



SWAGATH

a taste of India

ALA CARTE MENU



ABOUT US

Swagath - A taste of India

Swagath first opened its doors in 2019 as a small family-owned restaurant on Dovecothall Street, Barrhead. Built on the authentic recipes of our father — a chef who spent years mastering his craft across the finest kitchens in India and Dubai, we set out with one simple mission: to serve honest, authentic Indian food with the warmest of welcomes.

The love and loyalty of our wonderful customers inspired us to grow, and we are now proudly at home on Glasgow Road, Hurlet, in the historic building once known to every Barrhead local as “The Old Jean Gebbies”. A place where generations of fathers, sons, and grandfathers shared stories and good company, a spirit we are honoured to carry forward.

Though our space has grown, our heart has never changed. We still serve the same authentic flavours, crafted with the freshest ingredients, because for us it has always been about more than just food, it is about bringing people together and making every guest feel right at home.

None of this would have been possible without our incredible team. From day one, our staff have been more than just colleagues, they are family. Their dedication, warmth, and genuine care for every guest have been at the heart of everything Swagath is, and we are truly grateful for every one of them.

If you have any special requests or dietary requirements, please let our team know, and we'll do our best to accommodate you.

APPETISERS

POPPADOM TRAY

with spiced onions & mango chutney

For 2

£3.50

For 4

£5.50

PLAIN POPPADOM

£1.50

SPICED ONIONS

£2.00

MANGO CHUTNEY

£2.00

MIXED PICKLE

£2.00

STARTERS

VEGETABLE PAKORA

£5.25

CHICKEN PAKORA

£6.50

MUSHROOM PAKORA

£5.25

HAGGIS PAKORA

£7.50

FISH PAKORA

£7.50

MIXED PAKORA

£6.50

CHILLI CHICKEN/ PANEER

£7.95

CHILLI GARLIC PRAWNS

£8.50

GARLIC MUSHROOM

£5.25

VEGETABLE SAMOSA

£5.50

POORI — CHICKEN

£6.50

POORI — CHANA (Chickpeas)

£5.50

SHARING PLATTER

MIXED PLATTER (for 2)

Vegetable Pakora, Chicken Pakora, Chicken Chat,
Vegetable Samosa, Mushroom Pakora

£10.95

GRILLED PLATTER (for 2)

Chicken Tikka, Seekh Kabab, Lamb Tikka
& Lamb chops

£13.95

TANDOORI STARTERS

CHICKEN TIKKA

£6.50

LAMB TIKKA

£7.95

CHICKEN CHAT (Tender Drumsticks)

£6.50

KING PRAWN

£7.95

LAMB CHOPS

£8.95

SALMON TIKKA

£7.95

TIKKAS & TANDOORIS

A tandoori is a special traditional cooking oven, all tandoori dishes are served with fried rice & curry sauce

CHICKEN TIKKA

£12.95

Succulent pieces of Chicken Breast marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

SASHLIK (ONIONS AND PEPPERS) +£1.50

LAMB TIKKA

£14.95

Succulent pieces of Lamb Breast marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

SASHLIK (ONIONS AND PEPPERS) +£1.50

TANDOORI KING PRAWN

£15.95

Jumbo Prawns marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

PANEER TIKKA

£12.95

Cubes of Paneer marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

SALMON TIKKA

£15.95

Succulent pieces of Salmon Breast marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

CHILLI CHICKEN KEBAB

£12.95

Chicken Mince Kebab cooked with ginger, garlic, fresh coriander, house special sauce, grilled in tandoor then sauteed with sweet & sour sauce, onions and peppers

CHICKEN TANDOORI

£12.95

Half of Chicken on the bone marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

LAMB CHOPS

£16.95

Lamb Chops marinated overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

SWAGATH SPECIAL MIX GRILL £17.95

Chicken Tikka 2, Lamb Tikka 2, King Prawn 2, Tandoori Chicken 1 & Seekh Kebab 2.

HOUSE SPECIAL DISHES

These dishes can be prepared with:

Vegetable £9.50 • Chicken Tikka £10.95 • Lamb £11.95 • King Prawn £13.95

ACHARI

Cooked with fresh ginger, fresh spring onion, garlic & a touch of Indian mixed pickle, hot & spicy

BUTTER CHICKEN

Dish prepared in ground cashew, fenugreek & cooked with fresh cream & butter

CHASNI

Breast of chicken tikka prepared in a sweet tasting creamy textured sauce, and gently cooked with a medium to mild taste

CHICKEN TIKKA MASALA

Ground cashew nuts cooked with rich creamy sauce

CHILLI GINGER

Choice of meat prepared with chilli ginger slices, Indian spices & a touch of pickle

GARAM MASALA

Tender meat cooked with a blend of warm spices, giving an excellent dish of medium to hot strength

GULMELI SAG

Choice of meat cooked with spinach, fresh pickle finely chopped onions & a touch of coconut cream and green chillies making this a rich and hot dish

JAIPURI

Cooked in a richly spiced sauce with onions, ginger, garlic, green peppers and mushrooms

JALFREZI

Cooked with sultanas, cashews, green pepper, tomatoes & a flourish of fresh coconut cream

KARAH

A very rich flavour is obtained by using fresh ginger, garlic, onions, fenugreek, green peppers & tomatoes

PASANDA

Cooked with tikka (cashew and pista)

SHARABI

Cooked with fresh garlic, ginger, mushrooms & a touch of brandy

SOUTH INDIAN GARLIC

The way you read it is the way you get it. a wickedly spicy garlic sauce, one for the curry connoisseur

OLD FAVOURITE DISHES

These dishes can be prepared with:

Vegetable £9.50 • Chicken £9.95 • Chicken Tikka £10.95 • Lamb £11.95 • King Prawn £13.95

BHUNA

Chicken breast or Lamb cooked with finely chopped onion, fenugreek and tomatoes in our own spices in its own juices to retain that special taste

CURRY

Chicken breast or Lamb cooked with our own spices in its own juices to retain that special taste

DHANSAK

Chicken breast or Lamb cooked with our own spices in its own juices to retain that special taste with touch of lentil

DOPIAZA

Chicken breast or Lamb cooked with extra onions our own spices in its own juices to retain that special taste

PATIA

Chicken breast or lamb cooked with very pleasant sweet & sour sauce, prepared with sauteed mango, delicate spices & herbs

ROGAN JOSH

Chicken breast or Lamb cooked with, finely chopped onions, fenugreek cooked in a mild creamy sauce

BIRYANI +£1.50

An elegant rice preparation from the Indian sub-continent. Tender flavoured Biryani of your choice served with curry sauce

KORMA

Cooked with fresh herbs in a mild creamy sauce

KASHMIRI KORMA

pineapple

SHAKUTI

fresh green chillies

CEYLONESE

extra coconut cream

SIGNATURE DISHES

SWAGATH NIHARI

Tender Lamb shank slow-cooked in a flavourful gravy made with a blend of traditional spices like cloves, cardamom, and cinnamon

£17.95

LAMB LAZEEZ LALJAL

Fresh Lamb, with fresh peppers, green chilli, coriander, garlic, ginger with a host of spices and the famous 'Naga' Chilli

£12.95

MURGH MAKHNI (DESI BUTTER CHICKEN)

Succulent pieces of Chicken Breast cooked in a rich, buttery tomato gravy with bold desi spices and a fiery chilli kick for the perfect burst of flavour

£12.95

LAMB DESI SUKHA BHUNA

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

£12.95

KEEMA MATAR

Lamb mince cooked with fresh Indian herbs & green peas

£12.95

MALABAR PRAWN SPECIAL

Juicy King Prawns simmered in a vibrant coconut curry sauce. (Most popular dish and recipe from Kerala, South India)

£14.95

MACHI MASALA

Fish cooked with fresh Indian herbs & mustard seeds

£13.95

VEG TANDOORI

Mushrooms, baby potatoes, onions, peppers, florets of cauliflower overnight with ginger, garlic, fresh coriander, house special sauce and aromatic spices then grilled in tandoor

£12.95

VEGETABLE DISHES

ALSO AVAILABLE AS SIDE DISHES £1.00 LESS

TURKA DAL	£9.50	PANEER MAKHANI	£9.50
MUSHROOM PANEER BHUNA	£9.50	KADAI PANEER	£9.50
MUTTER PANEER	£9.50	SAAG PANEER	£9.50
ALOO PALAK	£9.50	BOMBAY POTATO	£9.50
CHANA MASALA	£9.50	JACKFRUIT CURRY	£9.50

RICE

SAFFRON RICE	£3.95	GARLIC RICE	£4.50
BOILED RICE	£3.50	EGG FRIED RICE	£4.95
MUSHROOM RICE	£4.50		

INDIAN BREADS

PLAIN NAN	£3.50	CHEESE NAN	£4.50
GARLIC NAN	£3.95	CHAPATTI	£1.80
CHILLI NAN	£3.95	TANDOORI ROTI	£1.95
GARLIC & CORIANDER NAN	£4.50	ALOO PARATHA	£3.95
PESHWARI NAN	£4.50	PLAIN PARATHA	£3.50
KEEMA NAN	£4.95		

BY FÀILTE

"Our sister café, Fàilte, is a Scottish-Indian fusion café serving breakfast and lunch from 9am to 3pm, before Swagath takes over from 4pm."

STARTERS

PRAWN COCKTAIL **£5.95**
Served with bread

CHICKEN TEMPURA **£6.50**
Served with sweet chilli sauce

MOZARELLA STICKS **£5.95**
Served with arrabbiata sauce

HAGGIS BON BONS **£6.50**
Served with peppercorn sauce

MAINS

MASALA OR TRADITIONAL FISH AND CHIPS **£12.95**
Served with mushy peas and homemade tartar sauce

STEAK PIE **£13.95**
Served with seasonal vegetables and chips

TRADITIONAL MAC & CHEESE **£10.95**
Served with garlic bread

CHICKEN SCHNITZEL **£13.95**
Panko fried chicken breast topped with lemon garlic butter and served with chips

Three course

SWAGATH DEAL

3 COURSE £17.95 PP

Sun – Thur 4pm – 10pm | Fri – Sat 4pm – 5.00pm

STARTERS

Vegetable Pakora / Chicken Pakora / Mixed Pakora / Chicken Chaat

MAIN COURSE

CHICKEN BHUNA

Cooked with finely chopped onions, fenugreek and tomatoes in our own spices in its own juices to retain that special taste

CHICKEN KORMA

Cooked with fresh herbs in a mild creamy sauce

CHICKEN TIKKA CHASNI

Chicken tikka prepared in sweet tasting creamy textured sauce, gently cooked with a medium to mild taste

CHICKEN TIKKA MASALA

Chicken tikka prepared in ground cashew nuts cooked with rich creamy sauce

SOUTH INDIAN GARLIC CHICKEN

The way you read it is the way you get it, a wickedly spicy garlic sauce, one for the curry connoisseur

CHICKEN TIKKA GULMELI SAG

Cooked with spinach, fresh pickle, finely chopped onions, a touch of coconut cream and green chillies making this a rich and hot dish

CHICKEN TIKKA

Succulent pieces of chicken breast marinated with ginger, garlic, fresh coriander and special sauce and spices, cooked in tandoor

CHANA MASALA

Chickpeas cooked with finely chopped onions, fenugreek and tomatoes in our own spices in its own juices to retain that special taste

(All the above dishes are served with a choice of Saffron Rice, Boiled Rice or Plain Nan Bread)

FISH AND CHIPS

HOT BEVERAGE / DESSERTS

Tea, Coffee or Ice Cream (Vanilla or Chocolate)

Subject to availability. Terms & conditions apply. | *Unavailable for groups of more than 8 people.*