

## WEEKDAY LUNCH OFFERS

MONDAY - FRIDAY : 12:00 - 15:00

# Lunch at Kinara

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Before the day finds its rhythm, there is the quiet ritual of the midday meal. A moment to gather, to slow down, and to eat well.

At Kinara, lunch is a celebration of the ordinary moment, rooted in a philosophy that has fed empires and brought strangers together as neighbours. Chef Shabu Natarajan draws on the rich regional traditions of India to create something both familiar and new.

This is not just lunch. It is a meal worth making time for.

# Two-Course Lunch

A refined set menu crafted to showcase depth of flavour.

14.95 per person

## Starters

### Seasonal Vegetable Pakora $\checkmark$

Crispy fritters made with seasonal vegetables, delicately spiced and fried.

### Hummus aur Paratha $\checkmark$ $\dagger$

Hummus paired with flaky paratha—a medley of Middle Eastern and Indian flavours.

### Tez Chicken Wings

Chicken wings grilled with flavours of red pepper, ginger, garlic, and Malaysian chilli pepper.

### Chicken Pakora

Succulent chicken pieces delicately coated and fried to perfection.

## Mains

### Dal Sultani $\checkmark$

Golden-yellow lentils with tomatoes, cumin, a blend of spices, topped with red chilli and a spice-infused *tadka*.

### Paneer Maharajah $\approx$

A regal preparation of paneer in a sumptuous sauce crafted from tomatoes, and cream

### Butter Chicken $\approx$

Tender chicken, marinated in spiced yogurt and cooked in a rich tomato and cream sauce.

### Chicken Tikka Karahi $\approx$

Succulent chicken tikka, cooked with vibrant peppers, onions, tomatoes, and green chillies.

### Chicken Desi Handi

Chicken on the bone in a simple and rustic sauce of tomatoes and onions with aromatics.

### Lamb Kala Bhuna +3

Tender lamb with peppers and onions, blending bold, harmonious flavours in every bite.

## served with

### Basmati Rice $\checkmark$

### Tandoori Naan $\checkmark$ $\dagger$

### Garlic Coriander Naan $\checkmark$ $\dagger$ +1.5

### Vegetable Paratha $\checkmark$ $\dagger$ +2

$\checkmark$  Vegan  $\approx$  Dairy  $\dagger$  Gluten

Please speak to staff about any allergens or dietary requirements.

# Tandoori Plates

Served with complementary sauce and basmati rice.

## Kanthari Lamb Chops ≈ 18.<sup>95</sup>

Lamb chops flavoured with bold spices and fiery Kanthari chilli, a dish full of heat and character.

## Chandni Chicken Tikka ≈ 16.<sup>95</sup>

Chicken breast marinated with herbs, spices and Guntur chilli.

## Punjabi Paneer Tikka ≈ 15.<sup>95</sup>

Paneer, peppers and onions charred in the tandoori oven.

# Salad Bowls

Fresh, light salads with vibrant Indian flavours and a delicate dressing for a light meal.

## Chicken Tikka Salad ≈ 10.<sup>95</sup>

Grilled chicken tikka served over crisp salad leaves.

## Kofta Salad ¥ 9.<sup>95</sup>

Spiced potato and green vegetable dumplings served on a bed of greens.

## Prawn & Chickpea Salad 12.<sup>95</sup>

Juicy prawns and chickpeas tossed with fresh salad leaves.

# Biryani

Few meals captivate the senses like biryani, a timeless harmony of aroma, texture and tradition.

Fragrant rice layered with spices, herbs, rose water and crispy fried onions, slow-cooked together for deep, complex flavours.

Served with raita.

## King Prawn ≈ 24.<sup>95</sup>

## Lamb ≈ 18.<sup>95</sup>

## Chicken ≈ 16.<sup>95</sup>

## Seasonal Vegetables ≈ 16.<sup>95</sup>

## Extras

### Papadam and Chutneys ¥ 4.<sup>95</sup>

Mini papadoms with a selection of vibrant dips.

### Lachha Salaad ¥ 4.<sup>95</sup>

Onions, cucumber, lettuce, and a lime and black pepper dressing.

### Netholi 7.<sup>95</sup>

Deep-fried tiny anchovies deliver a crispy and crunchy bite.

### Poshto Aloo ¥ 6.<sup>95</sup>

Earthy potatoes tossed with poppy seeds in a subtly spiced classic.

### Channa Saag ¥ 7.<sup>95</sup>

Tender chickpeas, spinach and mustard leaves unite in a rich, hearty dish.

@KINARAGLASGOW



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BY  
SHABU  
NATARAJAN

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