

RICE & BREADS

Pilau Rice	£3.55
Boiled Basmati Rice	£3.40
Lemon & Cashew Nut Rice	£4.95
Mushroom Fried Rice	£4.50
Egg Fried Rice	£4.95
Plain Naan	£3.50
Garlic Naan	£3.95
Peshwari Naan	£4.75
Garlic & Coriander Naan	£4.00
Garlic Cheese Naan	£4.75
Chilli Naan	£3.50
Green Chilli & Coriander Naan	£4.95
Chilli Cheese Naan	£4.75
Cheese Naan	£4.50
Keema Naan	£5.50
Laccha Paratha	£3.99
Aloo Paratha	£4.50
Garlic Paratha	£4.50
Keema Paratha	£4.95
Tandoori Roti	£1.80
Tava Chapati	£1.50
Butter Chapati	£1.95

SUNDRIES

Poppadom	£1.45
Spiced Onions	£1.50
Mango Chutney	£1.95
Mixed Pickle	£1.95
Taramind Sauce	£1.95
Mint Sauce	£1.95
Raita	£3.50
Yoghurt, cucumber, onion & tomato. Cucumber, tomato, onion and fresh coriander leaves, pomegranate.	
Fresh Yoghurt	£2.99
Mango Chicken Tikka Salad	£7.50
Row green mango, Cucumber, tomato, onion and fresh coriander leaves, pomegranate.	
Kachumber Salad	£3.95
Cucumber, tomato, onion and fresh coriander leaves, pomegranate.	
Makhanaa Chicken Salad	£5.50
Makhanaa Slaw	£3.95
Spicy Bombay style coleslaw	
Fried Green Chillies	£1.49

EUROPEAN DISHES

Chips	£3.50
Masala Chips	£4.50
Chicken Sausage Chilli	£9.95
Traditional Fish & Chips	£9.95
Breaded Scampi with Chips	£9.95
Breaded, Mozzarella	
Cheese Sticks & Chips	£9.95
Breaded, Jalapeno Peppers & Chips	£8.95

KIDS MENU

Fish Fingers & Chips	£6.50
Chicken Nuggets & Chips	£5.50
Chicken Strips & Chips	£6.50
Served with chips and BBQ sauce	
Chicken Burger	£5.50
Chicken Korma & Rice	£6.95
Chicken Tikka Chasni & Rice	£6.95
Chicken Pakora & Chips	£5.50

DESSERTS

Indian Rasmalai	£4.95	Makhanaa Rice Pudding	£5.95
Chocolate Fudge Cake	£5.95	(Freshly made makhana rice pudding)	
Gulab Jamun (2pcs)	£4.95	Cake of the Day	£5.45

SET MEALS

SET MEAL ONE - £14.95

2 Poppadoms & Spiced Onions
Choose One Starter from:
Vegetable Pakora / Chicken Pakora / Mushroom Pakora
Choose One Curry:
Chicken / Vegetable / Lamb
Choose One Accompaniment:
Boiled Rice / Pilau Rice / Plain Nan

SET MEAL TWO - £25.95

2 Poppadoms & Spiced Onions
Choose Two Starters from:
Vegetable Pakora / Chicken Pakora / Mushroom Pakors
Chicken Lollipop / Chicken Wings
Choose Two Curries:
Chicken / Chicken Tikka / Vegetable / Lamb
Choose Two Accompaniments:
Boiled Rice / Pilau Rice / Plain Nan / 2 Chapati

SPECIAL SET MEAL THREE - £39.95

3 Poppadoms & Spiced Onions
Choose Two Starters from:
Vegetable Pakora / Chicken Pakora / Mushroom Pakora / Mix Pakora
Chicken Lollipop / Chicken Wings
Choose Three Curries:
Chicken / Chicken Tikka / Vegetable / Lamb
Choose Two Accompaniments:
Boiled Rice / Pilau Rice / Plain Nan / 2 Chapati

Changes to Set Meals will incur a surcharge:
Starters from £1.50 - Rice or Nan from £1.50 - Main Course king Prawn £4.00 extra

WE CATER FOR PARTIES:

Special Occasions, Birthday Parties, Family Meals, Corporate Meetings, Funeral Receptions Etc.

We Also Offer Table Reservations Within Our Restaurant Premises.

For Enquiries & Further Information or Bookings
Please Ask A Member Of Staff

Allergy Notice:

Some items may contain nuts, dairy, eggs, gluten, or soy.
If you have any food allergies, please let us know.



MAKHANAA

INDIAN RESTAURANT & BAR

OPEN 7 DAYS

SUNDAY 2pm - 10pm

MONDAY TO WEDNESDAY: 4pm - 10pm

THURSDAY TO SATURDAY: 12pm - 10pm

0141 486 7549

UNIT 12 WESTBOURNCENTRE, KELBURN STREET
BARRHEAD, GLASGOW G78 1 LR

STARTERS

Vegetable Pakora	reg£5.50 large £8.50
Selection Of seasonal vegetable fried until crispy & golden served with red onion/salad & chutneys.	
Chicken Pakora	reg£6.95 large £9.95
Favourite Indian starter served with red onion/salad & chutneys.	
Mix Pakora	reg£6.95 large £9.95
A mixture of vegetable pakora, chicken pakora, and mushroom pakora.	
Mushroom Pakora	£5.50
Mushroom in a spiced gram flour batter and crispy fried.	
Haggis Pakora	£5.95
Scottish haggis marinated with Indian spices & lightly fried in a tempura batter, served with salad & homemade chutneys.	
Ginger Chilli Fish Pakora	£6.50
Fish marinated in garlic, pickle flavour spices and deep fried.	
Garlic Prawn Pakora	£7.95
Prawn marinated in garlic, pickle flavour spices and deep fried with red onion/salad & chutneys.	
Chicken Lollipops	£6.50
Irresistible spiced chicken wings, served with tempered tomato chutney.	
Vegetable Samosa	£5.50
Golden pastry pockets filled with spiced peas & fresh potato.	
Samosa Chaat	£6.50
Samosa with chickpeas, drizzled in yoghurt, tamarind & mint chutney.	
Bengali Spiced Fish Cake	£6.95
A popular, Savoury Bengali street food snack featuring a seasoned mixture of fish, potato, and aromatic spices, often coated in breadcrumbs and deep fried.	
Spiced Mushroom	£5.50
Mushroom flavoured with chef's own special herb & spiced.	
Garlic Mushroom	£5.50
Chilli Garlic Prawn	£7.95
Makhanaa Indo, Chilli Chicken	£6.95
Marinated fried chicken cooked with peppers, onion, tomato, Nepalese spices, spring onion & fresh coriander, dry, thick sauce.	
Chicken Kurkure	£6.50
Gurkha Momo	£7.95
Steamed Nepalese dumpling stuffed with (chicken & vegetables) served with a Nepalese chutney.	
Onion Rings	£4.50

Chef's Makhanaa Platter (FOR 2) £11.95
VEG PAKORA, CHICKEN PAKORA, MUSHROOM PAKORA, CHICKEN LOLLIPOPS, AND CHICKEN WINGS

POORIS

Crisp golden and soft poori made with whole wheat flour, salt and water with a choice of toppings.

Chicken Poori	£5.95
Prawn Poori	£5.95
Chana Poori (chickpeas)	£4.95

TANDOORI STARTERS

Ginger Lamb Chops	£8.50
Lamb chop. Mix fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.	
Chicken Tikka Starter	£6.75
Chicken marinated in fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.	
Monkfish Tikka	£9.95
Monkfish Mix fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.	
Green Herb Chicken Tikka	£6.95
Chicken marinated in green herbs and yoghurt with spices, cooked in a clay oven, served with mint sauce.	
Hot Chicken Wings	£5.95
Chicken wings marinated in fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.	
Lemon Chicken Tikka	£6.95
Chicken marinated with mustard oil, freshly squeezed lemon juice, cooked in a clay oven served with mint sauce.	
Tandoori Jinga (Prawn)	£7.95
Jumbo king prawn cooked on the griddle with variety of Indian spices. Served with mint sauce.	
Murgh Malai Tikka	£6.95
Chicken marinated in cream & cheese, ginger, garlic and yoghurt with spices, cooked in a clay oven served with mint sauce.	
Gilafi Chicken Tikka	£6.95
Chicken marinated in cream & cheese, freshly made beetroot yoghurt with spices, cooked in a clay oven served with mint sauce.	
Seekh Kebab	£6.65
Minced lamb mixed with spices & cooked in a clay oven, roasted paprika, served with mint sauce.	
Bihari Achar Chicken Tikka	£6.95
Chicken marinated with mix pickles, mustard oil, freshly squeezed lemon juice, cooked in a clay oven served with mint sauce.	

Mix Grilled Platter (For 2) £14.95
Lamb chops, Hot chicken wings, chicken tikka, seekh kabab. Served with mint sauce.

TANDOORI GRILL MAINS

A tandoori is a traditional cooking oven.
All tandoori dishes are served with curry sauce & a choice of rice or plain naan.

(Upgrade to any other curry sauce or change nan £2.00)

Ginger Lamb Chops	£16.95
Lamb chop Mix fresh ginger and yoghurt with spices, cooked in a clay oven.	
Chicken Tikka	£12.95
Chicken marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.	
Monkfish Tikka	£16.95
Monkfish Mix fresh ginger and yoghurt with spices, cooked in a clay oven.	
Green Herb Chicken Tikka	£12.95
Chicken marinated in green herbs and yoghurt with spices, cooked in a clay oven.	
Hot Chicken Wings	£12.95
Chicken wings marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.	
Lemon Chicken Tikka	£12.95
Chicken marinated with mustard oil, freshly squeezed lemon juice, cooked in a clay oven.	
Tandoori Jinga (Prawn)	£16.95
Jumbo king prawn cooked on the griddle with variety of Indian spices.	
Murgh Malai Tikka	£12.95
Chicken marinated in cream & cheese, ginger, garlic and yoghurt with spices, cooked in a clay oven.	
Gilafi Chicken Tikka	£12.95
Chicken marinated in cream & cheese, freshly made beetroot yoghurt with spices, cooked in a clay oven.	
Seekh Kebab	£11.95
Minced lamb mixed with spices & cooked in a clay oven, roasted paprika & fresh coriander.	
Bihari Achar Chicken Tikka	£12.95
Chicken marinated with mix pickles, mustard oil, freshly squeezed lemon juice, and cooked in a clay oven.	
Tava Chicken	£12.95
Marinated chicken cooked in a tandoor and served sizzling with chunks of peppers & onion served with rice, salad & sauce.	
Paneer Tikka	£11.95
Cubes of paneer marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.	
Makhanaa Tandoori Salmon Tikka	£17.95
Salmon fish breast marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.	
Makhanaa Special Mix Grill	£17.95
Lamb chops 2, chicken wings 2, chicken tikka 2, king prawn 1, seekh kabab 2.	

MAIN COURSE CHICKEN DISHES

Butter Chicken (King of Makhanaa)	£12.50
Chicken cooked in a buttery sauce with flavour of cloves and green cardamom.	
South Indian Chilli Garlic Chicken	£11.95
Barbequed pieces of chicken with fresh green chilli, garlic & ginger with a hint of fresh coriander.	
Chicken Tikka Masala	£11.50
Chicken tikka cooked with tandoor in an onion and tomato sauce.	
Chicken Tikka Jaipuri	£11.50
Chicken tikka cooked with fresh green pepper, mushroom and onion.	
Chicken Tikka Jalfrezi	£11.50
Chicken tikka cooked with fresh green pepper and onion.	
Chicken Tikka Chasni	£11.50
Chicken tikka cooked with creamy, tangy sauce.	
Garlic Chilli Chicken	£10.95
Chicken cooked with garlic, fresh green chilli and red pepper.	
Chicken Karahi	£10.95
Chicken cooked with onion seeds, fresh green pepper, & Dice cut onion.	
Makhanaa Chicken Curry	£10.95
Tender chicken cooked with makhanaa spices.	
Chicken Bhoona	£10.95
A delicious classic pan-fried chicken made with spices, fenugreek leaves and tomatoes.	
Kerala Chicken Masala	£10.95
Chicken cooked with South Indian spices & finished with coconut milk.	
Chicken Saagwala	£10.95
Chicken cooked with fresh spinach and ginger garlic.	
Chicken Tikka Pardesi	£11.50
Chicken tikka cooked with spinach finely chopped onions and mushrooms with a touch of coconut cream, making this a rich mild to medium dish	
Chicken Madras	£10.95
Chicken cooked with mustard seeds, curry leaves, green chilli & Indian spicy sauce.	
Chicken Dhansak	£10.95
Chicken breast cooked with fresh ginger, garlic and touch of lentil.	
Chicken Korma	£10.95
Chicken cooked in creamy mild coconut sauce.	
Chicken Kashmiri Korma	£10.95
Chicken cooked in yoghurt & cream with pineapple, mango.	
Chicken Ceylonese Korma	£10.95
Chicken cooked in creamy mild coconut sauce, slightly hot & lemon.	
Chicken Nasa Raksi	£10.95
Chicken cooked with fresh garlic, ginger, mushrooms & a touch of brandy, rum rum test.	
Chicken Dopiazza	£10.95
Tender chicken cooked with MAKHANAA spices & extra onion.	
Chicken Tikka Pasanda	£10.95
Chicken cooked with coconut cream and Pista	
Chicken Achari	£10.95
Chicken cooked with mixed pickle, mustard oil, freshly cooked squeezed lemon juice & cooked in onion tomato sauce	
Chicken Black Pepper	£11.95
Gurkha Turmeric Curry	£11.95

MAIN COURSE LAMB DISHES

Also Available in Chasni / Korma etc

Makhanaa Lamb Curry	£11.95
Slow cooked lamb and makhanaa spices.	
Lamb Karahi	£12.95
Lamb cooked with green pepper, onions, crushed red chilli & coriander seeds.	
Lamb Rogan Josh	£12.95
Slow cooked lamb with yoghurt and green cardamom.	
Lamb Saag	£12.95
Lamb cooked with fresh spinach.	
Lamb Bhoona	£12.95
A delicious classic pan-fried lamb made with spices, fenugreek leaves and tomatoes.	
Lamb Madras	£12.95
Lamb cooked with mustard seeds, curry leaves, green chilli & Indian spicy sauce.	
Railway Lamb Curry	£12.95
A rich, savoury lamb curry of tomato, garlic & Indian spices.	
Lamb Pardesi	£12.95
Lamb cooked with spinach finely chopped onions and mushrooms with a touch of coconut cream, making this a rich mild to medium dish	
Lamb Mince, Peas & Leek	£12.95
Minced lamb simmered with garden peas, leek, garlic and ground spices, enriched with cream.	
Himalayan Lamb Curry	£12.50
Household recipe from Nepal. It is a traditional curry from our lovely neighbouring country. It is typically cooked in a low heat which brings out all the flavour from spices.	
Rara Gosht	£12.50
Rara gosht is a very unique lamb recipe which combines the pieces along with lamb mince in it. The combination of whole spices & powdered spices make it a very tasty dish.	
Chilli Garlic Lamb	£12.50
Lamb cooked with garlic, fresh green chilli & red pepper.	

SEA FOOD

Monk Fish Malabar Curry	£15.45
Southern spiced cubes of monk fish simmered in coconut, chilli, curry leaf, mustard seeds and spiced puree of onion, tomato masala gravy.	
Monk Fish Tikka Masala	£15.95
Monk fish with mustard oil, freshly squeezed lemon juice, cooked in tandoor, tomato & dry fenugreek leaves.	
Thalassery Prawn Curry	£14.50
Prawn cooked with coconut, ginger, garlic, tomato, onion & fresh curry leaves.	
Chilli Garlic Prawn	£14.95
Prawn cooked with garlic, chilli, onion & tomato sauce.	
King Prawn Bihari Achar	£14.95
Pickled marinated king prawns cooked in onion & tomato masala gravy, garnished with fresh lime.	
Tava Jinga (Prawn)	£14.95
Marinated king prawn cooked in a tandoor and served sizzling with chunks of peppers & onion -served with rice, salad & sauce.	
Salmon Atlantic with Butter Sauce	£15.99
Chef's special Dish ask to staff	

MAKHANAA DUM BIRYANI

SERVED WITH CHOICE OF CURRY SAUCE OR RAITA

Makhanaa Special Biryani	£13.95
Chicken & lamb cooked with basmati rice, pepper, onion, and Indian spices.	
Chicken Biryani	£12.95
Chicken cooked with basmati rice & Indian spices.	
King Prawn Biryani	£15.95
King Prawn cooked with basmati rice & Indian spices.	
Lamb Biryani	£13.95
Lamb cooked with basmati rice & Indian spices.	
Vegetable Biryani	£10.95
Mixed Veg cooked with basmati rice & Indian spices.	

MAIN COURSE VEGETABLE DISHES

Black Daal Makhani	£9.95
Black urad lentil cooked with cream and butter.	
Paneer Butter Masala	£10.95
Cottage cheese cooked with rich, creamy butter sauce.	
Aloo Baingan	£9.95
Potato and baby aubergine, with masala sauce & Indian spices	
Aloo Saag	£9.95
Fresh chopped spinach, cooked potato and spices.	
Chana Masala (Chickpeas)	£9.95
Chickpea, cooked onion, tomato and amchur powder.	
Tadka Daal	£9.95
Yellow lentil cooked with cumin seeds, garlic and whole red chilli.	
Karahi Paneer	£9.95
Cottage cheese with fresh green pepper, onion and masala sauce.	
Aloo Gobi	£9.95
Potato, cauliflower & peas cooked with cumin seed, fresh ginger, and coriander leaves.	
Paneer Saag	£9.95
Cottage cheese and fresh spinach leaves.	
Mixed Vegetable Curry	£9.95
Classic north Indian dish made from mixed vegetables.	
Mutter Paneer	£9.95
Indian cheese cooked with peas, onions, tomato & spice.	
Makhanaa Aloo Chana Masala	£9.95
Makhanaa & potato, chickpeas cooked with Panjabi masala.	