt sauce or mango chutney*

Pickle Tray *A selection of chutneys* 2.95

## VEGETABLE STARTERS

Onion Bhaji 4.95

*Onions mixed in a spicy batter and deep fried*

Vegetable Pakora 4.95

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

Vegetable Samosa 5.95 🍴

*Deep fried pastry with spiced mixed vegetable filling*

Paneer Tikka 6.95 🍴🍴

*Grilled chunks of Indian cheese marinated in spices*

Channa Puri 6.95 🍴

Veg Samosa Chaat 6.95 🍴

Pakora Chaat 6.95 🍴

Chilli Paneer 6.95 🍴🍴

*Marinated in a sweet and sour sauce, with green chillies, peppers and onions*

## CHICKEN STARTERS

Chicken Pakora 4.95

*Chicken breast fillets fried in a spicy batter*

Chilli Chicken 6.95 🍴🍴

*Marinated in a sweet and sour sauce, with green chillies, peppers and onions*

Chicken Puri 7.95 🍴

## MEAT STARTERS

Meat Samosa 5.95 🍴

*Deep fried pastry with spiced lamb mince and potato filling*

Cheesy Seek Kebab 5.95 🍴🍴

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

Lamb Tikka 6.95 🍴🍴

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

Lamb Chops 6.95 🍴🍴

*Lamb chops marinated with spices. Cooked over charcoal*

## FISH STARTERS

Fish Pakora 5.95

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

Chilli King Prawns 6.95 🍴🍴

*Marinated in a sweet and sour sauce, with green chillies, peppers and onions*

Fish Tikka 6.95 🍴🍴

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

Prawn Puri 6.95 🍴

King Prawn Butterfly 7.95

*King prawns, tossed in a creamy batter, then deep fried*

King Prawn Tikka 7.95 🍴🍴

*King prawns coated in spices and cooked over charcoal*

King Prawn Puri 7.95 🍴

## SPECIAL STARTERS

Mix Kebab 6.95 🍴🍴

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

Mix Platter For Two 13.95 🍴🍴

*Chicken tikka, lamb tikka, king prawn, vegetable pakora, seekh kebab and paneer tikka*

## VEGETARIAN MAINS

Dhaal Makhni 13.95 🍴

*Originating from the Punjab region. Consisting a mixture of lentils with herbs and spices, coriander, butter and cream*

Vegetable Jalfrezi 13.95 🍴🍴

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

Vegetable Shashlick 13.95 🍴

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

Paneer Kharahi 14.95 🍴🍴

*Indian Cheese cooked with onions, peppers and fresh coriander*

Sabzi Balti 14.95

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

Paneer Makhni 14.95 🍴

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

Paneer Shashlick 16.95 🍴🍴

*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 16.95 🍴

*Specially selected vegetables tossed in rice prepared in a blend of spices. A truly authentic taste. Served with a vegetable sauce*

## CHICKEN MAINS

Chicken Bhuna 13.95 🍴

*Cooked with tomatoes, onions, ginger and garlic*

Chicken Rogan Josh 13.95 🍴

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

Chicken Korma 13.95

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

Chicken Dopiazza 13.95 🍴

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

Chicken Chasni 13.95

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

Chicken Tikka Masala 14.95

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

Chicken Kharahi 15.95 🍴🍴

*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 15.95 🍴🍴

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

Chicken Jalfrezi 15.95 🍴🍴

*Cooked with green chilli and coriander sauce with a boiled egg*

Chicken Makhni 15.95 🍴

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

Special Chicken Masala 15.95 🍴

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

Tandoori Chicken 15.95 🍴🍴

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

*Cooked over charcoal in a clay oven*

Chicken Tikka 15.95 🍴🍴

*Succulent pieces of breast chicken cooked in a clay oven*

Murgh Palak 16.95 🍴

*Chicken breast cooked with fresh spinach. An authentic dish*

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 blend of spices. A truly authentic taste. Served with a vegetable sauce*

Chicken Shashlick 17.95 🍴🍴

*Succulent pieces of chicken, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms. Cooked in a clay oven.*

## MEAT MAINS

Handi Aloo Gosht 16.95 🍴

*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 16.95 🍴🍴

*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 16.95 🍴

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

Kabuli Gosht 16.95 🍴

*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*

Lamb Tikka 16.95 🍴🍴

*Succulent pieces of Scottish lamb cooked over charcoal*

Lamb Chops 17.95 🍴🍴

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

## FISH MAINS

Machli Balti 17.95 🍴

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

Fish Tikka 17.95 🍴🍴

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

King Prawn Tikka 18.95 🍴🍴

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

Garlic Chilli King Prawn Masala 18.95 🍴🍴

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

## HOUSE SPECIALS

*Our Karahi dishes are slow-cooked in a traditional wok-like pan. Rich in flavour with ground spices and added tomatoes, onions, fresh green chillies, peppers, ginger and garlic*

*Please allow 40 - 50 minutes to prepare these dishes*

Karahi Chicken 🍴🍴 *Available Boneless or On The Bone*

1/2 KG 15.95 1KG 21.95

Chicken Tikka Karahi 🍴🍴 *Available only Boneless*

1/2 KG 15.95 1KG 21.95

Karahi Lamb 🍴🍴 *Available Boneless or On The Bone*

1/2 KG 16.95 1KG 26.95

Bukhari Biryani 16.95 🍴

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

Ronaq Special 16.95 🍴

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

Tandoori Mix Grill 18.95 🍴🍴

*Tandoori chicken, chicken tikka, lamb tandoori, seekh kebab and king prawn tikka. Cooked over charcoal in a clay oven. Served with Pilau rice and sauce*

🍴 Grilled in a Clay-Oven 🍴 Medium 🍴🍴 Hot

*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.*

## SIDE DISHES

*Available as a main course, on request.*

Bhindi Bhaji *Curried okra* 6.95

Aloo Gobi *Potato & cauliflower* 6.95

Channa Masala *Chick peas* 6.95

Bombay Aloo 6.95

*Roast potatoes in a curried sauce*

Aloo Palak *Potato & spinach* 6.95

Mixed Vegetable 6.95

Tarka Daal *Curried lentil* 6.95

Saag Paneer 6.95

Aloo Mattar *Potato & peas* 6.95

Mushroom Bhaji *Curried mushroom* 6.95

Matter Paneer *Indian cheese with peas* 6.95

Saag Daal *Spinach & lentils* 6.95

## RICE

Boiled Rice 3.45

Pilau Rice 3.95

Mushroom Pilau Rice 3.95

Vegetable Pilau Rice 3.95

Keema Pilau Rice 3.95

Lemon Rice 3.95

Special Fried Rice *Egg & Peas* 3.95

## BREAD

Plain Puri 1.60

Plain Chapati 2.25

Tandoori Roti 2.45

Plain Paratha 3.25

Tandoori Nan 3.45

Vegetable Paratha 3.45

Keema Paratha 3.95

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

## KIDS MEALS

*Served with chips or rice*

Fish Fingers 6.95

Chicken Tikka 7.95

Chicken Korma 7.95

Chicken Curry 7.95

## ACCOMPANIMENTS

Mixed Raita 1.95

Chips 2.45

Fresh Garden Salad 2.95