

Food Allergy
or
Intolerance?

If you have a food allergy, intolerance, or coeliac disease, please speak to the staff about this. It is important to your health and safety before you order. Thank you.



www.flamesofindia.uk



**flames
of India**

Where every bite ignites

Skyforge Enterprises Ltd

Menu



f Flames of India

@_flames_of_india_

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Appetisers

Poppadoms	£ 0.89
Pickle	£ 1.50
Raita	£ 1.50
Chutney	£ 0.99
Hummus	£ 1.99
Spiced Onion	£ 0.99

Starters

Veg Pakora Golden, crispy vegetable fritters bursting with authentic Indian spices.	£ 3.99
Meat Pakora Succulent spiced meat enveloped in a delicate, crunchy gram flour batter.	£ 4.99
Veg Samosa Flaky golden pastry filled with a perfectly spiced mix of potatoes and peas.	£ 3.99
Meat Samosa Crispy, savory pockets of spiced minced meat, a true delight.	£ 4.99
Chilli Gobi Tender cauliflower florets tossed in a bold, fiery Indo-Chinese glaze.	£ 3.99
Chicken Tikka Smoky, tender chicken cubes marinated in a rich blend of traditional spices.	£ 4.99
King Prawn Tikka Juicy king prawns grilled to smoky perfection, infused with exotic herbs.	£ 5.99
Pazhampori Sweet ripe bananas, delicately fried to golden, crispy bliss — a Kerala classic.	£ 3.99
Egg Puffs Flaky pastry encasing softly spiced boiled eggs and caramelised onions.	£ 3.99
Uzhunnu Vada Crispy lentil doughnuts with irresistibly soft centres, a savoury treat.	£ 3.99
Chicken Lollipop Crispy, spicy chicken wings with a perfect crunch and fiery kick.	£ 4.99
Chicken Wings Tossed in your choice of bold, flavoursome sauces for a finger-licking experience.	£ 4.99

Biryani Delicacies



£ 8.99

Chicken Dum Biryani

Aromatic, slow-prepared fragrant rice layered with tender chicken morsels.



£ 11.99

Mutton Biryani

Rich, succulent mutton infused with an intoxicating blend of spices.



£ 10.99

Beef Biryani

Hearty beef nestled within perfectly spiced, fluffy rice.



£ 12.99

Fish Biryani

Delicate fish simmered with fragrant herbs in aromatic basmati rice.



£ 12.99

Prawns Biryani

Juicy prawns mingled with vibrant spices and fragrant saffron rice.

Biryani is one of the most popular dishes in South Asia and among the South Asian diaspora, though the dish is often associated with the region's Muslim population in particular.[1] Regional variations exist, such as regarding the addition of eggs and/or potatoes, as well as religious ones, such as the replacement of meat with paneer or vegetables by vegetarians. Similar dishes are also prepared in many other countries like Iraq and Malaysia, and was often spread to such places by South Asian diaspora populations. Biryani is the single most-ordered dish on Indian online food ordering and delivery services, and has been described as the most popular dish in India.



Arabian Special

Chicken Mandhi

Fragrant Yemeni rice paired with tender chicken, gently seasoned and steam-baked to lock in every layer of flavour.

Alfam Mandhi

Juicy grilled chicken resting on aromatic mandhi rice, infused with warm Middle Eastern spices and a smoky finish.

Pepper Alfam Mandhi

Bold and fiery, this grilled chicken is coated in a peppery spice mix and served over fragrant rice for a bold burst of heat.

Peri Peri Alfam Mandhi

Chicken marinated in spicy peri peri, flame-grilled and layered over richly seasoned mandhi rice – a fiery twist on a classic.

Tandoori Mandhi

A fusion masterpiece: tandoori-spiced chicken partnered with richly flavoured Yemeni-style rice for a fragrant, smoky delight.

Quarter

£ 10.99

Half

£ 15.99

Full

£ 23.99

£ 10.99

£ 15.99

£ 23.99

£ 12.99

£ 17.99

£ 24.99

£ 12.99

£ 17.99

£ 24.99

£ 12.99

£ 17.99

£ 24.99



Flames of India special

Chattichor

A rustic Kerala treasure: fragrant rice served in a clay pot with an assortment of spiced accompaniments for a soulful, home-style experience.

Neychoru (Beef / Chicken)

Ghee-rich rice paired with a robust, slow-prepared meat curry.

Salkara Choru (Meal for 4)

A grand Kerala platter featuring Chicken Mandhi, Chicken Biriyan, ghee rice, Beef Roast, Porotta or Naan, Chicken 65, Alfahm, Chicken Curry, chips, mayo, and a 1.5L drink – perfect for sharing.

Porotta Beef

Flaky Kerala porottas served alongside a deeply spiced beef gravy for hearty satisfaction.

Paal Porotta (Beef/ Chicken)

Layers of porotta steeped in coconut milk with spiced meat, onions, curry leaves and a fried egg – rich and indulgent.

Kothu Porotta (Beef/ Chicken)

Shredded porotta tossed with chillies, onions, eggs and meat in a special house sauce, served with cooling raita.

Puttu (Beef / Chicken)

Steamed cylinders of ground rice and coconut, served with your choice of spiced meat curry for an authentic Kerala treat.

Idiyappam (Beef/ Chicken)

Delicate steamed rice noodle nests, paired beautifully with a rich, spicy curry.

Kappayum Meenum

Creamy mashed tapioca served with a fiery, tangy Kerala-style fish curry.

Kappa Biriyan

Mashed tapioca blended with robust beef and Kerala spices for a hearty, rustic twist on biriyani.

Paal Kappa (Beef / Chicken)

Tapioca slow-simmered in coconut milk, paired with spiced meat for a comforting, homely finish.

£ 10.99

£ 12.99

£ 49.99

£ 9.99

£ 11.99

£ 10.99

£ 9.99

£ 9.99

£ 9.99

£ 10.99

£ 10.99

From the Grills

Chicken Tikka Kebab

Succulent chicken cubes marinated in an exquisite blend of classic spices, charred to perfection.

Hariyali Tikka

Tender chicken kissed by fresh mint and coriander, flame-grilled for vibrant flavour.

Lamb Tikka Kebab

Juicy lamb pieces infused with bold spices and expertly seared.

Lamb Chops

Perfectly spiced, tender lamb chops grilled to a mouthwatering finish.

Paneer Tikka

Soft cottage cheese cubes charred with smoky tandoori spices.

King Prawn Tikka

Delicately marinated king prawns, grilled with fragrant Indian herbs.

Salmon Tikka

Mildly spiced, tender salmon grilled to a delightful char.

Tandoori Mix Platter

A sumptuous selection of tandoori-grilled meats and seafood, sizzling with flavour.

£ 11.99

£ 11.99

£ 12.99

£ 10.99

£ 12.99

£ 13.99

£ 12.99

£ 15.99



Plain Dosa

Classic South Indian rice crepe, thin and crisp, served with chutney and sambar.

Masala Dosa

Crispy rice crepe filled with mildly spiced mashed potato.

Ghee Dosa

Indian rice crepe roasted in clarified butter for a rich, aromatic flavour.

£ 5.99

£ 6.99

£ 6.99

South Indian Special

Kerala Chicken Curry £ 9.99

Chicken simmered in a deeply flavoured coconut gravy, rich with regional spices.

Nadan Beef Curry £ 10.99

A traditional, full-bodied Kerala-style beef curry with roasted spices.

Kerala Fish Curry £ 10.99

Tangy, coastal-style curry made with kokum or coconut, and fresh fish

Fish Fry £ 10.99

Spiced fish fillets shallow-fried until golden and crisp.

Chicken Roast £ 10.99

Chicken slow-roasted in a thick, caramelised masala for bold, smoky depth.

Chicken Stew £ 10.99

A gentle coconut milk stew with tender chicken and vegetables, mild and comforting.

Chilly Chicken £ 10.99

Indo-Chinese style chicken tossed in a punchy chilli sauce with peppers and onions.

Chicken Fry £ 9.99

Crisp-fried chicken coated in a peppery spice blend.

Chicken 65 £ 9.99

Bite-sized pieces of chicken flash-fried in a fiery, tangy marinade.

Butter Chicken £ 10.99

Tandoori chicken folded into a rich, buttery tomato sauce – smooth and indulgent.

Beef Roast £ 11.99

Beef gently pan-roasted with black pepper, spices, and caramelised onions.

Beef Dry Fry £ 11.99

Dry-style beef tossed with curry leaves, coconut slivers and crushed spices.

Prawn Roast £ 10.99

Juicy prawns stir-fried in a thick, spiced Kerala-style masala.

Meen Pollichathu £ 10.99

Delicately marinated fish steamed in banana leaf, locking in bold flavours and aroma.

Kada Fry £ 6.99

Spicy fried quail, crisp on the outside, tender within.

Egg Curry £ 6.99

Boiled eggs in a light, spiced coconut gravy.

Egg Roast £ 6.99

Boiled eggs sautéed with onions, tomatoes, and roasted spices for a bold finish.

Rice Bowls

Boiled Rice £ 2.00 £ 3.00

Ghee Rice £ 3.99 £ 4.99

Pilau Rice £ 3.99 £ 4.99

Veg Pilau Rice £ 2.99 £ 4.99

Fried Rice £ 3.99 £ 5.99

Chicken Fried Rice £ 4.99 £ 6.99

Classic Curry Dishes

Jalfrezi £ 9.99 £ 10.99

A lively dish of chicken tossed with green chillies, peppers, fresh coriander, tomatoes and ginger.

Tikka Masala £ 9.99 £ 10.99

Tender lamb pieces flame-grilled and enveloped in a luxuriously creamy tomato sauce brimming with bold spices.

Bhuna £ 9.99 £ 10.99

Slow-braised beef simmered with onions, garlic, ginger, and tomatoes in a thick, flavourful sauce.

Karahi with Bone / Bone less £ 9.99 £ 10.99

A robust wok-style curry, prepared with richly spiced tomato and chilli gravy.

Korma £ 9.99 £ 10.99

A delicate, creamy curry with gently stewed chicken in a fragrant cashew and coconut blend.

Mix Veg Curry £ 9.50

A colourful medley of fresh vegetables simmered in aromatic spices and a light gravy.

Aloo Baingan £ 9.50

Soft aubergines and potatoes gently braised in an earthy, spiced masala.

Aloo Gobi £ 9.50

A comforting mix of potatoes and cauliflower pan-tossed in mellow spices.

Saag Aloo £ 9.50

Potatoes and spinach sautéed with garlic, cumin, and warming spices.

Chana Masala £ 9.50

Chickpeas folded into a rich, tangy tomato base with a punch of traditional spice.

Dal Tadka £ 9.50

Yellow lentils tempered with fragrant garlic, cumin, and chillies for a warming finish.

Dal Makhani £ 9.95

Creamy black lentils slow-simmered with butter, tomatoes and subtle spice.

Karahi Paneer £ 10.50

Indian cottage cheese pan-fried and simmered in a bold tomato and pepper masala.

Paneer Butter Masala £ 10.50

Soft paneer cubes bathed in a rich, buttery tomato cream sauce.

Accompaniments

Plain Naan £ 2.99 Kerala Porotta £ 1.99

Butter Naan £ 2.99 Chappathi £ 1.75

Garlic Naan £ 3.99 Puri £ 1.75

Cheese Naan £ 3.99 Chips £ 1.15

Peshawari Naan £ 3.99

