

## OM'S INDIAN DELIGHT SPECIALS

### Awadhi Chicken £11.95

Originating in Uttarpradesh, this semi-thick curry sauce is prepared with ginger, onion, and fennel seed. Highly influenced by Mughlai Makani sauce.

### Chettinad £11.95

Cooked with tomato sauce, coconut milk, dry coconut, mustard seed, fennel seed and methi seed. A semi-thick sauce packed with a lot of flavour.

### Lamb Desi £12.95

Authentic style lamb cooked on the bone. A fragrant dish, deriving from the traditional Indian home.

## SEAFOOD OPTIONS

### Parsee Fish £10.95

Deep-fried Haddock served in a sweet and sour sauce.

### Goanese Fish w/ Prawn £10.95

A combination of deep-fried haddock and prawns cooked in a yoghurt and coconut sauce.



## TANDOORI DISHES

The most popular of India's dishes.

These dishes are cooked in a hot clay oven.

All dishes are served with rice, a medium curry sauce, salad, and mint sauce.

Om's Special Chicken Tikka	£14.95
Chicken tikka	£13.95
Awadhi Lamb Chops	£16.95
Seikh Kebab	£13.95
Lamb Tikka	£15.95
Chicken Shashlik	£14.95
Tandoori King Prawn	£16.95
Tandoori Mixed Grill (served with a naan)	£17.95
Paneer Tikka	£12.95
Om's Special Mix	£14.95
Tandoori Chicken	£14.95

Chicken	£11.95
Lamb	£12.95
King Prawn	£14.95
Prawn	£11.95
Vegetable	£11.45
Om's Special	£15.95



## BIRYANI DISHES

The most popular Indian dish.  
A biryani is not technically a curry, but instead a curried aromatic dish of basmati rice.  
Cooked with spice herbs and yoghurt.

## VEGETARIAN DISHES

All dishes are available as side-dishes for £6.95.

Tarka Daal	£9.95
Bhindi Bhaji	£9.95
Bhindi Tomatoes	£9.95
Channa Masala	£9.95
Vegetable Curry	£9.95
Saag Paneer	£10.95
Mutter Paneer	£10.95

## WESTERN DISHES

All dishes are served with side salad and chips.

Fish & Chips	£9.95
Chicken or Prawn Salad	£9.95
Various Omelettes	£9.95
Chicken Maryland	£9.95
Scampi & Chips	£9.95
Chicken Nuggets & Chips	£9.95
Grilled Sirloin Steak	£14.95

## SIDES

Basmati Fried Rice	£3.45	Chapati	£1.75
Basmati Boiled Rice	£3.45	Paratha	£3.45
Peas Fried Rice	£4.25	Vegetable Paratha	£3.95
Mushroom Fried Rice	£4.25	Chips	£3.95
Naan	£3.45	Curry Sauce	£4.95
Garlic Naan	£3.75	Fried Mushroom	£3.25
Cheese Naan	£3.75	Mango Chutney	£1.25
Peshwari Naan	£3.75	Spiced Onions	£1.25
Cheese & Garlic Naan	£3.95	Poppadom	95p
Chilli & Coriander Naan	£3.95	Mixed Pickle	£1.25
Onion Kulcha	£3.45	Raita	£3.50
Tandoori Roti	£1.95	Indian Salad	£3.25
Special Chapati	£1.95		



OM'S INDIAN DELIGHT

info@omsindiandelight.co.uk

www.omsindiandelight.co.uk

**Opening Times:**  
**Sunday-Saturday**  
**12-11pm**

**Collections are available all day. Delivery begins from 4-10pm, everyday.**

Please do not hesitate to contact management for any queries or suggestions.

All prices are inclusive of V.A.T.



OM'S INDIAN DELIGHT

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**YOU CAN ORDER ONLINE - [www.omsindiandelight.co.uk](http://www.omsindiandelight.co.uk)**

Delivery charges apply to set meals.

Orders over £20 free delivery (3 miles radius).

### Set Meal for 1 £17.95

**Choice of 1 starter:** Pakora, Onion Bhaji or Chicken Chaat

**Choice of curry:** Korma, Dopyaz, Bhoona, Dhansak or Karahi

Boiled or Fried Rice

Naan (any upgraded naan is £1 extra)



### Set Meal for 2 £25.95

2x Poppadoms w/ spiced onion/mango chutney

**A choice of starter:** Vegetable pakora, chicken pakora, mixed pakora, chicken chaat or onion bhaji

**Choice of 2 curries:** Karahi, Chasni, Chilli masala, Bhoona, Garam masala (lamb, chicken, or vegetable)

Boiled rice or Fried rice

**A choice of naan**

(Prawns an extra £1, King Prawn £3)

### Family Feast £46.95

6x poppadoms w/ 2x spiced onions & mango chutney

**A choice of any 3 starters:** Vegetable pakora, chicken pakora, mixed pakora, chicken chaat, onion bhaji or chicken 65

**A choice of any 3 curries** (lamb, chicken, or vegetable)

2 Boiled or Fried Rices

**Any 2 naan**

(Prawns an extra £1, King Prawn £3)

No Tandoori dishes included



## STARTERS

2x Poppadoms w/ spiced onions	£2.95
2x Poppadoms w/ mango chutney	£2.95
Special platter for 2	£9.95
Vegetable Pakora	£4.25
Mushroom Pakora	£4.95
Chicken pakora	£4.95
Haggis pakora	£4.95
Mixed pakora	£5.25
Onion Bhaji	£4.25
Fish pakora	£4.95
Sweet & Sour Chicken	£5.45
Chicken 65	£5.45
Prawn Cocktail	£4.45
Chilli Chicken Pakora	£5.45
Vegetable Samosa	£5.45
BBQ Chicken Wings	£5.25

### ***Om's Recommendations***

Please note: all these dishes are cooked with fresh ginger and garlic.

All dishes can come with either chicken, lamb or vegetables.

No rice is included with any dishes.

All dishes can also be prepared with either:

King Prawn £3.50 extra

Prawn £1.50 extra

Lamb £1.00 extra

### **Om's Special Masala £11.95**

Cooked with creamy garlic chilli sauce, fresh green chilli, diced green peppers & onion.

### **Bhindi Ghost £11.95**

Likewise a bhoona, a bhindi ghost is relatively dry, rather than saucy dish. Bhindi ghost has the addition of okra and lamb.

### **Balti £11.95**

A dish prepared in a Balti style of cooking. Balti refers to "cast iron". Cooked with chopped peppers and onions, with a hint of pickle.

### **South Indian Garlic Chilli Chicken £10.45**

Cooked with a freshly homemade garlic chilli sauce, fresh green chilli, and tomatoes.

A combination of both hot and sweet.

### **Achari £10.45**

Achari stems from the word "achar", which is a pickle. Achari curries are made with pickling spices.

## TANDOORI STARTERS

Tandoori Platter for 2	£11.95
Paneer Tikka	£4.95
Chicken Chaat	£4.95
Tandoori Chicken (on the bone)	£5.95
Tandoori King Prawn	£7.95
Chicken Tikka	£4.95
Lamb Tikka	£5.95
Seikh Kebab	£4.95
Lamb Chops	£6.95

## POORI

Garlic Mushroom poori	£4.45
King prawn poori	£5.95
Prawn poori	£4.95
Chicken poori	£4.95
Chana Poori	£4.45

### **Jalfrezi £10.45**

One of India's most loved curries. Jalfrezi involves cooking with green chilli, ginger, garlic, diced onion and green peppers. It can range from medium to hot spiciness.

### **Methi Ghost £11.95**

A traditional curry made by adding methi or fenugreek leaves to lamb. This curry is said to have many health benefits. The fenugreek leaves come out from fenugreek seeds.

### **Passanda £10.45**

A very well known dish. Cooked with cashew nuts, fresh cream and coconut. Together, this makes a creamy sweet sauce.

## INDIA'S ALL-TIME FINEST

(Each curry can be prepared with Chicken, Lamb or Vegetables)

### **Bhoona £9.95**

A bhoona has gently fried spices in a generous amount of oil. These spices are slow cooked in their own fragrance and tomatoes. A medium dish, but with a lot of spiced flavour.

### **Dhansak £9.95**

Slow cooked with lentils and spices. An incredibly healthy dish, which traditionally includes chicken or lamb, with daal.

### **Patia £9.95**

An ancient parsi curry, which is popular in the United Kingdom. Cooked with a sweet and sour sauce.

### **Saag £9.95**

Saag, meaning spinach, is ideal with chicken or lamb. A dry curry, cooked with fresh ginger, garlic, spinach, and fresh coriander.

### **Dopiyaz £9.95**

'Do Piyaz' translated from India means double onion. A curry containing lots of onions, infused with spice.

### **Rogan Josh £9.95**

One of the signature dishes of Kashmiri cuisine, a Rogan Josh will always be made from liberal amounts of Kashmiri chilli which gives it its iconic red hues.

### **Karahi £9.95**

An authentic dish cooked in a cast iron pan. Blended with fresh ginger, garlic, chopped capsicums, onions, and fresh coriander.

### **Tandoori Masala £9.95**

Cooked with a special tandoori marinated sauce. Contains fresh spring onions, green peppers, onions, and tomatoes.

### **Korma Dishes**

Korma, referring to the style of cooking, is a mild dish cooked with fresh cream and coconut.

### **Kashmiri Korma £9.95**

A traditional korma, cooked with a choice of fruit, either Mango, pineapple, or Banana.

### **Garlic Chilli Korma £9.95**

Cooked with a homemade creamy garlic chilli sauce.

## CHEF SPECIALS

### **Garam Masala £10.45**

A deeply aromatic dish cooked with a homemade garlic butter sauce. Contains fresh cream and blended spices.

### **Tikka Masala £10.45**

A popular dish worldwide, with many different versions. Cooked with ground cashew nuts, coconut, and fresh cream. A very creamy mild dish, with an orange hued sauce.

### **Butter Chicken £10.45**

Originating from Northern India, it is prepared in a buttered gravy with added fresh cream and cashew nuts. It has a silky-smooth rich texture.

### **Chasni £10.45**

A creamy sweet and sour dish cooked with mild spices and tomato. Contains nuts.

### **Punjabi Pardesi £10.45**

Popular in India, this dish combines Parsi (descendants of Persian natives) and Gujrati dishes. Traditionally includes daal (lentils).

### **Special Madras £10.45**

The sauce is believed to have originated in Chennai and is red in colour because of the amount of red chilli. One of our spicier dishes, however just as tasty.

### **Punjabi Style £10.45**

A creamy curry with a kick. Contains ginger, garlic and fresh green chilli.

### **Nentara £10.45**

Renowned for its festive colouring of red and green, the Nentara is prepared with fresh ginger, garlic, coriander, Kashmiri methi and spring onion.

### **Chilli Masala £10.45**

Barbecued chicken or lamb, cooked with sliced green pepper, green chilli, coriander and spring onions. A nice hot curry.

### **Mela £10.45**

Prepared in the same style as Bhoona, however contains barbecued chicken or lamb.

A dry, thick medium curry.

### **Malaidar £10.45**

Slow cooked with fresh spinach and fresh cream.

### **Kurchand £11.95**

Renowned for its thick sauce. Cooked with minced lamb and diced barbecue chicken, in a desi style.

### **Jaipuri £10.45**

Originating from Jaipur, the capital of the Rajasthan region in India. This popular dish is prepared with diced peppers, onions and mushrooms, making a thick red sauce.

