Seafood

Fish curry

Kingklip pieces cooked in a masala gravy

Prawn masala

Prawns cooked in onion, tomato, gravy and fresh cumin seeds

Prawn vindaloo

A hot prawn curry cooked with mustard seeds, red chillies and vinegar

Prawn korma

Prawns cooked in a rich gravy with crushed cashew nuts

Prawn fish jalfrazi

Prawn and fish stir fried with fresh green pepper and onion and cooked in a tomato gravy

Biryani

Veg biryani

Fresh vegetables cooked with basmati rice and served with raita

Lamb biryani

Tender pieces of lamb cooked with basmati rice and served with raita

Chicken biryani

Tender pieces of chicken cooked with basmati rice and served with raita

Fish biryani

Fish cooked with basmati rice and served with raita

Prawn biryani

Prawns cooked with basmati rice and served with raita

All curry served with rice, papdums and pickles

Rice

Basmati rice

Steamed basmati rice

Veg rice

Basmati rice with vegetables

Jeera rice R

Basmati rice with cumin

Roti

Roti

Wholewheat bread cooked in the tandoor

Romali roti

Thin soft bread cooked over the kadai

Naan

Plain naan

Flat leavened bread baked in the tandoor

Butter naan

Naan brushed with butter

Garlic naan

Naan topped with garlic

Stuffed naan

Naan stuffed with potatoes

Raita

Cucumber

Home made yoghurt with cucumber

Mint and coriander

Home made yoghurt with mint and coriander

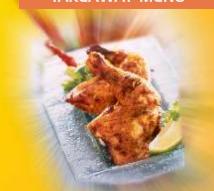
Mixed raita

Home made yoghurt, chopped onion and tomato



North Indian Tandoori Restaurant

TAKEAWAY MENU



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We also cater for all functions. Please Contact Sandeep Kumar for any enquiries

Starters

Samoosas

Lamb, chicken and veg samoosas

Chicken tikka

Tender pieces of chicken marinated in yoghurt and garlic and ginger paste

Chicken reshmi kebab

Tender pieces of chicken marinated in cream and cashew nuts and cooked in the tandoor

Lamb seekh kebab

Lamb mince mildly spiced and cooked on a skewer in the tandoor

Fried prawns

Prawns marinated in a unique batter crumbed with rice flour and fried very crispy

Onion bhaji

Onions marinated in a flavoured chickpea batter and deep-fried.

Pakora

Potato, bringals, onions and cauliflower slightly spiced in a chick pea batter and deep-fried.

Amritsari machhi

Delicious fried fish flavoured with ajwain (caroma seeds.)

Bunny Chows

Vegetable Chicken Mutton



Roti Roll

Veg Chicken Lamb



Lamb

Lamb curry

Tender pieces of lamb cooked in traditional gravy with potatoes

Lamb vindaloo

A hot lamb curry cooked in mustard seeds, red chillies and vinegar

Lamb saaq

Lamb pieces cooked in spinach gravy with garlic, cumin and a touch of cream

Lamb dhal gosht Lamb pieces cooked with lentils

Lamb madras

Lamb pieces cooked in a coconut and onion gravy

Lamb jalfrazi

Lamb pieces stir fried with fresh green pepper and onion and cooked in tomato gravy

Lamb korma

Tender pieces of lamb cooked in rich gravy with crushed cashew nuts

Lamb kadhi

Tender pieces of lamb cooked with a mixture of garlic, ginger, green pepper and onion

Chicken

Chicken curry

Chicken pieces cooked with potato in yellow gravy

Chicken vindaloo

A hot chicken curry cooked with mustard seeds, red chillies and vinegar

Chicken saag

Chicken pieces cooked in spinach gravy with garlic, cumin and a touch of cream

Chicken tikka masala

Boneless chicken tikka cooked in rich tomato gravy with a touch of cream

Makhani murg

Tender chicken in rich butter gravy

Chicken jalfrazi

Chicken pieces stir fried with fresh green pepper and onion and cooked in tomato gravy

Chicken korma

Tender pieces of chicken cooked in rich gravy with crushed cashew nuts

Tandoori chicken

Marinated overnight in traditional tandoori spices and cooked in the tandoor

Vegetable Dishes

Aloo matar gobi Mix veg curry Mix veg makhni Vegetable korma Paneer tikka masala Paneer palak Paneer korma

Paneer makhni Chana masala Dhal makhni Yellow dhal fry Aloo jeera

All curry served with rice, papdums and pickles