



**Bukharah**

## Welcome to Bukharah

The romance of the rugged North-West Indian Frontier comes alive at our authentic, award winning restaurant, making it a landmark dining destination in Glasgow, Scotland.

We at Bukharah recreate the charm of the traditional clay oven or tandoor with its delicious menu of succulent tandoor cooked kebabs, vegetables and breads. Once a rustic cuisine, it was enjoyed in the harsh rugged terrain of the North-West Indian Frontier, bringing comfort and succour to diners, with its warm, robust flavours.

Today, Bukharah has perfected the art of this cuisine, evident in its star dishes such as Chicken Tikka Hariyali which is marinated for 24 hours in fresh mint, garlic and Punjabi spices, the iconic Bukharah Tarka Dhal lentils slow cooked with fresh herbs and homemade masala, the Lagan Ki Boti Scottish lamb slow cooked with garam masala and cajum spice and our amazing seafood collection which includes our award winning Monkfish Achari Masala.

Our menu has a great selection of dishes something for everyone, we have exciting new dishes such as the Desi Tawa and classic dishes such as the south Indian garlic chilli.

Also, the dishes that you'll find on our unique menu are truly authentic, and each is carefully cooked by our award-winning chefs using spices and herbs from different regions across India.

Our staff are trained to assist you in making your perfect choice, we invite you now to enjoy your Bukharah dining experience

Here's a few things some food critics have said about us:

*"This addition to Glasgow's Indian restaurant scene is a winner: Street food transformed to a restaurant setting and it's absolutely superb..."*

Ron McKenna, The Herald

*"Overall verdict? I reckon the new kid on the block will give other Indian restaurants a run for their money..."*

Tam Cowan, Daily Record

## Honours

Since opening in 2009, The Bukharah has been awarded numerous awards, including:

- Scottish Curry Awards: Restaurant of the year 2010
- Scottish Curry Awards: Chef of the Year 2010
- Ethnic Food & Drink Industry Award 2013
- Scottish Curry Awards: Best Restaurant Design 2016
- Entertainment Awards: Runner up: Best Indian Restaurant in Scotland 2016
- Entertainment Awards: Winner of Scotland's Best Indian Restaurant 2017

## Gastronome Dining Menu

For party over 6 or more guests, let us delight you with our gourmet menus

### Menu One

#### Gastronome Dining £18.95 per person

*Poppadum's served with mint sauce, spiced onions and mango chutney*

#### Starters

Chefs Platter

#### Gastro Mains

Dariya-e Masala

Butter Chicken

Lamb Rassander Tawa

Tarka Dhal

*Served with basmati rice, plain naan, garlic naan and peshwari naan*

#### Desserts

Gulab Jaman and Ice Cream

New York Cheesecake

### Menu Two

#### Gastronome Dining £23.95 per person

*Poppadum's served with mint sauce, spiced onions and mango chutney*

#### Starters

Chefs Platter

#### Gastro Mains

Lajawab

Seafood Butter Masala

Korma

Bombay Jeera Aloo

Saag Paneer

*Served with basmati rice, plain naan, garlic naan and peshwari naan*

#### Desserts

Gulab Jaman and Ice Cream

Chocolate Fudge Cake with Fresh Cream

### Menu Three

#### Gastronome Dining £31.95 per person

*Poppadum's served with mint sauce, spiced onions and mango chutney*

#### Gastro Platter Starters

Tandoori Salmon

Chilli Paneer

Seekh Kebab

Aloo Tikki

Desi Chicken Chatts

#### Gastro Mains

Lagan Ki Boti

Chicken Tikka Chasni

Traditional Balti

Vegetable Jaipuri

Masala Fish

*Served with basmati rice, plain naan, garlic naan and peshwari naan*

#### Desserts

Gulab Jaman and Ice Cream

Mango Kulfi

Tea or Coffee

### Menu Four

#### Gastronome Dining £34.95 per person

*Poppadum's served with mint sauce, spiced onions and mango chutney*

#### Gastro Platter Starters

Tandoori Salmon

Desi Chicken Poori

Chilli Paneer

Aloo Tikki

Lamb Chops

#### Gastro Mains

Tandoori King Prawn

Desi Vegetable Tawa

Achari

Chicken Tikka Hariyali

Keema Kebab Curry

*Served with basmati rice, plain naan, garlic naan and peshwari naan*

#### Desserts

Gulab Jaman and Ice Cream

Hot Sticky Toffee Pudding with Ice cream

## Starters

### **Poppadums, spiced onions and mango chutney £2.95**

For 2 people

### **Prawn Poori £5.35**

Pan fried prawns cooked with mushrooms, peppers in a chilli, soya sauce

*Also available with chana or chicken*

### **Aloo Tikki £4.75**

Famous Indian potato cakes crispy on the outside and succulent on the inside

### **Chicken Chatts £4.95**

Cooked in a tandoor oven then added to a hot and sweet chilli sauce

### **Chilli Chicken or Chilli Paneer £5.75**

Sweet and spicy indo-Chinese fusion dish

### **Masala Fish £6.25**

A dish for fish lovers: a fresh water fish slow cooked in a Rogan josh style

### **Garlic Mushrooms £4.75 Creamy or Desi**

Sliced mushrooms, stir fried in garlic sauce and garnished with coriander

### **Chicken Tawa £6.25**

Chicken marinated in punjabi spices and cooked with garlic ginger and fresh coriander, served on a hotplate

### **Fish Tawa £6.95**

Fish marinated in punjabi spices and cooked with garlic ginger and fresh coriander, served on a hotplate

## Pakora Selection

### **Amritsari Fish Pakora £5.25**

This amazing starter is seasoned in traditional spices and cooked in a light batter

### **Vegetable Pakora £4.25**

Selection of seasonal vegetables fried until crispy and golden

### **Chicken Pakora £5.25**

Scotland's favourite Indian starter served with a rocket salad and chutneys

### **Cauliflower Pakora £4.50**

Cauliflower flavoured with masala spices and fried in a crispy batter

### **Mix Vegetable Pakora £4.95**

Seasonal Vegetables flavoured with masala species and fried in a crispy batter

### **Mushroom Pakora £4.50**

Mushrooms seasoned with spices and masala then lightly fried

## **Bukharah platters to share** *Serves two*

### **Chef's Platter £9.95**

Selection of Pakoras, Chicken Chatts and chick peas

### **Mix Platter £18.95**

Chicken tikka, lamb chops, salmon, seekh kebab and king prawn

## Special Charcoal Tandoor Selection

**Chicken Tikka £5.95**

**Lamb Tikka £5.95**

**Seekh Kebab Starter £5.95**

**Chicken Tikka Hariyali £5.95**

**Lamb Chops £7.45**

Marinated in fresh mint, coriander, garlic, ginger, green chilli and a host of spices, cooked in the tandoor oven

**Tandoori King Prawn £7.95**

Marinated in mustard oil and spiced with Bangla Jhinga spices, coriander, garlic and ginger

**Tandoori Salmon £7.45**

Scottish Salmon marinated in aromatic spices and cooked in a tandoor oven



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## Bukharah Speciality Dishes

*All the dishes listed below are available in the following:*

**Chicken Breast £11.95, Lamb Tender £12.95, Prawns £11.95, King Prawn £14.95**

**Chicken Tikka or Lamb Tikka £1.00 extra**

### **Rassander Tawa**

Marinated Scottish lamb cooked in a rich spicy herb sauce and served on a tandoori hotplate

### **Lajawab**

Grilled Chicken or Lamb added to a stir fry of peppers, onions, mushrooms, garlic and fresh ginger

### **Butter Masala**

Smooth and creamy sauce with a rich masala flavour

### **Lagan Ki Boti (lamb only)**

Try a little tenderness... melt-in-the-mouth Scottish lamb diced, simmered slowly with ginger and garlic

### **Rogan Josh**

Cooked with Kashmir spices Shimla mirch and paprika originally a Persia dish

### **South Indian Garlic**

A spicy dish cooked with fresh green chillies, garlic and a host of fresh herbs

### **Karahi**

North Indian spicy dish cooked with Shimla mirch and fresh coriander

### **Korma**

Rich and creamy dish cooked with almonds and coconut and lashing of fresh cream

### **Tikka Masala**

Chicken marinated in specially prepared spicy masala baked in a deep charcoal oven. Cooked with a mild creamy sauce garnished with almond flakes

### **Lal Jal**

Fresh Lamb, with fresh capsicum, green chilli, coriander, garlic, ginger, spring onion with a host of spices and the famous 'Naga' chilli. Hot.

### **Desi Tawa**

Punjabi cooking at its best cuisine. Chicken, lamb or fish pieces cooked in a rich, spicy garam masala sauce

### **Bhoona**

Punjabi home style spices cooked fresh tomatoes to make a dry rich sauce

## Classic Selection

*All the dishes listed below are available in the following:*

**Chicken Breast £10.95, Lamb Tender £11.95, Prawns £10.95, King Prawn £13.95**

**Chicken Tikka or Lamb Tikka £1.00 extra**

### **Chasni**

Chasni has a unique sweet and sour flavour cooked with mango's and lemon

### **Balti**

Fragrant and full of flavour, chicken and chickpeas cooked with garlic, ginger and a host of spices

### **Jaipuri**

Tasty hot curry made with fresh chillies, coriander, tomatoes, peppers, mushrooms and methi

### **Achari**

Authentic dish made with garlic, ginger, lime pickle, tomatoes, green chillies, yoghurt and fresh coriander

### **Dansak**

An Indian classic. The sauce is made from a traditional tarka and spiced lentils with fried onions for garnish

### **Madras**

Original Indian dish cooked with garlic, ginger, masala, red chillies and green chillies. Hot

### **Sarson Ka Saag**

Desi Spinach cooked with methi and coriander herbs

### **Patia**

A Persia classic that is both sweet and sour

### **Staff Curry**

Traditional homemade curry

*If your favourite dish is not on the menu please speak to one of our staff and we will try to facilitate.*

## Bukharah Biryanis

Originating from Persia, this simple dish, began as rice and meat baked together in the oven. Served with a separate curry sauce to compliment this delicious dish.

### **Available in:**

**Chicken Breast £12.95, Chicken Tikka £13.95, Lamb Tender £13.95, Lamb Tikka £14.95, Prawns £12.95, King Prawn £15.95, Paneer £11.95 and Seasonal Vegetables £11.95**

## Charcoal Tandoor Selection

*Dishes can be served with tarka dhal or curry sauce*

### **Tandoori Chicken £14.95**

Consists of roasted chicken, on the bone, prepared with yoghurt and spices served with rice, sauce and salad

### **Chicken Tikka Hariyali £14.95**

Chicken marinated in fresh mint, coriander, garlic and ginger amazing dish served with rice and curry sauce

### **Chicken Tikka £13.95**

Marinated chicken cooked in a tandoor oven. Served with rice, sauce and salad

### **Lamb Seekh Kebabs £13.95**

Minced lamb cooked on skewers served with rice, sauce and salad

### **Mix Grill £15.95**

A combination of king prawns, chicken tikka, lamb tikka, seekh kebab, chicken tikka Hariyali. Served with rice, sauce and salad

### **Lamb Chops £15.95**

Scottish lamb chops marinated in homemade masala and herbs served with rice and curry sauce

## Seafood Selection

### **Bukharah Seafood Curry £12.95**

Mixed seafood cooked with south Indian spices

### **Monkfish Achari Masala £15.95**

Lightly spiced and grilled and then cooked in pickled sauce

### **Tandoori King Prawn £15.95**

Marinated in Bangla Jhinga spices, garlic, ginger and coriander served with rice, curry sauce and salad

### **Tandoori Salmon £15.95**

Marinated chicken cooked in a tandoor oven. Served with rice, sauce and salad

### **Seafood Platter £16.95**

Tandoori monkfish, salmon and king prawns served with curry sauce, rice and salad

### **Fish Tawa £12.95**

Fish marinated in punjabi spices and cooked with garlic ginger and fresh coriander, served on a hotplate

## Traditional Indian Vegetarian Dishes

### **Sarson Ka Saag Paneer £8.50**

Spinach and paneer cheese with garlic and ginger

### **Shahi Paneer £8.25**

Paneer cheese in a butter masala sauce

### **Sabji Tawa £8.25**

Seasonal vegetables fried and cooked in a Bhoona sauce served on a hotplate

### **Mixed Vegetable Karahi £8.25**

Vegetables cooked in a spicy Karahi tarka and garnished with coriander

### **Bombay Aloo £7.95**

Baby potatoes cooked in jeera masala and fenugreek

### **Tarka Dhal £7.50**

Yellow lentils cooked in a Punjabi tarka

## European Selection

### Starters

Soup of the day £4.50

Prawn cocktail £4.50

Creamy garlic mushrooms £4.50

### Mains

**Grilled chicken £12.95**

Served with chips and salad

**Sirloin steak 8oz £14.95**

Served with Chips, salad and peppercorn sauce

**Omelette £10.95**

Omelette of your choice served with chips and salad

## Compliments

### Rice

Fried Rice £2.95

Boiled Rice £2.95

Mushroom Rice £3.95

Jeera Rice £3.50

Vegetable Rice £3.50

### Breads

Nan £2.95

Garlic Nan £3.95

Garlic & Coriander £3.95

Peshwari Nan £3.95

Bukharah Nan £3.95

Chilli & Coriander £3.95

Keema Nan £4.50

Cheese Nan £3.95

Chapatti £1.50

Tandori Roti £1.95

Paratha £2.95

### Extras

Popadoms £0.95

Spiced Onions £1.50

Mango Chutney £1.50

Mixed Pickle £2.50

Raita Mint Sauce £2.95

Ratia £2.50

French Fries £2.95

Curry Sauce £3.50

Green Salad £2.95



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