



Delhi Darbar says ‘Namaste’

We honour you and welcome you to our new venture. Offering traditional favourites cooked to perfection using the finest and freshest locally sourced ingredients, we hope you will enjoy the same warm welcome, amazing level of service and great taste that has made us a firm family favourite in Bishopbriggs for the last three decades.

– NAMASTE BOMBAY BOWLS –

As a powerhouse of creativity and a melting pot of culture and cuisine, Bombay has inspired our latest culinary creation. Enjoy a great value, healthy, fast and flavour-packed lunch, available from 12 – 5 pm.

Chicken Korma Bowl (GF, D) £8.00

Rich, creamy and deliciously coconutty chicken pieces ooze with exotic flavours. Served with basmati pilau rice, kachumber salad, gunpowder potatoes, spiced onions, pickled masala cabbage and carrot slaw.

South Indian Garlic Chilli Chicken Bowl (GF, D) .. £8.00

Our exceptionally garlicky garlic chicken with a unique blend of spices, herbs, chillies and, of course, garlic. Served with basmati pilau rice, kachumber salad, gunpowder potatoes, spiced onions, pickled masala cabbage and carrot slaw.

Chana Masaledar Bowl (GF, V, D) £8.00

Chickpeas take well deserved centre stage with vibrant green peppers in a rich tomato masala sauce. Served with basmati pilau rice, kachumber salad, gunpowder potatoes, spiced onions, pickled masala cabbage and carrot slaw.

– SMALL PLATES –

A range of home-style spicy treats to whet your appetite.

Mini Poppadoms with Spiced Onions (VE, GF) £5.50

They may be small in size but, flecked with green chillies, our bite size poppadoms definitely pack some punch.

Mini Mushroom and Truffle Paratha (V, D) £7.00

Our tempting mini mushroom and truffle paratha enjoy added decadence dipped into a side dish of hung honey yogurt.

Vegetable Samosa (V, D) £7.00

Packed with potatoes and peas, these deep-fried pastry parcels are served with chickpeas cooked in a rich and spicy tomato sauce.

Dahi Gol Gappa (V, D) £7.00

Bite-sized crispy puffed balls filled with finely chopped boiled potatoes and chickpeas, topped with sweet, sour and spicy chutneys, onion, sev and honey yogurt. An Indian street food delight.

Masala Chicken Wings £7.00

Succulent chicken wings oven baked with our unique blend of spices, herbs and chillies.

Masala Corn on the Cob (V, D) £6.00

A sweet and juicy cob glistening with garlic butter and brushed with our south Indian garlic sauce. Enjoy a spicy kick with every bite.

Sheek Kabab £6.00

Minced lamb marinated with green chilli, coriander and cumin, grilled to juicy perfection.

Karela Jhinga (GF, C) £9.00

Inspired by India's seafood-rich southwest state, succulent king prawns are oven baked with spices, herbs and chillies.

–LASSI –

A traditional yogurt – based drink blended with fruit and spices. Superbly refreshing and totally tasty.

Mango & Ginger..... £5.00

Strawberry & Rose £5.00

Namak £5.00

A refreshing savoury yoghurt drink with mint. Salted and delicately spiced.

– Pakora, Pakora, We All Love Pakora! –

It took time, but we managed to whittle down our range of pakora to our five firm favourites.

Vegetable (GF, VE)..... £5.50

Haggis £5.50

Chicken (GF) £5.50

Paneer (GF, V, D) £6.00

Fish (GF, F) £6.00

All are served with our classic chilli chutney, but you can add:

Mint Yoghurt Chutney (GF, V, D) £1.00

Tamarind Chutney (GF, VE) £1.00

Mango Chutney (GF, VE)..... £1.50

Apple & Mint Chutney (GF, VE) £1.00

Pimp My Pakora! Make it a Chaat (D)..... £8.00

Your wish is our command. Sweet, sour, tangy, spicy and crunchy. Hot pakora contrasts with a refreshingly cool mix of chana masala, aloo bhujia, tomatoes, onions, chickpeas, coriander and pomegranate.

– FROM THE TANDOOR –

Cooked over charcoal in our grill, these dishes are served with a rich home-style masala sauce.

Chicken Tikka (GF, D)..... £12.00

A family recipe with chicken marinated in yoghurt, ginger juice, turmeric, garlic and green chilli.

Hariyali Chicken Tikka (GF, D)..... £15.00

Tender chicken pieces marinated in a coriander, spinach, green chilli, garlic and ginger paste and tandoor-cooked for a deep smoky flavour.

Paneer Tikka (GF, V, D)..... £12.00

A family recipe with paneer cheese marinated in yoghurt, ginger juice, turmeric, garlic and green chilli.

King Prawn Tandoori (GF, C) £15.00

Jumbo king prawns marinated in a blend of North Indian spices and yogurt.

Masala Lamb Chops (GF) £13.00

Tender lamb chops generously seasoned and cooked to perfection on our grill.

Allergen Information

(GF) = Gluten free (VE) = Vegan (V) = Vegetarian (D) = Contains dairy
(N) = Contains nuts (C) = Crustacean (F) = Fish

Before ordering please speak to our staff about your requirements. While we make every effort to prevent cross-contamination in our kitchen we cannot guarantee that any food item we make is 100% FREE of any specific allergen.



We are Halal with our chicken and lamb coming from certified suppliers.

– THE CLASSICS –

Lamb Bhoona (GF) £10.00

Tender chunks of lamb slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Cooked with pride to our secret family recipe.

Lamb Karahi (GF) £10.00

This rich and spicy tomato-based masala with onions and green peppers gives this lamb dish its unmistakably vibrant flavour.

Lamb Biryani (GF) £15.00

The finest Scottish lamb smothered in spices then mixed with aromatic rice and peas, garnished with caramelised onions and served with a rich, home-style masala sauce.

Mutton Chana (GF)..... £16.00

Mutton on the bone cooked with chickpeas and pomegranate in a rich and spicy sauce.

Chicken Bhoona (GF) £9.00

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Cooked with pride to our secret family recipe.

Chicken Korma (GF, D) £9.00

Decidedly rich, decadently creamy and deliciously coconutty. A succulent chicken dish oozing with exotic flavour.

Chicken Chasni (GF, D) £10.00

Chicken in a rich, creamy sauce with plump heritage tomatoes and onions and given its essential sweet and sour taste by a generous measure of mango chutney and a twist of fresh lemon.

Chicken Butter Masala (GF, D)..... £12.00

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes, spinach puree and spices to create this medium strength Indian classic.

Chicken Rajma (GF, D)..... £12.00

Chicken slowly cooked with herbs, red kidney beans and whole black lentils, given a decadent finish with ghee and cream.

South Indian Garlic

Chilli Chicken (GF, D)..... £12.00

Garlic, garlic and more garlic. A unique blend of spices, herbs, chillies and, of course, garlic.

– SIDES –

Basmati Pilau Rice (GF, VE)..... £4.00

Masala Fries (GF, VE) £4.00

Raita (GF, V) £4.00

Spiced Onions (GF, VE) £2.50

Kachumber Salad (GF, VE) £3.00

Chopped tomatoes, cucumbers and onions drizzled with a fiery masala and lemon dressing.

Shahi Paneer (GF, V, D) £12.00

Originating in the imperial courts of the Mughal emperors, slices of paneer cheese cooked in a mild, creamy tomato gravy- the ideal partner for a freshly baked naan.

Chana Masaledar (GF, V, D) £10.00

Chickpeas given an exotically stylish step up with vibrant green peppers in a rich tomato masala sauce.

Soya Kashmiri (GF, VE)..... £12.00

Soya chunks are slowly cooked with onions, herbs, tomatoes and spices and given a fruity twist with juicy pieces of mango.

Mushroom Madras (GF, V, D) £10.00

Packed with chilli and exotic spices.

Dal Makhani (GF, V, D)..... £12.00

Whole black lentils and red kidney beans slow cooked with spices and given a rich, glossy finish with ghee and cream.

Malai Kofta (GF, V, D)..... £12.00

Delicious potato and paneer spice balls simmered in a rich and creamy sauce with raisins.

King Prawn Rogan Josh (GF, C)..... £16.00

A wonderfully rich, temptingly tasty Kashmiri curry. Slow-cooked king prawns infused with an irresistible blend of garlic, onions, chilli and spices.

Goan Monkfish (GF, D, F)..... £16.00

Mild and delicately sweet monkfish in a delectable creamy coconut, potato and fragrant curry leaf sauce.

Tandoori Salmon (GF, D, F) £16.00

Salmon marinated in our special blend of masala spices, served in a mild and creamy cardamom and tomato sauce, with butter beans, garden peas and potatoes.

Kashmiri Salmon (GF, D, F)..... £16.00

Succulent salmon with mushrooms enjoy the perfect blend of herbs, spices, garlic and chilli with the 'zing' of mango.

– BAKERY –

Plain Naan (V, D) £3.50

Garlic Naan (V, D) £4.00

Sweet Naan (V, D) £4.00

Cheese Naan (V, D) £4.00

- WHITE WINE -

Bottle 175ml

Pinot Grigio, Doc Veneto, Italy £19.00 / £5.00
Fresh Pinot Grigio with good weight and balance. Stone fruit characters and hints of white flowers are present.

Chardonnay, Senora Rosa, Chile £21.50 / £5.50
Ripe peach and tropical fruits. A fresh, easy drinking Chardonnay.

Sauvignon Blanc, Veldt Range, South Africa.... £25.00 / £6.50
A well-balanced, dry wine with a fresh fruitiness and lingering aftertaste. Aromas of pineapple compliment flavours of yellow plum and kiwifruit.

- RED WINE -

Shiraz, Veldt Range, South Africa £21.50 / £5.50
A soft and voluptuous Shiraz displaying ripples of spice and black pepper. A subtle nuance of oak gives additional body and structure to this eminently drinkable wine.

Merlot, Mureda, Spain £22.50 / £6.00
Pleasant red fruit, blackberry and plum aromas with black pepper notes. This wine is well balanced, soft and elegant.

Melbec, Hanger and Flank, Argentin..... £26.00 / £6.50
Terrific nose of pure blueberry and blackberry fruits. Well-balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Stays pure and focused, with a delicate toast, mineral and spice notes on the fruit-filled finish.

- ROSE WINE -

Zinfandel Rose, Zinnia, USA £22.50 / £6.00
Made from deliciously fruity Zinfandel grapes grown in California. An easy- drinking wine with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apples.

- SPARKLING WINE -

Bottle 125ml

Prosecco, Vita Amica, Italy..... £27.00 / £6.00
Crisp and delicious with aromatic apple and pear aromas on the nose followed by a crisp palate of succulent fruits and loads of bubbles.

Champagne, Pol Garder Brut, France £49.00
Pale straw colour with a green hue and a fine mousse. Youthful nose of green apple, citrus, pear and some floral notes. Light to medium bodied with a fresh backbone and creamy texture, pure and fruity, still on the youthful side with a rounded finish and a medium to long persistency.

Spirits are served in measures of 25ml

- VODKA -

Absolut £4.00
Namaste Mango Vodka £4.50
Grey Goose..... £4.50

- GIN -

Gordons £4.00
Gordons Pink £4.80
Botanist £4.50
Indian Summer Gin £4.50
Darnley's View Spiced Gin £4.80
Tanqueray Rangpur £4.80
Nadar Gin..... £4.80

- WHISKY -

Bruichladdich Port Charlotte 10 year old .£5.50
Highland Park 12 Year Old £5.00
The Macallan 12 Year Old £5.50
Famous Grouse £4.00
Jack Daniels £4.00
Johnnie Walker Black Label £4.50
Johnnie Walker Blue Label..... £21.00

- TEQUILA -

El Jimador £4.50
El Rayo £4.50
Tequila Rose..... £4.50

- VERMOUTH -

Cocchi Rosa £4.00
Martini Rosso..... £4.00
Dry Martini £4.00
Campari £4.00

- LIQUEUR -

Cointreau £4.00
Baileys..... £4.00
Sambuca £4.00
Drambuie £4.00
Tia Maria £4.00
Glavya £4.00
Midori..... £4.00
Malibu..... £4.00
Southern Comfort..... £4.00
Amaretto £4.50

- RUM -

Koko Kanu £4.50
Ninefold Pure..... £4.50
Bacardi..... £4.00
Morgan Spiced £4.00

- BRANDY/ COGNAC -

Martell VS..... £4.50
Hennessy VS..... £4.00

- SOFT DRINKS & JUICES -

Frank Water Still or Sparkling £3.40
Coca Cola/ Diet Coca Cola £3.40
Irn Bru/ Diet Irn Bru..... £3.40
Fanta Orange..... £3.40
Sprite £3.40
Orange £3.50
Apple..... £3.50
Guava £4.00
Gingerbeer..... £2.50
Tonic Water/Light Tonic Water .£2.50
Ginger Ale £2.50

MOCKTAILS

Like our refreshing lassis, let the flavours flow knowing your 2.0 tippie is alcohol free.

Butterfly 2.0 £8.00
This highball cocktail is sure to delight with its mix of strawberry Mugu Mugu, lemon juice, strawberry syrup and soda, and then mesmerise with the colour-changing qualities of butterfly pea flower tea.

Teardrop 2.0 £8.00
A refreshing mix of coconut water and guava juice with creamy Coco-Real, lightened with soda, fresh mint and a twist of lime.

Maharani 2.0 £8.00
A floral mock-tini featuring Seed lip Garden 108 and Martini Vibrante mixed with fragrant rose syrup and freshly squeezed lemon juice then crowned with a mesmerising lychee smoke bubble.

- DRAUGHT BEER - 1/2 Pint Pint

Cobra £3.00 / £6.00
Made from a complex blend of seven ingredients and expertly brewed to create fewer bubbles, leaving a smooth sophisticated taste.
Malabar £3.25 / £6.50
The smooth yet complex recipe gives a quality depth of taste, with spicy, peppery notes.

- BOTTLED BEER -

Cobra Zero (330ml) £4.25
Delicate, malty sweet taste, this 0% AVP beer provides the perfect alcohol free refreshment.
Corona (330ml)..... £4.25

- CIDER -

Peacock Mango & Lime £6.50
Sweet mango flavour is perfectly balanced by zesty lime to provide a burst of tropical refreshment.
Peacock Apple Cider £6.50
A vibrant blend of freshly pressed apples provides a burst of sweet flavour and a dry finish to complement rich Asian flavours.
Koppaberg Mixed Fruit Cider £6.00

COCKTAILS

Sweet, spicy or sour - enjoy mouth-watering blends by our master mixologist

Namaste..... £11.50
Say hello to our signature cocktail. An exotic mix of mango vodka and the bitter orange flavour of dry curacao. Lime juice, a ginger ale reduction and our secret pineapple, ginger and chilli ketchup add layers of flavour with an instant 'kick'.

Hara Mahal..... £10.50
Nadar and St Germain gins with a refreshing mix of apple juice, mint and sugar snap peas.

Fire & Spice..... £11.50
Fair Goji Berry Liqueur, Darnley's Spiced Gin, dragon fruit puree and lemon juice, topped with ginger ale and garnished with pineapple leaves.

Spice of India £10.50
This short, spicy cocktail packs a flavourful punch with rum and banana-infused Falernum, stirred with our secret Namaste syrup.

Butterfly £10.50
This highball cocktail is sure to delight with its mix of pink gin, lemon juice, strawberry syrup and soda, and then mesmerise with the colour-changing qualities of butterfly pea flower tea.

Maharani £11.50
A floral martini featuring gin and the aromatic Cocchi Rosa mixed with fragrant rose syrup and freshly squeezed lemon juice then crowned with a mesmerising lychee smoke bubble.

Sunaharee Sari £9.50
Ninefold Pure Single Rum with lime juice and pineapple syrup, shimmering with edible glitter. Sunaharee Sari means golden Sari.

Tear Drop £9.50
Coconut flavoured Koko Kanu Jamaican Rum is mixed with pink guava juice and pink guava syrup and lightened with soda, fresh mint and a twist of lime.

Mothee £10.50
One of the world's favourite cocktails is given the Namaste twist. Tequila, mango puree, lime juice and mango syrup edged with black lava salt. Margarita means pearl, 'mothee' in Hind.

Mughal Tea..... £9.50
Our take on the classic Breakfast Martini. Whisky, creme de peche, earl grey tea and freshly squeezed lemon is garnished with gol gappa and peach jam.

Cheeky Chumma £11.50
Midori Melon Liqueur, coconut flavoured Koko Kanu Jamaican rum, crème de bananes and pineapple juice topped with a watermelon and mint foam and a squeeze of fresh lime.

Number Ek..... £11.50
Our take on the classic East India No.1 with cognac, Cointreau, mango syrup, bitters and maraschino liqueur.