

Classic Curries

All can be made in a choice of :-

Paneer/Vegetable	£6.95
Chicken	£7.25
Chicken Tikka	£7.95
Lamb	£7.95
King Prawn	£10.95
Prawn	£8.95
Korma	

Chicken cooked in a mild coconut, cashew nut and onion sauce.

Rogan Josh

A popular Kashmiri dish made with red onions, fennel, nutmeg, mace and ratanjot (special spices only found in Kashmir).

Dopiaza

A spicy and fairly dry medium curry, where onions are mixed with herbs and spices – briskly fried. A highly flavoured dish.

Vindaloo

A very spicy traditional curry full of spicy flavour.

Madras

A hot & spicy dish cooked with various spices – mouth-watering.

Dhansak

A sweet and sour dish cooked with lentils, tamarind and a hint of lemon.

Balti

A dish cooked with an array of fresh herbs & spices and nourished in Balti flavour.

Pathia

Sweet 'n' sour dish prepared with garlic & herbs.

Chasni

A light smooth creamy sauce with a delicate twist of sweet 'n' sour.

Shakuti

Popular hot & creamy dish made with coconut cream, red chilli and fresh green chillies.

Pardesi

A smooth spinach sauce with shallow fried onions, mushrooms, simmered in a rich ginger & garlic base.

Traditional Curry

Medium hot, onion based gravy with chef's special spices and herbs.



Vegetables

Gobhi Aloo	£6.95
Traditional home style cauliflower and potato curry.	
Bombay Aloo	£6.95
Cubes of potato cooked with onions, tomatoes and chef's special spices, tempered with cumin.	
Mixed Vegetables	£6.95
Seasonal mixed vegetables cooked in a traditional Indian style with the tempering of Shahi Jeera.	
Mushroom Bhaji	£6.95
Mushrooms cooked with fresh onions, fresh herbs and dill to a perfect smooth flavour.	
Dal Tarka	£6.95
Spiced yellow lentils tempered with cumin, onions, garlic, fresh coriander and Asafoetida.	
Saag Aloo	£6.95
Fresh spinach delicacy cooked with fresh herbs, potatoes and dill.	
Brinjal Masala	£7.25
Aubergine cooked with chopped onions and panchpuran masala.	
Saag Mushroom/ Saag Chana	£6.95
Mushrooms or chick peas cooked with spinach, fresh herbs and dill to a perfect taste.	
Bhindi Masala	£ 7.25
Okra cooked with fresh herbs, onions and tomatoes.	

Accompaniments

Chutneys	£1.00 each
Mango, Pickle, Spicy Onions, Mint Yoghurt	
Pickle tray	£3.50
Poppadom	£0.50
Spicy Popadom	£0.85
Raita	£2.25
Basmati Rice	£2.25
Pulao Rice	£2.50
Coconut Rice	£3.25
Mushroom Pulao Rice	£3.25
Special Rice	£3.25
Plain Naan	£2.25
Garlic Naan	£2.50
Chilli Garlic Naan	£2.95
Peshawari Naan	£3.25
Garlic Cheese Naan	£3.50
Keema Naan	£3.50
Cheese Naan	£3.25
Tandoori Roti	£1.50
Chapati	£1.50
Paratha	£2.50
Green salad	£2.25
Chips	£2.25

Drinks

330ml Glass Icon Bottles:	
Coke, Diet Coke, Irn Bru, Sprite, Fanta	£1.95 each
330ml Cans:	
Coke, Diet Coke, Irn Bru, Sprite, Fanta	£1.25 each
1.5ltr Bottles:	
Coke/Diet Coke	£2.45 each

Traditional Indian Drinks (Lassis)

Plain Sweet/Salted	£2.50
Mango Lassi	£2.95
Pineapple Lassi	£3.25
Spiced Mango Lassi	£3.25

Indian Desserts

Gajar Ka Halwa	£2.95
A traditional home made carrot cake pudding.	
Gulab Jamun	£2.95
Home made cheese dumplings in sweet honey syrup.	

Special instructions for the set meals.

Tandoori mains with £3 Extra and does not come with rice or naan. Biryani not included in set meals.

Classic Set Meal For 2:

2 Classic curries,
(Chicken/Lamb or Veg only)
Choice of 2 Plain Naan

£14.95

Set Meal For 2:

2 Poppadoms and Spiced Onions, Vegetable or Chicken Pakora, Choice of any 2 Curries from the menu, Rice and Naan Bread

£19.95

Set Meal For 4:

4 Poppadoms & Spiced Onions, Mango Chutney, any 2 starters from the following: Veg or Chicken Pakora, Chicken Tikka or Sheekh Kebab. Any 4 curries from the menu, 2 Rice and 2 Plain Naan

£36.95

SPECIAL SUNDAY BUFFET – 4.00pm-9.00pm
Adults – **£10.95** • Children (Under 11 years) – **£5.95**



Private room available for events, office parties and get-togethers



Takeaway and Home Delivery

*When it comes to food, we do things differently.
And by differently we mean better.*

*We believe your taste buds should be intrepid
explorers seeking out the best flavours.*

Our dining serves to everyone's taste buds.

*We take pride in our unique flavours and recipes that add memorable
and delightful sparks to your taste buds. At Bay Leaf Livingston, you
will always experience a taste that's more than satisfying.*



01506 431166 / 436611



Opening Hours:

Sunday-Thursday: 4.00pm-10.00pm
Friday & Saturday: 4.00pm-10.30pm

**90 Uphall Station Road, Pumpherston
Livingston EH53 0LW**



www.bayleaflivingston.co.uk
info@bayleaflivingston.co.uk



10% DISCOUNT ON COLLECTION ORDERS OVER £15

*Some of our dishes contain nuts and dairy products,
please inform staff of any allergies before ordering.*

Starters

Vegetable Pakora	£3.45
Seasonal vegetable dumplings mixed with fresh Indian herbs and batter fried.	
Vegetable Samosa	£3.25
Pastry parcels stuffed with potato & vegetables, deep fried and served with chef's special chutney.	
Onion Bhaji	£3.25
Onions, fresh coriander & cumin batter fried and served with chilli sauce.	
Chicken Pakora	£3.95
Succulent pieces of chicken breast marinated and batter fried, served with chilli sauce.	
Crispy Chilli Squid	£5.50
Squid marinated in crispy batter, whole coriander, chillies and deep fried.	
Lamb Haggis Pakora	£3.85
Traditional Scottish haggis wrapped in batter with Indian spices and fried.	
Fish Pakora	£3.95
Dices of white fish marinated and batter fried served with chilli sauce.	
Mix Pakora	£4.25
Mix of vegetable & chicken pakora.	
Mushroom Pakora	£3.45
Locally sourced fresh mushrooms marinated and batter fried.	
Classic Chicken Chaat	£4.25
Chargrilled chicken breast cooked in sweet 'n' sour sauce with chickpeas.	
Garlic Mushrooms	£4.25
Sliced mushrooms tempered with garlic & green chillies in a creamy sauce.	
King Prawn Puri	£5.50
King prawns tossed with onions, pepper garlic and tomato and served with puri. (Fried Indian bread)	
Chicken Puri	£4.25
Chargrilled chicken breast tossed with onions, pepper, garlic and tomatoes, served with puri.	

Tandoori Starters

Stuffed Tandoori Mushroom	£4.25
Large mushroom stuffed with a delicious mixture of mushrooms, fresh cheese, spices and cooked in tandoor.	
Saffron Paneer Tikka	£4.25
Cubes of homemade cheese marinated with ginger, garlic, saffron and chargrilled.	
Tandoori King Prawns	£6.25
King prawns marinated in chef's special spices and garlic, cooked in tandoor.	
Chicken Tikka	£4.25
Succulent pieces of chicken breast marinated with ginger, garlic, fresh coriander, hung yoghurt and cooked in a clay oven.	
Monkfish Tikka	£5.50
Monkfish marinated with ginger, coriander, turmeric, cheese and cooked in clay oven.	

Bay Leaf Special Chicken Tikka	£4.35
Diced succulent chicken breast marinated with mango, mint, garlic and chargrilled.	
Lamb Chops	£5.50
Chargrilled lamb chops cooked with hung yoghurt & chef's special spices.	
Seekh Kebab	£4.50
Mince of lamb and chicken cooked together with peppers, fresh herbs and cooked in clay oven.	
Tandoori Chicken (on the bone)	£4.25
Chicken marinated with hung yoghurt, garlic Punjabi special spices and cooked in clay oven on slow heat. (Quarter chicken)	
Lamb Boti Kebab	£5.50
Succulent pieces of lamb marinated with garlic, herbs, Awadhi spices and chargrilled.	
Murg Amritsari Tikka	£4.45
Succulent pieces of chicken breast marinated with Carom seeds, fennel, mustard, nigella and chargrilled.	
Murg Malai Tikka	£4.50
Boneless chicken marinated with cashew nuts, yoghurt and spices cooked in a clay oven.	

Tandoori Mains

Saffron Paneer Tikka	£9.95
Cubes of homemade cheese marinated with ginger, garlic, saffron and chargrilled.	
Paneer Tikka Shaslik	£10.95
Cubes of homemade cheese marinated with ginger, garlic, saffron and chargrilled with peppers and onions.	
Tandoori King Prawns	£12.95
King prawns marinated in chef's special spices and garlic, cooked in tandoor.	
Chicken Tikka	£9.95
Succulent pieces of chicken breast marinated with ginger, garlic, fresh coriander, hung yoghurt and cooked in a clay oven.	
Chicken Tikka Shaslik	£10.95
Succulent pieces of chicken breast marinated and cooked with peppers and onions in clay oven.	
Monkfish Tikka	£11.95
Monkfish marinated with ginger, coriander, turmeric, cheese and cooked in clay oven.	
Bay Leaf Special Chicken Tikka	£10.95
Diced succulent chicken breast marinated with mango, mint, garlic and chargrilled.	
Lamb Chops	£11.95
Chargrilled lamb chops cooked with hung yoghurt & chef special spices	
Seekh Kebab	£9.95
Mince of lamb and chicken cooked together with peppers, fresh herbs and cooked in clay oven.	

Tandoori Chicken (on the bone)	£10.95
Chicken marinated with hung yoghurt, garlic Punjabi special spices and cooked in clay oven on slow heat.	
Murg Amritsari Tikka	£10.95
Succulent pieces of chicken breast marinated with Carom seeds, fennel, mustard, nigella and char grilled.	
Bay Leaf Mix Grill	£13.95
Lamb chops, chicken tikka, seekh kebab, & tandoori chicken served on a sizzler.	
Stuffed Tandoori Mushroom	£9.95
Large mushroom stuffed with delicious mixture of mushroom, fresh cheese, spices and cooked in tandoor.	
Hyderabadi Lamb Chops	£12.95
Lamb chops cooked in its juices with mint and special south Indian spices. (No additional curry sauce served with this)	
Murg Malai Tikka	£10.95
Boneless chicken marinated with cashew nuts, yoghurt and spices cooked in a clay oven.	

Fish/Prawns

Goan Fish Curry	£9.95
White fish cooked in coconut and South Indian spices.	
Goan Prawn Curry	£11.25
King prawns cooked in coconut and South Indian spices	
Home Style Fish Curry	£8.95
White fish cooked in a medium home style sauce tempered with mustard seeds.	
Bay Leaf Special Seafood Karahi	£11.95
White fish, Monkfish, King Prawns and Prawns cooked with chunky tomatoes, onions, pepper sauce and chef's special spices.	

Biryanis

(Traditional Dum biryani)	
A traditional rice dish infused in herbs and spices, served with traditional raita and biryani sauce.	
Vegetable Biryani	£7.95
Chicken Biryani	£8.95
Lamb Biryani	£9.95
King Prawn Biryani	£12.95
Prawn	£10.95
Mix Biryani (lamb and chicken)	£10.95

Bay Leaf Special Lamb

Rara Gosht	£8.95
Diced lamb steeped in gravy of spicy mince, soaked with rare spices, Rara ghost is every bit regal in taste and appearance.	
Lamb Punabi handi	£8.95
Lamb cooked with peppers, fresh herbs and freshly ground spices in smooth Punjabi style gravy.	
Lamb Bhuna	£8.25
Diced Lamb cooked with caramelised onions, tomatoes and spices in its' own juices to retain that special taste.	

Bhindi Gosht	£8.25
Lamb cooked with fresh okra, ginger, garlic and fresh coriander in a traditional Indian style.	
Lamb Makhani	£8.25
Lamb infused in herbs & spices and cooked in a mild creamy onion and tomato sauce.	

Bay Leaf Special Chicken

Murg Punjabi Handi	£8.95
Diced chicken breast cooked with peppers, fresh herbs and freshly ground spices in smooth Punjabi style gravy.	
Chicken Kashmiri Korma	£7.95
Chicken breast cooked with fresh herbs, almonds & fruits in a mild creamy sauce.	
Chilli Garlic Chicken	£7.95
Chicken breast cooked with green chillies, garlic, ginger in a spicy brown onion sauce.	
Butter Chicken	£7.95
Chicken simmered in butter, fresh tomato sauce & then cooked in a mild creamy sauce.	
Sarabi Chicken	£8.95
Chargrilled chicken breast cooked with garlic, pepper, onion and a touch of brandy.	
Chicken Bhuna	£7.95
Chicken cooked in smooth cashew nuts, onions, tomatoes and a fresh herbs base sauce.	
Chicken Jaipuri	£7.95
Chicken cooked with mushrooms, onions & green chillies in tangy sauce.	

House Favourites

All can be made in a choice of :-

Vegetable/ Paneer	£6.95
Chicken	£7.95
Chicken Tikka	£8.25
Lamb	£8.25
King prawn (Cannot be made in tikka masala gravy)	£11.25
Prawn (Cannot be made in tikka masala gravy)	£9.95
Jalfrezi	
Dices of chicken tikka cooked in peppers and onion with a slightly sweet and spicy taste.	
Karahi	
A medium dish cooked with tomatoes, onions, herbs & pepper sauce.	
Tikka Masala	
A popular sauce cooked in tomatoes, ginger, coriander, cashew-nuts powder and makhani sauce.	
Saag	
Perfectly cooked delicacy of spinach with fresh herbs and dill.	
Achari	
Tangy sauce cooked with home-made pickle and spices.	