

## Classic Dishes

<b>CHICKEN</b>	11.95
<b>CHICKEN TIKKA</b>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE</b>	11.95
<b>PANEER</b>	11.95
<b>SALMON</b>	16.95
<b>KING PRAWN</b>	18.95

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

## Chilli Garlic Dishes (GF,VG)

Fairly hot dish, the beauty of the dish is the strength of the curry is not from the use of ground chilli powder, but from fresh chillies chopped in the middle. The chillies give the dish a unique taste of the ingredients used rather than the hotness. Also contains crushed and finely chopped garlic and mild flavour

<b>CHICKEN TIKKA</b>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE</b>	11.95
<b>PANEER</b>	11.95
<b>SALMON</b>	16.95
<b>KING PRAWN</b>	18.95

## European Dishes

<b>CHICKEN NUGGETS &amp; CHIPS</b>	9.95
<b>CHIPS</b>	3.30
<b>MASSALA CHIPS</b> (slightly spiced powdered chips)	3.60

## 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.

<b>CHICKEN</b>	12.95
<b>CHICKEN or LAMB TIKKA</b>	13.95/14.95
<b>VEGETABLE</b>	12.95
<b>PANEER</b>	12.95
<b>KING PRAWN</b>	19.95

## Rice dishes (GF)

<b>PLAIN RICE</b> (steamed cooked white rice)	3.25
<b>PILAU RICE</b> (basmati rice cooked with ghee)	3.50
<b>FRIED RICE</b> (lightly fried with onions)	3.95
<b>GARLIC RICE</b> (lightly fried with onions and garlic)	3.95
<b>MUSHROOM RICE</b>	3.95
<b>COCONUT RICE</b> (lightly fried with coconut)	3.95
<b>SPINACH &amp; CASHEW NUT RICE</b> (N)	3.95

## Breads

<b>NAN</b> (Leavened bread made freshly in our clay oven)	3.45
<b>COLCHA NAN</b> (Onion, garlic and coriander stuffed in the nan)	3.95
<b>GARLIC NAN</b>	3.95
<b>PESHWARI NAN</b> (Sweet almonds and ground coconut) (N)	3.95
<b>CHEESE NAN</b>	3.95
<b>GREEN CHILLI &amp; CORIANDER NAN</b>	3.95
<b>TANDOORI ROTI</b> (Unleavened baked in our clay oven)	3.20

## Set Meals

<b>A. SET MEAL FOR ONE</b> Pappadums & Pickles Mixed Pakura Chicken Tikka Massala Bombay Aloo Pilau Rice Any Nan <b>All for £24.95</b>	<b>B. SET MEAL FOR TWO</b> Pappadums & Pickles Vegetable Pakura & Chicken Pakura Chicken Tikka Balti Chicken Korma Plain Rice & Pilau Rice Any Nan <b>All for £39.95</b>	<b>C. SET MEAL FOR TWO</b> Pappadums & Pickles Mixed Pakura & Chicken Pakura Chicken Tikka Massala Chicken Tikka Balti Bombay Aloo 2 Pilau Rice Any two Nan <b>All for £42.95</b>
--	---	--



GF – Gluten Free, VG – Vegan, N – Contains nuts, DF – Dairy Free

[www.spice-tandoori.com](http://www.spice-tandoori.com)



SPICE TANDOORI  
FORT WILLIAM

# TAKEAWAY MENU

**Tel: 01397 705192**

**Open 7 days 4pm-10:30pm**

[www.spice-tandoori.com](http://www.spice-tandoori.com)

141 HIGH STREET, FORT WILLIAM PH33 6EA

Please inform a member of staff of any dietary requirements.  
Some dishes may contain traces of nuts  
Salmon may contain bones

## Starters

<b>PAPADUM</b> (GF,VG) Plain or spicy	0.85
<b>PICKLE TRAY</b> Mint sauce, spiced onions and mango chutney	1.95
<b>VEGETABLE PAKURA</b> Finely sliced onions and mixed vegetables in a butter consisting of Gram flour, ghee and a little spice	4.95
<b>ONION BHAJI</b> Finely chopped onions in light spices and mixed herb, deep fried	4.95
<b>VEGETABLE SAMOSA</b> Crispy pastries stuffed with fresh tasting mixed vegetables	4.95
<b>BENGAL PANEER</b> (GF) Traditional Indian cheese cooked with tandoori spices (mild and tangy)	5.95
<b>CHICKEN PAKURA</b> Tender selected chicken, deep fried in rich battered coating	5.95
<b>MIX PAKURA</b> Mixture of chicken and vegetable pakura	5.95
<b>CHICKEN or LAMB TIKKA</b> (GF) Tandoori Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	6.95/7.95
<b>SHEEK KEBAB</b> (GF) Cooked in the clay oven for the tandoor taste (minced meat)	5.95
<b>MIX KEBAB</b> (GF) Selected – chicken, lamb, onion bhaji and sheek kebab	7.95
<b>TANDOORI CHICKEN</b> (GF) on the bone, marinated in tandoori yoghurt	5.95
<b>BENGAL SALMON</b> (GF) Local salmon cooked with tandoori spices (mild and tangy)	8.95
<b>KING PRAWN PURI</b>	10.95

## 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. Served with a red dip.

<b>TANDOORI CHICKEN</b> On the bone	12.95
<b>CHICKEN TIKKA</b> Tender pieces of selected meat off the bone topped with fried mushrooms & onions	12.95
<b>LAMB</b> Tender pieces off the bone topped with fried mushrooms & onions	13.95
<b>TANDOORI MIX GRILL</b> Mix of sheek kebab, tandoori chicken, chicken and lamb tikka	16.95
<b>CHICKEN TIKKA SHASHLIK</b> Lightly fried with quartered onions and pepper	12.95
<b>LAMB SHASHLIK</b> Lightly fried with quartered onions and pepper	13.95
<b>SALMON SHASHLIK</b> Delicious local salmon cooked in tandoori spices with capsicums and onion	16.95

## Signature Dishes (GF)

<b>CHICKEN TIKKA</b>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE PANEER</b>	11.95
<b>SALMON</b>	11.95
<b>KING PRAWN</b>	16.95

All available in the styles below

<b>PASSANDA</b> (Mild & Creamy) (N) Almonds, fresh cream, herbs and spice for a smooth, rich taste	
<b>MASSALA</b> (Mild – Sweet) (N) Classic dish for all curry lovers, cooked in yoghurt based sauce, with almond powder	
<b>TIGER KHAN</b> (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	
<b>GARLIC MASSALA</b> (Medium) Bhuna based curry with medium spices, fresh chopped garlic and massala, rich red sauce	
<b>ZABARI</b> (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	
<b>KORAI</b> (Medium – Slightly Spicy) With Kashmiri spices, chopped onions, fresh coriander, cooked in tikka sauce	
<b>MEATA CHILLI</b> (Sweet & Spicy) (DF,VG) Beloved dish of the south Indians, fresh chilli, coriander, garlic and light spices	
<b>JALFREZIE</b> (Fairly Hot) Freshly chopped chillies, onions, green peppers, coriander, cooked in a rich sauce	
<b>NAGA MORRICH</b> (Very Hot) (DF,VG) 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</b> (DF,VG) (Mixed vegetables)	11.95
<b>MUSHROOM BHAJI</b> (DF,VG)	11.95
<b>BOMBAY ALOO</b> (DF,VG)	11.95
<b>MOTAR PANEER</b>	11.95
<b>ALOO GOBI</b> (DF,VG) (Potato & cauliflower)	11.95
<b>SAG ALOO</b> (DF,VG) (Spinach & Potato)	11.95
<b>TAKHA DHALL</b> (DF,VG) (Lentils cooked with garlic with a smooth taste)	11.95
<b>SAG PANIR</b>	11.95
<b>CHANA BHAJI</b> (DF,VG) (Chickpeas)	11.95
<b>All available as a side dish</b>	6.25

## Balti (GF,VG)

Probably the best curry in the world, this superb dish is cooked by using a unique selection of fresh spices and herbs, all gently blended in a thick sauce – highly recommended with a medium strength taste.

<b>CHICKEN TIKKA</b>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE PANEER</b>	11.95
<b>SALMON</b>	11.95
<b>KING PRAWN</b>	16.95

## 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>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE PANEER</b>	11.95
<b>SALMON</b>	16.95
<b>KING PRAWN</b>	18.95

## Palak (GF,VG)

Palak is a superb dish from the heart of the Bengal, originally cooked using fresh growing sag '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>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE PANEER</b>	11.95
<b>SALMON</b>	16.95
<b>KING PRAWN</b>	18.95

## 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.

<b>CHICKEN TIKKA</b>	12.95
<b>LAMB TIKKA</b>	13.95
<b>MUSHROOM or VEGETABLE PANEER</b>	11.95
<b>SALMON</b>	11.95
<b>KING PRAWN</b>	16.95