



Welcome to Rishi's Indian Aroma.

At Rishi's, we take pride in bringing you the true flavours of India through dishes crafted with passion, tradition, and the finest ingredients. From our signature South Indian delicacies to our wide range of North Indian favourites, we are especially known for serving some of the finest dosas in Scotland - crisp, authentic, and freshly made to perfection.

Along with our dine-in experience, we are proud to offer outdoor catering services for all occasions, delivering the same quality and taste to your events. We also have a beautifully designed banquet hall that can comfortably accommodate up to 60 guests, ideal for birthdays, corporate functions, family gatherings, and celebrations of every kind.

Thank you for choosing Rishi's Indian Aroma. Sit back, relax, and enjoy a warm and flavourful journey through India's culinary heritage.



Dine-In Menu

Buffet Timing: Friday, Saturday and Sunday 12pm till 4pm

Dine In: Monday to Sunday 4:30pm to 10:30pm

Monday to Thursday noon: 12:30pm to 2:30pm

Note: FOOD ALLERGIES AND INTOLERANCES

Some of our dishes may contain or have been in contact with nuts.
Please let us know of any allergies or dietary requirements.

Allergy Advice

Allergens: There are 14 major allergens:



Milk - MI



Eggs - EG



Gluten - GL



Soya - SO



Peanuts - P



Nuts - NU



Lupin - L



Celery - CE



Mustard - MU



Fish - FI



Crustaceans - CR



Molluscs - MO



Sesame - SE



Sulphur Dioxide - SD

Special Allergy Notes: The allergens mentioned are only for the dishes. Most of our sauces/dips may contain milk, mustard, or other allergen. Most of the vegan starters goes with dips which contains Dairy. Please speak to the member of staffs about your requirements.

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www.rishisIndianaberdeen.co.uk



WHILE YOU WAIT

Pappadoms £1.29

Crispy lentil crackers, served fresh. A perfect start to your meal.

Chutney Tray £2.99

A selection of 3 house made chutneys - mango chutney, spicy onion and yoghurt mint chutney.

VEGETARIAN STARTERS

Gobi 65 (GL) £5.79

Cauliflower florets marinated in spicy South Indian style batter and deep fried to perfection. A crunchy treat with bold South Indian flavours.

Spring Rolls (GL) £5.49

Crispy pastry rolls with stir-fried vegetables and cottage cheese. Served hot with sweet chilli sauce.

Punjabi Samosa (GL) £5.49

Crisp golden pastry stuffed with a flavourful mix of potatoes, peas and aromatic spices.

Medhu Vada £5.49

South Indian lentil doughnuts - crispy on the outside, soft and fluffy inside. Served with coconut chutney and sambar.

Onion Palak Bhaji £5.99

Crispy fritters made from sliced onions and spinach, mixed in gram flour and deep-fried. A crunchy and tasty snack.

Paneer 65 (MI/GL) £5.99

South Indian-style marinated cottage cheese tossed with curry leaves, garlic and spices. Fiery, crispy and delicious.

Vegetable Bhaji Basket (MI/GL) £6.49

A mix platter of assorted vegetable pakoras, baby corn fritters, Punjabi samosa, Gobi 65 and pani puri.

Baby Corn Fritters (GL) £5.99

Baby corn marinated in a lightly spiced chickpea flour batter, deep fried until golden and crisp.

Sambar Vada (MU) £6.99

Golden, crunchy lentils doughnuts soaked in authentic South Indian sambar, garnished with fresh coriander and spices.

Paneer Tikka (MI/MU) £8.49

Cottage cheese cubes marinated with special Indian spices and grilled in tandoor oven.

CHAATS

Pani Puri (GL) £6.99

Crunchy shells, spicy potato, and tangy flavoured water on the side, - pour, pop and enjoy the flavour explosion.

Dahi Puri (GL) £7.49

Crunchy puri filled with spiced potatoes, drizzled with chilled yoghurt, wet tamarind and spicy green chutneys - a burst of flavours in every bite.

Samosa Chaat (GL) £8.49

Crunchy samosas broken and layered with chickpeas, chilled yoghurt and mint chutneys MU and a sprinkle of spices - a perfect mix of textures and flavours.



INDIAN STREET FOODS

Chicken 65 (GL) £7.49

A fiery South Indian starter made with marinated chicken chunks, fried and toasted with curry leaves and garlic.

Chicken Pakora (GL) £6.99

Boneless chicken pieces coated in a spiced gram flour batter and deep fried.

Chicken Sukka £7.49

A fiery dry chicken dish from coastal South India, stir fried with freshly ground spices and curry leaves.

Chicken Pepper Fry £7.49

Boneless chicken cooked with crushed black pepper, garlic and traditional South Indian spices - bold, aromatic and spicy.

Lamb Pepper Fry £9.29

Tender lamb chunks pan-fried with black pepper, garlic and traditional South Indian spice mix. A true spice lover's choice.

Lamb Sukka £9.29

Slow cooked lamb finished with dry roasted spices for an intense and rich flavour.

Lamb Coconut Fry £9.29

Succulent lamb stir-fried with aromatic spices, coconut flakes, and curry leaves - mildly spiced, full of flavour.

Prawn Coconut Fry (FI) £7.99

Juicy prawns sautéed with coconut, garlic and spices - lightly spiced and full of coastal charm.

INDO - CHINESE STARTERS

Gobi Manchurian (GL/SO/CE) £6.49

Crispy cauliflower florets tossed in a tangy garlic-soy sauce with onions and peppers.

A street-style Indo-Chinese favourite.

Chilli Gobi (GL/SO/CE) £6.49

Golden-fried cauliflower wok-tossed with onions, peppers, green chillies and a bold soy-chilli sauce.

Vegetable Manchurian (GL/SO/CE) £6.49

Fried vegetable dumplings in a rich, savoury Manchurian sauce with spring onions, garlic and ginger.

Chilli Paneer (GL/SO/MI) £6.99

Soft Indian cottage cheese cubes stir-fried with onions, bell peppers and green chillies in a spicy Indo-Chinese sauce.

Paneer Manchurian (MI/SO/GL/CE) £6.99

Crispy cottage cheese pieces coated in classic Manchurian sauce - tangy, spicy and deeply satisfying.

Chicken Manchurian (SO/GL/EG/CE) £7.49

Indo-Chinese favourite - Crispy chicken tossed in a tangy soy-garlic sauce with onions and pepper.

Chilli Chicken (SO/GL/EG/CE) £7.49

Spicy stir-fried chicken with onions, peppers, garlic and green chillies in a bold Indo-Chinese sauce.



SPECIALITY STARTERS

Tilki Crispy Chicken (SE/GL) £7.49

Spiced tender diced chicken, coated in a light batter with sesame seeds and fried until golden. Crispy, flavourful and packed with a subtle nutty crunch.

Cod Chilli Fish (FI/GL/SO/CE) £8.99

Succulent cod pieces marinated in aromatic spices, lightly battered and wonk-tossed with onions, peppers and a bold Indo-Chinese chilli garlic sauce.

Tandoori Mixed Kebab (MI/MU/NU) £9.99

A tandoori feast featuring lamb chops, chicken tikka, malai kebab and lamb sheek kebab – marinated in traditional spices and grilled to perfection.

Dragon Tiger Prawn (NU/FI/GL/SO/CE) £8.99

Tiger prawns tossed in a fiery, Indo-Chinese sauce with garlic, cashew, peppers and spring onions - bold, spicy and irresistible.

Potato Cheese Cutlet (GL/NU) £6.49



SOUTH INDIAN TIFFINS AND DOSAS

Tiffin Classic

Idly (3pcs) £5.99

Soft, steamed rice and lentil cakes served with chutneys and sambar.

Sambar Idly (3pcs) (MU) £6.99

Soft, steamed idly soaked in sambar.

Puri Masala (ND) £6.49

Two puffed whole-wheat puris served with mildly spiced potato masala.

Chana Bhatura (GL) £9.49

Deep-fried bhatura bread served with tangy chickpea curry.

Classic Dosas (Add Extra masala (NU/MU) - £1.25)
Accompanies which comes with dosa and idly have mustard.

Plain Dosa (GL) £6.99

Golden crispy dosa made from fermented batter of rice and black gram.

Mysore Masala Dosa (GL/NU) £8.49

Dosa which is spread with tomato garlic chutney and filled with potato masala.

Cheese Dosa (GL) £8.99

Dosa loaded with gooey-melted cheese - creamy and satisfying.

Paneer Masala Dosa (GL) £8.99

Filled with mildly spiced Indian cottage cheese (paneer) and potato masala.

Mushroom Masala Dosa (GL) £8.99

Filled with mildly spiced mushroom and potato masala.

Paper Roast Dosa (GL) £8.49

Extra-large, ultra-crispy dosas served with 3 chutneys and sambar.

Ghee Roast Dosa (GL) £7.49

Crispy dosa roasted in aromatic ghee for a rich, buttery flavour.

Onion Dosa (GL) £7.49

Traditional dosa topped with finely chopped onions.

Rava Dosa (GL) £7.99

Thin and lacy dosa made from semolina and rice flour.

Rava Onion Dosa (GL) £8.49

Crispy rava dosa with chopped onions.

Madurai Style Curry Dosa (GL)

Chicken £11.49

Lamb £12.49

Onion Uttappam £7.49

Thick, soft pancake- style uttappam topped with chopped onions and pan fried till golden.

Uttappam with Onion Chilli and Tomato (GL) £7.49

Spicy uttappam loaded with onion, tomato and green chillies.

Family Dosas (4 feet long - Great for sharing)

Rishi's Family Dosa (veg) £26.99

Four feet plain dosa served with paneer potato masala and Rishi's special potato masala on the side.

Rishi's Family Dosa (non-veg) £31.99

Four feet plain dosa served with chicken potato masala and lamb potato masala on the side.

THALI MEALS

(Available Sunday to Thursday only)

Choice of Rice

Plain Rice

Pilau Rice (MI)

Choice of Bread

Chapati (GL)

Tandoori Roti (GL)

Veg Thali (MI/MU) £16.49

Saag aloo, yellow dal, paneer makkani, chana masala, gobi 65, yoghurt, kesari, pickle and pappadom.

Non-Veg Thali (GL/MI/MU) £18.99

Chicken curry, lamb curry, chicken 65, chana masala, raita, kesari, pickle and pappadom.



TANDOORI SPECIALS

Mains served with mint sauce, salad and curry sauce

	Starter	Main
Chicken Tikka (MI/MU) Boneless chicken marinated in yoghurt and spices, grilled to perfection.	£7.49	£14.49
Sheek Kebab Minced lamb mixed with herbs and spices, cooked on skewers in tandoor oven.	£7.29	£14.29
Kali Mirchi Kebab (MI/MU) 🌶️ Crushed pepper & red chilli marinated with tandoori masala cooked in perfect and juicy.	£7.29	£14.29
Lamb Tikka (MI/MU) Tender lamb pieces marinated in yoghurt, rich spices and tandoor grilled.	£8.99	£16.99
Salmon Tikka (MI/FI/MU) Salmon cubes marinated in Rishi's special masala.	£9.99	£18.49
Tandoori Chicken (MI/MU) On-the-bone chicken marinated in tandoori spices and grilled in traditional tandoor oven.	£9.99	£18.29
Tandoori Lamb Chops (MI/MU) Juicy lamb chops marinated in Indian spices and grilled.	£9.99	£19.49
Tandoori Garlic King Prawns (FI/MI/MU/CR) King prawns flavoured with garlic and Rishi's special masala grilled in a tandoori oven.	£10.99	£20.99
Chicken Tikka Shashlik (MI/MU) Skewered chicken with grilled onions, peppers and tomatoes. Served in a sizzling pan.		£15.49
Tandoori Pomfret Shashlik (on the bone) (MI/MU/FI) Rishi's special masala coated in a whole pomfret fish, cooked in tandoori oven and served in a sizzling pan.		£15.99
Lamb Tikka Shaslik (MI/MU) Spicy grilled lamb cubes with sautéed vegetables. Served in a sizzling pan.		£18.49
Tandoori Pineapple Chicken (MI/MU) On the bone chicken marinated with a Rishi's special tandoori masala and served with tandoori smoked pineapple pieces.		£19.99
Tandoori Mixed Platter (MI/MU/CR) A grand selection of lamb chops, murg malai kebab, tandoori chicken, chicken tikka, sheek kebab and tandoori garlic king prawns.		£22.49

RISHI'S SIGNATURE CURRIES

Butter Chicken Masala Creamy, butter rich tomato-based curry with tender tandoori chicken and methi leaves.	£15.49
Tandoori Chicken Methi Masala (on the bones) 🌶️ Tandoori chicken cooked in a fenugreek - flavoured masala sauce.	£15.99
Fish Achari (Salmon or Sea bass) 🌶️ Fish fillets cooked with tangy Indian pickle-flavoured masala.	£15.99
Chicken Garlic Sagarana (MI/MU) Chicken simmered with garlic, onions and Southern spices. Creamy and spicy.	£15.49
Lamb Losa Moss Moss Chefs special slow cooked lamb curry with bell peppers and tamarind sauce.	£16.49
Achari Chicken (MI/MU) 🌶️ Chicken tikka in a spicy, tangy pickled masala.	£15.49
Railway Lamb Curry Traditional lamb curry inspired by old railway recipes.	£16.99
Cox Bazaar King Prawn (CR/MI/MU) 🌶️ Bangladeshi-style king prawn curry with coastal flavours.	£20.99
Fish Chettinadu (Salmon or Sea bass) (FI) South Indian style fish curry with chettinadu masala.	£15.99
Spicy Fish Masala (Salmon or Sea bass) (FI) 🌶️ Hot and flavourful fish curry in rich spicy masala sauce.	£15.99
Village Squid Masala (FI) Coastal - style squid cooked with onions, tomatoes, curry leaves and spicy village masala.	£14.99
Kadal Nandu Thokku (CR/FI) Crab meat cooked with mustard, jeera, garlic, curry leaves and a spicy tomato- based masala.	£15.49



TIMELESS CURRIES

Pick your Protein

Chicken	£14.49
Chicken Tikka (MI/MU)	£14.99
Lamb	£15.49
Lamb Tikka (MI/MU)	£15.99
Prawn (CR)	£14.99
King Prawn (CR)	£17.99
Vegetables (MI)	£10.99
Paneer (MI)	£11.99
Tofu (V)	£11.99

Then choose your cooking style from below:

Mild (bit sweet)

Korma (MI)

A creamy, coconut based curry.

Tikka Masala (MI/MU/NU)

Rishi's special mild masala sauce.

Peshwari (MI/NU)

Sweet and creamy curry made with almond, coconut, cream, hint of raisins, slice of mango and slice of pineapple.

Chasni (MI)

A popular Scottish-Indian curry with a sweet mango pulp, coconut cream and tangy flavour, lightly spiced.

Kashmiri (MI/NU)

A fruity curry prepared with fruit cocktail, cashews, coconut cream, almond powder and mild spices in a creamy base.

Medium Spicy

Chilli Korma (MI)

A creamy coconut based curry, spiced with green chillies – creamy smooth.

Dansak

Slightly spicy curry with lentils and cumins - A Parsi-style classic.

Bhuna

A thick, semi gravy curry with onions and tomatoes.

Palak

Spinach based curry cooked with garlic, ginger and medium spices.

Rogan Josh

A rich Kashmiri-style curry made with tomatoes and aromatic spices.

Balti

Cooked in a traditional wok with onions, peppers and Rishi's special balti sauce - bold and flavourful.

Dopiaza

Double onions - one cooked, one caramelised - with tomato and medium spices.

Spicy

Chilli Garlic Masala

Rich, bold sauce made with fresh green chillies, garlic and Indian spices.

Kadai

Cooked in an Iron Wok with chunky onions, peppers, tomatoes and Rishi's special kadai spices.

Jalfrezi

Stir-fried with green chillies, peppers and onions in a spicy tomato-based sauce.

Extra Spicy

Chettinadu

A South Indian-style curry with black pepper, coconut, curry leaves, and blasting flavors of Rishi's special Indian spices.

Madras

Fiery hot with red chilli, tomato and garlic - a true Indian heat experience.

Vindaloo

Very hot Goan curry with vinegar and chillies, made for the brave.

Hyderabadi

A traditional Hyderabad spicy curry made with special South Indian Rishi's special masala.

Furiously Spicy

Phall

One of the hottest curries in the world! Intense heat with bold flavours - not for the faint hearted.

CHEF'S SPECIAL CURRIES

All chef special curries are served with your choice of Plain rice, pilau rice, plain naan, butter naan or garlic naan.

Rishi's Lamb Chops Masala (MI/MU) £23.49

Tender Tandoori grilled lamb chops cooked in our chef's signature masala sauce – rich, bold and full of flavours.

Remix Chefs Special (MI/CR/MU) £22.49

A grand combination of king prawns, chicken tikka, lamb and button mushroom in a rich, chef-special sauce - perfect for those who want a bit of everything.

King Prawn Churian (CR) £23.49

Succulent king prawns simmered in a thick, spicy sauce with peppers, onions and selected spices, tops with deep fried potato churian.

Murgi Chilli Garlic Masala (MI/MU/EG) £21.49

Boneless tandoori chicken, minced lamb and boiled egg in a fiery garlic and chilli masala - bold and full-bodied.

Alappy Fish Curry (Seabass or Salmon) (FI/MI) £20.99

A traditional Kerala-style curry with coconut, tamarind and curry leaves - tangy, spicy and flavourful.



VEGETABLE CURRIES

Side £7.99

Main £11.99

Bombay Aloo

Baby potatoes, tempered with cumin and cooked in a mildly spiced tomato masala.

Aloo Gobi Masala

Cauliflower and potatoes in a fragrant onion - tomato gravy with a hint of garam masala.

Aloo Palak

Spinach and potatoes slow - cooked with mild spices and cream.

Mushroom Pepper Fry

Button mushrooms cooked with crunchy onions, pepper powder in a curry leaf flavoured masala.

Bhindi Masala

Fresh okra stir-fried and cooked in a tangy onion-tomato masala.

Chana Masala (NU)

Chickpeas cooked in a South Indian style with tomatoes, garlic and warming spices.

Jeera Aloo

Cumin-tempered baby potatoes tossed in dry spices.

Dal Tadka

Yellow lentils cooked with garlic, cumin and red chillies.

Masala Dal

Spice mixed lentils finished with aromatic herbs and ghee.

Methi Dal

Lentils simmered with fresh fenugreek leaves and tempered spices.

VEGETARIAN SPECIAL CURRIES

Kaju Mutter Paneer (MI/MU/NU)

£12.49

Cashew, green peas and paneer cooked in a creamy tomato based sauce.

Paneer Butter Masala (MI/MU/NU)

£12.49

Cottage cheese cubes in a rich, buttery tomato cream gravy.

Palak Paneer (MI)

£12.49

Soft paneer pieces in a special spiced spinach sauce.

Dal Makhani (MI)

£12.49

Slow cooked black lentils, bird eye beans, green moong dal in a creamy tomato base, finish with butter.

Aubergine Masala (MI/MU)

£12.49

Roasted Eggplant cooked in a thick masala gravy with onions and tomatoes.

Paneer Chilli Masala

£12.49

Spicy curry with paneer in an onion, tomato and green chilli sauce.

Veg Diwani (MI/MU)

£12.49

Vegetables in a rich, buttery tomato cream gravy.

BIRYANI

Flavoured basmati rice cooked with aromatic spices and your choice of main, served with raita or curry sauce.

Vegetable (MI)

£11.99

Mixed vegetables layered with rice and Rishi's special Biryani masala.

Mushroom (MI)

£11.99

Fresh mushrooms cooked with Rishi's special biryani masala and rice.

Paneer (MI)

£12.99

Spiced Paneer cube blended into fragrant biryani rice.

Chicken (MI)

£13.49

Chicken marinated in Rishi's special masala and cooked with Rishi's special biryani masala and rice.

Chicken Tikka (MI/MU)

£13.99

Tandoor grilled chicken tikka cooked with rice and Rishi's special biryani masala.

Lamb

£15.29

Tender lamb cooked in spiced rice with caramelised onions.

Lamb Tikka (MI/MU)

£15.99

Tandoor grilled Lamb tikka cooked with rice and Rishi's special biryani masala.

King Prawn (CR)

£17.49

King Prawn in a rich Rishi's special biryani rice and rice.

Chicken Sukka (MI)

£14.99

A South Indian special Chicken biryani blended with sukka masala.

Lamb Sukka (MI)

£15.99

A South Indian Special Lamb biryani made with rice and Rishi's special sukka masala.

Tandoori Chicken (MI/MU)

£15.99

Special masala marinated chicken (on the bone) cooked in flavourful Rishi's special biryani masala and rice.

Special (MI/CR)

£16.29

A royal blend of lamb, chicken and prawns layered with aromatic rice.



KOTHU PAROTTA

Sri Lankan-style shredded parotta stir-fried with egg or vegetables, tossed in chef's special sauce.

Chicken (GL)

£9.99

Seafood (CR/GL)

£11.99

Lamb (GL)

£11.49

Egg (EG/GL)

£8.99

Vegetables (GL)

£8.99



RICE

All fried rice is cooked with julienned carrots and onions.

Plain Rice	£4.29
Pilau Rice (MI)	£4.79
Ghee Rice (MI)	£4.79
Garlic Rice	£4.99
Jeera Rice	£5.29
Onion Rice	£5.29
Coconut Rice (NU/MU)	£5.99
Mushroom Pilau Rice (MI/MU)	£5.79
Lemon Rice (NU/MU/PE)	£5.79
Tomato Rice 🌶️	£6.29
Special Rice (NU/MI) (Fried egg, green peas and nuts)	£6.29

INDO-CHINESE RICES

All fried rice is cooked with julienned carrot, onion, pepper and cabbage.

Vegetable Fried Rice (SO)	£6.59
Mushroom Fried Rice (SO)	£5.99
Egg Fried Rice (SO/EG)	£7.29
Chicken & Egg Fried Rice (SO/EG/GL)	£8.79
Vegetable Schezwan Fried Rice (SO) 🌶️	£6.79
Egg Schezwan Fried Rice (SO/EG) 🌶️	£7.59
Schezwan Chicken Egg	£8.99
Fried Rice (hot) (SO/EG/GL) 🌶️	

EXTRA NOODLES

All noodles fried with shredded carrot, onion, cabbage & peppers.

Vegetable Noodle (GL/SO/EG)	£7.79
Egg Fried Noodle (GL/SO/EG)	£7.79
Chicken & Egg Fried Noodle (GL/SO/EG)	£9.29
Vegetable Schezwan Noodle	£7.79
Egg Schezwan Noodle (GL/SO/EG) 🌶️	£8.29
Schezwan Chicken & Egg	£9.59
Fried Noodle (GL/SO/EG)	
Sea Food Mix Hakka Noodle (GL/SO/EG/CR)	£11.29

TANDOORI BREADS

All breads contains (MI/EG/GL)

Plain Naan (MI/EG/GL)	£3.59
Butter Naan (MI/EG/GL)	£3.79
Garlic Naan (MI/EG/GL)	£4.79
Garlic Chilli Naan (MI/EG/GL) 🌶️	£4.79
Cheese Naan (MI/EG/GL)	£5.29
Cheese Garlic Naan (MI/EG/GL)	£5.59
Peshwari Naan (MI/EG/GL/NU)	£5.29
Keema Naan (MI/EG/GL) (Lamb mince)	£5.29
Stuffed Naan (MI/EG/GL) (Mash potato)	£4.79
Onion Kulcha (MI/NU/GL) (Stuffed spiced chopped onion)	£4.79
Madras Parotta (MI/EG/GL)	£4.29
Tandoori Roti (GL)	£3.59
Chapati (GL/MI)	£2.99
Phulka (GL)	£2.79

DIPS

Onion Salad	£1.55
Spicy Onion	£1.55
Mango Chutney	£1.55
Mint Sauce (MI)	£1.55
Mix Pickle (MU)	£1.55
Tamarind Sauce	£1.55
Sweet Chilli Sauce	£1.55
Hot Chilli Sauce 🌶️	£1.55
Raita (Large Portion) (MI)	£2.99
Coconut/Tomato/Coriander Chutney (MU)	£1.75



