

APPETIZERS

CHICKEN PAKORA	£3.75
Lightly spiced chicken in a gram flour batter	
ONION BHAJI	£2.95
Chopped onion marinated in gram flour deep fried round ball	
SOMOSA	£2.95
Triangular shaped, savoury, filled with spicy minced meat	
SPRING ROLLS	£2.95
Savoury rolls filled with spicy mixed vegetables	
GARLIC MUSHROOM PURI (V)	£3.75
Fresh mushrooms sauteed with chopped garlic, red chilli flakes with a hint of soya sauce, served on a deep fried thin puffy bread	
MEAT PLATTER (serves 2)	£8.50
Mixture of chicken tikka, lamb tikka, sheek kebab and lamb somosa	
VEGETARIAN PLATTER (serves 2)	£8.25
Mixture of Spring Roll, Onion Bhaji, Paneer Tikka and Vegetable Pakora	
CHICKEN CHATT / ALOO CHATT	£3.95
Subtly spiced chicken or potato flavoured with lemon juice and chaat massala	
TEMPURA PRAWNS	£4.55
Skewered King Prawns in a light tempura batter	
KING PRAWN BUTTERFLY	£5.50
King prawn marinated with herbs, coated with breadcrumbs and deep fried in butter	
KING PRAWN ROSHOON	£5.50
King prawn spiced with garlic, ginger, turmeric, fresh mint and coriander	

PRAWN / KING PRAWN PURI	£3.85 / £5.50
Prawn cooked in spicy sauce, served on a deep fried thin puffy bread	
BALTI PURI	£4.95
Small pieces of sheek kebab cooked in a spicy sauce served on a deep fried thin puffy bread	
SHEEK / SHAMI KEBAB	£3.95
Finely minced lamb mixed with fresh coriander, garlic, ginger and gharam masala, cooked on a skewer in the tandoor/shaped into patties	
KING PRAWN SUKA	£5.95
Succulent King Prawns marinated in coriander, garlic and spices, then grilled until tender and golden	
CHICKEN TIKKA / LAMB TIKKA	£3.75 / £3.95
Succulent pieces of boneless chicken breast or lamb marinated in fresh yoghurt and spices, seared in the tandoor	
PURA MANGSHOR	£4.95
Shredded roasted lamb cooked with fresh herbs, nutmeg & spring onion, wrapped in a puri with a roasted flavour	
ALOO TIKKI (V)	£4.95
A North Indian specialty with potatoes, cheese, spinach and coriander seeds with a garlic and tomato chutney. Crispy on the outside with a soft centre.	
TANDOORI CHICKEN	£3.95
Spring chicken marinated in yoghurt with delicate herbs and spices, grilled on skewers in the Tandoor (clay oven)	

MAIN DISHES

TANDOORI SPECIAL GRILLS

The following dishes are served with salad

TANDOORI CHICKEN (HALF)	£7.55
Spring chicken marinated in yoghurt with delicate herbs and spices, grilled on skewers in the Tandoor (clay oven)	
CHICKEN / LAMB TIKKA	£7.55 / £7.95
Marinated diced chicken/lamb strips grilled on skewers in the Tandoor (clay oven)	
CHICKEN / LAMB SHASLICK	£8.65 / £8.95
Grilled together with spiced onion, tomato and green peppers	
KINGPRAWN SHASLICK	£13.95
Grilled together with spiced onion, tomato and red peppers	
TANDOORI MIXED GRILL	£13.95
Our presentation of Tandoori mixed dish which contains a piece of Tandoori chicken, pieces of Lamb Tikka, Chicken Tikka, piece of Sheek Kebab and pieces of Tandoori King Prawn.	
TANDOORI KING PRAWN	£13.95
King prawn marinated with herbs and spices, grilled on skewers in the Tandoor (clay oven)	
PANEER TIKKA (V)	£7.25
Indian cheese gently spiced, chargrilled in the tandoor and garnished with coriander.	
PANEER SHASLICK (V)	£8.25
Grilled together with spiced onion, tomato and red peppers.	

TANDOORI SPECIAL CURRY DISHES

CHICKEN / LAMB TIKKA MASSALA	£7.95 / £8.15
(Mild and creamy sauce prepared with fruit and nuts)	
TANDOORI KING PRAWN MASSALA	£13.95
(Mild and creamy sauce prepared with fruit and nuts)	
AKBARI CHICKEN	£8.95
Tandoori strips cooked together with mince chicken, garlic, ginger in a special prepared sauce.	
PANEER TIKKA MASSALA	£7.95
Gently spiced marinated Indian cheese, chargrilled and cooked in a mild and creamy sauce prepared with fruit and nuts.	
CHICKEN / LAMB RUCHITHA	£7.95 / £8.15
Fairly hot curry, cooked with strips of charcoal flamed grilled chicken / lamb with mushroom and potatoes.	
KING PRAWN RUCHITHA	£13.95
Fairly hot curry, cooked with strips of charcoal flamed grilled king prawns with mushrooms and potatoes.	

HOUSE SPECIALITIES

JALFREZI	Prepared in a spicy sauce of onions, pepper, ginger, green chiles with fresh coriander and a dash of black cumin.
KARAH	Cooked with fresh tomatoes, diced onions, green peppers, garlic, ginger, coriander and our own blend of spices. Cooked medium or hot and served in a sizzling wok.
GARLIC DISHES	Medium hot curry, highly flavoured with garlic and fresh herbs.
HARI MIRCH ROSHOONI	Chargrilled cooked with fresh green chilli, infused with garlic and coriander. (fairly hot)
HARIYALI	Tikka cooked in a special sauce with fresh coriander, green chillies and mint. (fairly hot)
SALI	Medium hot curry, cooked with charcoal flamed chicken / king prawn / tender lamb garnished with crispy straw potatoes.
MAKHANI	Tikka cooked in a rich creamy spicy sauce with tomatoes yoghurt and fenugreek. (medium)
PASSANDA	A lovely mild curry with a deliciously nutty and creamy sauce.
MADOBI	Marinated and taken straight from the clay oven, served with a creamy sauce with a hint of dried fenugreek and herbs. Lightly spiced to tantalize your taste buds.
IMLI MURGH / GOSTH	Cooked in a spicy, tangy sauce, with paprika, turmeric and nutmeg. Flavoured with the unique taste of tamarind.
ADRAKI	Delicately spiced and simmered in a delightful medium / hot sauce with fresh herbs and spices for a delicious taste never forgotten.
PESHWARI	Nuts, fresh herbs and spices are combined with mango and cream to create a tantalizingly rich dish.
CHICKEN TIKKA	£7.95
LAMB TIKKA	£8.15
KING PRAWN	£13.95
VEGETABLE	£7.65



TRADITIONAL FAVOURITES

KORMA

Very mild curry cooked with coconut and cream

MALAYA

Mild curry cooked with pineapple and fresh cream

KASHMEERI

Mild curry cooked with fresh fruit and cream

BHUNA

Medium spiced curry, with onion, green pepper, tomatoes and fresh coriander

ROGANJOSH

Medium spiced curry, with fresh tomatoes and coriander

METHI DISHES

Medium spiced curry strongly flavoured with fenugreek leaves, tomato and coriander

DANSAK

Sweet, sour and hot with the addition of lentils

PATHIA DISHES

Sweet, sour and hot curry, cooked with fresh green pepper, onion, coriander and tomato

DUPIAZA

Medium hot with cubes of onions, fresh herbs and spices

SAGWALA DISHES

Medium hot, cooked with spinach, tomato and coriander

MADRAS

Fairly hot curry, flavoured with fresh lemon juice

CEYLON

Fairly hot curry cooked with coconut milk and a hint of lemon juice

VINDALOO

Very hot curry cooked with a piece of potato

NAGA MIRCH MASSALA

Very hot curry cooked with aromatic Naga chilli

All dishes available in choices of

CHICKEN	£6.30	CHICKEN TIKKA	£7.75
LAMB	£6.50	LAMB TIKKA	£7.95
PRAWN	£6.50	KING PRAWN	£10.50
VEGETABLE	£5.95	PANNER	£5.95

BALTI SPECIALITIES

Medium hot curry in a rich spicy sauce cooked and served in Balti Pan, with fresh herbs and green chilli Served with Naan Bread

VEGETABLE BALTI	£7.95
MOTTER PANEER BALTI	£7.95
SAG PANNER BALTI	£7.95
CHICKEN / CHICKEN TIKKA BALTI	£7.95 / £8.95
LAMB / LAMB TIKKA BALTI	£8.15 / £9.15
CHICKEN AND SAG BALTI	£8.35
LAMB AND SAG BALTI	£8.55
CHICKEN AND MUSHROOM BALTI	£8.35
LAMB AND MUSHROOM BALTI	£8.55
KING PRAWN BALTI	£13.95

BIRYANI DISHES

Cooked together with Basmati Rice and served with separate portion of vegetable curry

VEGETABLE BIRYANI	£7.95
CHICKEN / CHICKEN TIKKA BIRYANI	£7.95 / £8.95
LAMB / LAMB TIKKA BIRYANI	£8.15 / £9.15
PRAWN BIRYANI	£8.15
KING PRAWN BIRYANI	£13.95

CHEFS SPECIALITIES

BENGUNI CHINGRI **£14.50**
Large King Prawns, delicately spiced on a bed of sautéed aubergine cutlets.

BENGAL TELEPHIA **£11.95**
Telapia fillets, pan fried with runner beans in a spiced masala of ginger, garlic and onions. An example of traditional Bangladeshi cooking.

SHASHLICK BHUNA **£12.95 / £13.95 / £15.95**
Chicken or lamb roasted with onions, tomatoes and peppers, tossed in a kashmiri bhuna sauce and served on a sizzling platter with fresh green chillies.

TELEPHIA BHAAR **£13.95**
Diced fillet of telapia fish, lavishly spiced and grilled in the tandoori, then cooked in our special opulent sauce.

VEGETABLE SIDE DISHES

These dishes are medium spiced, cooked dry with fresh spices

MIXED VEGETABLE BHAJI / CURRY	£3.10
MUSHROOM BHAJI	£3.10
GARLIC MUSHROOM	£3.10
CAULIFLOWER BHAJI	£3.10
SAG BHAJI	£3.10
BINDI BHAJI (OKRA)	£3.10
BRINJAL BHAJI (AUBERGINES)	£3.10
BOMBAY ALOO	£3.10
TARKA DALL	£3.10
ALOO GOBI (POTATO & CAULIFLOWER)	£3.25
SAG ALOO (SPINACH & POTATO)	£3.25
ALOO CHANA (CHICKPEAS & POTATO)	£3.25
DALL SAMBER (LENTILS & VEGETABLES)	£3.25
CHANA MASSALA	£3.25
SAG PANEER (SPINACH & CHEESE)	£3.85
MOTTER PANEER (CHICKPEAS & CHEESE)	£3.85

SUNDRIES

BOILED RICE	£2.50
PILAU RICE	£2.75
LEMON RICE	£2.95
GARLIC RICE	£2.95
SPECIAL RICE	£2.95
MUSHROOM PILAU	£2.95
VEGETABLE PILAU	£2.95
KEEMA RICE	£3.10
PARATHA	£2.10
STUFFED PARATHA	£2.50
CHAPATI	£1.50
PURI	£1.50
PLAIN / SPICE PAPADUM	£0.65
CUCUMBER OR ONION RAITHA	£1.60
CHUTNEY & PICKLES (per item)	£0.65
CHIPS	£2.10
GREEN SALAD	£2.25

TANDOORI BREAD

PLAIN NAAN	£2.25
PESHWARI NAAN (stuffed with almonds and pistachio nuts)	£2.60
KULCHA NAAN (stuffed with onions and potatoes)	£2.60
GARLIC NAAN	£2.60
KEEMA NAAN (stuffed with minced lamb)	£2.60
CHEESE NAAN	£3.00
TANDOORI ROTI	£2.25

If you have any allergies to nuts, dairy or gluten, please ask a member of staff before ordering your meal.

