

House Specials

(Available for Korai, Jalfrezi, Garlic Chilli & Masala dishes)

Chicken Tikka	11.50	Chicken	11.00
Lamb Tikka	12.00	Lamb	11.50
Tiger Prawn	14.50		

KORAI

Cooked with garlic, ginger, onions and tomato with a hint of crushed coriander seeds and spicy red chillies.

JALFREZI

A fiery hot dish cooked with fresh green chillies, peppers and onions.

GARLIC CHILLI

Sauteed with garlic, butter lemon juice and touch of cajun powder, served with a garlic sauce.

MASALA

Masala cooked in a creamy mild sauce with tomatoes, onion and cashew nut gravy.

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.

Side Dishes

BOMBAY POTATOES	5.90	PLAIN NAN	3.50
SAG ALOO	5.90	GARLIC NAN	3.90
SAG PANEER	5.90	KEEMA NAN	3.90
ALOO GOBI	5.90	CHEESE NAN	3.90
BHINDI BHAJEE	5.90	TANDOORI ROTI	3.00
TARKA DAHL	5.90	CHAPATI	2.00
GARLIC MUSHROOMS	5.90	PARATHA	2.50
BOILED RICE	3.50		
PILAU RICE	3.90		
MUSHROOM RICE	4.50		
KEEMA RICE	5.00		
MASSALA CHIPS	4.50		

the **T** EST
1984

Please note that some of our dishes contain or may contain traces of allergens. If you have any allergies or dietary requirements, please let us know upon placing your order and we will do our best to accommodate this.

Serving you
Indian cuisine
since 1984

the Tandoori

OPENING HOURS

MONDAY	5:30-10:00PM
TUESDAY	5:30-10:00PM
WEDNESDAY	5:30-10:00PM
THURSDAY	5:30-10:00PM
FRIDAY	5:30-10:30PM
SATURDAY	5:30-10:30PM
SUNDAY	5:30-10:00PM

Dine in

CALL TO BOOK A TABLE!

01225 705242

26 CHURCH STREET,
MELKSHAM, SN12 6LS

WWW.THETANDOORI-MELKSHAM.CO.UK

@THE.TANDOORI

the
Tandoori

INDIAN CUISINE SINCE 1984

Takeaway
Menu

DELIVERY £3.50
4 MILE RADIUS

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ORDER ONLINE

WWW.THETANDOORI-MELKSHAM.CO.UK

10% DISCOUNT
ON COLLECTION ORDERS

26 CHURCH STREET,
MELKSHAM, SN12 6LS

Menu

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Starters

POPPADOMS	0.90
CHUTNEYS Mint Sauce, Mango Chutney, Onion Salad.	1.00
ONION BHAJEEES 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
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 youghurt cooked in tandoori clay oven.	8.50
MALAI DAR MURGH Strips of chicken breast marinated with mozzarella cheese and garlic.	8.00

Tandoori Dishes

TANDOORI MIXED GRILL Tandoori Chicken, Chicken & Lamb Tikka and Sheek Kebab.	15.00
HALF TANDOORI CHICKEN Chicken on the bone marinated with tandoori spices and yoghurt sauce.	10.50
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

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 a touch of balti paste.			
DANSAK Parsee dish consisting of lentils, lemon juice, sugar and a touch of methi leaves.			
MADRAS Fairly hot dish cooked with red chilli, curry leaves, black pepper and splash of lemon juice.			
VINDALOO A hot dish cooked with red chilli, curry leaves, black pepper, pieces of potato 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.			

Tandoori Signature Dishes

BUTTER CHICKEN Marinated shredded chicken cooked in the tandoori, simmered in butter, cashew nut, 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
SHORSHI CHICKEN Shredded chicken cooked in a fragrant masala with keema sauce with ground mustard and traditional indian spices.	11.50
LAL GOST A southern Indian lamb dish, marinated overnight with yoghurt and hint of mint cooked with green chillies, curry leaves fried onions & 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 leaves, a hint of ginger & fresh mint.	12.50
SHABNAM CHINGRI Poached marinated king prawns with coconut milk, curry leaves, green chilli, ginger & 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
Hyderbadi Dum Biriany Pilau rice 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