

VEGETABLE DISHES Rice not included

90. Vegetable Curry /Bhoona	£8.95..
91. Bombay Aloo / Aloo Gobi	£8.95..
92. Potato & Spinach / Mushroom Curry	£8.95..
93. Tarka Dhal / Pakora Curry	£8.95..
94. Cauliflower & Mushroom Curry	£8.95..

BREADS

95. Plain Nan.....	£3.65.
96. Garlic Nan.....	£4.50.
97. Cheese Nan.....	£4.95.
98. Garlic & Coriander Nan	£4.85.
99. Peshori or Mince Nan	£4.25.
100. Garlic or Cheese Nan	£5.50.
101. Hot 'N' Spicy Nan	£4.85.
102. Chapati.....	£2.25
103. Special Garlic Chapati	£2.75
104. Tandoori Chapati	£2.75
105. Paratha.....	£3.85
106. Mince or Vegetable or Garlic Paratha	£4.75

ACCOMPANIMENTS

107. Basmati Boiled Rice or Pilau Rice	£3.75..
108. Mushroom Rice	£3.95..
109. Hot & Spicy Rice	£3.95..
Green Chillies, Chick Peas & Mushrooms	
110. Mince Rice.....	£3.95.
111. Vegetable Rice.....	£3.95..
112. Garlic & Onion Rice	£3.95..
113. Egg Rice.....	£3.95..
114. Peshori Rice.....	£3.95.
Raisins, Nuts & Mixed Fruit	
115. Raita Cucumber.....	£2.95..
116. Curry Sauce/Patia.....	£5.25
117. Korma / Masala / Chasni Sauce	£5.45
Any Special Sauce eg Jaipuri	
118. Salad.....	£3.75.

EUROPEAN DISHES

120. Fried Scampi & Chips	£9.95
121. Special Fried Chicken & Chips	£9.95
122. Chicken Maryland & Chips	£11.95
123. Chicken Salad Breast & Chips	£10.95
124. Salad Prawn & Chips	£9.95
125. Various Omelettes & Chips	£9.95
126. Fish & Chips with Salad	£10.95
127. Chicken Nuggets & Chips	£10.95
128. Kid's Chicken Nuggets & Chips	£5.95
129. Kid's Popcorn Nuggets & Chips	£5.95

SIDE ORDERS

130. Chips	£3.50
131. Cheese & Chips	£4.20

When you order your food or drinks please speak to a member of staff if you have a food allergy or intolerance.

SET MEAL FOR TWO

£29.95

2 Poppadoms
With Spiced Onions
or Mango Chutney

1 Mixed Pakora

Any 2 Speciality Dishes
(Lamb Tikka £3.00 extra)

1 Fried or Boiled Rice
and 1 Nan Bread

SET MEAL FOR FOUR

£49.95

4 Poppadoms
With Spiced Onions
or Mango Chutney

Chicken Pakora
and Mixed Pakora

Any 4 Speciality Dishes
(Lamb Tikka £3.00 extra)

2 Fried or Boiled Rice
and 1 Nan Bread

**BOOK YOUR
FUNCTION**
at Darcy's



A beautiful, welcoming venue suitable for all occasions - from birthdays, anniversaries and weddings for up to 100 guests with full catering and dancefloor.
Funeral purvey packages for up to 120 people with catering from £12.95pp.



50 Edinburgh Road, Baillieston G69 6DN
Call Natalie on 0141 771 8710 or 07875 754663

✉ darcysfunction@hotmail.com

📍 Darcy's Function 📍 Darcy's Function Suite

MATARAS

INDIAN RESTAURANT AND BAR

TAKEAWAY MENU



HOME DELIVERY ORDERS

0141 321 1177

50 Edinburgh Rd, Baillieston, Glasgow G69 6DN

STARTERS

Pakoras are served with Pakora Sauce or Chilli Sauce

1. Vegetable Pakora	£5.65..
2. Mushroom Pakora	£5.65..
3. Mixed Pakora	£6.95.
4. Fish Pakora	£7.95.
5. Chicken Pakora	£6.95.
6. Special Chicken Pakora	£7.95.
7. Pacific King Prawns Butterfly	£8.95
8a. 2 Poppadoms	£1.80..
8b. Spiced Onion /Mango Chutney	£1.80
9. Onion Bhaji (Original)	£5.25..
10. Spiced Potato Fritters	£5.25..
11. Mince Samosa	£5.95.
12. Vegetable Samosa	£5.25..

POPULAR & TANDOORI STARTERS

13. Chicken Tandoori Starter	£6.95..
14. Chicken Tandoori Chaat	£6.95..
15a. Tikka (Chicken)	£6.95..
15b. Tikka (Lamb)	£7.95..
16. King Prawn Tandoori	£8.95..
17. Garlic or Fried Mushrooms	£4.95.
18. Hot and Spicy Mushrooms	£4.95.
19. Garlic King Prawn or Chilli King Prawn	£8.95.

PURIS

A popular snack, extremely light, thin chapati, pan fried, & smothered with your choice of topping from

20. Prawn Puri or Garlic Chicken Puri	£5.45
21. Chicken Puri	£5.45
22. Garlic Mushroom Puri	£4.95

TANDOORI CUISINE

All tandoori dishes are cooked in a charcoal clay oven and & served with salad, pilau/basmati boiled rice & curry sauce.

23. Tandoori Chicken (Half)	£13.95..
24. Chicken Tikka	£13.95..
25. Lamb Tikka	£15.95..
26. Tandoori King Prawn	£16.95..
King Prawn marinated in yoghurt and spices	
27. Tandoori Mixed Grill	£17.95.
Chicken, lamb, king prawn, nan, rice & curry sauce	
28. Mixed Tikka	£16.95..
29. Egyptian Kebab served with rice & curry sauce	£14.95..

MATARAS TANDOORI

Connoisseur SPECIALS

Chicken Tikka (Breast)	£11.65..
Lamb Tikka	£12.95..
Tender Lamb	£11.95.
Succulent Prawns	£12.95.
Pan Fried Chicken	£11.00.
King Prawns... ..	£13.95.
Choice of Vegetables	£10.50.

MILD DELIGHTS

30. Masala Tikka ...	Green peppers, cashew nuts, plum tomatoes & fresh cream
31. Pasanda Nawabi ...	Cooked in tandoor & then treated in a special creamy sauce with ground almonds. A mild & tasty dish
32. Chasni ...	Cooked in a slightly creamy sauce & sweet & sour paste
33. Makhani Masala ...	Cooked in a rich sauce with peeled tomatoes, cashew nuts & fresh cream
34. Almond Souffle ...	Roasted almonds, fresh cream, mild herbs & spices with a hint of saffron. A mild delight.
35. Jalandri ...	Chicken Tikka cooked with spinach, mushrooms & fresh cream topped with cashew nuts.
36. Zayquedar ...	A rich fruity sauce consisting of mango chutney fresh lemons.
37. Royal Masala ...	Diced pieces of tikka cooked in a clay oven, then prepared in mild fresh cream, cashew nuts & plum tomatoes with a touch of brandy & mature cheese
38. Tikka Tandoori ...	Cooked in rich Tandoori sauce and fresh cream
39. Red Fort Delicacy ...	A selection of sultanas, ground nuts, cream and a combination of mild spice

MEDIUM DELIGHTS

40. Jaipuri Jeera ...	A traditional dish from the orange city of Jaipuri India, with sliced peppers, onions & mushrooms. A medium dish.
41. Garlic Masala ...	Fresh tomatoes & green peppers in a garlic based sauce.
42. Nashae-Mann ...	Onions, peppers, coriander, ginger, garlic & red wine.
43. Nasheely ...	Cooked in a rich sauce with onions, mushrooms & finely blended white wine (please ask for desired strength)
44. Nentara ...	A medium strength dish with caramelised onions, fresh ginger strands and spring onions
45. Rogan Josh ...	A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices & herbs
46. Special Bhoona ...	Garlic, onion and green pepper
47. Methi ...	Cooked in a specially prepared sauce, with dry spinach and coriander
48. Kahari ...	Finely chopped peppers, grated ginger & garlic, blended with ground Punjabi spices & cumin butter with a choice of ingredients (please ask for desired strength)a choice of ingredients (please ask for desired strength)
49. Special Tandoori Masala ...	Cooked with yoghurt, peppers, slightly hot sauce, fresh herbs & spices
50. Neshadar (Medium) ...	Barbecued dish prepared with fresh onions tomatoes, coriander, fresh garlic.
51. Basanti ...	Selected pieces of meat, poultry or king prawns treated with tandoori style. Cooked in special curry sauce source tapped with onions, tomatoes, green peppers & touch of achari masala.
52. Pardesi ...	A special sauce with garlic, ginger, mushroom, spinach, dry mefhi & coriander
53. Mataras Karahi ...	Cooked in onions then pan fried in a special sauce with ginger, garlic, spring onion, pepper, touch of brandy and fresh coriander
54. Garam Masala ...	Cooked in garlic, ginger and a combination of spice and freshly chopped coriander Patia, garlic & chillies
55. Punjabi Masala ...	Cooked with fresh green peppers and pure Punjabi spices served in a thick tasty sauce
56. Jaipuri ...	A traditional dish from the orange city of Jaipuri India, with sliced peppers, onions & mushrooms. A medium dish.

HOTSPOT

57. South Indian Garlic Chilli ...	(Fairly Hot) Cooked with fresh garlic, ginger, onion, tomatoes, long slices of green chilli & a touch of ground clove or coriander
58. Lahori Style ...	From the old city, tikka pieces with chickpeas, fresh garlic,, ginger, onion, tomatoes, green chill's and coriander
59. Acahari (Medium Hot) ...	Cooked with onion and peppers, mixed pickle and coriander
60. Chilli Garlic ...	A strung spicy dish, slightly sour, cooked with tangy pickle, fresh green chillies & a wedge of lemon & fresh coriander
61. Chilli Masala ...	Cooked in a hot Kashmiri chilli sauce with capsicums
62. Panipat ...	A thick bhoona sauce, slightly but with a selection of the chef's own spices.
63. Masander ...	First barbecued over charcoal, then in sauce with peppers, onion, green chillies, fresh herbs spices
64. Balti ...	Cooked with fresh chopped green peppers, onion, tomatoes, various herbs & spices. A unique eating experience to tingle the taste buds
65. Lal Toffan (Medium/Hot) ...	Special red sauce, onions, green chillies, coriander ginger, garlic & spices. Sweet & Spicy
66. Lassan (Medium/Hot) ...	Cooked in liquidised onion then pan fried in roasted garlic, tomatoes, onions, & coriander
67. Hot Yoghurt Medley ...	Both cool and hot with fresh chillies and tomatoes, herbs and spices

● Vegetarian ● Gluten Free ● Contains Dairy ● Contains Nuts

TRADITIONAL FAVOURITES

Rice not included

68. Chicken Curry	£8.95.
69. Lamb Curry	£9.95.
70. Chicken Madras or Bhoona	£8.95.
71. Lamb Madras or Bhoona	£9.95.
Breast of chicken/lamb cooked in tomatoes, onions, ginger and spices, served with thick sauce.	
72. Chicken Patia	£8.95.
73. Lamb Patia	£9.95.
Sweet & Sour chicken/lamb cooked in mango, lemon, juices & exotic spices.	
74. Chicken Dopiazza or Dhansak	£8.95.
75. Lamb Dopiazza or Dhansak	£9.95.
Sweet & Sour chicken/lamb cooked in mango, lemon, juices & exotic spices.	

KORMA DISHES

Rice not included

Chicken Tikka	£11.65..
Lamb Tikka	£12.95..
Tender Lamb	£11.95.
Prawns	£12.95.
King Prawns	£13.95.
Pan Fried Chicken	£11.00.
Choice of Vegetables	£10.50.

76. Mataras Special Korma ...	A mild dish pureed tomatoes, fresh cream cocnut, cashew nuts & yoghurt, topped off with flaked almonds, pistachio nuts, & chopped fruit.
77. Bahar Korma ...	A very mild dish cooked with fresh cream, ground cashew nuts & yoghurt, topped off with flaked almonds, pistachio nuts & chopped fruit.
78. Chilli Korma ...	Cream sauce and a touch of chillies
79. Kashmiri Korma ...	Cooked with fruit, either bananas, mango or pineapple, yoghurt, fresh cream, mild spices & herbs
80. Ceylonese Korma ...	By far the most popular korma dish, cooked with coconut, crier, fresh peeled tomatoes & mild sauce
81. Old Traditional Korma ...	Made with single cream and coconut cream.
82. Butter Chicken ...	Delicately prepared dish with cream & Scottish cheddar

BIRYANIS

Cooked tenderly in Pilau Rice and delicately flavoured with special spices served with Biryani Medium Sauce

All of these dishes are available with the following:

83. Mataras Special Biryani	£14.95..
(Chicken, Lamb, Mushrooms & Prawn)	
84. Biryani (Chicken)	£11.95.
85. Biryani (Lamb)	£12.95.
86. Biryani (Chicken Tikka)	£13.95.
87. Biryani (Prawn)	£12.95.
88. Biryani (Lamb Tikka)	£14.95.
89. Biryani (Vegetable)	£11.95..

ALL CURRIES CAN BE MADE HOT or MILD - 50p

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