

**Shahi Paneer**  
*Homemade Fresh Cottage Cheese, Tomato Fenugreek  
Sauce 16.00*

**Sag Paneer**  
*Homemade cottage cheese with spinach onion and  
tomato sauce 16.00*

**Gobhi Matar Masala**  
*Cauliflower, Green Peas, Tomato  
onion sauce 16.00*

**Baigan Bharta**  
*Fire roasted eggplant, garlic, cumin, onion,  
tomato 16.00*

**Makai Khum Palak**  
*Fresh spinach, mushrooms and  
sweet corn 16.00*

**Peas Pulao**  
*Basmati Rice cooked with cumin and  
green peas 12.00*

**Okra Do Piazza**  
*Fine cut lady fingers, Onion, garlic and  
tomato 16.00*

**Bombay Aloo**  
*Potato, Onion, Cumin, Tomato,  
Green Chili 16.00*

**Chana Masala**  
*White Chick Peas, tomato Puree,  
Indian Spices 16.00*

**Dal Makhani**  
*Lentils and beans cooked over a slow fire with toma-  
to and fenugreek 16.00*

**Dal Tadka**  
*Yellow lentils, Onion, Tomato, Garlic and Cumin  
Seed 16.00*

**Mushroom Pulao**  
*Basmati rice cooked with cumin and mushrooms  
12.00*

**Plain Naan 4.50**

**Garlic Naan 5.00**

**Butter Naan 4.75**

**Coconut Raisin 7.00**

**Peshawari Naan 7.00**

**Masala Naan 6.75**

**Plain Family Size Naan 13.50**

**Garlic Family Size Naan 14.50**

**Kheema Kulcha**  
*Minced chicken mixed with Indian spices stuffed in  
naan 7.50*

**Lachha Paratha**  
*Whole wheat layered crispy flat bread 6.50*

**Mint Paratha**  
*Paratha with fresh mint leaves 7.00*

**Tandoori Roti**  
*Bread made with whole  
wheat flour 6.50*

**Aloo Kulcha**  
*Mashed potato mixed with coriander seeds in naan  
dough 7.00*

*Ask us about our platters or catering needs  
for your upcoming functions. We also would  
be happy to help you with any special  
requests.*

## TAKE OUT MENU



**ruby murrays**

*Bermudas newest Indian restaurant offering  
modern Indian cuisine along with your  
favorite traditional dishes.*

**Monday – Friday L: 12:00pm – 2:30pm**  
**Monday – Sunday D: 5:30pm – 10:00pm**

**2 Chancery Lane  
Hamilton - Bermuda  
(441) 295-5058**

**Tandoori Chicken Flatbread**

*Tandoori spiced chicken, Spiced onion jam, Cilantro Yogurt* **14.00**

**Vegetable Samosa**

*Potato and green peas stuffed in flour dough* **4.50**

**Vegetable Pakora**

*Onion, cauliflower, and potato deep fried with gram flour batter* **8.50**

**Onion Bhajiya**

*Deep fried gram flour battered onion* **8.50**

**Tandoori Roasted Lamb Gilafi**

*Ground Lamb Kebab, Ginger, Garlic, Garam Masala, Peppers & Onions, Pomegranate* **16.00**

**Aloo Tikki**

*Crisp potato & Green Pea Fritter, scented Yogurt & mint sauce* **8.00**

**Chicken Wings**

*Yogurt and Cheese Marinated, along with Lemon Juice and Green Cardamon* **12.50**

**Chicken Samosa**

*Minced chicken and green peas stuffed in flour dough* **5.00**

**Chicken Tikka**

*You should already know!* **12.50**

**Shrimp Pakora (5)**

*Gram flour battered deep fried shrimp* **15.50**

**Biryani**

*Basmati Rice with Fried Onion, Mint, steamed over a slow fire and is served with raita*

**Shrimp – 19.50**

**Fish – 18.50**

**Beef - 18.50**

**Lamb - 18.50**

**Chicken – 17.50**

**Vegetable – 15.50**

**Ajwaini Jhinga**

*5 Tiger prawns marinated with ginger garlic paste, yoghurt.* **30.00**

**Tandoori Fish Tikka**

*Fish marinated with Indian spices and yoghurt* **20.50**

**Murgh Malai Kebab**

*Marinated juicy chicken thigh cooked with cheese, yoghurt.* **18.50**

**Tandoori Chicken**

*Chicken marinated with ginger, garlic paste cooked in tandoor* **17.50**

**Chicken Jhalfrezi**

*Bell peppers, Chili Peppers, Onion, tomato Sauce, Basmati Rice* **17.50**

**Chicken Chettinad**

*Coriander, Red Chili, Curry Leaves, Basmati Rice* **17.50**

**Chicken Balthi**

*Bell peppers, sesame seed, Onion, Tomatoes, Cashew Nuts* **17.50**

**Butter Chicken**

*Chicken Thigh marinated in yoghurt cooked in Tandoor served in a tomato fenugreek sauce.* **17.50**

**Chicken Tikka Masala**

*Tender chicken cooked in tomato sauce cashew nut paste flavoured with butter and cream.* **17.50**

**Murgh Lababdar**

*Chicken marinated in fenugreek, onion, tomato sauce with cream* **17.50**

**Shrimp Tikka Masala**

*Tomato sauce with cashew paste flavored with cream and butter.* **23.50**

**Shrimp Vindaloo**

*Shrimp cooked in yellow curry with potato, chilies, and vinegar.* **24.00**

**Lamb Bhuna**

*Slow Cooked Lamb, Onion, Tomato, Ginger, Coriander, Basmati Rice* **19.50**

**Lamb Saagwala**

*Lamb, Spinach and Onions, Basmati Rice* **19.50**

**Lamb Vindaloo**

*Lamb and tomato cooked with potato, tomato and onion.* **19.50**

**Beef Jafarani**

*Ruby's Specialty, Saffron, Cashew nut and Yogurt, Basmati Rice* **18.50**

**Beef Madras**

*Tender beef cooked with coconut milk.* **18.50**

**Beef Vindaloo**

*Beef cooked with potato, tomato and onion, served with basmati rice* **18.25**

**Beef Jhalfrezi**

*Beef with onion, bell pepper cooked in tomato sauce.* **18.50**

**Fish Sagwala**

*Spinach based curry with onion and tomato sauce.* **19.50**

**Fish Tikka Masala**

*Tomato sauce with cashew nut paste flavored with butter and cream* **19.50**

**Goan Coconut Fish Curry**

*Fresh fish cooked with cumin, coriander and red chilies.* **23.00**

**Punjabi Prawn**

*Tiger prawns cooked with onion, garlic, and tomato in fenugreek sauce.* **26.00**