

Ignite

Bengali & Indian Dining



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Fuels the imagination and sets your senses alight

Step inside Ignite and you are entering a totally different world – one that combines cool elegance and sophisticated ambience with all the flavour, colour and aroma of Bangladesh and Northern India.

At Ignite you will experience a unique dining concept, brought to glowing life and vibrancy by an experienced and gifted culinary team – all recognised experts in providing authentic cuisine with a modern and original 'twist'.

Here, you will discover a menu that truly Ignites the senses, and tantalises the taste buds. Our lovingly prepared dishes are a symbiotic fusion of traditional recipes, laced with influences from all over the world.

Prepare yourself for a memorable dining experience, as Ignite transports you to the sultry heat of Bangladesh and Northern India – and sets all of your senses alight...

Food Allergies and Intolerances

If you have a food allergy, intolerance or sensitivity please speak to your server about the ingredients in our dishes before you order your meal. Thank you.

Minimum evening charge per person £18.00.

Children's portions available on request.

"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

All major credit cards accepted



Tasting Menu

Spicy or Plain Papadam
Chutney and Pickle Tray

•

Tandoori Mixed Kebabs

•

Chicken Tikka Massallam
Lamb Jhal Bhuna
Potato and Cauliflower

•

Mushroom Pilao Rice
Peshwari Nan

•

Vanilla Ice Cream
or
Gulab Jamuns

•

Coffee or Tea

For two people

£70.00

For four people

£135.00

Vegetarian Tasting Menu

Spicy or Plain Papadam
Chutney and Pickle Tray

•

Vegetable Somosa

•

Sabzi Jhalfrezie
Sabzi Massallam
Sag Aloo

•

Vegetable Pilao Rice
Garlic Nan

•

Vanilla Ice Cream or
Gulab Jamuns

•

Coffee or Tea

For two people

£60.00

For four people

£118.00

Gratuities at patrons' discretion

Appetisers

Papadams £1.25

Spiced Papadams £1.25

Chutney and Pickle Tray
Mango chutney, mixed pickle and onion salad. £2.75

Vegetarian Starters

Combi Chaat
Fresh mushroom cooked delicately with garlic and coriander in our special chaat sauce, served with fresh salad and puree. Very tasty. £5.95

Voll Puree
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. £5.95

Pakura
Deep fried balls of gram flour, vegetables and spices served with salad and sauce. £5.95

Vegetable Somosa
Deep fried stuffed vegetable pasties served with salad and sauce. £5.95

Baby Aubergine Pakura
Deep fried aubergines in gram flour, onion and spices, served with salad and sauce. £5.95

Vegetarian Sharing Platter
for 2 £15.95
for 4 £31.50
Mixture of Vegetable Pakura, Vegetable Somosa and Baby Aubergine Pakura. Served with salad and sauce.

Non-Vegetarian Starters

Murgh Chaat

Small juicy pieces of chicken cooked in a medium hot flavoured sauce with fresh herbs and spices, served with puree and fresh salad.

Delicious! £6.95

Bhari Combi

Fresh mushrooms stuffed with spiced minced lamb, coated with spiced batter. A very popular starter with the Maharajahs. £6.95

Murgh Pakura

Deep fried balls of gram flour, chicken and spices served with salad and sauce. £6.95

Assorted Kebabs

Mixed kebabs served with salad and sauce. £9.25

Meat Somosa

Deep fried stuffed meat pasties served with salad and sauce. £6.25

Murgh Kebab

Diced chicken kebab served with salad and sauce. £7.50

Sheek Kebab

Tender minced lamb with onions and spices, fresh mint and herbs grilled on skewers, served with salad and sauce. £7.50

Tandoori Murgh

Quarter spring chicken marinated in yoghurt with delicate herbs and spices, served with salad and sauce. £7.50

Tandoori Lamb Chops

Tender lamb chops marinated in spices, served with salad and sauce. £9.95

King Prawn Puree

King prawns cooked with medium spices, garnished with spring onion and fresh coriander leaves, served with puffed fried bread. £9.95

Salmon Kebab

Diced salmon marinated in yoghurt with delicate herbs and spices served with salad and sauce. £9.95

Non-Vegetarian Sharing Platter

for 2

£18.00

for 4

£35.50

Mixture of Chicken Kebabs, Meat Somosa and Sheek Kebab. Served with salad and sauce.

Main Dishes

Chicken Nentara

Chicken kebabs in a delicate sweetish and sour sauce with a touch of fresh herbs and spices. £15.50

RECOMMENDED SIDE DISH: MIXED VEGETABLE BHAJEE

Chicken Tikka Massallam

Chicken kebabs cooked in a mild flavoured sauce with fresh herbs and spices. £15.50

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Bhojpuri Chicken

Chicken kebabs cooked with tomato, garlic, spring onion and fresh yoghurt. Medium hot to taste. A popular dish from eastern Nepal. £15.50

RECOMMENDED SIDE DISH: MUSHROOM AND POTATO BHAJEE

Chicken Jhalfrezie

Chicken kebabs cooked with fresh green chilli, capsicum and fresh coriander. Fairly spicy and hot to taste. £15.50

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

North Indian Chilli-Garlic Chicken

Chicken kebabs cooked in green chilli, capsicum, garlic and garnished with fresh coriander. Hot to taste. £15.50

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Chicken Sag

Chicken cooked with fresh spinach, garnished with a touch of garlic, ginger and fresh coriander. Medium hot to taste. £15.50

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

Jaipuri Chicken

Chicken cooked with mushrooms, onions, green peppers and green chillies in a tangy sauce. Hot to taste. £15.50

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Murgh Sarisha

Sliced marinated chicken, cooked with potato, garlic, tomato, mustard and fresh coriander. Medium hot to taste. £15.50

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE

Main Dishes

Nawabi Lamb Shank

Lamb Shank marinated with fresh herbs and spices.
Cooked with fresh vegetables in a medium hot sauce. £19.95

RECOMMENDED SIDE DISH: PANCHRANGI DALL

Lamb Nentara

Tender lamb in a delicate sweetish and sour
sauce with a touch of fresh herbs and spices. £15.95

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE

Simikot Lamb

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. £15.95

RECOMMENDED SIDE DISH: ALOO GOOBE

Karahi Lamb

Tender lamb cooked with garlic, ginger,
onions, coriander, red chillies and
selected herbs and spices. Hot to taste. £15.95

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Sag Gust

Lamb cooked with fresh spinach, garnished
with a touch of garlic, ginger and fresh
coriander. Medium hot to taste. £15.95

RECOMMENDED SIDE DISH: BHINDI BHAJEE

Lamb Jhalfrezie

Lamb cooked with green chilli, capsicum and
fresh coriander, garnished with a touch of
fresh ginger. Spicy and hot to taste. £15.95

RECOMMENDED SIDE DISH: ALOO PEA BHAJEE.

Jaipuri Lamb

Lamb cooked with mushrooms, onions, green
peppers and green chillies in a tangy sauce.
Hot to taste. £15.95

RECOMMENDED SIDE DISH: CHANA MASSALLAM

Shatkora Gust

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. £16.50

RECOMMENDED SIDE DISH: PANCHRANGI DALL

Gratuities at patrons' discretion

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	£13.50
Chicken	£14.50
Lamb	£14.95
Beef	£16.50
King Prawn	£20.50

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

Fresh vegetables stewed in fresh coriander, tomato, capsicum and fresh green chillies.

Hot but very tasty. £13.50

RECOMMENDED SIDE DISH: PANCHRANGI DALL

Sag Panir

Spinach with home-made cottage cheese, mixed with fresh coriander. £13.50

RECOMMENDED SIDE DISH: ALOO GOOBE

Sabzi Jhalfrezie

Fresh vegetables cooked with green chilli, onions and fresh coriander. Fairly spicy and hot to taste. £13.50

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Sabzi Massallam

Fresh vegetables cooked in a mild flavoured sauce with fresh herbs and spices. £13.50

RECOMMENDED SIDE DISH: BENDI BHAJEE

Sabzi Nentara

Mixed vegetables in a delicate sweetish and sour sauce with a touch of fresh herbs and spices. £13.50

RECOMMENDED SIDE DISH: MUSHROOM AND POTATO BHAJEE

Sabzi Jaipuri

Mixed vegetables cooked with mushrooms, onions, green peppers and green chillies in a tangy sauce. Hot to taste. £13.50

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Sabzi Biryani (self-contained dish)

Mixed vegetables and Basmati rice, cooked together on a blend of fresh herbs and spices, served with a vegetable curry. £17.95

RECOMMENDED SIDE DISH: CHANA MASSALLAM

Tandoori Specialities

Balti Chicken

Barbecued breast of chicken stewed in fresh coriander, tomato, capsicum and fresh green chillies. Hot but very tasty. £15.50

RECOMMENDED SIDE DISH: MIXED VEGETABLE BHAJEE

Balti Lamb

Lamb stewed in fresh coriander, tomato, capsicum and fresh green chillies. Hot but very tasty. £15.95

RECOMMENDED SIDE DISH: BRINJAL BHAJEE

Tandoori Murgh

Half spring chicken marinated in yoghurt with delicate herbs and spices. Tandoori barbecued and served with salad and sauce. £14.95

RECOMMENDED SIDE DISH: ALOO GOOBE

Murgh Kebab

Boneless chicken barbecued in the tandoori on skewers and served with salad and sauce. £14.95

RECOMMENDED SIDE DISH: ALOO BHAJEE

Tandoori Lamb Chops

Tender lamb chops marinated in spices, served with salad and sauce. £20.50

RECOMMENDED SIDE DISH: CAULIFLOWER BHAJEE

Tandoori Mixed

Consists of Tandoori chicken, lamb kebab, chicken kebab and sheek kebab, served with salad and sauce. £20.50

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

King Prawn Tandoori

King Prawns marinated and roasted in our clay oven, served with salad and sauce. £20.50

RECOMMENDED SIDE DISH: SAG ALOO

Seafood Dishes

Green Herb King Prawn

King Prawns with fresh green herbs in a hot spicy sauce. Hot to taste. £20.50

RECOMMENDED SIDE DISH: SAG PANIR

King Prawn Nentara

King Prawns in a delicate sweetish and sour sauce with a touch of fresh herbs and spices. £20.50

RECOMMENDED SIDE DISH: MUSHROOM BHAJEE

Tandoori King Prawn Massallam

King Prawns cooked in a mild flavoured sauce with fresh herbs and spices. £20.50

RECOMMENDED SIDE DISH: MOTOR PANIR

King Prawn Jhalfrezie

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. £20.50

RECOMMENDED SIDE DISH: DAHI BENDI

King Prawn Palak (spinach)

King prawns prepared with spinach, garlic, onion and other herbs and spices.

Medium hot to taste. £20.50

RECOMMENDED SIDE DISH: ALOO AND PEA BHAJEE

Lasooni Macchi

Whole pan fried Sea Bass (on the bone) cooked with onions, tomatoes and fresh coriander.

Fairly spicy and hot to taste. £20.50

RECOMMENDED SIDE DISH: ALOO GOOBE

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 £20.50
(Consists of chicken, lamb and prawn)

- Chicken Biryani £18.50
- Lamb Biryani £19.50
- King Prawn Biryani £20.50

European Cuisine

Omelette

Chicken or Mushroom Omelette served with French fried potatoes and green salad. £14.95

Vegetables (Side dishes only)

Panchrangi Dall (A traditional dish made from five lentils)	£7.50
Channa Massala (chick peas)	£7.50
Aloo and Pea Bhajee (potato and pea)	£7.50
Brinjal Bhajee (aubergine)	£7.50
Mixed Vegetable Bhajee	£7.50
Bendi Bhajee (okra)	£7.50
Aloo Bhajee (potato)	£7.50
Mushroom Bhajee	£7.50
Sag Bhajee (spinach)	£7.50
Sag Aloo (spinach and potato)	£7.50
Cauliflower Bhajee	£7.50
Aloo Goobe (potato and cauliflower)	£7.50
Sag Panir (spinach and cottage cheese)	£7.50
Motor Panir (peas and cottage cheese)	£7.50
Sag Dall (spinach and lentils)	£7.50
Green Salad	£3.95

Chawai (Rice Dishes)

Rice

Plain boiled Basmati rice. £4.25

Pilao Rice

Saffron Basmati rice. £4.50

Egg Fried Rice

Fried with Eggs and Peas. £5.50

Vegetable Pilao Rice

Saffron Basmati rice with Vegetables. £5.50

Mushroom Pilao Rice

Saffron Basmati rice with Mushrooms. £5.50

Lemon Rice

Saffron Basmati rice with Lemon and
Cashew nuts. £5.50

Keema Rice

Saffron Basmati rice with mincemeat. £5.50

Roti (Breads)

Nan

Leavened bread baked in our clay oven. £4.25

Keema Nan

Bread stuffed with spiced minced meat. £4.95

Peshwari Nan

Interleaved with nuts, sultanas and almonds. £4.50

Garlic Nan

Bread stuffed with garlic. £4.50

Cheese Nan

Bread stuffed with cheese. £4.50

Chilli Nan

Bread stuffed with fresh green chillies
and coriander. £4.50

Paratha

Fried layered whole-wheat bread. £4.50

Stuffed Paratha

Fried layered whole-wheat bread with mashed
vegetables and spices. £4.95

Chapati

Thin unleavened whole-wheat bread. £2.75

Yoghurt

Raitha

Yoghurt with cucumber, tomato and
fresh coriander. £3.25



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