

Bangladeshi  
& Indian Cuisine

THE  
**VERANDAH**  
RESTAURANT

## MENU

### OPEN DAILY

LUNCH 12 NOON TILL 2.30PM  
DINNER 5.00PM TILL 12 MIDNIGHT

### BUSINESS LUNCHES

3 COURSES £7.95

### A LA CARTE MENU

BOOK YOUR TABLE TODAY

### OUTSIDE CATERING

WE CAN CATER FOR PARTIES FROM 10  
PEOPLE TO 2000 PEOPLE! JUST TELL US  
WHERE AND WHEN AND OUR AWARD  
WINNING CHEF WILL DO THE REST...

Private Dining • Weddings • Cocktail Parties  
Birthday Parties • Conferences etc.

www.theverandah.co.uk

### THE VERANDAH RESTAURANT

17 Dalry Road, Edinburgh EH11 2BQ

t: 0131 337 5828 f: 0131 313 3853

e: verandah@aol.com

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## Breads

There are many varieties of Indian bread which differ both in their ingredients and their baking. The breads can be leavened or unleavened, baked in a tandoori, shallow-fried or deep-fried. They can be spiced or plain or have a mixture of nuts, fruits or vegetables added.

**Nan** ..... £2.45

Flat, tandoori-baked leavened bread.

**Peshwari Nan** ..... £2.95

Leavened bread stuffed with almonds and sultanas.

**Keema Nan** ..... £2.95

Leavened bread stuffed with mince meat.

**Cheese Nan** ..... £2.95

Leavened bread stuffed with cheese.

**Garlic Nan** ..... £2.75

Leavened bread coated with garlic and coriander.

**Paratha** ..... £2.55

Buttered whole-wheat unleavened fried bread.

**Chapathi** ..... £1.25

Unleavened whole-wheat bread.

**Puri** ..... £1.25

Puffed deep-fried bread.

## Rice

Three types of rice can be used together with Indian food, namely Basmati, Patna or American Long Grain. The Verandah uses Basmati (it's name means 'the fragrant one') because of it's distinct aroma and flavour.

**Plain Boiled Rice** ..... £2.45

**Pulao Rice** ..... £2.95

Basmati rice.

**Special Fried Rice** ..... £3.75

Basmati rice with peas, eggs and onions.

**Sabzi Rice** ..... £3.75

Basmati rice with vegetables.

**Keema Rice** ..... £4.55

Basmati rice with minced meat.

## Welcome

Twenty nine years ago The Verandah introduced a new style of Indian restaurant to Scotland, new yet steeped in the tradition of the Indian subcontinent. The dishes were mild and subtle, the decor cool, the atmosphere serene and the service warm and friendly.

The success of The Verandah has not diminished over the years. Visited by personalities such as Clint Eastwood, Sir Cliff Richard and many others. Praised by Egon Ronay's Good Food Guide, Les Routiers, The Scottish Good Food Guide, et al, The Verandah has had many imitators. None has matched the atmosphere, nor received the praise of The Verandah.

As you look through our menu, please do so with the complete assurance that we wish to maintain the standards that have brought us so much praise from Channel 4's Curry Connection, Sky, ITV, GMTV, BBC, Les Routiers' Casserole Award or any of our other culinary admirers.

This menu has been prepared to provide you with as much information about the dishes we offer, be you a culinary novice or a curryholic! Please feel free to ask for assistance you may require or for any special arrangements, we will endeavour to accommodate you.

You will find the menu has sections on Vegetarian Meals, Complete Meals, Tandooris and Bangladeshi Delicacies.

Whether you have visited us before or this is your first Verandah experience we can wish for little more than that you feel the warmth of our welcome and taste the magic of our kitchen.

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ALL PRICES INCLUDE VAT  
GRATUITIES AT THE DISCRETION OF PATRONS

## Our Selected Dinners

The Verandah is pleased to make the choosing simple for you by offering a selection of complete meals at attractive, all inclusive prices. They can be for carnivores or vegetarians, for two people or more... For parties, The Verandah can help you choose your own special dinner to take the fuss out of ordering.

### **The Verandah Banquet** £19.95 per person (MINIMUM ORDER TWO)

#### Papadum & Chutney

#### Mixed Starter

Diced boneless chicken and lamb cooked in tandoori oven and served with pakura and tangy sauce.

#### Methi Sag Gosht

Lamb cooked with fenugreek, sag and selected spices.

#### Chicken Tikka Masallam

Marinated in yoghurt with delicate herbs and spices, tandooried and served in a very tasty curry sauce.

#### Chana Aloo Bhajee

Chick peas and potatoes cooked to a very tasty mild-to-medium flavour.

#### Pulao Rice

Basmati rice cooked in saffron.

#### Nan Bread

Flat tandoori-baked leavened bread.

#### Verandah Special Ice Cream

#### Tea or Coffee

## Savoury Side Dishes

The following dishes are served only with main meals and are an excellent way to build up a banquet.

**Bhindi Bhajee** ..... £3.95  
Fresh okra.

**Mushroom Bhajee**..... £3.95  
Fresh mushrooms.

**Dal Tarka**..... £3.95  
Freshly made spicy lentils with garlic and onions.

**Brinjal Bhajee** ..... £3.95  
Fresh aubergine.

**Cauliflower Bhajee** ..... £3.95  
Fresh cauliflower.

**Chana Masallam** ..... £3.95  
Chick peas cooked with lentils and curry sauce.

**Bombay Aloo** ..... £3.95  
Fresh potatoes and spices.

**Potato & Pea Bhajee**..... £3.95  
Fresh potatoes and peas.

**Chana Aloo**..... £3.95  
Chick peas and potatoes.

**Sag Aloo** ..... £3.95  
Fresh spinach and potatoes.

**Vegetable Masallam** ..... £3.95  
Fresh selection of vegetables in a medium sauce.

**Onion Bhajee** ..... £3.95  
Grated onion and potato, blended with flour, herbs and selected spices and deep fried.

**Dahi Raita** ..... £1.50  
Natural yoghurt with cucumber.

## Kurji Lamb

A whole leg of lamb, butter-fried, marinated in herbs and spices and barbecued. Served with Pulao Rice, your choice of four Vegetable Dishes, Nan and Tandoori Roti.

**For 4 People** .....£79.95

**A very special dish requiring  
48 hours notice.**

## Fish Delicacies

Fresh water fish is a staple diet in Bangladesh and these dishes are made from two delicately flavoured fish especially flown in from the Sylhet region.

**Pungash Biran** ..... £9.95  
The pungash is fried in fresh herbs, served with onions.

**Boal Tarkary** ..... £9.95  
The Boal is served in a medium hot sauce made with onions, tomatoes and selected spices.

**Chilli Fried Cod Fillet** ..... £9.95  
Fried cod fish in a chilli garlic sauce.

**Shatkora Maach** ..... £9.95  
Bangladeshi Boal fish, cooked with traditional citrus fruit, with a bitter tangy flavour. Medium Hot.

## Biryanis

A biryani is a special preparation of saffron rice treated together with meat, prawn or chicken in butter with delicate spices and herbs. It offers a self contained dish and is served with a vegetable curry.

**Chicken or Lamb** ..... £11.95

**Chicken Tikka** ..... £12.95

**King Prawn** ..... £13.95

**Vegetables** ..... £10.95

## European Dishes

**Sirloin Steak** ..... £14.95  
Includes pommes frites and garnished with vegetables of your choice.

**Roast Chicken** ..... £9.95  
Includes pommes frites and garnished with vegetables of your choice.

**Green Salad** ..... £1.55

## The Verandah Special Banquet

 £22.95 per person  
(MINIMUM ORDER TWO)

Papadum & Chutney

King Prawn Puri  
King prawn bhuna with puri.

Chicken Choosa  
Half spring chicken marinated in spices, roasted in the tandoor then cooked with mice meat.

Lamb Pasanda  
Tender pieces of lamb, marinated in spices and cooked with cream, almonds and herbs.

Vegetable Bhajee  
Seasonal vegetables with fine herbs and spices.

Special Rice  
Basmati saffron rice with peas, egg and onion.

Naikoli Nan Bread  
Flat tandoori-baked leavened bread with coconut.

Gulab Jamon

Tea or Coffee

## Vegetarian Banquet

 £16.95 per person  
(MINIMUM ORDER TWO)

Papadum & Chutney

Chana Puri  
Chick peas bhuna with puri.

Gobi Aloo Exotica  
Cauliflower and potato cooked to a very tasty mild-to-medium flavour.

Palok Gagor Cashew Nut  
Fresh spinach, carrots and cashew nuts cooked with herbs and spices.

Garlic Mushroom  
Mushroom cooked with garlic and spices.

Pulao Rice  
Basmati rice cooked in saffron.

Nan Bread  
Flat tandoori-baked leavened bread.

Verandah Special Ice Cream

Tea or Coffee

## Starters

### Pakuras

Nuggets made with fresh spice and deep fried. Served with our own special sauce.

- Vegetables Pakura . . . . . £3.45
- Garlic Mushroom Pakura . . . . . £3.45
- Chicken Pakura . . . . . £4.25

### Puris

Spiced and wrapped in a deep fried unleavened bread.

- King Prawn Puri . . . . . £5.95
- Prawn Puri . . . . . £4.95
- Chicken or Lamb . . . . . £4.95
- Chana Puri (Chick Peas) . . . . . £4.25
- Vegetables Puri . . . . . £4.25

### Tandoori & Kebabs

Marinated in medium spices, grilled on skewers, served with salad and sauce.

- Tandoori Chicken . . . . . £3.95
- Tandoori King Prawn . . . . . £5.95
- Lamb Chop Tandoori . . . . . £4.95
- Chicken Kebab . . . . . £4.25
- Lamb Kebab . . . . . £4.25
- Sheek Kebab . . . . . £4.25

**Mach Kebab . . . . . £4.25**  
Fish, cooked with garlic, ginger and coriander.

**Fish Filet . . . . . £4.55**  
Fried with garlic, ginger and onion in mustard paste, served with fresh green salad.

**Somosa . . . . . £4.25**  
Our own freshly made pasties, stuffed with minced meat and served with a delicious yoghurt sauce.

**Mixed Starter . . . . . £4.95**  
Diced boneless lamb and chicken served with a Pakura and a tangy mint sauce.

**King Prawn Butterfly . . . . . £5.95**  
Marinated in spices and fried in butter served with salad and sauce.

**Verandah Mix . . . . . £5.95**  
Diced boneless Lamb and Chicken Kebab, Sheek kebab, Pakura, Chicken Pakura served with a tangy mint sauce.

## Appetisers

**Plain / Spiced Papadum . . . . . £0.75**  
Thin pancake-size crisps made from lentil flour.

**Chutney . . . . . £1.45**  
Mango chutney, lime pickle and onion salad.

## Vegetarian Dishes

*Ironically, most people in the Indian subcontinent eat predominantly vegetarian meals, either through religious choice or the price of meat. Yet in Britain the stereotype Indian restaurant has built its reputation on meat dishes. This is now changing and Indian restaurants are now widely seen as an unusual selection of vegetarian dishes which are enjoyable to carnivores and herbivores alike.*

**Madras Sambar . . . . . £6.95**  
Fresh, seasonal Vegetables with lentils. Fairly Hot.

**Vegetable Karai . . . . . £6.95**  
Fresh seasonal vegetables cooked with fine herbs and spices. Medium Hot.

**Sabzi Achar . . . . . £6.95**  
Fresh seasonal vegetables cooked with pineapple, pickle, fine herbs and spices. Medium Hot.

**Aloo Gobi Masallam . . . . . £6.95**  
Potatoes and cauliflower cooked to a very tasty mild to medium flavour.

**Sag Paneer Malai . . . . . £6.95**  
Fresh spiced spinach cooked with curd and home-made cheese. Medium Hot.

**Chana Paneer . . . . . £6.95**  
Chick peas and home-made cheese cooked with herbs and spices. Medium hot.

**Palok Gagor Cashewnut . . . . . £6.95**  
Fresh spinach, carrots, cashew nuts cooked with herbs and spices. Medium Hot.

**Tandoori Baigan Dupiaza . . . . . £6.95**  
Tandoori aubergine with spices and fried onions.

**Sabzi Kofta Exotica . . . . . £6.95**  
Mixed vegetables kofta balls cooked in a rich creamy and mild ground herb sauce.

**Sabzi Rogan Josh . . . . . £6.95**  
A specially prepared dish with pimento and garlic garnished with tomato. Medium Hot.

**Sabzi Jhalfrezie . . . . . £6.95**  
Fresh green chilli coriander, green pepper. Garnished with a touch of ginger. Fairly Hot.

**Sabzi Rezala . . . . . £6.95**  
Onion, garlic, ginger and exotic spices. Cooked with whole green chillies, a touch of yoghurt finished with coriander leaves. Medium Hot.

## Verandah Classics

Chicken or Lamb . . . . . £7.95

King Prawns . . . . . £12.95

### Kurma Badami

A delicate preparation of curd cream and selected spices producing a very mild flavour.

### Kashmiri

Fairly mild and mixed with pineapple, lychees, and bananas, to give an exotic tropical taste.

### Malayan

A delicate preparation of curd cream with pineapple, coconut, ground almond. Fruity and very mild.

### Bhuna

Garnished dish with onions, green herbs, tomatoes and selected spices. Medium dish.

### Jhal Bhuna

A most popular dish, hot and sour taste. Fairly hot dish.

### Rogan Josh

A specially prepared dish with pimento and garlic garnished with tomato. Medium.

### Dhansak

A beautiful combination of spices, with lentils, mixed with curd producing a sweet, sour, and hot taste.

### Pathia

A sour and hot dish prepared with garlic, red chilli, onion, capsicum and tomato juice.

## Thali

A Thali is a complete meal where small portions of different dishes are served within one large plate together with bread. Normally there will be a rice dish, a vegetable dish and three meat dishes however, this will vary with every type of Thali. It represents a very attractive way to experiment for those unaccustomed to a meal at The Verandah.

[A] Vegetarian Thali . . . . . £15.95

**For One Person:** Vegetable Masallam, Tarka Dal, Palok Bhajee, Aloo Gobi, Chapathi, Pulao Rice Chutney.

[B] Non Vegetarian Thali . . . . . £17.95

**For One Person:** Keema Motor, Lamb Pasanda, Chicken Rogan, Mixed Vegetable Bhajee, Tandoori Roti, Pulao Rice, Chutney.

[C] Mixed Thali . . . . . £18.95

**For One Person:** King Prawn Pathia, Chicken Tikka Masallam, Lamb Rogan Josh, Chana Masallam, Pulao Rice, Chapathi, Chutney.

## Tandoori Specialities

The tandoori is a special fired clay oven which reaches very high temperatures and is used to cook meats, kebabs and bread.

Tandoori Chicken . . . . . £8.95

Half spring chicken marinated in yoghurt with delicious herbs and spices, tandoori barbecued and served with salad.

Chicken Tikka Kebab . . . . . £8.95

Chicken marinated with spices then tandoored on skewers, served with salad.

Lamb Tikka Kebab . . . . . £8.95

Diced lamb marinated with spices then tandoored on skewers, served with salad.

Tandoori King Prawn . . . . . £14.95

King prawns marinated in yoghurt with herbs and spices, tandoori barbecued and served with salad.

Tandoori Mixed . . . . . £15.95

Tandoori Chicken, Lamb Tikka Kebab, Sheek Kebab, Chicken Tikka Kebab and Tandoori King Prawn served with salad and Nan bread.

## Verandah Specialities

### Tikka Masallam

Marinated in yoghurt with herbs and spices, tandoored on skewers, served in a curry sauce. (Medium)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Chashni Masallam

Kebabs in a delicate sauce with a touch of mango achar and pickles. (Fairly Hot)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### North Indian Chilli Garlic

Chicken tikka with fresh green chilli, garlic, fresh herbs and spices garnished with coriander. (Fairly Hot)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Jhalfrezie

Fresh green chilli, coriander, green pepper, garnished with a touch of ginger (Fairly Hot)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Hara Massala

Lightly seasoned, steam cooked in peeled tomato, green pepper and fresh coriander with sauce. Garnished with spring onion. (Medium Hot)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Bangladeshi Shatkora

Famous Bangladeshi regional dish cooked with citrus fruit, strong distinctive flavour. (Medium)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Musoorie Dall (Katmandu)

Barbecued in a cinnamon, spring onion, ginger, ground roasted cummin and lentil sauce. (Fairly Hot)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Kashmiri Kata Massala

Steam cooked with tomato puree, red paper, garlic, ginger, coriander and exotic Kashmiri spice paste. Finished with fresh tomato, coriander leaves. (Medium)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Rezala

Onion, garlic, ginger and exotic spices. Cooked with whole green chillies, a touch of yoghurt finished with coriander leaves. (Medium)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Jaipuri

Tikka cooked with fried mushroom, onions, red capsicum and selected spices. (Medium)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.95

### Green Herb

Tikka cooked in a spicy sauce of tomatoes, green pepper, fresh coriander, green chilli, spring onions and fresh ginger. (Fairly Hot)

Chicken or Lamb ..... £8.95

King Prawns ..... £13.55

### Pista Pasanda

Finely sliced tandoori roasted chicken/lamb marinated in spices, cooked in a ground almond, pistachio, fresh cream and mild exotic spicy based sauce. (Mild)

Chicken or Lamb ..... £8.95

### Keema Mattar ..... £8.95

Minced meat cooked with green peas, spring onions, tomato, coriander and selected herbs. (Medium)

### Murgh-E-Ada ..... £8.95

A fairly hot chicken kebab cooked in a gingery sauce with lots of fresh coriander. (Medium)

### Amer Murgh ..... £8.95

Chicken cooked with mango pulp, cream and selected spices (Very Mild Dish).

### Methi Gosht ..... £8.95

Lamb cooked with herbs, methi (fenugreek) and fragrant spices. Exclusive and delectable. (Medium)

### Sag Gosht ..... £8.95

Tender pieces of lamb cooked with fresh spinach, and a touch of garlic and herbs. (Medium)

### Bhindi Gosht ..... £8.95

Tender pieces of lamb cooked with okra, and a touch of garlic and herbs. (Medium)

### Aloo Gosht ..... £8.95

Tender pieces of lamb cooked with potato and a touch of garlic and herbs. (Medium)

### Chana Gosht ..... £8.95

Tender lamb stewed with Afghan chick peas in a special spice sauce, garnished with fresh ginger and coriander.

Medium to taste.

### Achari Gosht ..... £8.95

Lamb kebabs cooked with special massala pickles, garnished with green chilli, garlic and fresh coriander.

### Murgh Masallam ..... £9.95

Chicken marinated in spices, roasted in tandoori then cooked with minced meat. (Medium)

### Shajahani Murgh ..... £9.95

Chicken tikka cooked with spinach, coriander, chillies and selected spices. (Medium)

### Lamb Chops Special ..... £13.95

Chops marinated in spices, roasted in tandoori then cooked in a special sauce. (Medium)