

## Classic Curries (GF)

CHICKEN	10.95
CHICKEN TIKKA	11.95
LAMB	12.95
MUSHROOM or VEGETABLE	9.95
PANEER	9.95
ORIENTAL Mixture of chicken, lamb & prawn	12.95
SALMON	14.95
KING PRAWN	15.95

All available in the styles below

### KORMA (Mild & Creamy) (N)

Dish cooked with coconut

### DUPIZA (VG) (Medium)

Quartered onions and green pepper blended with a little gravy and fresh onions

### BHUNA (VG) (Medium)

Thick Onion based curry made with blended garlic and ginger

### ROUGAN JOSH (VG) (Medium Hot)

Similar to Bhuna

### DHANSAK (VG) (Fairly Sweet & Sour)

A beautiful combination of spices and fresh lentils with a hint of lemon

### PATHIA (VG) (Sweet & Sour)

Prepared with garlic, onion, fresh lemon and tomato puree

### MADRAS (VG) (Hot)

A most popular dish with rich, hot sauce with a little lemon juice

### VINDALOO (VG) (Very Hot)

Smooth, hot and blended curry with potatoes

## Chilli Garlic Dishes (GF, VG)

Contains crushed and finely chopped garlic and mild flavour.

CHICKEN TIKKA	11.95
LAMB	12.95
MUSHROOM or VEGETABLE	9.95
PANEER	9.95
ORIENTAL Mixture of chicken, lamb & prawn	12.95
SALMON	14.95
KING PRAWN	15.95

## Biryani Dishes (GF)

The classic and superb Biryani dish freshly prepared from soft, fluffy Basmati rice, mild spices and diced up pieces of the selected meat lightly fried and to complete this dish, a side order of mixed vegetable curry.

CHICKEN	12.95
CHICKEN TIKKA or LAMB	13.95
VEGETABLE	11.95
PRAWN	12.95
ORIENTAL	14.95
PANEER	11.95

## Rice dishes (GF)

PLAIN RICE (steamed cooked white rice)	2.95
PILAU RICE (basmati rice cooked with ghee)	2.95
FRIED RICE (lightly fried with onions)	3.50
GARLIC RICE (lightly fried with onions and garlic)	3.50
MUSHROOM RICE	3.50
SPECIAL RICE (lightly fried with mushrooms, peas and egg)	3.75
KEEMA RICE (lightly fried with mince meat)	3.95
COCONUT RICE (lightly fried with coconut)	3.50
SPINACH & CASHEW NUT RICE (N)	3.95

## Accompaniments

NAN (Leavened bread made freshly in our clay oven)	3.25
COLCHA NAN (Onion, garlic and coriander stuffed in the nan)	3.45
GARLIC NAN	3.45
KEEMA NAN (Stuffed with minced meat)	3.45
PESHWARI NAN (Sweet almonds and ground coconut) (N)	3.45
CHEESE NAN	3.45
GREEN CHILLI & CORIANDER NAN	3.45
TANDOORI ROTI (DF, VG) (Unleavened baked in our clay oven)	2.95

## European Dishes

HADDOCK & CHIPS (breaded)	8.95
CHICKEN & CHIPS (in batter)	8.95
CHIPS	2.75
MASSALA CHIPS (slightly spiced powdered chips)	2.85

Salmon may contain bones

Some dishes may contain traces of nuts

Minimum charge £9.95 per person

VG = Vegan GF = Gluten Free DF = Dairy Free (N) = contains nuts

# Spice Tandoori

menu

## Starters

<b>PAPADUM (GF,VG)</b> Plain or spicy	<b>0.65</b>
<b>PICKLETRAY</b> – mint sauce, spiced onion and mango chutney (Per person)	<b>0.65</b>
<b>VEGETABLE PAKURA</b> Finely sliced onions and mixed vegetables in a butter consisting of Gram flour, ghee and a little spice	<b>4.25</b>
<b>ONION BHAJI</b> Finely chopped onions in light spices and mixed herb, deep fried	<b>4.25</b>
<b>VEGETABLE SAMOSA</b> Crispy pastries stuffed with fresh tasting mixed vegetables	<b>4.25</b>
<b>BENGAL PANEER (GF)</b> Traditional Indian cheese cooked with tandoori spices (mild and tangy)	<b>4.45</b>
<b>CHICKEN PAKURA</b> Tender selected chicken, deep fried in rich battered coating	<b>4.95</b>
<b>MIX PAKURA</b> Selected chicken, mushroom and vegetable pakura	<b>4.95</b>
<b>CHICKEN TIKKA or LAMB (GF)</b> Tandoori Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	<b>4.95</b>
<b>SHEEK KEBAB (GF)</b> Cooked in the clay oven for the tandoor taste (minced meat)	<b>4.95</b>
<b>MIX KEBAB</b> Selected – chicken, lamb, onion bhaji and sheek kebab	<b>6.95</b>
<b>TANDOORI CHICKEN (GF)</b> on the bone, marinated in tandoori yoghurt	<b>4.95</b>
<b>CHICKEN or LAMB CHAT (GF)</b> Diced up pieces of selected meat, mildly spiced, selected fresh herbs and cooked with a little gravy	<b>4.95</b>
<b>CHICKEN or LAMB PURI</b> Fresh herbs, hint of lemon and lightly spiced to complete the dish served with soft fried bread	<b>5.95</b>
<b>BENGAL SALMON (GF)</b> Local salmon cooked with tandoori spices (mild and tangy)	<b>6.95</b>
<b>CHANA PURI</b>	<b>5.95</b>
<b>KING PRAWN PURI</b>	<b>7.95</b>
<b>LAMB CHOPS (GF,DF)</b> fairly hot 2 pieces of succulent marinated meat, cooked in tandoori	<b>6.95</b>

## Tandoori Cuisine (GF)

Tandoori food is properly prepared in special clay ovens known as tandoors. The chicken takes on a brilliant tikka colour and a deep complex and fiery flavour. This dish benefits from an overnight marinate of at least 12 hours.

<b>TANDOORI CHICKEN</b> On the bone	<b>10.95</b>
<b>CHICKEN TIKKA</b> Tender pieces of selected meat off the bone topped with fried mushrooms & onions	<b>11.95</b>
<b>LAMB TIKKA</b> Tender pieces of selected lamb off the bone topped with fried mushrooms & onions	<b>12.95</b>
<b>TANDOORI MIX GRILL</b> Mix of sheek kebab, tandoori chicken, chicken and lamb tikka	<b>14.95</b>
<b>CHICKEN TIKKA SHASHLIK</b> Lightly fried with quartered onions and pepper	<b>11.95</b>
<b>LAMB TIKKA SHASHLIK</b> Lightly fried with quartered onions and pepper	<b>12.95</b>
<b>SALMON SHASHLIK</b> Delicious local salmon cooked in tandoori spices with capsicums and onion	<b>14.95</b>
<b>LAMB CHOPS</b> slightly spicy 4 pieces of succulent marinated meat, cooked in tandoori	<b>13.95</b>

## Signature Dishes (GF)

<b>CHICKEN TIKKA</b>	<b>11.95</b>
<b>LAMB</b>	<b>12.95</b>
<b>MUSHROOM or VEGETABLE</b>	<b>9.95</b>
<b>PANEER (Indian Cheese)</b>	<b>9.95</b>
<b>ORIENTAL</b> Mixture of chicken, lamb & small prawns	<b>12.95</b>
<b>SALMON</b>	<b>14.95</b>
<b>KING PRAWN</b>	<b>15.95</b>

All available in the curries below

<b>PASSANDA (Mild &amp; Creamy) (N)</b> Almonds, fresh cream, herbs and spice for a smooth, rich taste	
<b>MASSALA (Mild – Sweet) (N)</b> Cooked in yoghurt based sauce, with almond powder	
<b>TIGER KHAN (Mild – Medium) (N)</b> Orange chutney and garam massala, the taste of the curry is sweet and mildly spiced with cashew nuts	
<b>GARLIC MASSALA (Medium)</b> Fresh chopped garlic and massala rich red sauce, onion based curry	
<b>ZABARI (Medium - Slightly Spicy) (N)</b> Cooked with a creamy base, freshly blended ginger and mixed spices. This dish is for the people who like a creamy and slightly spicy kick afterwards.	
<b>KORAI (Medium - Slightly Spicy)</b> With Kashmiri spices, chopped onions, fresh coriander, cooked in tikka sauce	
<b>MEATA CHILLI (DF,VG) (Sweet &amp; Spicy)</b> Sweet dish. Fresh chilli, coriander, garlic and light spices	
<b>SHATKORA (DF,VG) (Fairly Hot)</b> Classic Bangladeshi dish, coriander, fresh chilli and shatkora. Lime based.	
<b>GREEN BENGAL (DF,VG) (Fairly Hot)</b> Fresh chilli and green pepper, coriander, green chilli, garlic	
<b>JALFREZIE (Fairly Hot)</b> Freshly chopped chillies, onions, green peppers, coriander, cooked in a rich sauce	
<b>NAGA MORRICH (DF,VG) (Very Hot)</b> Chopped onions, full of aromatic spices, pepper and fresh chillies in a rich curry sauce	

## Vegetable Dishes (GF)

All the dishes are cooked and lightly spiced for the full flavours of the vegetables to come out.

<b>VEGETABLE BHAJI (VG)</b> (Seasonal vegetables cooked into a thick sauce)	<b>9.95</b>
<b>MUSHROOM BHAJI (VG)</b>	<b>9.95</b>
<b>BOMBAY ALOO (VG)</b>	<b>9.95</b>
<b>MOTAR PANEER</b> (Indian cheese cooked with green peas)	<b>9.95</b>
<b>ALOO GOBI (VG)</b> (Potato & cauliflower)	<b>9.95</b>
<b>SAG ALOO (VG)</b> (Spinach & Potato)	<b>9.95</b>
<b>TAKHA DHALL (VG)</b> (Lentils cooked with garlic with a smooth taste)	<b>8.95</b>
<b>SAG PANIR</b> (Spinach & Indian Cheese)	<b>9.95</b>
<b>CHANA BHAJI (VG)</b> (Chickpeas)	<b>9.95</b>
<b>OKRA BHAJI (VG)</b>	<b>9.95</b>

## Balti (GF,VG)

This superb dish is cooked by using a unique selection of fresh spices and herbs, all gently blended in a thick sauce – tomato based dish with a medium strength taste.

<b>CHICKEN TIKKA</b>	<b>11.95</b>
<b>LAMB</b>	<b>12.95</b>
<b>MUSHROOM or VEGETABLE</b>	<b>9.95</b>
<b>PANEER</b>	<b>9.95</b>
<b>ORIENTAL</b> Mixture of chicken, lamb & prawn	<b>12.95</b>
<b>SALMON</b>	<b>14.95</b>
<b>KING PRAWN</b>	<b>15.95</b>

## Multhani (GF,VG)

A Bhuna based curry with chickpeas, fresh green chillies, coriander and tomato cooked to Madras strength (fairly hot).

<b>CHICKEN TIKKA</b>	<b>11.95</b>
<b>LAMB</b>	<b>12.95</b>
<b>MUSHROOM or VEGETABLE</b>	<b>9.95</b>
<b>ORIENTAL</b> Mixture of chicken, lamb & prawn	<b>12.95</b>
<b>SALMON</b>	<b>14.95</b>
<b>KING PRAWN</b>	<b>15.95</b>

## Palak (GF,VG)

Cooked using 'spinach', whole ground spices, fresh mixture of aromatic spices and crushed garlic. We still carry on that original recipe in our kitchen for all our customers, medium strength retains the full flavour of the sag.

<b>CHICKEN TIKKA</b>	<b>11.95</b>
<b>LAMB</b>	<b>12.95</b>
<b>MUSHROOM or VEGETABLE</b>	<b>9.95</b>
<b>ORIENTAL</b> Mixture of chicken, lamb & prawn	<b>12.95</b>
<b>SALMON</b>	<b>14.95</b>
<b>KING PRAWN</b>	<b>15.95</b>

## Aam Achari (GF,VG)

Aam Achari is a fairly hot dish. Cooked full of flavour with mango pickle, fresh coriander, garlic, ginger and tomato.

<b>CHICKEN TIKKA</b>	<b>11.95</b>
<b>LAMB</b>	<b>12.95</b>
<b>MUSHROOM or VEGETABLE</b>	<b>9.95</b>
<b>PANEER</b>	<b>9.95</b>
<b>ORIENTAL</b> Mixture of chicken, lamb & prawn	<b>12.95</b>
<b>SALMON</b>	<b>14.95</b>
<b>KING PRAWN</b>	<b>15.95</b>