

Shahi Paneer
*Homemade Fresh Cottage Cheese,
Tomato Fenugreek Sauce* **15.00**

Sag Paneer
*Homemade cottage cheese with spinach onion and
tomato sauce* **15.00**

Gobhi Matar Masala
*Cauliflower, Green Peas, Tomato
onion sauce* **15.00**

Baigan Bharta
*Fire roasted eggplant, garlic, cumin, onion,
tomato* **15.00**

Makai Khum Palak
*Fresh spinach, mushrooms and
sweet corn* **15.00**

Peas Pulao
*Basmati Rice cooked with cumin and
green peas* **15.00**

Okra Do Piazza
*Fine cut lady fingers, Onion, garlic and
tomato* **15.00**

Aloo Mirchi
*Potato, Onion, Cumin, Tomato,
Green Chili* **15.00**

Chana Masala
*White Chick Peas, tomato Puree,
Indian Spices* **15.00**

Dal Makhani
*Lentils and beans cooked over a slow fire with to-
mato and fenugreek* **15.00**

Dal Tadka
*Yellow lentils, Onion, Tomato, Garlic and Cumin
Seed* **15.00**

Mushroom Pulao
Basmati rice cooked with cumin and mushrooms
15.00

Plain Naan 4.00

Garlic Naan 4.75

Butter Naan 4.50

Coconut Raisin 6.50

Peshawari Naan 6.50

Masala Naan 6.50

Plain Family Size Naan 12.50

Garlic Family Size Naan 13.50

Kheema Kulcha
*Minced lamb mixed with Indian spices stuffed in
naan* **7.00**

Lachha Paratha
Whole wheat layered crispy flat bread **6.00**

Mint Paratha
Paratha with fresh mint leaves **6.50**

Tandoori Roti
*Bread made with whole
wheat flour* **4.50**

Aloo Kulcha
*Mashed potato mixed with coriander seeds in naan
dough* **6.50**

*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 – 11:00pm
Saturday D: 6:00pm – 10:00pm

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



Tandoori Chicken Flatbread

*Tandoori spiced chicken, Spiced onion jam, Cilantro
Yogurt 12.00*

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 15.00*

Aloo Tikki

*Crisp potato & Green Pea Fritter, scented Yogurt & mint sauce
7.50*

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 – 18.50

Fish – 17.50

Beef - 17.50

Lamb - 17.50

Chicken – 16.25

Vegetable – 14.50

Ajwaini Jhinga

5 Tiger prawns marinated with ginger garlic paste, yoghurt. 25.50

Tandoori Fish Tikka

Fish marinated with Indian spices and yoghurt 19.50

Murgh Malai Kebab

*Marinated juicy chicken thigh cooked with cheese,
yoghurt. 17.50*

Tandoori Chicken

*Chicken marinated with ginger, garlic paste
cooked in tandoor 16.50*

Chicken Jhalfrezi

*Bell peppers, Chili Peppers, Onion,
omato Sauce, Basmati Rice 16.50*

Chicken Chettinad

Coriander, Red Chili, Curry Leaves, Basmati Rice 16.50

Chicken Bhuna

Chicken cooked with variety of Indian spices. 16.50

Butter Chicken

*Chicken Thigh marinated in yoghurt cooked in T
andoor served in a tomato fenugreek sauce. 16.50*

Chicken Tikka Masala

*Tender chicken cooked in tomato sauce cashew nut paste
flavoured with butter and cream. 16.50*

Murgh Lababdar

*Chicken marinated in fenugreek, onion,
tomato sauce with cream 16.50*

\Shrimp Tikka Masala

*Tomato sauce with cashew paste flavored with
cream and butter. 22.50*

Shrimp Vindaloo

*Shrimp cooked in yellow curry with potato,
chilies, and vinegar. 23.00*

Lamb Bhuna

*Slow Cooked Lamb, Onion, Tomato, Ginger,
Coriander, Basmati Rice 18.50*

Lamb Saagwala

Lamb, Spinach and Onions, Basmati Rice 19.50

Lamb Vindaloo

*Lamb and tomato cooked with potato, tomato and onion.
18.50*

Beef Jafarani

*Ruby's Specialty, Saffron, Cashew nut and Yogurt, Basmati
Rice 17.50*

Beef Madras

Tender beef cooked with coconut milk. 17.50

Beef Vindaloo

*Beef cooked with potato, tomato and onion,
served with basmati rice 17.25*

Beef Jhalfrezi

Beef with onion, bell pepper cooked in tomato sauce. 17.50

Fish Sagwala

*Spinach based curry with onion and tomato sauce.
18.50*

Fish Tikka Masala

*Tomato sauce with cashew nut paste flavored with
butter and cream 18.50*

Goan Coconut Fish Curry

*Fresh fish cooked with cumin, coriander and red chilies.
22.00*

Punjabi Prawn

*Tiger prawns cooked with onion, garlic, and tomato in fenu-
greek sauce. 25.00*

