

Classic Dishes

CHICKEN	9.75
CHICKEN TIKKA	9.95
LAMB TIKKA	10.95
MUSHROOM or VEGETABLE	8.95
PANEER	8.95
ORIENTAL Mixture of chicken, lamb & prawn	11.95
SALMON	13.95
KING PRAWN	14.95

All available in the styles below:

KORMA (Mild & Creamy) (N)	
A delicate preparation of cream, ground coconut and gentle spices	
DUPIZA (VG) (Medium)	
Quartered onions and green pepper blended with a little gravy and fresh onions	
BHUNA (VG) (Medium)	
Onions are the key ingredients to this dish, rich and classically blended herbs loved by all	
ROUGAN JOSH (VG) (Medium Hot)	
Cooked with classic bhuna base, garnished with freshly made tomato paste	
DHANSAK (VG) (Fairly Sweet & Sour)	
An excellent 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	
VINDALOO (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

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European Dishes

HADDOCK & CHIPS	8.95
CHICKEN & CHIPS	8.95
CHIPS	2.25
MASSALA CHIPS (slightly spiced powdered chips)	2.45

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	10.95
CHICKEN or LAMB TIKKA	11.95/12.95
VEGETABLE	9.95
PRAWN	10.95
ORIENTAL	12.95
PANEER	9.95

Rice dishes (GF)

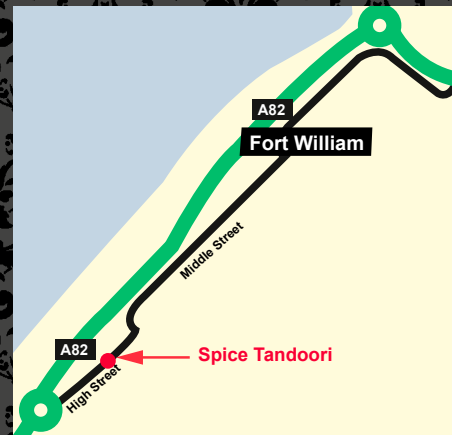
PLAIN RICE (steamed cooked white rice)	2.85
PILAU RICE (basmati rice cooked with ghee)	2.95
FRIED RICE (lightly fried with onions)	3.50
GARLIC RICE (lightly fried with onions and garlic)	3.50
MUSHROOM RICE	3.50
SPECIAL RICE (lightly fried with mushrooms, peas and egg)	3.60
KEEMA RICE (lightly fried with mince meat)	3.75
COCONUT RICE (lightly fried with coconut)	3.50
SPINACH & CASHEW NUT RICE (N)	3.60

Accompaniments

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

Set Meals

A. SET MEAL FOR ONE	B. SET MEAL FOR TWO	C. SET MEAL FOR TWO
Pappadums & Pickles	Pappadums & Pickles	Pappadums & Pickles
Mixed Pakura	Vegetable Pakura & Chicken Pakura	Mixed Pakura & Chicken Pakura
Chicken Tikka	Chicken Tikka Balti	Chicken Tikka
Massala	Chicken Korma	Massala
Bombay Aloo	Plain Rice & Pilau Rice	Chicken Tikka Balti
Pilau Rice	Any Nan	Bombay Aloo
Any Nan		2 Pilau Rice
		Any two Nan
All for £16.95	All for £28.95	All for £31.95



GF, VG, N, DF – CODE FOR ALLERGIES

www.spice-tandoori.com



Spice Tandoori

TAKEAWAY MENU

TEL: 01397 705192

Open 7 days 12 – 2pm, 5pm – 10.45pm

www.spice-tandoori.com

141 HIGH STREET, FORT WILLIAM PH33 6EA

Some dishes may contain traces of nuts
Salmon may contain bones

Starters

PAPADUM (GF,VG) Plain or spicy	0.65
PICKLE TRAY Mint sauce, spiced onions and mango chutney (per person)	1.80
VEGETABLE PAKURA Finely sliced onions and mixed vegetables in a butter consisting of Gram flour, ghee and a little spice	3.95
ONION BHAJI Finely chopped onions in light spices and mixed herb, deep fried	3.95
VEGETABLE SAMOSA Crispy pastries stuffed with fresh tasting mixed vegetables	3.95
BENGAL PANEER (GF) Traditional Indian cheese cooked with tandoori spices (mild and tangy)	3.95
CHICKEN PAKURA Tender selected chicken, deep fried in rich battered coating	4.45
MIX PAKURA Selected chicken, mushroom, and vegetable pakura	4.45
CHICKEN or LAMB TIKKA (GF) Tandoori Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	4.95
SHEEK KEBAB (GF) Cooked in the clay oven for the tandoor taste (minced meat)	4.75
MIX KEBAB Selected – chicken, lamb, onion bhaji and sheek kebab	5.95
TANDOORI CHICKEN (GF) on the bone, marinated in tandoori yoghurt	4.95
CHICKEN or LAMB CHAT (GF) Diced up pieces of selected meat, mildly spiced, selected fresh herbs and cooked with a little gravy	4.95
CHICKEN or LAMB PURI Fresh herbs, hint of lemon and lightly spiced to complete the dish served with soft fried bread	5.95
BENGAL SALMON (GF) Local salmon cooked with tandoori spices (mild and tangy)	5.95
KING PRAWN PURI	6.95
LAMB CHOPS (GF,DF) fairly hot 2 pieces of succulent marinated meat, cooked in tandoori	6.95

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 marinade of at least 12 hours. Served with a red dip.

TANDOORI CHICKEN On the bone	9.95
CHICKEN TIKKA Tender pieces of selected meat off the bone topped with fried mushrooms & onions	9.95
LAMB TIKKA Tender pieces off the bone topped with fried mushrooms & onions	10.95
TANDOORI MIX GRILL Mix of sheek kebab, tandoori chicken, chicken and lamb tikka	13.95
CHICKEN TIKKA SHASHLIK Lightly fried with quartered onions and pepper	10.95
LAMB TIKKA SHASHLIK Lightly fried with quartered onions and pepper	11.95
SALMON SHASHLIK Delicious local salmon cooked in tandoori spices with capsicums and onion	13.95
LAMB CHOPS Slightly spicy 4 pieces of succulent marinated meat, cooked in tandoori	12.95

Signature Dishes (GF)

CHICKEN TIKKA	9.95
LAMB TIKKA	10.95
MUSHROOM or VEGETABLE PANEER	8.95
ORIENTAL Mixture of chicken, lamb & small prawns	8.95
SALMON	11.95
KING PRAWN	13.95
	14.95

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 (Medium – Slightly 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	
KORAI (Medium – Slightly Spicy) With Kashmiri spices, chopped onions, fresh coriander, cooked in tikka sauce	
MEATA CHILLI (DF,VG) (Sweet & Spicy) Beloved dish of the south Indians, fresh chilli, coriander, garlic and light spices	
SHATKORA (DF,VG) (Fairly Hot) Classic Bangladeshi dish, coriander, fresh chilli and shatkora (wild lemon). Recommended	
GREEN BENGAL (DF,VG) (Fairly Hot) Selected fresh green herbs, fresh chilli and massala sauce	
JALFREZIE (Fairly Hot) Freshly chopped chillies, onions, green peppers, coriander, cooked in a rich sauce	
NAGA MORRICH (DF,VG) (Very Hot) 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.

VEGETABLE BHAJI (VG) (Mixed vegetables)	8.95
MUSHROOM BHAJI (VG)	8.95
BOMBAY ALOO (VG)	8.95
MOTAR PANEER	8.95
ALOO GOBI (VG) (Potato & cauliflower)	8.95
SAG ALOO (VG) (Spinach & Potato)	8.95
TAKHA DHALL (VG) (Lentils cooked with garlic with a smooth taste)	8.95
SAG PANIR	8.95
CHANA BHAJI (VG) (Chickpeas)	8.95
OKRA BHAJI (VG)	8.95
All available as a side dish	4.65

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.

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ORIENTAL Mixture of chicken, lamb & prawn	8.95
SALMON	11.95
KING PRAWN	13.95
	14.95

Multhani (GF,VG)

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

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LAMB TIKKA	10.95
MUSHROOM or VEGETABLE PANEER	8.95
ORIENTAL Mixture of chicken, lamb & prawn	8.95
SALMON	11.95
KING PRAWN	13.95
	14.95

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.

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ORIENTAL Mixture of chicken, lamb & prawn	8.95
SALMON	11.95
KING PRAWN	13.95
	14.95

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.

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SALMON	11.95
KING PRAWN	13.95
	14.95