

FINE INDIAN DINING



TANDOORI
NIGHTS



Menu



**TANDOORI
NIGHTS**

STARTER

SPRING ROLLS	3.25
Crispy with vegetable filling	
VEGETABLE SAMOSAS	3.25
With vegetable filling	
MEAT SAMOSAS	3.25
With minced lamb	
ONION BHAJI	3.25
Lightly spiced onion fritter	
GARLIC MUSHROOM	3.95
SHEEK KEBAB	4.25
Lightly spiced minced lamb grilled on skewers	
CHICKEN OR LAMB TIKKA	4.25
Marinated and cooked in the clay oven	
TANDOORI CHICKEN	4.25
¼ spring chicken marinated and BBQ'd	
RESHMI KEBAB	4.25
Spicy lamb burger wrapped with omelette	
CHICKEN CHAAT	4.75
Chicken seasoned with spices – Highly flavoured	
PANEER CHILLI	4.75
CHICKEN WINGS	4.75
Crispy, tossed in garlic, soya sauce and sliced chillies	
CHICKEN PAKORA	4.50
VEGETABLE PAKORA	4.25
PRAWN PUREE	5.25
Delicately spiced prawns, served on fried puree	
KING PRAWN PUREE	6.25
Spiced king prawns, served on fried puree	
KING PRAWN PUREE	6.25
Spiced king prawns, served on fried puree	
SQUID BRAIN	6.25
Battered squid deep fried with garlic	
KING PRAWN BUTTERFLY	6.25
Coated with breadcrumbs and deep fried	
MIXED STARTER	6.25
Chicken tikka, samosa, onion bhaji and sheek kebab	
LAMB CHOPS	6.50
Marinated in a special blended sauce then grilled	

HOUSE SPECIALS

All chicken or lamb are primarily cooked in a clay oven

	Veg.	Chicken	Lamb	Prawn	KingPrawn
GARLIC SPECIAL	7.95	8.95	8.95	9.95	12.95
Medium strength					
GARLIC CHILLI SPECIAL	7.95	8.95	8.95	9.95	12.95
With fresh garlic slices & herbs. Medium strength					
PASANDA	7.95	8.95	8.95	9.95	12.95
Marinated with fresh cream, almond & pistachio nuts					
PESHWARI	7.95	8.95	8.95	9.95	12.95
Tomato based sauce with a touch of coconut					
TIKKA MASSALA	7.95	8.95	8.95	9.95	12.95
Cooked in a mild sweet creamy sauce					
KORAI	7.95	8.95	8.95	9.95	12.95
Cooked with diced onion & peppers in a korai sauce					
KASHMIR	7.95	8.95	8.95	9.95	12.95
JALFREZI	7.95	8.95	8.95	9.95	12.95
Cooked with fresh green chillies, peppers and onions					
NAAGA BAHAR	7.95	8.95	8.95	9.95	12.95
In rich hot chilli pickle					
BUTTER SPECIAL	7.95	8.95	8.95	9.95	12.95
Mild dish cooked with butter					

TANDOORI DISHES

Served with complimentary salad

PANEER SHASHLIK 7.95

Homemade cheese cubes, BBQ'd with onion, peppers and tomatoes

CHICKEN OR LAMB TIKKA

Boneless, marinated and grilled

CHICKEN OR LAMB SHASHLIK

Onion, peppers and tomatoes BBQ'd

NAAGA CHICKEN OR LAMB TIKKA

Hotly spiced with naga chilli

HARIALY CHICKEN TIKKA

Lightly creamed with a garlic flavour

TANDOORI CHICKEN

½ chicken marinated & cooked in clay oven

TANDOORI MIXED GRILL

LAMB CHOPS

Marinated with coriander, ginger and garlic then grilled

SALMON SHASHLIK

Cubes of boneless fish with onions, peppers and tomatoes BBQ'd

TANDOORI KING PRAWN

Marinated in special recipe and grilled

CHEF'S SPECIALS

BAHAR CHICKEN OR LAMB

Medium cooked with chef's special & Indian bay leaf flavour

KING PRAWN BAHAR

Medium cooked as above

TAWA CHICKEN OR LAMB

Lightly creamed with plum tomatoes

HAYDARI CHICKEN OR LAMB

Mild sauce with sliced mango

MONSORIUM CHICKEN OR LAMB

Medium spiced cooked with lemon & ginger slice

BRINJAL CHICKEN OR LAMB

Medium spiced cooked with aubergine

TANDOORI NIGHTS SPECIAL

Medium spiced with a combination of chicken & lamb tikka with mincemeat balls & mushrooms

JAFLONG CHICKEN OR LAMB

Med spiced with Indian pumpkin

MURGH MAKAN

Chicken cooked in creamy butter sauce

MURGHI MASALA

Chicken stuffed with minced meat, exotic spices & herbs with egg

MACHLI BHUNA Boneless fish in thick sauce

ACHARI CHICKEN OR LAMB

With pickles, onions & peppers

REZALA CHICKEN OR LAMB

Medium spiced in thick sauce with yoghurt

SHATKORA CHICKEN OR LAMB

Cooked with aromatic wild lemon

PRAWN TAWA

Lightly creamed with plum tomatoes

SPECIAL PRAWN AND CHICKEN

Medium strength

HARIALI CHICKEN

Medium cooked with spinach & curry leaves

CHANA GOST

Pieces of lamb cooked in a medium spiced sauce with chick peas

BIRYANI DISHES

Basmati rice, cooked in herbs & spices served with vegetable curry

VEGETABLE BIRYANI	7.95
CHICKEN OR LAMB BIRYANI	8.95
CHICKEN OR LAMB TIKKA BIRYANI	9.95
BEEF BIRYANI	9.95
PRAWN BIRYANI	9.95
KING PRAWN BIRYANI	12.95
MIXED BIRYANI	12.95

BALTI DISHES

Specially prepared herbs & spices, onions, tomatoes & red peppers, served with plain nan bread

MIXED VEGETABLE BALTI	7.95
CHICKEN OR LAMB BALTI	8.95
BEEF BALTI	9.95
CHICKEN OR LAMB TIKKA BALTI	9.95
PRAWN BALTI	9.95
TANDOORI KING PRAWN BALTI	12.95
TROPICAL BALTI MIXED	12.95

DANSAK

Slightly hot strength, sweet & sour with lentils & herbs, served with pilau rice

VEGETABLE DANSAK	7.95
CHICKEN OR LAMB DANSAK	8.95
CHICKEN OR LAMB TIKKA DANSAK	9.95
BEEF DANSAK	9.95
PRAWN DANSAK	9.95
KING PRAWN DANSAK	12.95

BEEF DISHES

ACHARI GOST	9.95
With pickles onions and peppers	
KORAI GOST	9.95
Cooked in peppers and onions	
REZALA	9.95
Medium spiced thick sauce with yoghurt	
SHATKORA	9.95
Cooked with aromatic wild lemon	

TRADITIONAL DISHES

	Veg.	Chicken	Lamb	Chicken or Lamb tikka	Prawn	King Prawn
BHUNA	6.25	6.95	6.95	7.95	7.95	10.95
Cooked in tomatoes, green peppers, onions and herbs						
KORMA	6.25	6.95	6.95	7.95	7.95	10.95
Mild dish cooked with cream and coconut in a mild sauce						
METHI	6.25	6.95	6.95	7.95	7.95	10.95
Medium spicy dish naturally scented with fenugreek leaves						
SAG WALA	6.25	6.95	6.95	7.95	7.95	10.95
Spinach, onion, garlic, chilli and tomato sauce						
ROGAN	6.25	6.95	6.95	7.95	7.95	10.95
Cooked with herbs in a rich tomato sauce						
PATHIA	6.25	6.95	6.95	7.95	7.95	10.95
Sweet, sour and slightly hot with coconut sauce						
DUPIAZA	6.25	6.95	6.95	7.95	7.95	10.95
Medium spices garnished with extra onions						
MADRAS / VINDALOO	6.25	6.95	6.95	7.95	7.95	10.95
Served fairly hot or very hot strength						
CURRY	6.25	6.95	6.95	7.95	7.95	10.95
Medium gravy sauce						

SIDE DISHES

	SIDE	MAIN
Medium spiced		
MIXED VEGETABLE CURRY	3.95	6.25
MUSHROOM BHAJI	3.95	6.25
BOMBAY ALOO	3.95	6.25
GOBI BHAJI Cauliflower	3.95	6.25
SAG BHAJI	3.95	6.25
Spinach cooked in garlic and onions		
BHINDI BHAJI	3.95	6.25
Fresh okra		
BRINJAL BHAJI	3.95	6.25
Fresh aubergine		
TARAKA DALL	3.95	6.25
Mixed lentils with fried garlic		
CHANA MASSALA	3.95	6.25
Chick peas with thick sauce		
MATAR PANEER	3.95	6.25
Cheese with peas		
SAG PANEER	3.95	6.25
Cheese with fresh spinach		
ALOO GOBI	3.95	6.25
Potatoes with cauliflower		
SAG ALOO Spinach and potatoes	3.95	6.25

RICE

BOILED RICE		2.75
PILAU RICE		2.95
COCONUT RICE		3.95
VEGETABLE RICE		3.95
MUSHROOM RICE		3.95
EGG RICE		3.95
LEMON RICE		3.95
SAG RICE		3.95
SPECIAL RICE		4.95
with peas, egg and prawns		
KEEMA RICE		4.95
with minced meat		


BREAD

PLAIN NAAN Homemade bread		2.75
PESHWARI NAAN Sweet bread with coconut		2.95
KEEMA NAAN Filled with minced meat		2.95
GARLIC NAAN Filled with chopped garlic		2.95
CHEESE NAAN Filled with cheese		2.95
CHAPATTI		2.25
ROTI		2.25
Bread made of plain flower, cooked in clay oven		
PARATHA		3.25
Bread made of high quality wheat flour and margarine		
SPECIAL PARATHA inside Vegetable		3.95
RAITHA		1.95
Mixture of onions and cucumbers with yoghurt		
CHIPS		2.75

CHUTNEYS

PAPADOMS		0.75
GREEN SALAD		1.50
MANGO CHUTNEY		0.60
LIME PICKLE		0.60
SPICY PAPADOMS		0.85
ONION SALAD		0.60
MINT SAUCE		0.60
CHILLI PICKLE		0.60





Indian cuisine consists of
a myriad of regional
cuisines which date back
thousands of years.

Indian dishes are
characterized by the
extensive use of Indian
spices, herbs vegetables
and fruits

