



 GUCHHI
INDIAN SEAFOOD AND BAR

Appetizers

1947 Starter Platter for two £12.95

Chef's selection of Classic starters for those that just can't decide.

Spiced Parfait £5.95

Indian spiced and flavoured Chicken Liver Parfait served with Onion Chutney.

Guchhi Gravadlax £5.95

Served with curried cauliflower and horseradish.

Tandoori Smoked Mackerel £7.95

Mackerel marinated in Khasarani Ajwani Masala.

Artichoke Pakora £5.95

Served with Mango Chutney.

Daal Dips £5.95

A combo of Tarka Daal and Makhani Daal served with baby nan.

Shammi Kebabs £6.95

Lamb Mince and Roasted Chickpeas, flavoured with Indian Spices and served with a Mint Dip.

Priya Gaya Salads £4.95

Your favourite Indian Infused Salad.

Murg Chinghai £5.95

Chicken Wings with hot chilli sauce sautéed with peppers and spring onions.

Shorba £4.95

Chef's special soup of the day.

Phaldari Chaat £5.95

Marinated Apple, Pineapple, Peppers, Onions and Tomatoes cooked in our clay oven.

Clam Koshimbir £6.95

Fresh Tisrya Prepared in a Coconut and Green Masala.

Govan Mussels £6.95

Mussels Cooked in Plenty of Coconut Milk and Spiced with White Wine.

Poori Chicken Mushroom £5.95

Chicken, Mushroom and Chickpeas cooked in Aromatic Herbs, served in Light Pastry.

Guchhi Cocktails

£6.95

A Saffron Red Snapper

Saffron gin, cucumber and tomato juice, great for overindulgence the night before.

Pear-fect Sparkle

Grey goose la poire, lime and gomme with a burst of prosecco.

Smokey Martini

Martini millers, dry vermouth slung low and cold with a Lagavulin rinse.

Hindi punch

Havana 7, Martell VS, lime and bitters lengthened with tonic.

Champagne cocktail

This is a classic! Cognac, bitters and sugar lengthened with champagne.

Raven Master

Beefeater gin, Lillet, St Germain and pineapple juice. Slung long and cold.

A Velvet Swizzle

Havana Barrel proof, Velvet Falernum and pineapple juice. Served short with cracked ice.

French 75

Gin, lemon juice and bitters lengthened with champagne – Need we say more?

The Earls Elder flower

Beefeater gin, Elder flower and Earl Grey gomme served in a Martini with a Lagavulin mist.

A Coconut Daiquiri

Malibu, lime and gomme. Simple but surprisingly good.

A Silver Gust

Havana, Velvet Falernum and Ginger beer. This one is a house favourite.

Biryani

A classic Indian dish with a rice base. Choose from

Dum Gosht Biryani

£13.95

Hyderabadi preparation rice and lamb cooked together.

Biryani E Awadhi

£12.95

Aromatic rice and chicken cooked in traditional Lucknwi style cooked separately then layered with mild spices.

Subz Degh Biryani

£10.95

Seasonal vegetables and fragrant rice scented with cardamom.

Tandoori Kebab

At Guchhi our special clay tandoori oven creates great tasting char grilled dishes using our own special blend of Punjabi spices.

Murg Tikka

£11.95

Boneless juicy diced chicken marinated in aromatic Indian tandoori masala and cooked to perfection in tandoor.

Tandoori Murg

£12.95

Whole chicken delicately marinated over night in fresh aromatic spices, yoghurt and tenderly cooked in tandoor.

Garhi Kebab

£13.95

Succulent lamb chops marinated with spices and cooked in a clay oven.

Boti Kebab

£13.95

Tender lamb marinated in yoghurt and mixed with our chef's special masala.

1947 Bannu Kebab

£12.95

Chicken breast marinated in gram flour and bread crumbs, then finished with a coating of egg.

Paneer Tikka

£10.95

Cubes of homemade cheese marinated with cream, chilli, carumseeds, gram flour mixed with onions, peppers and tomato, cubes and cooked in a clay oven.

Guchhi Mixed Grill

£19.95

Our house speciality of all out Tandoori Kebabs.

Indian Classic

Makhani

This dish originates from Punjab meaning butter. It has a mild tomato base and is finished with cream.

Rogan Josh

Rogan Josh initially came from Kashmir in Northern India. Medium hot, it is prepared with Deggi Mirch, a unique Indian red chilli.

Korma

The old time mild favorite with spiced cashews, coconut and cream.

Jalfrezi

Medium hot dish from the times of the Mughal Empire. Stir fried dry with garlic, ginger, onions and peppers and is flavoured strongly with coriander and fenugreek.

Tikka Masala

The national favourite dish. Packed with flavour and cooked in a rich tomato sauce.

Saagwala

This tasty mild dish composes of spinach and cream with delicate spices.

Madras / Vindaloo / Fall

Extra spicy made with Indian hot chilli.

All served with your choice of meat

Chicken Tikka

£10.95

Pan fried chicken

£10.95

Lamb

£12.95

Prawns

£12.95

Fish

£11.95

Vegetable

£9.95

Vegetarian Specialities

Kadhai Paneer £10.95

Green Bell Peppers, dried Fenugreek Leaves and Coriander with our Home Made Cottage Cheese

Mushroom Mutter Masala £9.95

North Indian Vegetarian recipe made with Mushrooms and Peas simmered in Indian Spices

Aloo Gobhi Masala £9.95

A potato and cauliflower stir fry with Gram Masala, Green Chilli and Garlic

Tadkewali Daal £9.95

Yellow Lentils gently cooked with Tomatoes, Cumin Indian Spices and fresh Coriander

Aloo Channa £9.95

Potatoes and Chick Peas cooked in a rich Tarka Sauce

Makhani A Vats £8.95

Black Lentils Cooked with Rich Cream & Indian Spices

Bhindi Bhaji £8.95

Okra Cooked in Kadhai Style

Classic European Dishes

Char grilled Sirloin Steak £16.95

Char grilled Chicken Breast £14.95

Classic European dishes served with chips and your choice of sauce; Diane, Peppercorn or Chasseur

Side Dishes

Chapatti	£1.45	Cheese Naan	£3.00
Tandoori Roti	£1.60	Chilli Naan	£2.60
Plain Naan	£2.30	Garlic Naan	£2.50
Peshwari Naan	£3.20	Paratha	£3.00
Poori	£1.50	Butter Naan	£3.00
Pilau Rice	£2.50	Boiled Rice	£2.10
Mixed Pickle	£1.30	Mango Chutney	£0.90
Poppadum	£0.90	Spiced Onions	£1.00
Tarkari Raita	£1.40	Mushroom Rice	£3.00

Seafood Specialities

Guneshwar Scallops £18.95

Oven baked scallops in shell with Bombay duck sauce

Lobster Iguru £16.95

Hot lobster marinated in mugkai mugatha masala and cooked in oven

Scottish Lemon Sole £17.95

Grilled Whole Lemon Sole with shellfish sauce

Bream Nicole £13.95

Pan fried Gilt Head Bream with Nawada sauce and seared King Scallops

King Prawn Tandoori £15.95

The freshest Madagascan King Prawns marinated in chilli, coriander and lemon juice – cooked in the clay oven.

Classic Seafood Platter for one £35.95

½ lobster plus today's freshest shellfish with a twist of Indian condiments.

Tandoori Crab £15.95

Fresh crab marinated in chef's special spices and slowly cooked in tandoor

Makhan Michi Crab £16.95

Tender crab marinated in mid spices, butter, pepper and roasted in clay oven

Guchhi Paella £24.00

Selection of seafood and meat

DAS Special of the day

Please ask your waiter for details