

## RICE

Pilau Rice <b>V</b>	£3.30
<i>cooked with butter ghee and aromatic spice</i>	
Basmati Boiled Rice <b>V</b>	£2.90
Fried Rice <b>V</b>	£4.50
<i>onion, peas and egg</i>	
Vegetable Fried Rice <b>V</b>	£5.90
Mushroom Fried Rice <b>V</b>	£5.50

## CHIPS

Chips <b>V</b>	£3.50
Chips & Korma Sauce <b>N</b>	£4.90
Chips & Tikka Masala Sauce <b>N</b>	£4.90
Chips & Chicken Nuggets (8 pieces)	£6.50
Chicken Nuggets (8 pieces)	£4.50

## NAAN BREAD

Plain Naan <b>V</b>	£3.50
Garlic Naan <b>V</b>	£3.90
<i>coated in fresh garlic and coriander butter</i>	
Peshwari Sweet Naan <b>V, N</b>	£3.90
<i>stuffed with almond, coconut and fruits</i>	
Cheese Naan <b>V</b>	£4.90
<i>stuffed and topped with cheese</i>	
Cheese and Garlic Naan <b>V</b>	£5.50
<i>stuffed and topped with cheese</i>	



Some of our dishes may contain nuts and dairy products.  
If you have any concerns regarding allergic reactions  
please ask a member of staff.

## VEGAN & VEGETABLE DISHES

Side Dish – £5.90 Main Course – £8.20

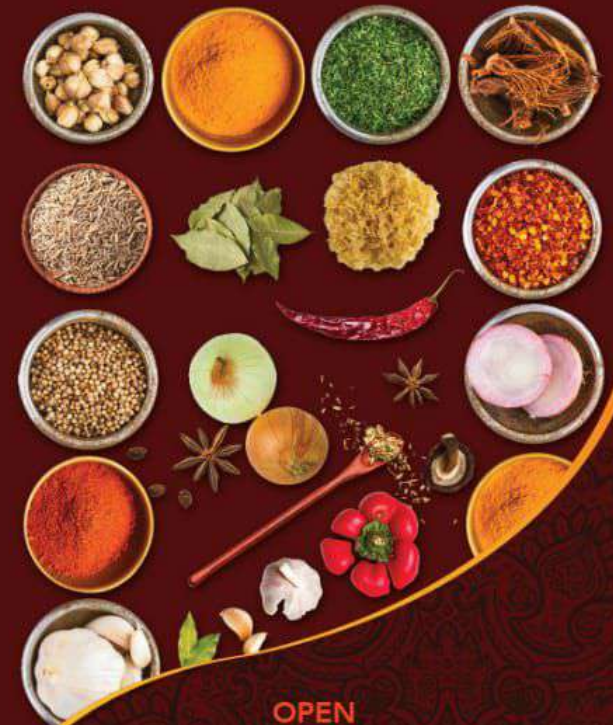
Dumaloo Chana <b>V, VG</b>	
<i>potato and chickpeas dish cooked with onion, tomatoes</i>	
Mixed Veg Bhaji or Mixed Veg Paneer <b>V, VG</b>	
<i>mixed vegetable cooked with various spices</i>	
Mushroom Bhaji <b>V, VG</b>	
<i>mushrooms, cooked with tomato, onion and spice</i>	
Aloo Gobi or Gobi Paneer <b>V, VG</b>	
<i>cauliflower and potato dish cooked with spice</i>	
Saag Aloo or Saag Paneer <b>V, VG</b>	
<i>spinach and potato dish cooked with a onion and tomato</i>	
Saag Bhaji <b>V, VG</b>	
<i>spinach dish cooked onion and a special blend of spices</i>	
Chana Masala <b>V, VG</b>	
<i>chick pea dish with onions, tomato, peppers and spice</i>	
Bombay Aloo <b>V, VG</b>	
<i>potato dish with onions, spice and peppers</i>	
Tarka Dhall Lentil <b>V, VG</b>	
<i>cooked with fresh coriander and garlic</i>	
Brinjal Bhaji <b>V, VG</b>	
<i>aubergine cooked in medium spice</i>	
Begun Khasi <b>V, VG</b>	
<i>onion tomato, brinjal and potato, cooked with spiced sauce</i>	
Kashmiri Dum Aloo <b>V</b>	
<i>potato cooked with yoghurt, tomato, onion and spice</i>	
Aloo Matar Paneer <b>V</b>	
<i>cooked with green peas, potato and cheese</i>	



Vegetarian **V** Vegan **VG** Contains Nuts **N**

# GABI'S TANDOORI INDIAN TAKEAWAY

*Fresh Quality Food*



OPEN  
**TUESDAY - SUNDAY**  
4PM - 9PM  
CLOSED MONDAY

Rose Place, Avoch IV9 8QH  
**01381 621000**

To order and pay online  
**[gabistandoori.co.uk](http://gabistandoori.co.uk)**



## STARTERS

All starters served with yellow sauce and coleslaw

	STARTER	WITH CHIPS
Poppadom v	£0.80	
Pickle Tray (or 0.80p each) v	£3.00	
Onion Bhaji v	£3.80	
Vegetable Samosa v	£3.80	
Vegetable Pakora v	£3.80	
Chicken Pakora	£4.90	£6.90
Mixed Pakora	£4.00	
Mixed Starter	£4.90	
Chicken Tikka	£6.00	£7.90
Sheek Kebab	£6.90	£8.90
Lamb Tikka	£7.50	£9.50
Mixed Kebab	£7.50	£9.50

## BARBECUED TANDOORI DISHES

barbecued in a clay oven served with yellow sauce and coleslaw

Chicken Tikka Bite (main)	£10.20
Lamb Tikka Bite (main)	£12.20
Sheek Kebab (main)	£11.20
Tandoori Chicken <i>on the bone half a chicken</i>	£9.90
Mixed Grill <i>chicken &amp; lamb tikka, tandoori chicken, sheek kebab</i>	£13.20

## BIRYANI DISHES

cooked with basmati rice, aromatic spices and served with a vegetable curry sauce mild or hot on request (no nuts)

Chicken Biryani	£11.90
Chicken Tikka Biryani	£12.90
Lamb Tikka Biryani	£13.50
King Prawn Biryani	£14.50
Mixed Special Biryani <i>king prawn, chicken tikka and lamb tikka</i>	£14.50
Mixed Vegetable v	£10.50
Mushroom Biryani v	£10.50

All our Curries are GLUTEN FREE

Most of the following dishes can be made:

Mild › Medium ›› Hot ›››

## POPULAR DISHES

		BALTI
Chicken Tikka	£10.20	£11.00
Lamb Tikka	£12.20	£13.20
King Prawn	£13.20	£14.00
Vegetable v	£8.20	£9.00
Mushroom v	£8.20	£9.00
Mixed Special <i>King Prawn, Lamb Tikka, Chicken Tikka</i>	£12.50	£13.20

All the above dishes are available in:

### TIKKA MASALA N

special tikka masala sauce with almond, coconut and yoghurt

### CHASNI N

mango chutney and almond powder in a sweet and sour creamy sauce

### PASSANDA N

mild curry cooked with cream, yoghurt, almond powder

### MOHONWALA N

almond powder and special blend of spices in creamy cheese sauce

### MUGHLAI CURRY

sweet and sour creamy sauce

### BUTTER CURRY N

almond powder, special mixed herbs in creamy tomato and butter sauce

### SHOLPURI MASALA N ›

special blend of spices and herbs, cashew nuts, peppers and tomatoes

### RAMPURI

special spices and herbs, peppers, brinjal, yoghurt and tomato sauce

### JAIPURI N ›

cashew nuts chunk of spanish onion, peppers and tomatoes

### ACHARI ››

cooked with mixed pickle and slightly sour sauce

### JALFREZI ›››

ginger, green chilli, chunk of spanish onion, tomatoes and peppers

### REZALA ›

special blend of herbs, tomatoes and fresh yoghurt

### KARAHI ››

chunks of onions, and spicy sauce

### CHILLI GARLIC MASALA ›››

cooked with green chilli garlic and masala

All our Curries are GLUTEN FREE

Most of the following dishes can be made:

Mild › Medium ›› Hot ›››

## TRADITIONAL CURRIES

		BALTI
Chicken	£9.90	£10.50
Chicken Tikka	£10.20	£11.00
Lamb Tikka	£12.20	£13.20
King Prawn	£13.20	£14.00
Vegetable v	£8.20	£9.00
Mushroom v	£8.20	£9.00
Mixed Special <i>King Prawn, Lamb Tikka, Chicken Tikka</i>	£12.50	£13.20

All the above dishes are available in:

### KORMA N

mild creamy curry, slightly sweet with coconut & almond powder

### KASHMIRI N

slightly sweet with coconut powder, pineapple and banana

### MALAYAN

mild curry with pineapple in a creamy coconut sauce

### BHUNA ›

special blend of spices and onion & herbs

### DUPIAZA ›

cooked with chunks of Spanish onion, pepper and tomato

### SAG PALAK ›

spinach curry cooked with garlic, onion, tomato and pepper

### ROGAN JOSH

cooked with spices, tomato, onion and pepper

### PATIA ›

fairly hot sweet and sour curry cooked with onions & peppers

### DANSAK ›

sweet and sour curry cooked with lentil and herbs

### CORIANDER AND GARLIC MASALA

cooked with fresh garlic, coriander, peppers and tomatoes

### CEYLON ››

medium curry with green chilli in a coconut sauce

### MADRAS ››

medium curry with a touch of lime

### VINDALOO ›››

well spiced hot sauce

### NAGA ›››

hot curry cooked with special chilli naga pickle

### CHILLI GARLIC MASALA ›››

cooked with green chilli garlic and masala.