



SPICE TANDOORI

FORT WILLIAM

Starters

PAPADUM (GF,VG)	0.95
PICKLE TRAY Mint sauce, spiced onions and mango chutney	2.40
VEGETABLE PAKURA Finely sliced onions and mixed vegetables in a butter consisting of Gram flour, ghee and a little spice	4.95
ONION BHAJI	4.95
Finely chopped onions in light spices and mixed herb, deep fried	
VEGETABLE SAMOSA	4.95
Crispy pastries stuffed with fresh tasting mixed vegetables	
BENGAL PANEER (GF)	5.95
Traditional Indian cheese cooked with tandoori spices (mild and tangy)	
CHICKEN PAKURA	6.95
Tender selected chicken, deep fried in rich battered coating	
MIX PAKURA	5.95
Mixture of chicken and vegetable pakura	
CHICKEN TIKKA or LAMB (GF)	6.95/
Tandoori Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	7.95
SHEEK KEBAB (GF)	7.50
Cooked in the clay oven for the tandoor taste (minced meat)	
MIX KEBAB (GF)	9.95
Selected – chicken, lamb, onion bhaji and sheek kebab	
TANDOORI CHICKEN (GF)	7.50
on the bone, marinated in tandoori yoghurt	
BENGAL SALMON (GF)	9.95
Local salmon cooked with tandoori spices (mild and tangy)	
KING PRAWN PURI	11.95
King prawns cooked in a thick bhuna base, served with a crispy bread	

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.

TANDOORI CHICKEN On the bone	14.95
CHICKEN TIKKA Tender pieces of selected meat off the bone topped with fried mushrooms & onions	15.95
LAMB Tender pieces selected lamb off the bone topped with fried mushrooms & onions	16.95
TANDOORI MIX GRILL	19.95
Mix of sheek kebab, tandoori chicken, chicken and lamb tikka	
CHICKEN TIKKA SHASHLIK Lightly fried with quartered onions and pepper	15.95
LAMB SHASHLIK	16.95
Lightly fried with quartered onions and pepper	
SALMON SHASHLIK	19.95
Delicious local salmon cooked in tandoori spices with capsicums and onion	

Signature Dishes (GF)

CHICKEN TIKKA	15.95
LAMB	16.95
MUSHROOM or VEGETABLE PANEER (Indian Cheese)	13.95
SALMON	19.95
KING PRAWN	20.95

All available in the styles below

PASSANDA (Mild & Creamy) (N)	
Almonds, fresh cream, herbs and spice for a smooth, rich taste	
MASSALA (Mild – Sweet) (N)	
Classic dish for all curry lovers, cooked in yoghurt based sauce, with almond powder	
TIGER KHAN (Mild – Medium) (N)	
Bhuna based curry with eastern orange chutney and garam massala, the taste of the curry is sweet, exotic and mild spiced with cashew nuts	
GARLIC MASSALA (Medium)	
Bhuna based curry with medium spices, fresh chopped garlic and massala, rich red sauce	
ZABARI (Creamy – Sweet & Spicy) (N)	
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	
BALTI (Medium) (DF,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.	
KORAI (Medium – Slightly Spicy)	
With Kashmiri spices, chopped onions, fresh coriander, cooked in tikka sauce	
MEATA CHILLI (Sweet & Spicy) (DF,VG)	
Beloved dish of the south Indians, fresh chilli, coriander, garlic and light spices	
JALFREZI (Fairly Hot)	
Freshly chopped chillies, onions, green peppers, coriander, cooked in a rich sauce	

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

NAGA MORRICH (Very Hot) (DF,VG)	
Chopped onions, full of aromatic spices, pepper and fresh chillies in a rich curry sauce	

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 TIKKA	16.95
LAMB TIKKA	17.95
VEGETABLE PANEER	14.95
KING PRAWN	20.95

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.

CHICKEN TIKKA	15.95
LAMB TIKKA	16.95
MUSHROOM or VEGETABLE SALMON	13.95
KING PRAWN	19.95

Aam Achari (GF,VG)

Aam Achari is a fairly hot dish. Cooked full of flavour with mango pickle, fresh coriander, garlic, ginger and tomato. This dish is highly recommended for curry lovers

CHICKEN TIKKA	15.95
LAMB TIKKA	16.95
MUSHROOM or VEGETABLE PANEER	13.95
SALMON	13.95
KING PRAWN	19.95

Chilli Garlic Dishes (GF,VG)

Fairly hot dish with fresh green chilli, garlic and coriander.

CHICKEN TIKKA	15.95
LAMB TIKKA	16.95
MUSHROOM or VEGETABLE PANEER	13.95
SALMON	13.95
KING PRAWN	19.95

Vegetable Dishes (GF)

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

VEGETABLE BHAJI (DF,VG) (Seasoned vegetables cooked into a thick sauce)	13.95
MUSHROOM BHAJI (DF,VG)	13.95
BOMBAY ALOO (DF,VG)	13.95
MOTAR PANEER (Indian cheese cooked with green peas)	13.95
ALOO GOBI (DF,VG) (Potato & Cauliflower)	13.95
SAG ALOO (DF,VG) (Spinach & Potato)	13.95
TAKHA DHALL (DF,VG) (Lentils cooked with garlic with a smooth taste)	12.95
SAG PANIR (Spinach and Indian cheese)	13.95
CHANA BHAJI (DF, VG) (Chickpeas in a thick curry sauce)	13.95

Classic Dishes (GF)

CHICKEN TIKKA	14.95
CHICKEN TIKKA	15.95
LAMB TIKKA	16.95
MUSHROOM or VEGETABLE PANEER	13.95
SALMON	13.95
KING PRAWN	19.95

All available in the styles below:

KORMA (Mild & Creamy) (N)	
A delicate preparation of cream, ground coconut and gentle spices	
DUPIZA (DF,VG) (Medium)	
Quartered onions and green pepper blended with a little gravy and fresh onions	
BHUNA (DF,VG) (Medium)	
Onions are the key ingredients to this dish, rich and classically blended herbs loved by all	
ROUGAN JOSH (DF,VG) (Medium Hot)	
Cooked with classic bhuna base, garnished with freshly made tomato paste	
DHANSAK (DF,VG) (Fairly Sweet & Sour)	
An excellent combination of spices and fresh lentils with a hint of lemon	
PATHIA (DF,VG) (Sweet & Sour)	
Prepared with garlic, onion, fresh lemon and tomato puree	
MADRAS (DF,VG) (Hot)	
A most popular dish with rich, hot sauce	
VINDALOO (DF,VG) (Very Hot)	
Hot curry sauce with two pieces of potato	

European Dishes

CHICKEN NUGGETS & CHIPS	10.95
CHIPS	3.50
MASSALA CHIPS (slightly spiced powdered chips)	3.75

Rice dishes (GF)

PLAIN RICE (steamed cooked white rice)	3.40
PILAU RICE (basmati rice cooked with ghee)	3.50
FRIED RICE (lightly fried with onions)	3.95
GARLIC RICE (lightly fried with onions and garlic)	3.95
MUSHROOM RICE	3.95
COCONUT RICE (lightly fried with coconut)	3.95
SPINACH & CASHEW NUT RICE (N)	4.25

Breads

NAN (Leavened bread made freshly in our clay oven)	3.60
COLCHA NAN (Onion, garlic and coriander stuffed in the nan)	3.95
GARLIC NAN	3.95
PESHWARI NAN (Sweet almonds and ground coconut)(N)	3.95
CHEESE NAN	3.95
GREEN CHILLI & CORIANDER NAN	3.95
TANDOORI ROTI (Unleavened baked in our clay oven)	3.20

Minimum charge of £14 per adult.