

APPETISERS & SIDES

Plain Popadom 0.90

Pickle Tray 2.95

A selection of chutneys.

Chutneys 1.25

Individual chutney; Spicy onions, mixed pickles, yoghurt sauce or mango chutney.

Mixed Raita 1.95

Fresh Garden Salad 2.95

Chips 2.45

STARTERS

Chicken Pakora 4.95

Chicken breast fillets fried in a spicy batter.

Fish Pakora 4.95

Haddock cutlets coated in a spicy batter, then deep fried.

Meat Samosa 4.95

Deep fried pastry with spiced lamb mince and potato filling.

Cheesy Seek Kebab 4.95

Marinated with spices, ginger and garlic. Cooked over charcoal.

Chicken Tikka 5.45

Marinated with spices, ginger and garlic. Cooked over charcoal.

Lamb Tikka 5.95

Lamb pieces marinated with spices, ginger and garlic. Cooked over charcoal.

Lamb Chops 5.95

Lamb chops marinated with spices. Cooked over charcoal.

Fish Tikka 5.95

Pieces of haddock, marinated in a special blend of spices and cooked over charcoal.

Black Pepper Machli 5.95

Sea bass garnished with salt, black pepper, garlic and lemon.

Mix Kebab 6.95

One piece of chicken tikka, lamb tikka and seekh kebab.

Puri 6.95

Fried Indian bread topped with a choice of curried chicken, prawn or king prawn.

King Prawn Tikka 6.95

King prawns coated in spices and cooked over charcoal.

Mix Platter For Two 12.95

A selection of our appetisers. Chicken tikka, lamb tikka, king prawn, vegetable pakora, seekh kebab and paneer tikka.

TANDOORI

Cooked over charcoal in a clay oven.

Served with pilau rice and sauce.

Tandoori Chicken 12.95

One piece of leg and one piece of breast on the bone.

Chicken Tikka 13.95

Succulent pieces of breast chicken cooked over charcoal.

Chicken Shashlick 14.95

Succulent pieces of chicken, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms.

Lamb Tikka 14.95

Succulent pieces of Scottish lamb cooked over charcoal.

Lamb Chops 15.45

Lamb chops left overnight in our specially blended spicy marinade. Then cooked over charcoal to a succulent finish.

Fish Tikka 15.95

Pieces of haddock, marinated in a special blend of spices and cooked over charcoal.

King Prawn Tikka 15.95

King Prawns marinated in a special tikka sauce and cooked over charcoal. Served with onions & peppers.

Tandoori Mix Grill 17.95

Tandoori chicken, chicken tikka, lamb tandoori, seekh kebab, and king prawn tikka.

Sea Bass 16.95

Marinated and grilled in Ronaq's mixed spices.

TRADITIONAL DISHES

Chicken 10.45

Lamb 12.45

Prawn 12.95

King Prawn 13.95

Bhuna

Cooked in a medium sauce using tomatoes, onions, ginger and garlic.

Madras

Prepared in a rich tasty, hot sauce with red chillies, ginger and garlic.

Rogan Josh

Prepared in a rich sauce using onions, peppers and tomatoes.

Dansak

Cooked in a thick sauce with lentils.

Korma

Originally for the British Raj in India. A mild and creamy taste.

Dopiaza

Cooked with large pieces of onion, garlic, tomatoes and ginger.

Pathia

Prepared with peppers and onions in a sweet and sour sauce.

Chasni

Marinated and cooked in a clay oven, then topped with fresh onions, peppers, mushrooms and tomatoes in a sweet and sour sauce.

Tikka Masala

Barbecued then prepared and served in a mild and creamy sauce.

SIGNATURE DISHES

Chicken Kharahi 13.95

Chicken marinated and barbecued with light spices. Then slow-cooked in a wok, using a blend of authentic spices and herbs.

Garlic Chicken Chilli Balti 13.95

Chicken marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic and green chilli.

Chicken Moughal 13.95

Tender pieces of chicken and green garden peas cooked together in a medium sauce full of flavour with tomatoes, onions, garlic and ginger.

Chicken Jalfrezi 13.95

Cooked in a fresh green chilli & coriander sauce with a boiled egg.

Chicken Makhni 13.95

Cooked in a light sauce with onion, ginger, garlic and butter.

Special Chicken Masala 13.95

A hot dish with a sweet and sour twist. Prepared in a thick sauce with red chillies, garlic, onions, tomatoes and fresh coriander.

Chersada Balti 13.95

From the north west frontier of Pakistan. Marinated and barbecued chicken slices, cooked with lamb mince creating a unique taste.

Lamb Kathmandu 14.95

Originating from one of the world's oldest cities and capital of Nepal. Lamb is barbecued, then cooked with onions, garlic, tomatoes & daal.

Murgh Palak 14.95

Chicken cooked with spinach. A rich, authentic & flavoursome dish.

Handi Aloo Gosht 14.95

Soft and tender lamb slow-cooked with baby roast potatoes in a blend of specially selected spices and herbs, giving a authentic Punjabi taste.

Lamb Kharahi 14.95

Scottish lamb marinated and barbecued with light spices. Then slow-cooked in a wok, using a blend of authentic spices and herbs.

Dham Keema Aloo 14.95

Lamb mince cooked with spices & potatoes in a traditional technique.

Bindi Gosht 14.95

Tender pieces of Scottish lamb cooked with okra.

Bukhari Biryani 14.95

A mixture of chicken and lamb cooked with basmati rice with spices and herbs. Served with a vegetable sauce.

Peshwari Gosht 14.95

Lamb chops cooked on a slow heat with peppers, onions, tomatoes with specially selected ground spices.

Kabuli Gosht 14.95

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.

Ronaq Special 15.95

A mixture of chicken, lamb, mushroom, prawn and lentils, all cooked together in a medium sauce.

Punjabi Murgh Biryani 15.95

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.

Machli Balti 15.95

Haddock cooked with green peppers, coriander, cumin, tomatoes, cardamoms, pimento and cinnamon.

Tandoori King Prawn Balti 16.95

King prawns grilled over charcoal, then cooked in a wok with roast potatoes, fresh tomatoes, coriander, fresh herbs & spices.

Garlic Chilli King Prawn Masala 16.95

King prawns marinated and barbecued with light spices. Then cooked in a wok, using a thick sauce with onion, peppers, garlic & green chilli.

VEGETARIAN STARTERS

Onion Bhaji 3.95

Onions mixed in a spicy batter and deep fried.

Vegetable Pakora 3.95

Mixed vegetables coated in a spicy batter, then deep fried.

Mushroom Pakora 3.95

Mushrooms coated in a spicy batter, then deep fried.

Vegetable Samosa 4.95

Deep fried pastry with spiced mixed vegetable filling.

Paneer Tikka 5.95

Chunks of Indian cheese marinated in spices and grilled over charcoal.

Tandoori Mushroom 5.95

Stuffed mushroom, cooked with Indian cheese, light spices, peas and potato.

Channa Puri 5.95

Fried Indian bread topped with chickpeas prepared in specially selected spices.

VEGETARIAN SPECIALITIES

Dhaal Makhni 11.95

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.

Vegetable Jalfrezi 11.95

Cooked in a fresh ground green chilli & coriander sauce with a boiled egg.

Vegetable Shashlick 11.95

Chunky pieces of onions, peppers, tomatoes and mushrooms, marinated and cooked over charcoal in a clay oven. Served with pilau rice and sauce.

Paneer Kharahi 12.95

Indian Cheese cooked with onions, peppers and fresh coriander.

Sabzi Balti 12.95

A selection of vegetables, cooked in a medium sauce with fresh green chillies and selected ground spices.

Paneer Makhni 13.95

Cooked in a light sauce with onion, ginger, garlic and butter.

Paneer Shashlick 13.95

Succulent pieces of paneer, cooked with chunky pieces of onions, peppers, tomatoes and mushrooms over charcoal in a clay oven. Served with pilau rice and sauce.

Desi Sabzi Biryani 13.95

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.

TRADITIONAL VEGETARIAN DISHES

Vegetable Bhuna 10.95

Cooked in a medium sauce using tomatoes, onions, ginger and garlic.

Vegetable Rogan Josh 10.95

Prepared in a rich sauce using onions, peppers and tomatoes.

Vegetable Dansak 10.95

Cooked in a rich sauce with lentils.

Vegetable Korma 10.95

Originally for the British Raj in India. A mild and creamy taste.

Vegetable Pathia 10.95

Cooked with peppers and onions in a sweet and sour sauce.

VEGETABLE SIDES

Available as main course. Please ask.

Bhindi Bhaji 4.95

Curried Okra

Aloo Gobi 4.95

Potato and Cauliflower

Channa Masala 4.95

Chick peas

Bombay Aloo 4.95

Roast potatoes in a curried sauce

Aloo Palak 4.95

Potato and spinach

Tarka Daal 4.95

Curried lentils

Saag Paneer 4.95

Spinach with Indian cheese

Aloo Mattar 4.95

Potato and peas

Mushroom Bhaji 4.95

Curried mushroom

Matter Paneer 4.95

Indian cheese with peas

Saag Daal 4.95

Spinach and lentils

Mixed Vegetable 4.95

BREAD

Tandoori Nan 3.45

Peshwari Nan 3.95

Garlic Nan 3.95

Cheese Nan 3.95

Keema Nan 3.95

Vegetable Nan 3.95

Onion Nan 3.95

Chilli Nan 3.95

Plain Paratha 3.25

Vegetable Paratha 3.45

Keema Paratha 3.95

Plain Chapati 1.95

Tandoori Roti 2.10

Plain Puri 1.60

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

(Egg and Peas)

CHILDRENS MEALS

Served with chips or rice

Chicken Tikka 7.95

Chicken Korma 7.95

Chicken Curry 7.95

Fish Fingers 6.95

