

Kama Sutrā

did you know

It's some 1700 years since the worldly sage, Mallanga Vatsya-yana wrote his epic Indian tale of love...

*The Kama Sutra. Written in ancient Sanskrit, (for the eyes of the ruling elite only),
it was a doctrine dedicated to the celebration of love...*

*Having studied it from every angle, purely for culinary inspiration,
we realise the words are in fact a metaphor for 'the food of love'.*

All will be revealed as you feast your senses over our candlelit cornucopia of exotic and evocative eastern cuisine.

What's in it for you?

*In our sumptuous restaurant here in Sauchiehall Street,
you can indulge yourself in the food of love every which way you can.*

Love on the run? Opt for the lunch time buffet, or do it for as long as you want on a Monday evening.

*If you're worried about those love handles, head straight for our Healthy Options section,
but if it's the Ultimate Aphrodisiac you're after, who cares about calories - try one of our delectable desserts!*

*Strictly business? Do it over lunch or dinner. With a Corporate Entertainment Account, you talk business,
and we do the rest. For that private affair, the sultry, sassy surroundings downstairs provide the perfect backdrop for your
celebration... or even that business seminar.*

*So now that you've found love from every angle...
tell your friends where to find it!*

Indulge... and enjoy!

sampray-yogika

(foreplay/starters)

Vegetable Pakora £3.15

traditional pakora, like you've never tasted before

Chicken Breast Pakora £4.35

*succulent chicken breast pieces
cooked in aromatic pakora batter*

Pakora Specials £4.35

*choice of gobi, mushrooms or machi,
they'll leave you pining for more*

Onion Bhaji £3.65

rings or original - you can kiss with confidence

Brie Pakora £4.35

*nuggets of brie swathed in pakora batter,
deep fried until golden*

Pakora Mix £4.35

*a chef's selection of the above,
for those who like to live dangerously!*

appetisers

*ignite the flames of desire and leave your
taste buds tingling for more*

Popadom £0.90

Chicken Satay £4.35

Chicken Tikka £4.35

Vegetable Samosa £3.55

Garlic Mushrooms £3.95

Soup du jour £2.75

Prawn Cocktail £4.10

Potato Skins £3.65

Duo Cheese Roulades £4.35

Chicken Chaat £4.35

Vatsya-yana's sensual selection

*a tantalising selection of savoury
starters including a pakora medley,
chicken chaat, barbecue chicken wings*

£4.95 per person

chumb-anam

appetisers for the connoisseur...

Dosa

*a deliciously spicy pancake made
from ground lentils and
stuffed with your choice of filling,
served with a daal side dish.*

Poori

*a light pan fried chapati,
smothered with a choice of topping*

Tarka

*a delicious filling of your choice
stuffed into pan fried peppers*

the above may be ordered in any of the following:

Chilli Prawn • Spicy Keema • Chicken Masala

Garlic Chilli Chicken • Traditional Vegetables

Aloo and Chana • Garlic Mushrooms

Starter £4.35

Main Course £9.95

present day pleasures

if variety is the spice of life, our present day specialities will do more than make your mouth water!

🔥🔥 **Pardesi Dhaba**

spinach, shallow fried onions & mushrooms, simmered in a rich ginger & garlic tarka

🔥🔥 **Masala Dishes**

an exotic blend of garlic, ginger, cumin, capsicums and onions, in a creamy homemade yogurt sauce

🔥🔥🔥 **South Indian Garlic Chilli**

a spicy dish with a rich garlic base blended with south Indian chillies... hot stuff!

🔥🔥 **Special Karahi Bhoona**

a host of spices in a base of ginger, garlic, capsicums & onions, simmered in the karahi

🔥 **Jalfresi**

ginger, garlic and exotic spices simmered in fresh cream and coconut cream with almonds, cashews and sultanas

🔥 **Chasni Dishes**

sumptuously creamy with a twist of sweet 'n' sour... absolutely delicious

🔥🔥 **Kerela Chilli Kana**

a patia sauce, but for those who prefer it slightly hotter, we add green chilli and coconut.

🔥🔥 **Shakuti**

a cool coconut flavour with a kick from the aromatic green chillies

🔥🔥🔥 **Jaipuri**

peppers, onions, ginger, garlic and chillies simmered with a touch of coconut and kashmiri spices

🔥🔥 **Rogan Josh**

a base of bhoona tarka with a flourish of cream and fresh ground tomatoes

🔥🔥 **Nawabi Andaz**

a tarka base of fried onions, mushrooms, capsicums and tomatoes simmered in a karahi

🔥 **Mewa Masala**

mild and creamy with tomatoes & crunchy almonds, cashews, wholenuts and raisins

🔥🔥 **Baltis**

tandoori spices, tangy chick peas, creamy yoghurt & achari mixed pickle for that extra bite

🔥🔥 **Malaidar**

a sumptuously rich sauce of green chillies and garlic blended with creamed spinach...wow!

🔥 **Badami**

a mild smooth dish with ground cashew nuts, cream and diced capsicums

🔥 **Balti Butter Masala**

a touch of ginger, garlic, almond powder, yogurt, fresh cream and spring onions

🔥🔥 **Jalandhri**

a medium hot deliciously creamy sauce with ginger, garlic, chilli, onions, peppers, coconut cream and fresh herbs

🔥🔥 **Maharani**

garlic chillies and green peas simmered in a piquant patia sauce to give a hot, spicy sweet flavour

all dishes can be ordered with any of the following:

Chicken Tikka Breast £9.85 • Tender Lamb £9.85 • Pan Fried Chicken Breast £9.35
Pacific King Prawns £15.35 • A choice of Vegetables £8.25 • Pan Fried Machi (fish) £8.75 • Succulent Prawns £8.75

saucy suggestions...

indulge in one of these delectable dishes and experience love...at first bite!

👉👉 **Shahi Murgh**

supreme of chicken, stuffed with spicy vegetables, simmered in exotic Punjabi spices, served on a flavoursome bhoona sauce

👉 **Chicken Tikka Roma**

tender chargrilled garlic chicken tikka, served with pilau rice, salad and a sumptuously creamy Indo-Italian sugo on the side

👉👉 **Murghi Malai**

tikka or pan fried chicken, simmered in a fusion of tomatoes, mint, green chillies and creamy home-made yogurt, served with fluffy rice and crisp fresh salad

👉👉👉 **Bombay Bakra**

delectable diced lamb simmered karahi style in a fricassee of sliced onion and ginger, green capsicums, tomatoes, green chillies, kala jeera and fresh spinach leaves, served with fluffy pilau rice

👉 **Machi Angoori**

fillet of white fish, marinated in ginger, garlic, freshly squeezed lemon juice and Italian herbs, wrapped in vine leaves and deep fried, served with fragrant pilau rice and a sumptuously creamy white wine sauce

👉👉 **Khopa Sabji**

a potent blend of Indian vegetables, simmered in coconut milk, spinach leaves, chillies and garlic, served with fragrant mushroom pilau rice

👉👉 **Thai Murgh**

sliced fillet of chicken, simmered in an exotic fusion of fresh coriander, garlic, chillies, capsicums, mushrooms and coconut milk, served with fluffy pilau rice

👉👉 **Goanese Fish and Prawns**

prime cod and juicy prawns in a light, creamy sauce with a soupçon of coconut and fresh green chillies for that extra bite

👉 **Parsee Fish and Prawn**

prime cod and prawns smothered in an exquisitely light tangy sauce

all the above dishes £12.95 inclusive of all accompaniments (khopa sabji £11.95)

north east frontier

this fusion of flavours from the indo-chinese border will take your tastebuds further than they've ever been before

👉👉👉 **Sing Sing Chandni**

a Cantonese style spicy-sweet sauce with a profusion, spring onions and a sprinkle of cashew nuts

👉👉👉 **Himalayan Hot Pot**

a host of vegetables in a potent lemon and garlic sauce, with a touch of green chilli for that extra zing

👉👉👉 **Tibetan Ting-sa**

fresh ginger, spring onion, capsicum and button mushrooms swathed in a soya and chilli sauce

👉👉 **Sweet and Sour Desi**

an indo-Chinese extravaganza... if you like sweet and sour dishes, this is a must

Chicken Tikka Breast £9.85 • Tender Lamb £9.85 • Pan Fried Chicken Breast £9.35 • Pacific King Prawn £15.35

A choice of Vegetables £8.25 • Pan Fried Machi (fish) £8.75 • Succulent Prawns £8.75

Kama Sutra

old flames

there's nothing like an old flame to rekindle fond memories!



Curry
*the original classic
which conquered the world*



Bhoona
*a thick sauce with additional
ginger and garlic*



Dopiaza
*aromatic dish cooked with
an abundance of onions*



Dhansac
*choice of lentils prepared to give
a spicy lentil sauce*



Patia
a tangy dish with a sweet and sour taste



Biryani
*rice cooked with your favourite choice of
meat or fish, cooked in a ginger base,
served with curry sauce (£1.50 extra)*

all dishes are available in:

Chicken Breast £7.65 • Lamb £7.65 • Prawns £7.95 • Vegetables £7.15 • King Prawns £15.25

korma

*the flames of passion sometimes have to be quelled. we offer various types of authentically prepared korma dishes,
each with its own distinctive flavour. if you want to be cool order korma.*



Kashmiri Style
*prepared in yogurt and cream,
delicately spiced and fruity*



Ceylonese Style
*prepared in creamed coconut,
generally mild*



Mughlai Korma
*cooked in a rich
creamy gravy*



Sanam Korma
*a sauce made from ground
almonds & cashews (75p extra)*

all kormas are available in:

**Chicken Breast £7.95 • Tender Lamb £7.65 • Prawns £7.95 • Pacific King Prawns £15.25
Mixed Vegetables £7.15 • Machi (fish) £7.65**

dosa

*extremely popular indian-style pancake made of ground lentils and basmati rice, stuffed with a choice of filling, garnished with salad
and served with a side portion of daal and pilau rice available in the following:*

**Chilli Prawn • Spicy Keema • Chicken Masala • Garlic Chilli Chicken
Traditional Vegetables • Aloo and Chana • Garlic Mushrooms £9.85**

 mild |  medium |  hot |  extra hot

tandoori cuisine

*The sizzling secrets of the extrovert folk of the punjab...
revealed in a smouldering and passionate embrace.*

Chicken Tandoori £10.95

*half chicken prepared in a spicy marinade
and cooked in the tandoor*

Chicken Tikka £11.95

*boneless chicken supreme marinated in spicy sauce
and cooked in the tandoor*

Lamb Tikka £10.95

*tender pieces on lamb with medium spices, skewered
and cooked in the tandoor*

Shashlik £11.95

*chicken breast pieces cooked with onions,
capsicums and tomatoes*

Tandoori Jhinga £16.35

*pacific king prawns marinated in exotic spices
and simmered until tender*

Chicken Satay £10.95

*barbecued chicken breast, skewered,
cooked and served with peanut butter sauce*

Tandoori Platter £15.35

*tandoori chicken, chicken tikka, lamb tikka,
seekh kebab served with nan bread*

*all tandoori dishes are fully garnished and served
with pilau rice and curry sauce*

continental dishes

*A foreign affair; guaranteed to take you to
a higher state of consciousness*

10oz Sirloin £12.65

*succulent Scottish sirloin, pan fried and served with fried
tomato, mushroom, your choice of roast potatoes or
french fried potatoes and salad garnish*

8oz Fillet £14.25

*prime scottish fillet, pan fried and served with fried tomato,
mushroom, your choice of roast potatoes or
french fried potatoes and salad garnish*

sauces available:

Balmoral a whisky, cream and onion sauce £2.70

Peppered brandy, peppercorns and cream £2.70

Italiana a whisky, cream and onion sauce £2.70

Chicken Suedoise £10.95

*succulent chicken breast gently cooked in a
cooked in a sauce of white wine, mushroom, onion and
cream served with your choice of boiled rice or roast
potatoes, garnished with salad*

Pan Fried Cod

with Lemon & Cracked Pepper Dusting £9.95

*chicken breast pieces cooked with onions,
capsicums and tomato*

Kama Sutra

sampatia, "two hearts beating as one"

mixed thali

share and share alike - just like the Indians do it! if you play your cards right, the mixed thali for two or four or more people gives you all your favourites... in one go!

lovers thali for two people

2 popadoms

(served with spicy onions)

Chef's mixed platter of starters

Choose any three dishes from our a la carte menu two of which may be meat, poultry or fish and one vegetarian (king prawn £2.95 extra)

served with rice, nan and daal (lentils)

ice Cream

(excludes dishes from the tandoori and continental selections)

let's get together

4 popadoms

(served with spicy onions)

Chef's mixed platter of starters

Choose any five dishes from our a la carte menu, four of which may be meat, poultry or fish and one vegetarian (king prawn £2.95 extra)

served with rice, nans and daal (lentils)

(excludes dishes from the tandoori and continental selections)

£15.95 per person (minimum two persons)

bread & sundries

bits on the side - not compulsory, but highly recommended

Chapati £1.15 • Tandoori Chapati £1.35 • Paratha £2.00 • Peshwari Paratha £2.75 • Nan Bread £2.55
Garlic Nan £2.75 • Peshwari Nan £2.95 • Keema Nan £2.95 • Kulcha Nan £2.75 • Spiced Onions £1.20
Mango Chutney £1.20 • Mixed Pickle £1.20 • Raita £1.65 • Basmati Boiled Rice £1.85
Basmati Pilau Rice £1.95 • Basmati Mushroom Pilau Rice £2.75

Kama Sutra

vegetarian

*could vegetarianism be the secret of a long and lascivious life? -
here's a selection to help you on your way, with plenty more under each heading*

👉👉 Mixed Vegetable Curry • 👉👉 Mushroom Bhaji • 👉👉 Aloo and Saag Bhaji
👉👉 Paneer Shahi • 👉👉 Aloo and Gobi Curry
👉👉 Bombay Potato • 👉👉 Tarka Daal • 👉👉 Chana and Mushroom Bhaji

the above dishes may be ordered as a main meal £7.15 or as a side dish £4.65

the healthier option

*you'll ever have to worry about those love handles again...
for the calorie conscious curry connoisseur, these dishes are cooked without the excessive use of fats.*

starters

👉👉 Garlic Mushrooms £3.95 • 👉👉 Chicken Tikka £4.35 • 👉👉 Chicken Tandoori £4.35
👉👉 Chicken Chaat £4.35 • 👉👉👉 Chilli Prawn Dosa £4.35 • Raita £1.65

main meals

👉👉 Chicken Breast Korma £7.95 • 👉👉 Chicken Tikka £11.95 • 👉👉 Chicken Punjabi Bhoona £8.75
👉👉 Chicken Masala £8.75 • 👉👉 Chicken Tandoori £10.95 • 👉👉 Mixed Vegetable Curry (various) £7.15

fish dishes

👉👉 Salmon & Prawn Masala £10.45 • 👉 Machi Korma (fish) £7.65

sundries

Chapati £1.15 • Tandoori Chapati £1.40 • Boiled Rice £1.85

aupanish-adikam, "irresistible to the opposite sex... nothing more to say"

👉 mild | 👉👉 medium | 👉👉👉 hot | 👉👉👉👉 extra hot