



invitation



Welcome to Invitation, in the heart of Cumbernauld Village. We are a family run restaurant offering traditional Indian and Nepalese cuisine from the chefs/owners with decades of experience. Our aim is to bring the best in Indian and Nepalese cuisine with a modern twist on traditional methods.

We are passionate and proud of our food and service. We have made every effort to select and combine the very best ingredients so that our customer can enjoy a delicious high quality meal every time. You can be assured that your meal will be served to an impeccable standard by our courteous staff in a friendly atmosphere.

The restaurant was opened in October 2017, as a close bonded family business and is run by a close string of relatives, who have top training to ensure you receive the highest quality of service from the moment you step into the restaurant.



Papodums £2.50 £3.50
With Mint Sauce, Spiced Onions and Mango Chutney. for One for Two

Mixed Platter £7.50 £13.90
Chicken Tikka, Reshmi Kebab, Seekh Kebab and Lamb Chop served with Dips. For One For Two

Vegetable Pakora £3.75
Onion, potato and spinach with coriander seeds, cumin seeds, fresh green chillies, a mix of spices and smothered in gram flour paste and deep fried.

Chicken Pakora £4.95
Chicken breast marinated with herbs and spices and smothered in gram flour paste and deep fried.

Mixed Pakora £4.95
Mixture of chicken, vegetable, haggis, mushroom and cauliflower pakora. *May contain Gluten*

Haggis Pakora £4.95
Sheep's heart, liver, lungs and onion, suet, oatmeal and spices cooked and battered. *Contains Gluten*

Fish Pakora £4.95
Fillet fish marinated with herbs and spices and smothered in gram flour paste and deep fried. *Contains Fish*

Garlic Mushroom £3.95
Sliced pieces of mushroom cooked within a mild strength sauce, blended together using fresh garlic and cream.
Contains Dairy

Spiced Mushroom £3.95
Sliced pieces of mushroom cooked with in a medium strength sauce, blended together using fresh green chillies and cream.

Momo £6.95
Lamb, chicken or vegetable dumpling served with tomato chutney - *most popular Nepalese appetizer*.
Worth waiting for - Please allow 20 min. *Contains Dairy & Gluten*

Chilli Chicken £6.30
Marinated chicken tikka pan fried with capsicums, onions, garlic and green chillies cooked in slightly sweet and chilli sauce. *Contains Soya & Dairy*

Nepali Choyla £7.30
Barbecued diced lamb marinated with mustard, fenugreek seeds and chef's spices, served in room temperature in a bed of crispy rice and tomato chutney.

Chilli King Prawns £7.95
Pan fried marinated king prawns cooked in green chilli, garlic, spring onion, lemon juice (with touch of white wine) *Chef's special starter*. *Contains Crustaceans & Sulphur Dioxide*

Chicken Tikka £4.95
Chicken breast marinated in fresh herbs, yogurt and spice. Cooked in the tandoor. *Contains Dairy*

Lamb Tikka £5.50
Fresh fillet of lamb marinated in fresh herbs and spices. Cooked in the Tandoor.

Seekh Kebab £5.50
Lamb mince mixed with fresh green chilli, garlic, ginger, red onion, coriander, and Punjabi spices. Skewered and cooked in the tandoor.

Reshmi Kebab £4.95
Chicken mince and mixed in with fresh garlic, ginger, onion, green chilli, almond powder and a mixture of Punjabi spices. Skewered and cooked in tandoor. *Contains Nuts*

Tandoori Salmon £7.50
Marinated in mustard oil, garlic, ginger, green chilli, fresh coriander and a host of traditional Punjabi seafood spices.
Contains Fish

Tandoori King Prawn £7.50
Marinated in mustard oil and spiced with Bangla jhinga spices, coriander, garlic and ginger. *Contains Crustaceans*

Lamb Chops £5.95
Lamb chops marinated in fresh herbs and spices. Cooked in tandoor.

Invitation Special Platter (Sitting In only)

Creamy Tandoori Chicken Fillet £11.95

Marinated chicken fillet cooked in tandoor and served with creamy mushroom sauce and pilau rice.

Contains Dairy and Mustard

Salmon Special £11.95

Marinated Scottish salmon cooked in tandoor, served on cumin and coriander potatoes with tomato, lemon and butter sauce. Contains Fish, Dairy and Mustard

Malabar Prawn Special £12.95

Juicy prawns simmered in a vibrant coconut curry sauce, served with boiled rice. (Most popular dish and recipe from Kerala, South India). Contains Crustaceans, Dairy and Mustard

Sizzling Tandoori Cooked to perfection in a hot tandoori oven. Served with rice, salad and curry sauce.

Chicken Tikka £10.95

Fresh chicken fillets marinated in fresh herbs and spices.

Lamb Tikka £11.95

Fresh fillet of lamb marinated in fresh herbs and spices.

Lamb Chops £11.95

Lamb Chops marinated in garlic, ginger, green chillies and fresh coriander.

Seekh Kebab £11.95

Lamb mince mixed with fresh green chillies, garlic, ginger, red onion and punjabi spices.

Mixed Grill £14.95

Mixture of tandoori salmon, chicken tikka, lamb tikka, reshmi kebab and seekh kebab. Contains dairy, fish and soya

Tandoori Salmon £14.95

Fillet of salmon marinated in garlic, ginger, green chillies, fresh coriander and host of traditional Punjabi spices.

Contains fish and Mustard

Tandoori King Prawn £14.95

Marinated in mustard oil and spiced with Bangla Jhinga spices, coriander, garlic and ginger. Contains Crustaceans and Mustard

Nepalese Specials

Chicken Nepal £8.95

Barbecued Chicken cooked with slice of mango in mild sauce. Contains Soya, Mustard and Dairy

Gorkhali Chicken £8.95

Boneless chicken marinated with Nepalese herbs cooked with yoghurt and green chilli. Contains Dairy. Contains Dairy

Hariyali Lamb £9.95

Lamb cooked with fresh mints, spring onion and Nepalese spices. Contains Dairy

Himalayan King Prawns £12.95

Marinated king prawn cooked with curry leaves, mustard, carom seeds, tomato and yoghurt.

Contains Mustard, Dairy and Crustaceans

House Special Karahi £11.95

Mixture of BBQ chicken, lamb, sheekh kabab & king prawn cooked with tomato, capsicum and coriander leaves in medium spice with red wine tossed. Contains Mustard, Dairy, Crustaceans and sulphur dioxide

Lakeside Fish £11.95

Marinated diced fillet of fish pan-fried cooked with spices crusted mustard, lemon juice, spring onions and ginger.

Contains fish, Mustard and Gluten

Machha Narayani £9.95

Marinated white fish cooked with special Nepalese spices, mustard, ginger and touch of yoghurt – The Villagers recipe from Narayani River, at western border of Nepal. Contains Fish, Mustard and Dairy

House Specialities

Chicken Tikka Masala

£8.95

Chicken tikka cooked in butter, ground almonds, fresh cream and Chef's special masala sauce with capsicum and onions.
Contains Nuts & Dairy

South Indian Garlic Chilli Chicken

£8.95

A spicy dish with fresh crushed green chilli, garlic, and a host of herbs and South Indian spices. Contains Dairy

Chicken Pradesi

£8.95

Chicken tikka cooked with fresh mushrooms, onions, coriander and spinach. Contains Dairy

Chicken Pasanda

£8.95

Chicken tikka cooked with mild spices in fresh cream sauce with yoghurt creamed coconut and flaked almonds.
Contains Nuts and Dairy

Chicken Jaipuri

£8.95

Chicken tikka cooked with fresh mushrooms, capsicums and onions with freshly ground punjabi masala and coriander.

Chicken Jalfrezi

£8.95

A tasty medium dish. Chicken tikka cooked with mushrooms, capsicum, onion, green chilli, in rich spicy sauce garnished with coriander.

Chicken Lajabab

£8.95

Chicken tenders grilled and finished off in a stir fry with fresh peppers, onions, mushrooms, garlic and ginger. slightly sweet and sour and hot.

Invitation Murgh Kofta

£8.95

Chicken meatballs cooked in fresh ginger, garlic, cumin, fresh coriander and Indian spices with a touch of cream.

Butter Chicken

£8.95

Chicken Tikka pieces cooked in a creamy, buttery, medium to hot sauce. Contains Nuts & Dairy

Lamb Lazeez Laljal

£9.95

Fresh lamb, with fresh capsicum, green chilli, coriander, garlic, ginger with a host of spices and the famous 'Naga' Chilli.
Hot hot hot!

Lamb Rassander Tawa

£9.95

Fresh Lamb cooked in thick rich medium sauce with fresh Herbs and Punjabi Tawa Spices.

Lamb Saag

£9.95

Fresh spinach leaves with lamb, cooked in garlic, ginger, and a host of medium Punjabi fresh herbs and spices with a touch of cream. Contains Dairy

Lamb Desi Sukha Bhoona

£9.95

Lamb on the bone cooked in rich Punjabi home style spice dry thick sauce. Medium to hot. Desi style.

Vegetable Dishes

Side dish £5.95

Main dish £7.50

Tarka Daal

Paneer Makhni Contains Soya & Dairy

Chana Masala

Stir-fried Mixed Vegetable Contains Soya

Bombay Potatoes

Sag Aloo/Paneer

If you have any Allergy, please inform us before placing an order

Traditional Indian Dishes

Curry

Plain old favourite.

Korma

A classic creamy Indian dish, cooked with cocunut and Almond.

Contains Soya and Dairy

Bhoona

Cooked With Special Medium Spicy Sauce.

Rogan Josh

All time favourite medium spiced curry, Cooked with tomatoes and Herbs - A Recipe from North India.

Dhansak

Medium spiced sauce cooked With Lentil.

Patia

A special sweet & sour sauce.

Contains Soya and Dairy

Dopiaza

Medium spiced tomato sauce. A much-loved British dish.

Chasni

A mild sweet and sour dish.

Contains Soya and Dairy

Briyani £1.95 extra

Rice cooked in thick gravy. Served with side of curry sauce.

All Traditional curries are available with the following:

Chicken	£7.95
Chicken Tikka	£8.50
Lamb	£8.95
Prawn	£8.95
King Prawn	£11.95
Mix Vegetable	£7.50
Mild/Madra/Vindaloo	+£0.50

Kids Menu £5.95

Any Traditional curry with rice +£1.50

Fish finger and chips Contains Fish and Gluten

Chicken nuggets and chips Contains Soya and Gluten

Chicken goujons and chips Contains Gluten

Fish and chips Contains Fish, Gluten and Mustard

Accompaniments May contain Dairy and Gluten

Pilau Rice	£2.70	Chappati	£1.00
Boiled Rice	£2.50	Tandoori Chapati	£1.50
Mushroom Rice	£3.30	Paratha	£2.50
Chips	£2.50	Papodum	£0.85
Plain Naan	£2.50	Raita	£1.95
Garlic Naan	£3.50	Spiced Onion	£1.50
Peshwari Naan	£3.50	Mixed Pickle	£1.50
Chilli and Coriander Naan	£3.50	Mango Chutney	£1.50
Invitation Special Naan	£3.95		
<small>(Chicken)</small>			
Keema Naan	£3.50		