

Main Dishes (Veg)

- | | |
|-------------------------------------------------------------------------------------------------------------------------|-------|
| 1) <i>Makfni Daal</i>
(black whole lentils cooked in butter) | £4.95 |
| 2) <i>Tarka Daal</i>
(five types of lentils cooked in harmony,
finished with garlic and cumin seeds) | £4.95 |
| 3) <i>Makai Masala</i>
(sweetcorn cooked in an onion based sauce) | £5.75 |
| 4) <i>Metfni Makai</i>
(sweetcorn cooked with fenugreek leaves) | £5.95 |
| 5) <i>Chana Masala</i>
(chick peas prepared to order in a tangy sauce) | £5.75 |
| 6) <i>Kidney Beans Masala</i>
(kidney beans cooked in a tomato based sauce) | £5.75 |
| 7) <i>Aloo Metfni</i>
(potatoes cooked with fresh fenugreek leaves) | £5.95 |
| 8) <i>Dry Fry Bhindi</i>
(lady fingers cooked with special spices - dry dish) | £5.75 |
| 9) <i>Bangan Bharta (oro)</i>
(mashed aubergine cooked with herbs and spices) | £5.95 |
| 10) <i>Masala Egg Curry</i>
(boiled eggs cooked in a masala sauce) | £5.95 |
| 11) <i>Diwani Handi</i>
(potatoes, onions, aubergines, cauliflower
and green peas cooked in a medium spicy sauce) | £5.95 |
| 12) <i>Kadai Mushrooms</i>
(cooked with bell peppers, onions and tomato with fresh
herbs and spices) | £5.75 |
| 13) <i>Mutter Paneer</i>
(cubes of cottage cheese cooked with green peas) | £6.25 |
| 14) <i>Paneer Tikka Masala</i>
(cubes of cottage cheese tandoored
and cooked in a special sauce) | £6.50 |

CHEF'S RECOMMENDATION:

- | | |
|--------------------------------------------------------------------------------------------------------------------------------|-------|
| <i>Mix Veg Caldin</i>
(mixed vegetables cooked with onions, tomatoes, mild
spices and coconut. The traditional Goan way) | £5.95 |
|--------------------------------------------------------------------------------------------------------------------------------|-------|

Main Dishes (Sea Food)

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 1) <i>Masala Fish</i>
(fillets of fish cooked with herbs and spices) | £8.75 |
| 2) <i>Chilli Fish Masala</i>
(fillets of fish cooked in a hot spicy sauce) | £8.95 |
| 3) <i>King Prawn Masala</i>
(king prawns cooked with herbs and spices) | £10.75 |
| 4) <i>King Prawn Jalfrezi</i>
(king prawns cooked with green peppers,
onions and tomatoes mixed with herbs and spices
in a sweet and sour sauce) | £10.95 |

CHEF'S RECOMMENDATION:

- | | |
|----------------------------------------------------------------------------------------------|---------------|
| <i>Goan Fish / Prawn Curry</i> | £9.75 / 10.95 |
| (fish or prawns cooked in a hot curry sauce with
coconut milk, tamarind and other spices) | |

Side Orders

- | | |
|--------------------------------------------------------------------------|-------|
| 1) <i>Papad (roasted)</i> | £0.65 |
| 2) <i>Papad (fried)</i> | £0.75 |
| 3) <i>Plain Naan</i> | £1.95 |
| 4) <i>Butter Naan</i> | £2.10 |
| 5) <i>Chilli Naan</i> | £2.95 |
| 6) <i>Garlic Naan</i> | £2.95 |
| 7) <i>Chilli and Garlic Naan</i> | £3.25 |
| 8) <i>Ruby M's Naan Basket</i>
(1 naan, 1 garlic naan, 1 chilli naan) | £6.95 |
| 9) <i>Tandoori Roti</i> | £1.95 |
| 10) <i>Chilli Roti</i> | £2.95 |
| 11) <i>Butter Roti</i> | £2.10 |
| 12) <i>Plain Rice</i> | £2.50 |
| 13) <i>Jeera Rice</i> | £3.25 |
| 14) <i>Pilau Rice</i> | £3.50 |
| 15) <i>Mushroom Rice</i> | £3.50 |
| 16) <i>Yoghurt</i> | £1.00 |
| 17) <i>Onion Salad</i> | £1.00 |
| 18) <i>Raita</i> | £1.75 |
| 19) <i>Green Salad</i> | £2.95 |
| 20) <i>Extra Chutney</i> | £0.60 |

Biryani

- | | |
|------------------------|-----------------|
| <i>Veg / Chicken /</i> | £7.95 / £8.95 / |
| <i>Lamb / Prawns</i> | £9.95 / £12.95 |



INDIAN TAKE AWAY MENU

Food Service Starts At:

Monday to Friday 6.00pm - 11.00pm

Saturday 12.00 Noon - 11.00pm

Sunday 12.00 Noon - 10.30pm

*Please note last order for starters
is 30 minutes before closing of kitchen*

466 - 468 Alexandra Avenue
Rayners Lane, Harrow
HA2 9TL

Tel: 020 8429 3993

Starters (Meat)

- 1) **Meat Samosas** £2.40
(spicy minced lamb in crispy pastry - 2pp)
- 2) **Sheek Kebab** £2.95
(spicy minced lamb char-grilled to perfection - 2pp)
- 3) **Chicken Tikka** £4.75
(sizzling tasty bites of tandoored chicken served on a bed of onions)
- 4) **Mushkaki** £6.25
(sizzling chunks of marinated spring lamb, tandoored and served on a bed of onions)
- 5) **Marii Chicken** £5.95
(pan fried strips of chicken cooked in black pepper)
- 6) **Chicken Wings** £5.95
(marinated in our secret recipe and cooked in tandoor)
- 7) **Chilli Chicken** £5.95
(pieces of chicken pan fried in a hot sauce)
- 8) **Lamb Chop Sizzler** £7.35
(marinated in our special Kashmiri Masala)
- 9) **Hydrabadi Fish** £7.95
(marinated Tilapia fillets cooked in tandoor)
- 10) **Chilli Prawns** £10.75
(king prawns pan fried in a hot sauce)
- 11) **Tandoori King Prawns** £12.25
(marinated king prawns cooked in tandoor)
- 12) **Ruby M's Special** £11.75
(chopped chicken tikka, lamb kebab and mushkaki in Ruby M's special sauce)
- 13) **Mix Grill** £12.95
(2pcs Lamb Chops, 2pcs Lamb Kebab, 3pcs Chicken Tikka, 3pcs Chicken Wings, 3pcs Lamb Tikka)

CHEF'S RECOMMENDATION:

Devilled King Prawns £10.75
(pulp and fresh water prawns, refreshingly marinated in a blend of white wine, lemon juice, ajwan and green cardamom, grilled golden in tandoor)

Starters (Veg)

- 1) **Vegetable Samosa** £1.95
(spicy vegetables in crispy pastry, 2pp)
- 2) **Kachori** £2.95
(spicy green vegetables in pastry balls, 3pp)

Starters (Veg) cont.

- 3) **Daal Bhajia** £3.50
(mouth watering spicy lentil balls)
 - 4) **Crispy Bhajia** £4.25
(thick slices of fried potatoes mixed in batter and special spices)
 - 5) **Mix Veg Pakora** £4.75
(Goa's favourite mix vegetable bhajias cooked in gram flour)
 - 6) **Mogo Chips** £4.25
(fried cassava chips)
 - 7) **Masala Mogo** £5.50
(fried mogo cooked in Chef's special sauce)
 - 8) **Garlic Mogo** £5.50
(fried mogo cooked in garlic)
 - 9) **Chilli Mogo** £5.50
(fried mogo cooked in fresh green chillies)
 - 10) **Stuffed Mushrooms** £5.75
(mushrooms stuffed with herbs and spices, marinated overnight and cooked in tandoor)
 - 11) **Chilli Paneer** £5.95
(pan fried cottage cheese cooked in a special recipe)
 - 12) **Chilli Scrunchies** £5.50
(jalapenos stuffed with cream cheese in a crispy coating)
 - 13) **Ajwani Paneer Tikka** £6.25
(large pieces of cottage cheese cooked in tandoor with tomatoes and capsicums)
- CHEF'S RECOMMENDATION:
Masala Vada £4.50
(lentils mixed with ginger, garlic, chillies, fennel seeds, onions and curry leaves)

Main Dishes (Chicken)

- 1) **Masala Chicken** £7.00
(succulent pieces of chicken cooked with herbs and spices)
- 2) **Methi Chicken** £7.95
(tender pieces of chicken cooked with fenugreek leaves)
- 3) **Bombay Chicken** £7.95
(minced chicken cooked with small pieces of chicken tikka in a special sauce)

Main Dishes (Chicken) cont.

- 4) **Chicken Korma** £7.95
(tender pieces of chicken cooked in a creamy sauce, traditionally a mild dish)
 - 5) **Chilli Chicken Masala** £7.95
(tender pieces of chicken cooked in a hot spicy sauce)
 - 6) **Chicken Jalfrezi** £8.25
(pieces of chicken cooked with onions, tomatoes and capsicums)
 - 7) **Chicken Caldin** £7.95
(pieces of chicken cooked in the traditional Goan way with coconut milk, Kokum (sour fruit) and palm vinegar)
 - 8) **Chicken Tikka Masala** £8.25
(tender pieces of chicken tikka cooked in chef's special sauce)
- CHEF'S RECOMMENDATION:
Chicken Xacutti £8.25
(a blend of roasted herbs, coconut and spices from Goa, a traditional recipe from the ever so famous beach resort)

Main Dishes (Lamb)

- 1) **Karafi Keema** £6.95
(minced lamb cooked in a special sauce)
- 2) **Keema Peas** £7.35
(minced lamb cooked with green peas)
- 3) **Ginger Keema** £7.35
(minced lamb cooked with ginger)
- 4) **Lamb Masala** £7.95
(tender pieces of lamb cooked in chef's special sauce)
- 5) **Methi Lamb** £8.25
(tender pieces of lamb cooked with fenugreek leaves)
- 6) **Handi Lamb** £7.95
(lamb on the bone cooked with herbs and spices)
- 7) **Bhindi Lamb** £8.95
(tender pieces of lamb cooked in chef's special sauce with cut okra)

CHEF'S RECOMMENDATION:

Lamb Xacutti £8.50
(a blend of roasted herbs, coconut and spices from Goa, a traditional recipe from the ever so famous beach resort)