

**Shahi Paneer**

*Homemade Fresh Cottage Cheese, Tomato Fenugreek Sauce 15.50*

**Sag Paneer**

*Homemade cottage cheese with spinach onion and tomato sauce 15.50*

**Gobhi Matar Masala**

*Cauliflower, Green Peas, Tomato onion sauce 15.50*

**Baigan Bharta**

*Fire roasted eggplant, garlic, cumin, onion, tomato 15.50*

**Makai Khum Palak**

*Fresh spinach, mushrooms and sweet corn 15.50*

**Peas Pulao**

*Basmati Rice cooked with cumin and green peas 15.50*

**Okra Do Piazza**

*Fine cut lady fingers, Onion, garlic and tomato 15.50*

**Bombay Aloo**

*Potato, Onion, Cumin, Tomato, Green Chili 15.50*

**Chana Masala**

*White Chick Peas, tomato Puree, Indian Spices 15.50*

**Dal Makhani**

*Lentils and beans cooked over a slow fire with tomato and fenugreek 15.50*

**Dal Tadka**

*Yellow lentils, Onion, Tomato, Garlic and Cumin Seed 15.50*

**Mushroom Pulao**

*Basmati rice cooked with cumin and mushrooms 15.50*

**Plain Naan 5.00**

**Garlic Naan 5.75**

**Butter Naan 5.50**

**Coconut Raisin 7.25**

**Peshawari Naan 7.25**

**Masala Naan 7.25**

**Plain Family Size Naan 15**

**Garlic Family Size Naan 15.50**

**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* **16.00**

**Vegetable Samosa**

*Potato and green peas stuffed in flour dough* **5.00**

**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**

**Beetroot Aloo Tikki**

*Beetroot, Potato & Green Pea Fritter,  
Tamarind Sauce* **8.00**

**Cornmeal Chicken Wings**

*Ginger Garlic Marinated, Lemon Juice, Green Cardamon* **12.50**

**Chicken Samosa**

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

**Chicken Tikka**

*Ginger, Garlic, Yoghurt, Tandoori Masala* **12.50**

**Shrimp Pakora (5)**

*Gram flour battered deep fried shrimp* **16.50**

**Biryani**

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

**Shrimp – 21.25**

**Fish – 19.75**

**Beef - 19.75**

**Lamb - 19.75**

**Chicken – 18.75**

**Vegetable – 16.75**

**Ajwaini Jhinga**

*Tandoor Prawns, Ginger, Garlic, Caraway, Yoghurt.  
Vegetable Pulao, Kadai Sauce* **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.* **19.00**

**Tandoori Chicken**

*Ginger & Garlic Marinated* **17.50**

**Chicken Jhalfrezi**

*Bell Peppers, Chili Peppers, Onion,  
Tomato Sauce* **18.50**

**Chicken Chettinad**

*Coriander, Red Chili, Curry Leaves* **18.75**

**Chicken Balthi**

*Bell peppers, sesame seed, Onion, Tomatoes, Cashew Nuts* **19.00**

**Butter Chicken**

*Chicken Thigh marinated in yoghurt cooked in  
Tandoor served in a tomato fenugreek sauce.* **18.75**

**Chicken Tikka Masala**

*Tender chicken cooked in tomato sauce cashew nut paste  
flavoured with butter and cream.* **18.75**

**\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.* **25.00**

**Lamb Bhuna**

*Slow Cooked Lamb, Onion, Tomato, Ginger, Coriander, Bas-  
mati Rice* **20.50**

**Lamb Saagwala**

*Lamb, Spinach and Onions, Basmati Rice* **20.50**

**Lamb Vindaloo**

*Lamb and tomato cooked with potato, tomato and onion.*  
**20.50**

**Beef Jafarani**

*Ruby's Specialty, Saffron, Cashew nut and Yogurt, Basmati  
Rice* **21.25**

**Beef Madras**

*Tender beef cooked with coconut milk.* **21.25**

**Beef Vindaloo**

*Beef cooked with potato, tomato and onion,  
served with basmati rice* **20.50**

**Beef Jhalfrezi**

*Beef with onion, bell pepper cooked in tomato sauce.* **20.50**

**Fish Sagwala**

*Spinach based curry with onion and tomato sauce.*  
**20.00**

**Fish Tikka Masala**

*Tomato sauce with cashew nut paste flavored with  
butter and cream* **20.00**

**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 fenu-  
greek sauce.* **26.00**