

 /IgniteRestaurant  @IgniteEdinburgh

Ignite

Bengali & Indian Dining

Take Away Menu

OPEN 7 DAYS

12 Noon - 2:00pm 5:30pm - 11:30pm

Telephone: 0131 228 5666

272-274 Morrison Street, Edinburgh EH3 8DT

www.igniterestaurant.co.uk

Home Delivery Service Available

Minimum Food Order for Delivery £18.00

Delivery Charges Apply



"The bhari combi was excellent, nicely mild with succulent mushrooms"

Richard Bath,
Scotland On Sunday

"The (tandoori lamb) chops were a revelation"

Adrian Turpin,
The Sunday Times

"The aubergines, having been dipped in spicy batter and fried to a satisfying crunch, were mildly spiced and summery-tasting"

Gillian Glover,
The Scotsman

"With its modern approach and tangible sense of pride in the quality of the food and the service, Ignite displays an attention to detail that surpasses most restaurants"

The List.

"... both the rice and, particularly, the light and crispy naan are (also) well worth raving about."

Tam Cowan,
Daily Record

"...an extensive menu which truly offers something for everyone, from the mildest kormas through to the hottest vindaloos"

Graham Allan,
Business & Finance

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

Appetisers

Papadams	£0.50
Spiced Papadams	£0.55

Vegetarian Starters

Combi Chaat	£3.50
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Fresh mushrooms cooked delicately with garlic and coriander in our special chaat sauce, served with fresh salad and puree. Very tasty.

Voll Puree	£3.50
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Lightly spiced chick peas and potatoes cooked in a medium hot flavoured sauce with herbs and spices. Served with puree, a popular snack of Calcutta.

Pakura	£3.25
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Deep fried balls of gram flour, vegetables and spices served with salad and sauce.

Vegetable Somosa	£3.25
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Deep fried stuffed vegetable pasties served with salad and sauce.

Baby Aubergine Pakura	£3.25
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Deep fried aubergines in gram flour, onion and spices, served with salad and sauce.

Non-Vegetarian Starters

- Murgh Chaat** £4.50
Small juicy pieces of chicken cooked in a medium hot flavoured sauce with fresh herbs and spices, served with puree and fresh salad. Delicious!
- Bhari Combi** £4.25
Fresh mushrooms stuffed with spiced minced lamb, coated with spiced batter. A very popular starter with the Maharajahs.
- Murgh Pakura** £4.25
Deep fried balls of gram flour, chicken and spices served with salad and sauce.
- Assorted Kebabs** £5.25
Mixed kebabs served with salad and sauce.
- Meat Somosa** £3.50
Deep fried stuffed meat pasties served with salad and sauce.
- Murgh Kebab** £4.25
Diced chicken kebab served with salad and sauce.
- Sheek Kebab** £4.25
Tender minced lamb with onions and spices, fresh mint and herbs grilled on skewers, served with salad and sauce.
- Tandoori Murgh** £4.25
Quarter spring chicken marinated in yoghurt with delicate herbs and spices, served with salad and sauce.
- Tandoori Lamb Chops** £5.95
Tender lamb chops marinated in spices, served with salad and sauce.
- King Prawn Puree** £6.25
King prawns cooked with medium spices, garnished with spring onion and fresh coriander leaves, served with puffed fried bread.
- Salmon Kebab** £6.25
Diced salmon marinated in yoghurt with delicate herbs and spices served with salad and sauce.

Main Dishes

Chicken Exotica £8.50
Chicken cooked in a mild sauce with fresh mixed fruits, coconut, almonds, and exotic spices.

RECOMMENDED SIDE DISH: ALOO GOOBE

Chicken Nentara £8.50
Chicken kebabs in a delicate sweetish and sour sauce with a touch of fresh herbs and spices.

RECOMMENDED SIDE DISH: MIXED VEGETABLE BHAJEE

Chicken Tikka Massallam £8.50
Chicken kebabs cooked in a mild flavoured sauce with fresh herbs and spices.

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Bhojpuri Chicken £8.50
Chicken kebabs cooked with tomato, garlic, spring onion and fresh yoghurt. Medium hot to taste. A popular dish from eastern Nepal.

RECOMMENDED SIDE DISH: MUSHROOM AND POTATO BHAJEE

Chicken Jhalfrezie £8.50
Chicken kebabs cooked with fresh green chilli, capsicum and fresh coriander. Fairly spicy and hot to taste.

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

North Indian Chilli-Garlic Chicken £8.50
Chicken kebabs cooked in green chilli, capsicum, garlic and garnished with fresh coriander. Hot to taste.

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Chicken Sag £8.50
Chicken cooked with fresh spinach, garnished with a touch of garlic, ginger and fresh coriander. Medium hot to taste.

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

Jaipuri Chicken £8.50
Chicken cooked with mushrooms, onions, green peppers and green chillies in a tangy sauce. Hot to taste.

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Murgh Sarisha £8.50
Sliced marinated chicken, cooked with potato, garlic, tomato, mustard and fresh coriander. Medium hot to taste.

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE.

Shatkora Gust £8.50
Tender pieces of beef or lamb cooked in a fairly hot sauce with pieces of special Bangladeshi citric fruit, fresh coriander and green chilli. Fairly spicy and hot to taste.

RECOMMENDED SIDE DISH: PANCHRANGI DALL

Main Dishes

Lamb Exotica £8.50

Tender lamb cooked in a mild sauce with fresh mixed fruits, coconut, almonds and exotic spices.

RECOMMENDED SIDE DISH: SAG ALOO

Lamb Nentara £8.50

Tender lamb in a delicate sweetish and sour sauce with a touch of fresh herbs and spices.

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE

Simikot Lamb £8.50

Sliced barbecued lamb marinated in special ingredients and cooked with mincemeat, onion, ginger, garlic and fresh coriander. Medium hot to taste. A famous dish from western part of Nepal.

RECOMMENDED SIDE DISH: ALOO GOOBE

Karahi Lamb £8.50

Tender lamb cooked with garlic, ginger, onions, coriander, red chillies and selected herbs and spices. Hot to taste.

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Ginger Lamb £8.50

Tender lamb cooked in a ginger sauce with peppers, tomato, and green chillies. Hot to taste.

RECOMMENDED SIDE DISH: MOTOR PANIR

Punjab Methi Gust £8.50

Lamb cooked with herbs, fresh methi (fenugreek), fragrant spices and coriander. Medium hot to taste.

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Sag Gust £8.50

Lamb cooked with fresh spinach, garnished with a touch of garlic, ginger and fresh coriander. Medium hot to taste.

RECOMMENDED SIDE DISH: BHINDI BHAJEE

Lamb Jhalfrezie £8.50

Lamb cooked with green chilli, capsicum and fresh coriander, garnished with a touch of fresh ginger. Spicy and hot to taste.

RECOMMENDED SIDE DISH: ALOO PEA BHAJEE.

Jaipuri Lamb £8.50

Lamb cooked with mushrooms, onions, green peppers and green chillies in a tangy sauce. Hot to taste.

RECOMMENDED SIDE DISH: CHANA MASSALLAM

Ignite Classics

Here is a selection of age old popular and favourite curries now specially prepared by Ignite in a unique style. All these dishes are carefully prepared with fresh ingredients and freshly ground spices and herbs.

Vegetable	£6.95
Chicken	£7.50
Lamb	£7.50
Prawn	£7.50
Beef	£7.95
King Prawn	£13.95

Kurma

A very mild dish cooked with cream, coconut and ground almonds.

RECOMMENDED SIDE DISH: ALOO BHAJEE

Dhansak

A beautiful combination of spices with fresh coriander, pineapple, lentils and garlic, producing a sweet, sour and hot taste.

RECOMMENDED SIDE DISH: MOTOR PANIR

Rougan Josh

A special preparation with fresh coriander, tomato puree, garlic and garnished with maximum tomatoes. Medium and spicy to taste.

RECOMMENDED SIDE DISH: MUSHROOM AND POTATO BHAJEE

Bhuna

Medium strength, traditional dish garnished with onions, herbs, tomatoes and selected spices.

RECOMMENDED SIDE DISH: SAG ALOO

Ceylon

A hot dish prepared with onion, coconut and strong spices. Fairly hot to taste.

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE

Pathia

In which is extensively used garlic, with onion, fresh coriander, tomato puree and red chilli. A sweet, sour and hot taste.

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Madras

A rich hot and sour taste, extensively prepared with garlic, chilli, fresh coriander and lemon juice.

RECOMMENDED SIDE DISH: PANCHRANGI DALL

Vindaloo

South Indian dish widely known for its fiery, fabulous rich hot taste. Fresh coriander, potato, ginger and red chilli are a few of the ingredients added to qualify this dish as the most extravagantly hot.

RECOMMENDED SIDE DISH: RAITHA

Vegetarian Main Dishes

- Balti Sabzi** £6.95
Fresh vegetables stewed in fresh coriander, tomato, capsicum and fresh green chillies. Hot but very tasty.
RECOMMENDED SIDE DISH: PANCHRANGI DALL
- Sag Panir** £6.95
Spinach with home-made cottage cheese, mixed with fresh coriander.
RECOMMENDED SIDE DISH: ALOO GOOBE
- Sabzi Jhalfrezie** £6.95
Fresh vegetables cooked with green chilli, onions and fresh coriander. Fairly spicy and hot to taste.
RECOMMENDED SIDE DISH: BRINJAL BHAJEE
- Sabzi Massallam** £6.95
Fresh Vegetables cooked in a mild flavoured sauce with fresh herbs and spices.
RECOMMENDED SIDE DISH: BENDI BHAJEE
- Sabzi Nentara** £6.95
Mixed vegetables in a delicate sweetish and sour sauce with a touch of fresh herbs and spices.
RECOMMENDED SIDE DISH: MUSHROOM AND POTATO BHAJEE
- Sabzi Jaipuri** £6.95
Mixed vegetables cooked with mushrooms, onions, green peppers and green chillies in a tangy sauce. Hot to taste.
RECOMMENDED SIDE DISH: BRINJAL BHAJEE
- Sabzi Biryani** (self-contained dish) £10.95
Mixed vegetables and Basmati rice, cooked together on a blend of fresh herbs and spices, served with a vegetable curry.
RECOMMENDED SIDE DISH: CHANA MASSALLAM

Tandoori Specialities

Balti Chicken £8.50

Barbecued breast of chicken stewed in fresh coriander, tomato, capsicum and fresh green chillies. Hot but very tasty.

RECOMMENDED SIDE DISH: MIXED VEGETABLE BHAJEE

Balti Lamb £8.50

Lamb stewed in fresh coriander, tomato, capsicum and fresh green chillies. Hot but very tasty.

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Tandoori Murgh £8.95

Half spring chicken marinated in yoghurt with delicate herbs and spices. Tandoori barbecued and served with salad and sauce.

RECOMMENDED SIDE DISH: ALOO GOOBE

Murgh Kebab £8.95

Boneless chicken barbecued in the tandoori on skewers and served with salad and sauce.

RECOMMENDED SIDE DISH: ALOO BHAJEE

Tandoori Lamb Chops £11.95

Tender lamb chops marinated in spices, served with salad and sauce.

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE

Tandoori Mixed £13.95

Consists of Tandoori chicken, lamb kebab, chicken kebab and sheek kebab, served with salad, sauce and nan.

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

King Prawn Tandoori £13.95

King Prawns marinated and roasted in our clay oven, served with salad and sauce.

RECOMMENDED SIDE DISH: SAG ALOO

Seafood Dishes

Green Herb King Prawn £14.50

King Prawns with fresh green herbs in a hot spicy sauce. Hot to taste.

RECOMMENDED SIDE DISH: SAG PANIR

King Prawn Nentara £14.50

King Prawns in a delicate sweetish and sour sauce with a touch of fresh herbs and spices.

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Tandoori King Prawn Massallam £14.50

King Prawns cooked in a mild flavoured sauce with fresh herbs and spices.

RECOMMENDED SIDE DISH: MOTOR PANIR

King Prawn Jhalfrezie £14.50

Steam cooked King Prawns with fresh green chillies, tomatoes, fresh coriander and garnished with a touch of fresh garlic.

Fairly spicy and hot to taste.

RECOMMENDED SIDE DISH: DAHI BENDI

Prawn Palak (spinach) £8.95

Prawns prepared with spinach, garlic, onion and other herbs and spices. Medium hot to taste.

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

Biryanis (self contained dishes)

Grand festive dishes prepared with Basmati rice and cooked with either chicken, lamb, prawn or king prawn. Cooked in ghee (clarified butter) with delicate herbs and spices and served with a mixed vegetable curry.

Ignite's Special Biryani £13.50

(Consists of chicken, lamb and prawn)

- Chicken Biryani £12.95
- Lamb Biryani £12.95
- Prawn Biryani £12.95
- King Prawn Biryani £14.95

Vegetables (Side dishes only)

Panchrangi Dall £3.95

(A traditional dish made from five lentils)

Sag Panir (spinach and cottage cheese) £3.95

Motor Panir (peas and cottage cheese) £3.95

Channa Massala (chick peas) £3.95

Aloo and Pea Bhajee (potato and pea) £3.95

Brinjal Bhajee (aubergine) £3.95

Mixed Vegetable Bhajee £3.95

Bendi Bhajee (okra) £3.95

Aloo Bhajee (potato) £3.95

Mushroom Bhajee £3.95

Sag Bhajee (spinach) £3.95

Sag Aloo (spinach and potato) £3.95

Cauliflower Bhajee £3.95

Aloo Goobe (potato and cauliflower) £3.95

Mushroom and Potato Bhajee £3.95

Green Salad £1.95

Chawai (Rice Dishes)

Rice Plain boiled Basmati rice.	£2.25
Pilao Rice Saffron Basmati rice.	£2.75
Egg Fried Rice Fried with Eggs and Peas.	£3.25
Vegetable Pilao Rice Saffron Basmati rice with Vegetables.	£3.25
Mushroom Pilao Rice Saffron Basmati rice with Mushrooms.	£3.25
Lemon Rice Saffron Basmati rice with Lemon and Cashew nuts.	£3.25

Roti (Breads)

Nan Leavened bread baked in our clay oven.	£2.25
Keema Nan Bread stuffed with spiced minced meat	£2.95
Peshwari Nan Interleaved with nuts, sultanas and almonds.	£2.75
Garlic Nan Bread stuffed with garlic.	£2.75
Cheese Nan Bread stuffed with cheese.	£2.75
Chilli Nan Bread stuffed with fresh green chillies and coriander.	£2.75
Paratha Fried layered whole-wheat bread.	£2.75
Stuffed Paratha Fried layered whole-wheat bread with mashed vegetables and spices.	£2.95
Chapati Thin unleavened whole-wheat bread.	£1.20

Yoghurt

Raitha Yoghurt with cucumber, tomato and fresh coriander.	£1.75
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Drinks

Soft Drinks

Coke 1.75ltr	£2.50
Diet Coke 1.75ltr	£2.50

Bottled Beers

King Cobra 750ml	£9.95
Large Cobra 660ml	£5.25
Kingfisher Indian Lager 650ml	£5.25
Small Cobra 330ml	£2.95
Becks 275ml	£2.75
Budweiser 330ml	£2.75
Cider 275ml	£2.75

Scottish Craft Beer

Jarl Golden Ale 330ml	£3.80
A Leithers' Cure For Scurvy 330ml	£3.80

White Wines

Baron D'Arignac Colombard 750ml	£15.95
Chenin Blanc Kanu 750ml	£17.50
Pinot Grigio Terre De Noce 750ml	£18.95

Red Wines

Baron D'Arignac Cabernet Sauvignon 750ml	£15.95
Grenache/Pinot Noir, Les Vignerons 750ml	£16.95
Merlot Santa Helena 750ml	£17.95

Rose Wines

Cabernet Sauvignon Rose Santa Helena 750ml	£17.50
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Alcohol available until 10pm

Ignite

Bengali & Indian Dining

Ignite would be delighted to cater for your home entertainments. We are also pleased to accommodate parties, such as wedding parties, birthday parties, or any other private function (with prior booking of course). We are always anxious to produce excellent food and impeccable service. Please feel free to ask us if you have any special requirements.

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