

BIRYANI

All biryani dishes are cooked with rice.

Served with choice of curry, bhoota, korma, madras, or South Indian garlic chilli masala and fresh salad.



Chicken Biryani	12.49
Vegetable Biryani	12.49
Lamb Biryani	13.99
Chicken Tikka Biryani	12.99
Mixed Biryani Chicken and lamb.	13.99
King Prawn Biryani	15.49

ACCOMPANIMENTS & SUNDRIES

Poppadoms 2	1.50
Poppadoms 8	4.99
Spiced Onions	1.29
Mango Chutney	1.29
Mixed Pickle Tub	1.49
Salad Box	2.29
Pickle Tray	4.49
<small>Spiced onions, mango chutney, mix pickles and pakora sauce.</small>	
Raita	3.49
Pilau Rice	3.49
Boiled Rice	3.99
Mushroom Rice	3.99
Onion Garlic Rice	3.99
Onion and Peas Rice	3.99
Egg Rice	3.99
Special Pilau Rice	3.99
<small>Fragrant basmati rice tossed with onion, garden peas, and egg.</small>	
Coconut Rice	3.99
Butter Naan	3.49
Peshwari Naan	3.99
<small>Stuffed with a sweet blend of coconut and ground almonds.</small>	
Cheese Naan	4.49
Garlic Naan	3.99
Chilli Garlic Naan	3.99
Garlic Cheese Naan	4.99
Garlic Coriander Naan	3.99



SET MEALS

SET MEAL UPGRADES:

Upgrade your Set Meal main course to Lamb or Chicken Tikka +1.00.
Upgrade to King Prawn or Lamb Tikka for +2.00.

Peshwari Naan, Egg Rice, Special Rice, Cheese Naan and Garlic Cheese Naan are an additional 99p each.

MEAL 1 £17.99

Mixed Pakora
Poppadoms with Spiced Onions
Any 1 Main Course
Any 1 Accompaniment or Sundry

MEAL 2 £29.99

Any 1 Starter
Poppadoms with Spiced Onions
Any 2 Main Courses
Any 2 Accompaniments or Sundries

MEAL 3 / 4 £47.99

Any 2 Starters
Poppadoms with Spiced Onions
Any 3 Main Courses
Any 3 Accompaniments or Sundries



Celebrating over 20 years of flavour and community.

We are entering an exciting new chapter, blending the cherished traditions you love with a renewed commitment to excellence. By sourcing premium ingredients and refining every detail, we are proud to present our finest menu yet.

Discount on all orders over phone
The oldest Indian Takeaway in the Scottish Borders

Sanghatpur Gate

It's all about the Punjabi taste

It's all about the taste

Overhaugh Street, Galashiels TD1 1DP

Authentic Indian cuisine crafted with premium ingredients, aromatic spices, and over 20 years of tradition.



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OPEN 7 DAYS A WEEK

INCLUDING ALL HOLIDAYS

4:00PM TILL LATE

APPETISERS & STARTERS



Vegetable Pakora 5.99

A delicate medley of seasonal vegetables and mild traditional spices, bound in chickpea flour.

Chicken Pakora 6.49

Tender breast of chicken strips coated in a light, crisply spiced golden batter.

Garlic Chilli Chicken Pakora 7.49

Succulent pakora pieces tossed in our signature, vibrant famous South Indian garlic chilli sauce.

Classic Onion & Potato Bhaji 5.99

Traditionally known as onion bhaji, a mix of chopped onions and potato, spiced and fried until golden brown.

Mixed Pakora 6.49

Chicken and vegetable.

Pan-Sautéed Garlic Mushrooms 4.99

Sautéed mushrooms infused with garlic.

Tandoori Chicken Tikka Starter 6.49

Tender chicken pieces marinated in yoghurt and spices, cooked in the tandoor to perfection.

Punjabi Spiced Chicken Wings 6.49

Succulent chicken wings marinated in a vibrant tikka spice blend, for a finger-licking good experience.

TANDOORI MAIN MEALS

Served with fresh salad and your choice of curry sauce: | Add pilau rice or butter naan for 1.99 each. |
 curry, bhoota, korma, madras, or South Indian garlic chilli. | Any other rice or naan 2.99 each.



Chicken Tikka 13.99

Chicken pieces marinated in tikka sauce and cooked over a clay grill.

Lamb Tikka 14.99

Lamb pieces marinated in tikka sauce and cooked over a clay grill.

Mix Tikka 14.99

Chicken tikka and lamb tikka.

Maharaja Chicken Tikka 13.99

Marinated chicken tikka pieces with fried onions, peppers and mushrooms.

Chicken Wings 12.99

Marinated in a Punjabi style tikka sauce.

SHAHI CURRIES

Please specify your desired heat level when ordering:
 Mild | Touch of Spice | Medium | Hot | Insane



Choose your base:

Vegetable	8.99	King Prawn	14.99
Chicken	9.99	Lamb Tikka	14.99
Chicken Tikka	10.49	Sauce Only	5.99
Tender Lamb	12.99		

1. THE CLASSICS

House Curry

A comforting, authentic masterpiece crafted with our bespoke blend of artisanal ground aromatic spices.

Bhuna

A deeply intensely flavored, concentrated dish featuring a rich, slow-roasted tomato and onion reduction.

Dopiaza

A vibrant, savory speciality layered with a dual-texture presentation of caramelized and crisp sautéed onions.

Rogan Josh

An elegant, beautifully balanced Kashmiri tradition infused with vine-ripened tomatoes, sweet paprika, and fragrant whole spices.

3. SPICE & HEAT

Madras

A timeless, deeply spiced southern classic delivering a sharp, rich, and unmistakably fiery finish.

Vindaloo

A legendary, intensely complex curry crafted with sharp vinegar notes and a blend of roasting-hot spices for the ultimate connoisseur of heat.

5. THE KORMA COLLECTION

Korma

A timeless, gently spiced Mughal dish, slow-simmered to a velvet finish with fresh dairy cream and delicate aromatics.

Ceylonese Korma

A tropical interpretation of the classic, elevated with rich creamed coconut and a subtle, zesty whisper of lemon.

Kashmiri Korma

A fragrant, delicate korma beautifully balanced with sun-dried coconut, fresh cream, and a signature touch of sweet banana or pineapple.

2. CHEF'S SIGNATURE SPECIALS

South Indian Garlic Chilli

Our crowning achievement. A boldly spiced, sophisticated masterpiece infused with slow-toasted garlic, fresh green chillies, and aromatic coriander.

Jalfrezi

A vibrant, high-heat stir-fry of crisp bell peppers, Spanish red onions, and fiery green chillies.

Saag

Earthy, velvety spinach leaves gently tempered with hand-minced garlic, fresh ginger, and warming heritage spices.

Balti

A robust, wok-fired dish featuring our signature balti spice infusion and freshly torn herbs.

4. MILD & CREAMY

Tikka Masala

The definitive British-Indian classic: a luxuriously smooth, satin sauce enriched with premium ground almonds and delicate spices.

Butter Masala

A decadent, velvety-rich tomato and clarified butter reduction, offering a sublime, melt-in-the-mouth texture.

Passanda

A regal, mild delicacy prepared with fresh double cream, cultured yoghurt, and an opulent paste of ground almonds and cashews.

6. SWEET, SOUR & TANGY

Dansak

A complex, slow-simmered lentil base delivering a perfect harmony of sweet, sour, and mildly spiced undertones.

Patia

A robust, mouth-watering reduction characterized by its tangy, sweet, and expertly balanced sour flavor profile.

Chasni

A luxuriously smooth, sweet-and-sour delight, seamlessly folded into a fragrant, light yoghurt masala.

CHEF'S HOUSE SPECIALS



Sanghatpur Railway Curry 13.99

Diced chicken tikka, tender lamb, and earthy mushrooms simmered in a tantalizing blend of continental herbs and spices. A fusion dish with a symphony of flavors.

Mehfil Tikka Bhuna 11.99

Chicken tikka infused with ginger, garlic, and vibrant spices, cooked with capsicum, tomatoes, and onions for a distinctive flavor.

Royal Karahi 13.99

Succulent chicken tikka and tender lamb simmered with tomatoes, onions, ginger, garlic, and aromatic herbs. A touch of freshly prepared sauce adds a luxurious sweetness for a Karahi experience.

Punjabi Supreme 14.99

Chicken tikka, tender lamb, and king prawns sizzled in a traditional tadka with optional green chillies, fragrant fried onions, and coriander. A squeeze of fresh lemon adds a final touch of zest to this fiery fusion.