
the
Tandoori

INDIAN CUISINE SINCE 1984

A LA CARTE MENU

Menu

the **T** EST
1984

Starters

POPPADOMS	0.90
CHUTNEYS Mint Sauce, Mango Chutney, Onion Salad.	1.00
ONION BHAJEES Sliced onions incorporated into a dough mixed with herbs and gram flour, deep fried until golden brown.	4.50
VEGETABLE SAMOSA A fried pastry with a savoury filling.	4.50
TANDOORI MIX PLATTER Malai Dar Chicken, Lamb Chop, Zafroni King Prawn.	10.50
CHICKEN TIKKA Sliced pieces of chicken breast marinated overnight with yoghurt and various tandoori spices cooked in the tandoori clay oven.	6.00
LAMB TIKKA Sliced pieces of lamb cutlets marinated overnight with yoghurt and various tandoori spices cooked in the tandoori clay oven.	6.50
SHEEK KEBAB Lamb mince skewers marinated with tandoori spices, chopped onions, garlic and coriander.	6.00
PRAWN PURI Tiger prawns sauteed with garlic, butter, curry leaves, ginger, onion, tomato and touch of lemon wrapped in a deep fried puri.	8.00
CHICKEN CHAT PURI Sliced chicken tikka breast sauteed with garlic, butter, curry leaves, ginger, onion, tomato, chat massala and touch of lemon wrapped in a deep fried puri.	7.50
ZAFRONI KING PRAWN King prawns marinated garlic, cashew nuts, greek yoghurt cooked in tandoori clay oven.	8.50
MALAI DAR MURGH Strips of chicken breast marinated with mozzarella cheese and garlic.	8.00
PABDI CHAT Crispy wafers, spicy chickpea, tamarind chutney, sweet yoghurt, pomegranate seeds.	6.50

Street Food Specials

NANWICH & MASSALA FRIES Chicken Tikka	13.50
Sheek Kebab	13.50
Paneer Tikka	12.50
LOADED CHICKEN TIKKA FRIES	12.00
TANDOORI SALAD Chicken Tikka	13.50
Salmon Tikka	15.00

Tandoori Signature Dishes

BUTTER CHICKEN Marinated shredded chicken cooked in tandoori, simmered in butter, cashew nut and rich tomato sauce with kathuri methi and cream.	11.50
MADURI CHICKEN Tender chicken strips marinated in creamy yoghurt sauce cooked in the tandoori, served with tomatoes, cashew nut gravy with a touch of rose water.	13.00
NAWABI CHICKEN BOTTI Sliced chicken coated in cheddar cheese and chopped garlic skewered in the tandoori, served with a tomato and cashew nut sauce.	14.50
SHORSHI CHICKEN Shredded chicken cooked in a fragrant masala with keema sauce made with ground mustard and traditional indian spices.	11.50
LAL GOST A southern Indian lamb dish, marinated overnight with yoghurt and a hint of mint cooked with green chillies, curry leaves fried onions and garam masala.	13.50
LAMB KOLAPURI Lamb cubes simmered in spicy curry containing red chilli, toasted coconut, black pepper, ginger and curry leaves.	13.50
DALCHA LAMB Marinated tender lamb cubes with chana dahl, red onions, green chillies, peppers, curry leave and a hint of ginger and fresh mint.	12.50
MASALA RACK OF LAMB Welsh lamb chops marinated with tandoori spices, served with a saffron sauce and seasonal vegetables using clarified garlic butter.	19.50
SHABNAM CHINGRI Poached marinated king prawns with coconut milk, curry leaves, green chilli, ginger and touch of kasundi paste.	16.50
KASUNDI JAL CHINGRI King prawn cooked with shell in curry leaves, coconut milk, ginger, green chillies, tamarind juice and a touch of kasundi paste.	16.50
SEABASS SPECIAL Seabass fillet marinated with dill and lemon grass pan fried with lemon juice and butter, presented on tomato coconut sauce.	17.00
GOAN FISH CURRY Spiced halibut cooked with coconut milk, green chilli, tomato and ginger.	19.50
SALMON AMRITSARI Salmon marinated with dill and persian spices, grilled over charcoal with lemon and butter. Presented with a delicious gravy sauce.	17.00

Hyderbadi Dum Biriany

Aromatic rice dish where long grains of pilau rice are stir fried with various light mixed spices served with a mixed vegetable curry.	
Chicken Tikka	13.50
Lamb Tikka	14.00
Tiger Prawn	15.50
Vegetable	12.00

Tandoori Dishes

TANDOORI MIXED GRILL	15.00
Tandoori Chicken, Chicken & Lamb Tikka & Sheek Kebab.	
HALF TANDOORI CHICKEN	10.50
Chicken on the bone marinated with tandoori spices and yoghurt sauce.	
CHICKEN TIKKA	10.50
LAMB TIKKA	11.00
SHASLIK	
Pieces marinated with yoghurt and chefs special combined spices barbecued with peppers, onions and tomatoes.	
Chicken	12.50
Lamb	13.00
King Prawn	16.50
Salmon	16.00
Paneer	12.50
LASOONI GHOST	13.50
Marinated lamb with cashew nuts, cream, yoghurt, garlic, lemon juice and fragrance of fresh mint leaves. Cooked in tandoor.	

Old Favourites

Chicken	10.50	Lamb Tikka	12.00
Lamb	11.00	Tiger Prawn	14.50
Chicken Tikka	12.00	Mixed Vegetable	9.50

KORMA	
A traditional mild dish prepared with cashew nut, cream and coconut milk.	
BHUNA	
Medium spiced dish cooked with onions, garlic, tomatoes and mixed spices.	
ROGAN JOSH	
Moghul dish cooked with selected mixed spices and tomatoes.	
SAGWALA	
Medium spiced dish cooked in onion gravy with spinach.	
BALTI	
Flavoursome dish cooked with onion, ginger, garlic and touch of balti paste.	
DANSAK	
Parsee dish consisting of lentils, lemon juice, sugar and touch of methi leaves.	
MADRAS	
Fairly hot dish cooked with red chilli, curry leaves, black pepper and a splash of lemon juice.	
VINDALOO	
A hot dish cooked with red chilli, curry leaves, black pepper, potato pieces and a splash of lemon juice.	
CHILLI MASALA	
Cooked with bell peppers, green chillis, curry leaves, dry whole chillis and a touch of tomato in an onion gravy.	

House Specials

KORAI	
Cooked with garlic, ginger, onions and tomato with a hint of crushed coriander seeds and spicy red chillies.	
Chicken Tikka	11.50
Lamb Tikka	12.00
Tiger Prawn	14.50
JALFREZI	
A fiery hot dish cooked with fresh green chillies, peppers & onions.	
Chicken Tikka	11.50
Lamb Tikka	12.00
Tiger Prawn	14.50
GARLIC CHILLI	
Sauteed with garlic, butter lemon juice and touch of cajun powder, served with a garlic sauce.	
Chicken Tikka	11.50
Lamb Tikka	12.00
Tiger Prawn	14.50
MASALA	
Masala cooked in a creamy mild sauce with tomatoes, onion and cashew nut gravy.	
Chicken Tikka	11.50
Lamb Tikka	12.00
Tiger Prawn	14.50
LEBU	
An aromatic dish slowly cooked in a rich and spicy masala sauce, flavoured with fresh lemon leaves, giving it a mild tangy taste and lemony fragrance.	
Chicken	11.00
Lamb	11.50

Side Dishes

BOMBAY POTATOES	5.90
SAG ALOO	5.90
SAG PANEER	5.90
ALOO GOBI	5.90
BHINDI BHAJEE	5.90
TARKA DAHL	5.90
GARLIC MUSHROOMS	5.90
MASSALA CHIPS	4.50
BOILED RICE	3.50
PILAU RICE	3.90
MUSHROOM RICE	4.50
KEEMA RICE	5.00

Bread

PLAIN NAN	3.50
GARLIC NAN	3.90
KEEMA NAN	3.90
CHEESE NAN	3.90
PESHWARI NAN	3.90
TANDOORI ROTI	3.00
CHAPATI	2.00
PARATHA	2.50
MIXED BREAD BASKET	10.50
Mix of Nan bread, Tandoori Roti, Chapatis and Paratha.	

Please let your server know if you have any allergies or dietary requirements.