

APPETISERS & SIDES

Plain Popadom	0.90
Pickle Tray	2.95
<i>A selection of chutneys.</i>	
Chutney	1.25
<i>Individual chutney; Spicy onions, mixed pickles, yoghurt sauce or mango chutney.</i>	
Mixed Raita	1.95
Fresh Garden Salad	2.95
Chips	2.45

STARTERS

Chicken Pakora	4.95
<i>Chicken breast fillets fried in a spicy batter.</i>	
Fish Pakora	4.95
<i>Haddock cutlets coated in a spicy batter; then deep fried.</i>	
Meat Samosa	4.95
<i>Deep fried pastry with spiced lamb mince and potato filling.</i>	
Cheesy Seek Kebab	4.95
<i>Minced meat together with Indian cheese and spices barbequed on skewers over charcoal.</i>	
Chicken Tikka	5.45
<i>Marinated with spices, ginger and garlic. Cooked over charcoal.</i>	
Lamb Tikka	5.95
<i>Lamb pieces marinated with spices, ginger and garlic. Cooked over charcoal.</i>	
Lamb Chops	5.95
<i>Lamb chops marinated with spices. Cooked over charcoal.</i>	
Fish Tikka	5.95
<i>Pieces of haddock, marrinated in a special blend of spices and cooked over charcoal.</i>	
Black Pepper Machli	5.95
<i>Sea bass garnished with salt, black pepper, garlic and lemon.</i>	
Mix Kebab	6.95
<i>One piece of chicken tikka, lamb tikka and seekh kebab.</i>	
Puri	6.95
<i>Fried Indian bread topped with a choice of curried chicken, prawn or king prawn.</i>	
King Prawn Tikka	6.95
<i>King prawns coated in spices and cooked over charcoal.</i>	
Mix Platter For Two	12.95
<i>A selection of our appetisers. Chicken tikka, lamb tikka, king prawn, vegetable pakora. seekh kebab and paneer tikka.</i>	

TANDOORI DISHES

Cooked over charcoal in a clay oven.
Served with pilau rice and sauce.

Tandoori Chicken	13.95
<i>One piece of leg and one piece of breast on the bone.</i>	
Chicken Tikka	13.95
<i>Succulent pieces of breast chicken cooked over charcoal.</i>	
Lamb Tikka	14.95
<i>Succulent pieces of Scottish lamb cooked over charcoal.</i>	
Chicken Shashlick	14.95
<i>Succulent pieces of chicken, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms.</i>	
Lamb Chops	15.95
<i>Lamb chops left overnight in our specially blended spicy marinade. Then cooked over charcoal to a succulent finish.</i>	
Fish Tikka	15.95
<i>Pieces of haddock, marrinated in a special blend of spices and cooked over charcoal.</i>	
King Prawn Tikka	16.95
<i>King Prawns marinated in a special tikka sauce and cooked over charcoal. Served with onions & peppers.</i>	
Sea Bass	16.95
<i>Marinated and grilled in Ronaq's mixed spices.</i>	
Tandoori Mix Grill	17.95
<i>Tandoori chicken, chicken tikka, lamb tandoori, seekh kebab, and king prawn tikka.</i>	

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
<i>(Egg and Peas)</i>	

BREAD

Tandoori Nan	3.45	Chilli Nan	3.95
Peshwari Nan	3.95	Plain Paratha	3.25
Garlic Nan	3.95	Vegetable Paratha	3.45
Cheese Nan	3.95	Keema Paratha	3.95
Keema Nan	3.95	Plain Chapati	1.95
Vegetable Nan	3.95	Tandoori Roti	2.10
Onion Nan	3.95	Plain Puri	1.60

SIGNATURE DISHES

Chicken Kharahi	13.95
<i>Chicken marinated and barbecued with light spices. Then slow-cooked in a wok, using a blend of authentic spices and herbs.</i>	
Garlic Chicken Chilli Balti	13.95
<i>Chicken marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic and green chilli.</i>	
Chicken Moughal	13.95
<i>Tender pieces of chicken and green garden peas cooked together in a medium sauce full of flavour with tomatoes, onions, garlic and ginger.</i>	
Chicken Jalfrezi	13.95
<i>Cooked in a fresh green chilli & coriander sauce with a boiled egg.</i>	
Chicken Makhni	13.95
<i>Cooked in a light sauce with onion, ginger, garlic and butter.</i>	
Special Chicken Masala	13.95
<i>A hot dish with a sweet and sour twist. Prepared in a thick sauce with red chillies, garlic, onions, tomatoes and fresh coriander.</i>	
Chersada Balti	13.95
<i>From the north west frontier of Pakistan. Marinated and barbecued chicken slices, cooked with lamb mince creating a unique taste.</i>	
Lamb Kathmandu	14.95
<i>Originating from one of the world's oldest cities and capital of Nepal. Lamb is barbecued, then cooked with onions, garlic, tomatoes and daal.</i>	
Murgh Palak	14.95
<i>Chicken breast cooked with fresh spinach. A rich, authentic and flavoursome dish.</i>	
Handi Aloo Gosht	14.95
<i>Soft and tender lamb slow-cooked with baby roast potatoes in a blend of specially selected spices and herbs, giving a authentic Punjabi taste.</i>	
Lamb Kharahi	14.95
<i>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.</i>	
Dham Keema Aloo	14.95
<i>Lamb mince cooked with spices and potatoes using a traditional technique.</i>	
Bindi Gosht	14.95
<i>Tender pieces of Scottish lamb cooked with okra.</i>	
Bukhari Biryani	14.95
<i>A mixture of chicken and lamb cooked with basmati rice with spices and herbs. Served with a vegetable sauce.</i>	
Peshwari Gosht	14.95
<i>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.</i>	
Kabuli Gosht	14.95
<i>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.</i>	
Ronaq Special	15.95
<i>A mixture of chicken, lamb, mushroom, prawn and lentils, all cooked together in a medium sauce.</i>	
Punjabi Murgh Biryani	15.95
<i>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.</i>	
Machli Balti	15.95
<i>Haddock cooked wth green peppers, coriander, cumin, tomatoes, cardamoms, pimento and cinnamon.</i>	
Tandoori King Prawn Balti	16.95
<i>King prawns grilled over charcoal, then cooked in a wok with roast potatoes, fresh tomatoes, coriander, fresh herbs & spices.</i>	
Garlic Chilli King Prawn Masala	16.95
<i>King prawns marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic and green chilli.</i>	

TRADITIONAL DISHES

Chicken	11.95	Lamb	13.95
Prawn	13.95	King Prawn	14.95
Bhuna			
<i>Cooked in a medium sauce using tomatoes, onions, ginger and garlic.</i>			
Madras			
<i>Prepared in a rich tasty, hot sauce with red chillies, ginger and garlic.</i>			
Rogan Josh			
<i>Prepared in a rich sauce using onions, peppers and tomatoes.</i>			
Dansak			
<i>Cooked in a thick sauce with lentils.</i>			
Korma			
<i>Originally for the British Raj in India. A mild and creamy taste.</i>			
Dopiaza			
<i>Cooked with large pieces of onion, garlic, tomatoes and ginger.</i>			
Pathia			
<i>Prepared with peppers and onions in a sweet and sour sauce.</i>			
Chasni			
<i>Marinated and cooked in a clay oven, then topped with fresh onions, peppers, mushrooms and tomatoes in a sweet and sour sauce.</i>			
Tikka Masala			
<i>Barbecued then prepared and served in a mild and creamy sauce.</i>			
Pasanda			
<i>Mild and creamy with a nutty taste. Cooked using ground almonds.</i>			

KIDS MEALS

<i>Served with chips or rice</i>	
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
<i>Onions mixed in a spicy batter and deep fried.</i>	
Vegetable Pakora	3.95
<i>Mixed vegetables coated in a spicy batter; then deep fried.</i>	
Mushroom Pakora	3.95
<i>Mushrooms coated in a spicy batter; then deep fried.</i>	
Vegetable Samosa	4.95
<i>Deep fried pastry with spiced mixed vegetable filling.</i>	
Paneer Tikka	5.95
<i>Chunks of Indian cheese marrinated in spices and grilled over charcoal.</i>	
Tandoori Mushroom	5.95
<i>Stuffed mushroom, cooked with Indian cheese, light spices, peas and potato.</i>	
Channa Puri	5.95
<i>Fried Indian bread topped with chickpeas prepared in specially selected spices.</i>	

VEGETERIAN SPECIALITIES

Dhaal Makhni	11.95
<i>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.</i>	
Vegetable Jalfrezi	11.95
<i>Cooked in a fresh ground green chilli & coriander sauce with a boiled egg.</i>	
Vegetable Shashlick	11.95
<i>Chunky pieces of onions, peppers, tomatoes and mushrooms, marinated and cooked over charcoal in a clay oven. Served with pilau rice and sauce.</i>	
Paneer Kharahi	12.95
<i>Indian Cheese cooked with onions, peppers and fresh coriander.</i>	
Sabzi Balti	12.95
<i>A selection of vegetables, cooked in a medium sauce with fresh green chillies and selected ground spices.</i>	
Paneer Makhni	13.95
<i>Cooked in a light sauce with onion, ginger, garlic and butter.</i>	
Paneer Shashlick	13.95
<i>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.</i>	
Desi Sabzi Biryani	13.95
<i>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.</i>	

TRADITIONAL VEGETERIAN DISHES

Vegetable Bhuna	10.95
<i>Cooked in a medium, thick sauce using tomatoes, onions, ginger and garlic.</i>	
Vegetable Rogan Josh	10.95
<i>Prepared in a rich sauce using onions, peppers and tomatoes.</i>	
Vegetable Dansak	10.95
<i>Cooked in a rich sauce with lentils.</i>	
Vegetable Korma	10.95
<i>Originally for the British Raj in India. A mild and creamy taste.</i>	
Vegetable Pathia	10.95
<i>Cooked with peppers and onions in a sweet and sour sauce.</i>	

TRADITIONAL SIDE DISHES

Available as a main course, on request.

Bhindi Bhaji	4.95
<i>Curried okra</i>	
Aloo Gobi	4.95
<i>Potato and cauliflower</i>	
Channa Masala	4.95
<i>Chick peas</i>	
Bombay Aloo	4.95
<i>Roast potatoes in a curried sauce</i>	
Aloo Palak	4.95
<i>Potato and spinach</i>	
Tarka Daal	4.95
<i>Curried lentil</i>	
Saag Paneer	4.95
<i>Spinach with Indian cheese</i>	
Aloo Mattar	4.95
<i>Potato and peas</i>	
Mushroom Bhaji	4.95
<i>Curried mushroom</i>	
Matter Paneer	4.95
<i>Indian cheese with peas</i>	
Saag Daal	4.95
<i>Spinach and lentils</i>	
Mixed Vegetable	4.95

