

STARTERS

Onion Bhajee // 🍷	2.95
Fried dumplings of onion, gram flour, herbs and spices	
Vegetable Samosa // 🍷	2.95
Vegetables and spices wrapped in pastry and deep fried	
Meat/Chicken Samosa //	2.95
Minced chicken or lamb wrapped in pastry and deep fried	
Baigun // 🍷	3.50
Sliced aubergine stuffed with spinach, cheese and herbs, served with chilli sauce	
Chicken Tikka //	3.95
Succulent pieces of boneless chicken marinated in yoghurt and mild spices then cooked in our tandoor oven	
Lamb Tikka //	3.95
Tender pieces of lamb marinated in yoghurt and mild spices then cooked in our tandoor oven	
Tandoori Chicken //	3.95
Baby chicken marinated in yoghurt and spices then barbecued	
Sheek Kebab //	3.95
Minced lamb marinated in a mixture of spices then barbecued in our charcoal oven	
Shamee Kebab //	3.95
Minced lamb marinated in a mixture of spices and served with egg lace	
Lamb Chops //	4.50
Baby lamb chops marinated in a blend of spices and cooked in our tandoor oven	
Chicken Tikka Chat Puri //	3.50
Sliced chicken breast cooked in our special chat massala sauce, served in a puri bread	
Prawn Puri //	3.50
Spiced prawns cooked with herbs and spices, served in a puri bread	
King Prawn Puri //	5.95
Spiced king prawns cooked with herbs and spices, served in a puri bread	
Tandoori King Prawns // (2pcs)	7.95
King prawns marinated in yoghurt and spices then cooked in our tandoor oven	
King Prawn Butterfly //	5.95
Jumbo king prawns dipped in breadcrumbs and fried in butter	
Prawn Cocktail //	3.50
Prawns served with salad and cocktail sauce	
Salmon Tikka //	5.95
Slices of fine salmon marinated in special spices and cooked in our tandoor oven	
Boti Machli Kebab //	3.95
Fish with capsicum and red onion	
Chat Poti // 🍷	3.95
Chick peas cooked in sweet and sour sauce, served with crispy potato and yoghurt	
Garlic Mushrooms // 🍷	3.50
Mushrooms stir-fried with garlic	
Ruby Mixed Hor d'Oeuvres for 2 or more persons	
Meat //	11.95
Lamb chops, chicken tikka, lamb tikka, sheek kebab	
Seafood //	13.95
King prawns, salmon tikka and trout	
Vegetable // 🍷	8.95
Onion bhajee, vegetable samosa, vegetable pakora	
TANDOORI SPECIALITIES	
Tandoori Chicken // (half)	7.50
Tender chicken marinated in yoghurt and spices and cooked in our tandoor oven	
Chicken Tikka //	7.50
Pieces of chicken breast marinated in yoghurt and spices and cooked in our tandoor oven. Served with salad	
Lamb Tikka //	7.50
Lamb marinated in herbs and spices then cooked in our tandoor oven. Served with salad	
Chicken/Lamb Shashlik //	9.50
Chicken breast or lamb barbecued on skewers with tomato, onion and green peppers	
Mixed Grill	13.95
Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek kebab and king prawns served on a sizzling plate with a spring onion and lemon dressing	
Tandoori King Prawns //	12.95
King prawns marinated in yoghurt and spices then cooked in our clay oven	

Tandoori King Prawn Shashlik //

King prawns flavoured with herbs and spices then grilled with mixed peppers, onion and tomato

Tandoori Shashlik //

Grilled spring chicken, lamb and king prawns cooked with butter and our special massala sauce

Sizzling King Prawns //

Grilled king prawns cooked with ginger, garlic, mixed peppers and a butter and lemon dressing. Served with a large brandy flame

Sizzling Chicken Nawabi //

Sliced chicken breast cooked with special herbs and spices with butter, garlic, ginger, mixed peppers and served with a large brandy flame

Sea Bass //

Marinated in a special mixture of herbs and spices and cooked in our tandoor oven

Lamb Chop //

Baby lamb chop, marinated in herbs and spices and cooked in our clay oven

Vegetable Shashlik // 🍷

Courgette, aubergine, tomato, onion and green peppers and cooked in our clay oven

Duck Tikka //

Duck marinated in yoghurt and spices then grilled

Duck Shashlik //

Served with tomato, onion and mixed peppers

Salmon Tikka //

Slices of fine salmon marinated in special herbs and spices

Salmon Shashlik //

Served with tomato, onion mixed peppers and lemon dressing

RUBY SPECIALITIES

Chicken/Lamb Tikka Massala // 🍷

Barbecued chicken or lamb cooked in a mild fresh creamy sauce with ground almond and natural yoghurt

Chicken/Lamb Passanda // 🍷

Succulent pieces of chicken or lamb marinated in a fresh yoghurt based sauce. Cooked with fresh cream and a mixture of ground spices and almond powder

Tandoori Chicken Massala // 🍷

Tandoori grilled spring chicken off the bone, cooked in a special massala sauce, butter and fresh cream

Tandoori King Prawn Massala // 🍷

Grilled king prawns cooked with butter and our special massala sauce

Tandoori King Prawn Passanda // 🍷

Grilled King Prawn cooked in butter, yoghurt, fresh cream and ground almond

Butter Chicken // 🍷

Strips of tandoori chicken cooked in a yoghurt based special sauce with fresh cream

Sag Chicken Massala // 🍷

Tender pieces of chicken cooked with spinach, fresh cream and a special massala sauce

Chicken or Lamb Tikka Jalfrezi //

Fairly hot dish prepared with fresh green chillies, onion, tomato and green peppers in a thick spicy sauce

Karahi Chicken or Lamb //

Chicken or lamb marinated with garlic and ginger, cooked with peppers onion and tomato in a rich spicy sauce

Chicken or Lamb Tikka Chilli Massala //

Chicken breast or lamb cooked with fresh green chilli onion tomato in a special massala sauce

Garlic Chicken or Lamb //

Chicken or lamb cooked in a thick garlic sauce marinated with garlic, onion, tomato and green chillies

Ruby Gosht //

Tender lamb cooked with potato, egg and tomato to chef's special recipe

Tandoori King Prawn Chilli Massala //

Grilled king prawns cooked with fresh green chillies, onion, tomato and coriander in a special massala sauce

King Prawn Jalfrezi //

Fairly hot dish prepared with green chillies onion, peppers and coriander in a spicy thick sauce

Karahi King Prawn //

King prawns cooked with peppers, onion and tomato in a thick sauce

14.95	King Prawn Mango //	12.95
	King prawns cooked with fresh cream and yogurt in a mango sauce	
13.95	Mango Chicken // 🍷	9.50
	Chicken cooked in a creamy sauce with mango	
14.95	Duck Garlic Chilli Massala //	9.95
	Duck marinated in garlic sauce then cooked with garlic, ginger and green chillies	
14.95	Zinga King Prawn //	12.95
	King prawns cooked with garlic, ginger and tomato in a rich spicy sauce	
11.95	Black Pepper King Prawn //	12.95
	Stir fried king prawns with onion, peppers and mushrooms in a light spicy sauce	
13.95	Ruby Special King Prawn //	14.95
	Large king prawns cooked to chef's special recipe	
9.50	Ruby Seafood Mix //	15.95
	King prawn, prawn pomfret and salmon. Cooked to chef's own recipe	
8.50	Lamb Xacuti //	9.95
	Lamb cooked with roasted fennel seeds and cloves of garlic to chef's special recipe	
9.50	Ruby Pathila //	9.50
	Tender strips of chicken prepared with very special herbs and spices including coriander, mint, garlic and yoghurt in a rich tangy sauce	
10.95	Ruby Palok //	9.50
	Lamb or chicken marinated in garlic and ginger then cooked with spinach and lentils	
11.95	Achari //	9.50
	Chicken or lamb prepared with homemade pickle, Cooked to chef's own recipe	
12.95	Vegetable Special // 🍷 🍷	8.50
	A delicious alternative to meat or fish dishes. Fresh slices of okra cooked with garlic, ginger, onion, tomato, peppers and cashew nuts, topped with fresh aubergine. Garnished with coriander	

BALTI SPECIALITIES //

Your choice of Chicken, Lamb, King prawn, Prawn or Vegetables. Marinated in garlic, ginger, coriander and yoghurt, then cooked with Home dry roasted spices in a spicy sauce with a touch of mint and Green chillies. Giving a unique taste and flavour. Garnished with peppers and onion.

9.50	Ruby Mixed Balti	12.95
	Chicken, Lamb, King prawn, Prawn	
9.50	Chicken or Lamb Balti	9.50
	King Prawn Balti	11.95
	Prawn Balti	8.95
	Duck Balti	9.95
	Fish Balti (salmon)	10.95
	Vegetable Balti 🍷	8.50

FISH SPECIALITIES

11.95	Fish Bhuna //	11.95
	Fresh water fish from Bangladesh. Marinated in chef's special recipe and cooked in a thick sauce	
11.95	Fish Methi //	11.95
	Cooked with tomato, onion, green chillies and fenugreek leaves	
11.95	Fish Garlic Chilli Massala //	11.95
	Salmon marinated in garlic and ginger then cooked with onion, tomato and green chillies	
11.95	Fish Jalfrezi //	11.95
	Fairly hot dish prepared with fresh green chillies, onion tomatoes and an assortment of peppers. Cooked in a thick spicy sauce	
25.95	Ruby Special Lobster //	25.95
	Cooked to chef's special recipe	

LAMB CHOP SPECIAL

9.50	Lamb Chop Bhuna //	9.50
	Lamb chops cooked in a thick sauce with onion, tomatoes and garlic	
9.95	Lamb Chop Jalrezi //	9.95
	Lamb chops cooked with fresh green chillies, onion, peppers and coriander in a thick spicy sauce	
9.95	Achari Lamb Chop //	9.95
	Chops cooked in homemade pickle with coriander, onion and tomatoes	

RUBY BIRIANI SPECIAL

Cooked with rice and served with a vegetable curry sauce

Ruby Mixed Biriani //	12.95
Chicken, Lamb, King prawn, Prawn.	
Ruby Special Chicken Biriani //	10.95
Chicken Biriani //	9.50
Lamb Biriani //	9.50
King Prawn Biriani //	12.95
Tandoori King Prawn Biriani //	13.95
Prawn Biriani //	9.50
Duck Tikka Biriani //	9.50
Vegetable Biriani //	7.50

TRADITIONAL CURRY DISHES

Chicken/Lamb/Prawn Curry //	6.50
King Prawn	8.50
Chicken/Lamb/Prawn Madras ///	6.50
King Prawn	8.50
Chicken/Lamb/Prawn Vindaloo ///	6.50
King Prawn	8.50
Chicken/Lamb/ Prawn Bhuna //	6.95
King Prawn	8.95
Chicken/Lamb/Prawn Rogan //	6.95
King Prawn	8.95
Chicken/Lamb/Prawn Dupiza //	6.95
King Prawn	8.95
Chicken/Lamb/Prawn Korma //	6.95
King Prawn	8.95
Chicken/Lamb/Prawn Kashmir //	6.95
King Prawn	8.95
Chicken/Lamb/Prawn Malaya //	6.95
King Prawn	8.95

PERSIAN DISHES

Sweet and sour hot with lentils

Chicken/Lamb/Prawn Dansak ///	7.50
Chicken Or Lamb Tikka Dansak ///	8.50
King Prawn Dansak ///	10.50
Tandoori King Prawn Dansak ///	12.95
Vegetable Dansak //	6.95
Sweet and sour hot	
Chicken/Lamb/Prawn Pathia //	7.50
Chicken Or Lamb Tikka Pathia //	8.50
King Prawn Pathia //	10.50
Tandoori King Prawn Pathia //	12.95
Vegetable Pathia //	6.95

VEGETABLE SIDE DISHES

Bombay Aloo	3.50
Aloo Gobi	3.50
Bindhi Bhajee	3.50
Brinjal Bhajee	3.50
Cauliflower Bhajee	3.50
Sag Aloo	3.50
Sag Bhajee	3.50
Chana Massala	3.50
Mushroom Bhajee	3.50
French Beans Bhajee	3.50
Tarka Dall	3.50
Dall Massala	3.50
Chana Aloo	3.50
Aloo Peas	3.50
Motor Ponir	3.95
Sag Ponir	3.95
Ruby Mix Vegetable	4.50
Vegetable Curry	3.50

You can have these dishes as balti for £1 extra

VEGETABLE MAIN DISHES

Vegetable Curry //	4.95
Vegetable Madras ///	4.95
Vegetable Vindaloo ///	4.95
Vegetable Bhuna //	5.95
Vegetable Rogan //	5.95
Vegetable Dupiza //	5.95
Vegetable Korma //	5.95
Vegetable Kashmir	5.95
Vegetable Malaya //	5.95
Vegetable Jalfrezi ///	6.95
Vegetable Chilli Massala ///	6.95
Vegetable Achari //	6.95
Vegetable Massala //	6.95
Vegetable Karahi //	6.95

RICE

Plain Rice	2.50
Pilaw Rice	2.80
Vegetable Rice	3.60
Special Fried Rice	3.60
Mushroom Rice	3.60
Keema Rice	3.60
Coconut Rice	3.60
Sahee Rice (Nuts And Raisin)	3.60
Oriental Rice (Peas And Prawn)	3.60
Lemon Rice	3.60
Balti Rice	3.60
Egg Rice	3.60
Spinach Rice	3.60

BREADS

Naan	2.40
Keema Naan	2.90
Peshwari Naan	2.90
Garlic Naan	2.90
Vegetable Naan	2.90
Cheese Naan	2.90
Balti Naan	2.90
Onion Naan	2.90
Paratha	2.50
Stuffed Paratha	2.90
Tandoori Roti	2.50
Chapatti	1.30
Puri	1.20

ACCOMPANIMENTS AND SALADS

Ruby Special Salad	2.90
Side Salad	2.40
Plain Raita	2.50
Cucumber Raita	2.90
Pineapple Raita	2.90
Mango Raita	2.90
Mixed Raita	2.90
Onion Raita	2.90
Chutney	0.60
Papadum (Plain Or Spicy)	0.60

ENGLISH DISHES

Fried Chicken	8.50
Steak	12.95
Choice Of Omelettes	7.50
Chips	2.00



Take Away Menu
Contemporary Indian Cuisine
51 St. Andrew Street
Hertford SG14 1HZ
01992 504 504
rubyhertford.com

Monday - Thursday
 12.00-2.30 6.00-11.00

Friday - Saturday
 12.00-2.30 6.00-12.00

Sunday
 12.00-11.00

FREE home delivery

15% discount
on collection