

Long before cities and empires,
humanity lived as hunters and gatherers,
moving with the seasons. Then everything
changed with the invention of farming.

At the banks of rivers, where the
soil was rich and the water steady,
seeds were planted. People stayed,
villages grew, and civilizations began.

The riverbank became the cradle
of community, a place where culture
was born, where humanity first learned
to gather, to share, and to cook.

Food became more than sustenance.
It became a language of connection, a way
to tell stories, and a source of belonging.

Kinara, meaning the shore, the bank,
the edge, carries that spirit forward. It is a
meeting place where tradition and creativity
flow together, and every gathering becomes
part of the unbroken human story.

KINARA
BY SHABU NATARAJAN

Chaat Mela

Classic street eats and innovative fusion bites.

We celebrate India's vibrant chaat culture. Discover the essence of this beloved street food tradition, where every bite bursts with sweet, tangy, spicy, and savoury goodness.

Papadam and Chutneys Y 4.95

Mini papadoms with a selection of vibrant dips for a crisp, flavourful start.

Pani Puri Y † 6.95

Crispy hollow puris filled with spiced potato, chickpeas, tamarind water and chutneys, a burst of flavour in every bite. A beloved Indian street food!

Bhalla Papdi ≈ † 6.95

A delectable Indian chaat dish of crispy fried dough wafers, 'papdi' and soft lentil dumplings, 'bhalla', topped with yogurt, chutneys, and a medley of spices, offering crunch, tang, and spice together.

Samosa Chaat ≈ † 6.95

Golden samosa broken and topped with yogurt, chutneys and spice, creating a colourful, flavour-packed dish.

Hariyali Chaat ≈ 6.95

Spinach and potato fritters crowned with chickpeas, vegetables, yogurt and chutneys for a lively chaat favourite.

Raj Kachori ≈ † 7.95

A royal and indulgent Indian street food, where a large, hollow pastry shell is filled with a delightful mixture of potato, sprouts, chutneys, yogurt, and an array of ingredients, for a regal burst of taste and textures.

Starters

The first step in your journey of flavour.

These starters awaken the senses and set the tone.

Each one crafted to excite the palate and invite you into the world of Kinara's cuisine.

Zaffrani Nisha 12.95

Jumbo prawns marinated with saffron and spices, cooked in the tandoor.

Coconut Prawns 10.95

Succulent prawns coated with coconut and fennel, delivering sweetness with a subtle spice.

Tandoori Monkfish 11.95

Monkfish in a pomegranate-spice marinade, grilled to highlight its delicate, meaty texture.

Lamb Burra Kabab ≈ 12.95

Tender lamb chops tandoori grilled, using a classic Mughlai recipe.

Tez Chicken Wings 6.95

Chicken wings marinated in red pepper, ginger, garlic and Malaysian chilli.

Nawabi Chicken Tikka ≈ 8.95

Chicken marinated with yogurt, cream, black pepper and green chilli and grilled.

Chicken Porichathu 7.95

Crisp-fried chicken battered with spices and lime, bringing you heat and zest.

Chicken Pakora 6.95

Lightly battered chicken pieces fried to golden perfection, simple and satisfying.

Hara Bara Tikki Y 6.95

Savoury herby vegetable patties of leafy greens, green peas, potatoes, and spices.

Seasonal Vegetable Pakora Y 5.95

Crispy fritters made with seasonal vegetables, spiced and fried.

To Share

Spicy Symphony 29.95

Hara Bara Tikki, Seasonal Vegetable Pakora, Tez Chicken Wings & Chicken Porichathu

Regal Selection 39.95

Tez Chicken Wings, Nawabi Chicken Tikka, Coconut Prawns & Vegetable Pakora

Tandoori Temptation 49.95

Tandoori Monkfish, Nawabi Chicken Tikka, Zaffrani Nisha & Lamb Burra Kabab

Tandoori Sangeet

The ancient art of tandoori cooking.

The tandoor, India's traditional clay oven, has been central to its cuisine for centuries, from the Indus Valley to Mughal royal kitchens.

We honour this craft with carefully marinated dishes, seared to perfection.

These dishes are accompanied by a complementary sauce.

Lobster-e-Kinara 29.95

Succulent lobster tail marinated in spices and yogurt, grilled to perfection for a truly indulgent treat.

Tandoori Sea Bass 23.95

Whole sea bass on the bone, delicately spiced and grilled, balancing smoky flavour with tender, flaky flesh.

Grilled Pomfret 23.95

Whole pomfret on the bone, marinated in aromatic spices and grilled until crisp outside and soft within.

Salmon Anjuthengu 23.95

Succulent salmon, adorned with a unique blend of spices and aromatic herbs, elevating the fish to new heights.

Kanthari Lamb Chops ≈ 24.95

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

Chandni Chicken Tikka ≈ 19.95

Chicken breast marinated with herbs, spices and Guntur chilli.

Punjabi Paneer Tikka ≈ 17.95

Paneer, peppers and onions charred in the tandoor, a rustic vegetarian delight.

Seafood Khazana (Serves Two) 54.95

An assortment of tandoori-cooked prawns, monkfish, sea bass and salmon.

Nawabi Nazakat

Dum Pukht

An exquisite culinary tradition
that marries the art of slow-cooking
with aromatic spices and flavours.

Dum Pukht, which translates to 'to breathe and cook' was born in the kitchens of the Nawabs of Awadh during the Mughal era, around the 18th century.

It involves slow-cooking food in a sealed vessel, enveloped with a lid made of dough. This allows the ingredients to gently simmer in their own juices, a process that preserves their innate flavours and aromatic essence.

The result is tender, succulent dishes that burst with flavour and fragrance, each a timeless masterpiece.

Please allow 40–45 minutes for these dishes to be served.

Monkfish Dum ₮ 24.95

Monkfish gently simmered in a velvety mustard sauce with ginger and aromatic spices. This dish pays homage to the Nawabi era of opulent Awadhi cuisine.

Kundan Koh-e-Awad ₮ 19.95

Tender lamb enriched with flavours of cardamom and saffron. A tribute to the epicurean legacy of a time when Mughal culinary artistry reigned supreme.

Chicken Khusk Purdah ≈ ₮ 18.95

Boneless chicken, marinated in the essence of star anise, achieves perfection through grilling before being gently dum-cooked with vegetables.

Brinjal Salan Y ₮ 17.95

Aubergines, simmered in a sauce with coconut milk. A rich and soulful dish inspired by Nawabi heritage.

Dum Biryani ≈ ₮

Aromatic slow-cooked dish of rice, enriched with fragrant rose water, crispy fried onions, velvety yogurt, and a symphony of spices and herbs. A truly satisfying culinary experience.

Lamb Shank 24.95

Goat on the Bone 22.95

Chicken 17.95

Seasonal Vegetables 17.95

Aangan ke Sabzi

Garden-fresh vegetarian dishes.

A celebration of India's long tradition of vegetable-led cooking. These dishes bring out the richness, colour and comfort of seasonal produce, prepared with care and warmth.

Cottage Cheese Delicacies

Paneer Maharajah ≈ 15.95

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

Lazeez Mirch Paneer ≈ 15.95

Paneer cooked with a medley of peppers and onions, creating a harmonious blend of flavours and textures.

Achari Paneer ≈ 15.95

Paneer is boldly cooked in the intense Achar masala, for an exhilarating heat that's sure to awaken the taste buds.

From the Vegetable Garden

Chole Masala Y 11.95

Chickpeas simmered in a rich and aromatic blend of herbs and spices, for a flavoursome and hearty treat.

Dal Sultani Y 11.95

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

Dal Bukhara ≈ 12.95

Creamy black gram lentils, tomatoes, and cream, elevated by the addition of dried apricots.

Madrasi Vegetable Kari Y 15.95

An ensemble of unique Indian vegetables, cooked together with a medley of delectable spices.

Bhindi Dopiaza Y 15.95

Tender okra enriched with an abundance of onions. The name *dopiaza* signifies the double use of onions, creating a rich and multi-dimensional flavour profile.

Subzi Kofta ≈ 15.95

Potato and green vegetable dumplings gently simmered in a flavourful and herby sauce, for a fusion of tastes and textures.

Rasedar Rasoi

A rich tapestry of curries.

Celebrating the art of cookery with bold spices and vibrant flavours that define Indian cuisine.

Whether you seek comfort in familiar classics or a daring adventure with innovative twists, we promise to transport your taste buds to the enchanting landscapes of India.

Treasures from the Sea

Yellowtail Kingfish Kari 24.95

Yellowtail Kingfish in a fragrant blend of tamarind, mustard seeds, Kashmiri chillies, and curry leaves.

Jheengha Maharani ≈ 22.95

Large prawns in an intricately spiced sauce of caramelized onions, sun-ripened tomatoes, and cream.

Naga Naga Salmon 22.95

Salmon takes centre stage amidst a vibrant symphony of fiery naga chillies, tangy black tamarind, and a touch of coconut milk.

Sea Bass Kaccha Mango 21.95

A Goan-inspired Anglo-Indian dish, of seabass gently cooked in a blend of raw mango and coconut milk, for a fusion of tangy and creamy flavours.

King Prawn Chettinad 23.95

Juicy king prawns cooked in a robust blend of roasted spices and coconut, showcasing bold Chettinad flavours.

Poultry Specialities

Chicken Makhni ≈ 17.95

Tender chicken in a spiced yogurt marinade, tandoori grilled, and cooked in a rich sauce of tomatoes, and cream. The original butter chicken!

Garlic Chilli Chicken ≈ 16.95

Experience fiery garlic-infused chicken, intensified by *Morich* chilli's heat. A tantalizing fusion of pungent and spicy, creating an unforgettable taste.

Seyal Chicken 16.95

Chicken lovingly simmered in coconut milk, and complemented by the freshness of spinach. A harmonious fusion of flavours that tantalizes your taste buds.

Nadan Chicken Kari 16.95

Spicy chicken on the bone, cooked in a tantalizing blend of traditional spices, offering a bold and satisfying taste of authentic Indian cuisine.

Chicken Chettiyar 17.95

A taste bud-tingling chicken dish, with roasted spices and rich coconut milk. This time-honoured *Tamil* gem, a prized recipe from the *Chettiar* clan, presents an exquisite tapestry of regional flavours.

Curries of Goat & Lamb

Kashmiri Rogan Josh 24.95

A treasure of Kashmiri cuisine, this dish showcases a tender lamb slow-cooked in its own juices with mixed peppers, echoing centuries of culinary tradition.

Lamb Daal Saag 17.95

Tender lamb and lentils with shredded spinach, creating a wholesome culinary delight that feels comforting.

Lamb Kala Bhuna 17.95

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

Mangalore Goat Kari 18.95

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish.

Saath~Saath

Accompaniments and sides for your meal.

Carefully chosen to enhance and uplift, these delicate additions bring balance, contrast and harmony.

A quiet yet essential part of every memorable meal.

Rice

Mushroom Rice V	4.95
Jeera Rice V	4.95
Basmati Rice V	3.95

Breads

Alphonso Peshawari Naan V F	5.95
Garlic Cheese Naan ≈ F	5.95
Garlic Coriander Naan V F	4.95
Tandoori Naan V F	3.95
Malabar Paratha V F	2.95
Vegetable Paratha V F	2.95
Tandoori Roti V F	2.75

Netholi 7.95

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

Poshto Aloo V 6.95

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

Channa Saag V 7.95

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

Laal Pyazz V 3.95

Vibrant and zesty salad of thinly sliced red onions, dancing with tangy lemon juice and a subtle spice.

Lachha Salaad V 4.95

Sliced onion, cucumber, coriander, lettuce, and a lime and black pepper dressing.

Pahadi Raita ≈ 3.95

Cucumber, cherry tomatoes, and pomegranate topped with yoghurt.

Beetroot Pachadi ≈ 4.95

A vibrant blend of beetroot, coconut, and yoghurt, tempered with mustard seeds.

Chicken Tikka Salad 8.95

Juicy pieces of tandoor-grilled chicken tikka served over crisp salad greens, with fresh herbs and a light, tangy dressing.

The Kinara Sharing Menus

Set menus designed for groups of four or more.

Simply select one set menu, and indulge in a carefully curated selection of dishes, all presented for sharing.

Each menu promises a harmonious blend of flavours and textures, ensuring a sophisticated and memorable dining experience without the need for individual choices.

Revati

29.95 per person

Papadam and Chutneys Y

Mini papadoms with a selection of vibrant dips for a crisp, flavourful start.

STARTERS

Tez Chicken Wings

Chicken wings marinated in red pepper, ginger, garlic and Malaysian chilli.

Chicken Pakora

Lightly battered chicken pieces fried to golden perfection, simple and satisfying.

Hara Bara Tikki Y

Savoury herby vegetable patties of leafy greens, green peas, potatoes, and spices.

Seasonal Vegetable Pakora Y

Crispy fritters made with seasonal vegetables, spiced and fried.

MAINS

Lamb Kala Bhuna

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

Lamb Nilgiri Korma

Succulent lamb, embraced by the distinct aroma of sun-dried fenugreek, forms a culinary gem rich in taste and history, a testament to time-honoured recipes.

Chicken Makhni ≈

Tender chicken in a spiced yogurt marinade, tandoori grilled, and cooked in a rich sauce of tomatoes, and cream. The original butter chicken!

Garlic Chilli Chicken ≈

Experience fiery garlic-infused chicken, intensified by Morich chilli's heat. A tantalizing fusion of pungent and spicy, creating an unforgettable taste.

SERVED WITH

Basmati Rice Y

Jeera Rice Y

Tandoori Naan Y F

Garlic Coriander Naan Y F

Y Vegan ≈ Dairy F Gluten

Please speak to staff about allergens or dietary requirements.

Chitra

39.95 per person

Papadam and Chutneys Y

Mini papadoms with a selection of vibrant dips for a crisp, flavourful start.

STARTERS

Coconut Prawns

Succulent prawns coated with coconut and fennel, delivering sweetness with a subtle spice.

Tez Chicken Wings

Chicken wings marinated in red pepper, ginger, garlic and Malaysian chilli.

Nawabi Chicken Tikka ≈

Chicken marinated with yogurt, cream, black pepper and green chilli and grilled.

Lamb Burra Kabab ≈

Tender lamb chops tandoori grilled, using a classic Mughlai recipe.

MAINS

Mangalore Goat Kari

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish.

Chicken Chettiyar

Chicken with roasted spices and coconut milk. This time-honoured gem is a prized recipe from *Tamil Nadu's Chettiar* clan.

Shah Jahani Quorma ≈

Tender chicken in a creamy coconut milk, seamlessly blended with aromatic spices, crafting a velvety symphony of flavours that will enchant your taste buds

Lamb Daal Saag

Tender lamb and lentils with shredded spinach, creating a wholesome culinary delight that feels comforting.

SERVED WITH

Basmati Rice Y

Jeera Rice Y

Garlic Coriander Naan Y F

Alphonso Peshawari Naan Y F

Ashvini

54.95 per person

Papadam and Chutneys Y

Mini papadoms with a selection of vibrant dips for a crisp, flavourful start.

STARTERS

Pani Puri Y F

Crispy hollow puris filled with spiced potato, chickpeas, tamarind water and chutneys, a burst of flavour in every bite.

STARTERS

Zaffrani Nisha

Jumbo prawns marinated with saffron and spices, cooked in the tandoor.

Salmon Anjuthengu

Succulent salmon, adorned with a unique blend of spices and aromatic herbs and grilled.

Kanthari Lamb Chops ≈

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

Nawabi Chicken Tikka ≈

Chicken marinated with yogurt, cream, black pepper and green chilli and grilled.

MAINS

Monkfish Dum F

Monkfish gently simmered in a velvety mustard sauce with ginger and aromatic spices. A homage to the Nawabi era of opulent Awadhi cuisine.

Jheengha Maharani ≈

Large prawns in a sauce of caramelized onions, sun-ripened tomatoes, and cream.

Chicken Chettiyar

Chicken with roasted spices and coconut milk. This time-honoured gem is a prized recipe from *Tamil Nadu's Chettiar* clan.

Kundan Koh-e-Awad F

Tender lamb enriched with flavours of cardamom and saffron. A tribute to the time when Mughal culinary artistry reigned supreme.

Dal Sultani Y

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

Poshto Aloo Y

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

SERVED WITH

Mushroom Rice Y

Jeera Rice Y

Garlic Coriander Naan Y F

Alphonso Peshawari Naan Y F

About the Chef

The Vision and Craft Behind Kinara.

Chef Shabu Natarajan, a seasoned culinary maestro from India, has spent over two decades honing his craft in kitchens across the world. Since 2020, he has captivated Glasgow with his distinct approach to Indian cuisine, combining depth of flavour with refined presentation.

His celebrated career includes early accolades such as **South Asian Chef of the Year** and **Best Signature Dish**, later followed by recognition as a **Highly Commended Chef** at the Spice Awards.

In 2025, he was named **Curry Champion of Scotland** and honoured with multiple national titles, including **South Asian Restaurant of the Year** and **Fine Dining Restaurant of the Year** at the Asian Restaurant Awards, and **South Indian Restaurant of the Year** at the Scottish Asian Food Awards.

A published author and passionate mentor, Chef Shabu shares his knowledge through his writing, encouraging food lovers to embrace the authenticity and artistry of Indian cooking.

With Kinara, his most ambitious venture to date, Chef Shabu brings his vision of Indian fine dining to life in the heart of Glasgow's Merchant City.

Kinara embodies elegance, warmth, and innovation, offering a culinary experience that reflects both his mastery and his dedication to elevating Indian gastronomy on the world stage.