

EASTERN TANDOORI

NEW TOWNARDS

Starters

SMALL PLATES

Tandoori Mix**

£8

Our full tandoor board — Chicken Tikka, Lamb Tikka, Tandoori Chicken and Sheek Kebab with onions and peppers (gf) (d)

Chicken Tikka**

£7

Marinated chicken pieces cooked in the tandoor and tossed with onions and peppers — smoky, tender and reliably good (gf) (d)

Sheek Kebab**

£7

Seasoned minced lamb rolled onto skewers and clay-oven cooked with onions — smoky, savoury and full of spice (gf)

Chicken Chaat**

£8

Chicken tikka with tomato, onion and pepper in a spiced masala, served warm on crisp puri bread (n) (d)

Raj Kebab*

£9

Lamb Tikka with onion, pepper and tomato, finished with a creamy sauce on top. Rich, generous and flavoursome (gf) (d) (n)

Onion Bhaji**

£6

Spiced onions and potato in a golden gram flour batter — crisp on the outside, soft within. The bhaji done properly.

King Prawn Puri**

£9

King prawns in a spiced masala with tomato, onion and pepper, served warm on crisp puri bread (n) (d)

Vegetable Samosa**

£6

Spiced potato and peas wrapped in crisp golden pastry — the vegetarian starter everyone happily shares (d)

Chicken Pakora*

£7

Tender chicken pieces in a lightly spiced batter, crisp outside and juicy within. Simple, satisfying and endlessly popular.

Vegetable Thali**

£6

The best of our vegetarian starters — one Onion Bhaji, one Veg Samosa and one Veg Pakora on one plate (d)

Mild * Medium ** Spicy *** Hot ****

Gluten Free (gf) Contains Nuts (n) Contains Dairy (d)

Allergens - Although every effort is made during preparation to separate ingredients we cannot guarantee any dish is completely nut or allergen free. Please inform a senior member of staff of any allergens / intolerance.

Bold

S P I C E - F O R W A R D & R I C H

Balti**

Built around our own balti paste — peppers, onions, ginger and garlic slow-cooked to draw out the spices. A medium-heat classic (gf)

Garlic Chilli Chicken***

For the garlic devoted — sliced Chicken Tikka with green chilli, pepper and tomato, built around a proper hit of fresh garlic (gf) (d)

Hot Jalfrazi***

Sizzling with peppers, onions, tomatoes and mushrooms, brought together with a splash of Worcestershire — the touch that makes ours distinctive (gf) (n) (d)

Jal Jal**

Warming and savoury — onions, peppers and ginger with a touch of yogurt to smooth the heat. Punchy without being overwhelming (gf) (d)

Handi**

Slow-cooked in the traditional handi clay pot — layers of spice lifted with fresh mint. Rustic, aromatic and the real deal (gf)

Chicken Tikka Chilli Masala***

Spicy, fiery, but well balanced in flavour - sliced chicken tikka, onions, tomato, and green chilli. The bolder cousin of a regular Tikka Masala (gf) (d)

Tikka Kazana**

Our treasure trove — Chicken Tikka, Lamb Tikka and King Prawn together in a smooth medium sauce. One dish, all three of the good things (gf) (d) (n)

Smooth

C R E A M Y & I N D U L G E N T

Amiri Chicken*

Pan-fried chicken in a rich, silky cream sauce — one of the royal dishes, mild in heat but full of quiet luxury (gf) (d) (n)

Butter Chicken*

Chicken Tikka simmered in a smooth, buttery tomato cream sauce — the mild crowd-pleaser that everyone at the table can agree on (gf) (d) (n)

Pasanda*

Sliced Chicken Tikka in a sweet, mellow cream sauce — gentle, comforting and a favourite with anyone who prefers curry on the softer side (gf) (d) (n)

Korai*

Peppers, onions and tomato in a spiced sauce, layered with a light cream finish — mild, well-rounded and easy to love (gf) (n) (d)

Creamy Jalfrazi**

Tikka with onions, peppers, tomatoes and mushrooms in a creamy spicy sauce with a whisper of Worcestershire — jalfrazi with the edges softened (gf) (d) (n)

Chicken Tikka Masala**

Britains favourite curry - our version balances cream, spice, sweetness and depth in our unique blend of masala sauce (gf) (d) (n)

Punjabi Masala**

Tomato, onion and peppers in our unique masala blend — richer and more robust than a standard masala. Comforting with real character (gf) (d) (n)

SELECT YOUR PROTEIN

Chicken £13.95

Chicken Tikka (d) £13.95

Lamb £14.95

Lamb Tikka (d) £14.95

Prawn £13.95

King Prawn £15.95

Vegetable £13.45

Classics

TIMELESS FAVOURITES

Korma*

Mild and gentle — creamy coconut, ground almonds, a whisper of cardamom. The one you order when you want comfort in a bowl (gf) (n) (d)

Rogan Josh*

Slow-simmered in a warming spiced curry sauce, layered with cream for depth. A Kashmiri classic (gf) (n) (d)

Dansak**

The clever one — gently spiced with hints of sweetness, lentils for body and pineapple for lift. A Parsi favourite (gf)

Bhuna**

Bold, semi dry and deeply savoury — tomatoes and slow-cooked onions reduced until every spice is concentrated. For lovers of proper Indian flavour (gf)

Pathia***

Our house speciality — tangy, sweet and boldly spiced. Somewhere between hot and sour, and utterly moreish (gf)

Madras***

South Indian heat, sharpened with tomato and a bright squeeze of lemon. Punchy and unmistakably spicy (gf)

Saag**

Slow-cooked spinach with warming spices — earthy, savoury, satisfying. A quiet favourite of the kitchen (gf)

Mughlai*

A dish fit for emperors — rich, silky cream sauce enriched with egg. Mildly spiced, deeply comforting (gf) (n) (d)

Malaya*

Our sunshine curry — sweet, creamy and studded with pineapple. Reach for this when you want something a little different (gf) (n) (d)

Kashmir*

Delicate, fruit-scented, aromatic — cream, warming spices, lychee, pineapple, lifted with sweetness (gf) (n) (d)

Vindaloo****

Not for the faint-hearted — our hottest curry, fiery with chilli and soft potato throughout. Order with confidence (gf)

Curry**

The one that started it all — finely chopped onion, tomato and garlic in a warming medium sauce. Familiar and reliably good (gf)

Dopiaza**

Do piaza" means two onions — slow-cooked into an authentic blended sauce. A proper onion-lover's curry (gf)

Methi**

Fragrant with fenugreek leaf — slightly bitter, deeply aromatic, gently spiced. The one regulars ask for by name (gf)

SELECT YOUR PROTEIN

Chicken £13.95

Chicken Tikka (d) £13.95

Lamb £14.95

Lamb Tikka (d) £14.95

Prawn £13.95

King Prawn £15.95

Vegetable £13.45

Tandoor

THE CLAY OVEN

Marinated and seasoned with yogurt and spices left overnight. Cooked in the tandoori clay oven. Combined with onions and peppers. Served with a Mix Vegetable Curry (gf), Pilau Rice (d) (gf). Shashlik served with creamy sauce (d) (gf) (n), and Pilau Rice.

Tandoori Chicken Tikka Main** (gf) (d)	£17.95
Creamy Chicken Shashlik* (gf) (d) (n)	£17.95
Tandoori Lamb Tikka Main** (gf) (d)	£18.95
Tandoori Sheek Kebab Main** (gf)	£18.95
Tandoori Mix Main** (gf) (d)	£19.95

Biryani

AROMATIC RICE

Biryani is a fragrant, celebratory South Asian mixed rice dish with warming spices, sultanas, coconut, and almond powder (d) (gf) (n). Served with a Mix Vegetable Curry sauce (gf)

Chicken Biryani*	£16.95	Lamb Biryani*	£17.95
Chicken Tikka Biryani*	£16.95	Lamb Tikka Biryani*	£17.95
Prawn Biryani*	£16.95	Mix Biryani*	£17.95
King Prawn*	£17.95	Vegetable Biryani*	£15.95

Sabzi

VEGETABLE SIDE CURRIES

Aloo Gobi** <i>Slow-cooked cauliflower and potato in a semi-dry spiced sauce — earthy, satisfying and the vegetable curry regulars order without thinking (gf)</i>	£8.95	Chana Bhaji** <i>Chickpeas slow-cooked in a tomato and onion masala until every spice is soaked through. Hearty, wholesome and quietly filling (gf)</i>	£7.95
Saag Aloo** <i>Soft potato folded through slow-cooked spinach with warming spices — comforting, savoury and one of our quiet kitchen favourites (gf)</i>	£8.95	Tarka Dhal** <i>Yellow lentils simmered soft, then finished with a sizzling tempering of ghee, garlic and cumin. Soulful, warming and endlessly comforting (gf) (d)</i>	£7.95
Bombay Potatoes** <i>Spiced potatoes in a rich Bombay-style masala — punchy, tangy and full of the flavours you'd find in a Mumbai street kitchen (gf) (d) (n)</i>	£8.95	Saag Paneer** <i>Cubes of Indian cottage cheese folded through slow-cooked spinach with warming spices. Medium heat, earthy and rich (gf) (d)</i>	£9.95

Pulao R I C E

All (d) (gf)

Pilau	£3.75
Boiled	£3.75
Onion Fried	£3.95
Mushroom	£3.95
Peas	£3.95
Chana	£3.95
Vegetable	£4.25
Keema	£4.75

Kids *Served with Chips*

Chicken Nuggets <i>(d)</i>	£8.95
Chicken Goujons <i>(d) (n)</i> ...	£8.95

Naan B R E A D

Plain Naan <i>(d)</i>	£3.95
Garlic Naan <i>(d)</i>	£4.35
Cheese Naan <i>(d)</i>	£4.75
Peshwari Naan <i>(d) (n)</i>	£4.75
Keema Naan <i>(d)</i>	£4.75

Extras

Poppadum (2) <i>(n) (d)</i>	£1.35
Mint Yogurt Dip <i>(gf) (d)</i> ...	£1.00
Red Chilli Dip <i>(gf)</i>	£1.00
Onion Chutney <i>(gf)</i>	£1.00
Mango Chutney <i>(gf)</i>	£1.00
Salad <i>(gf)</i>	£4.00
Chips <i>(gf)</i>	£4.00
Poppadums & Dips	£5.50
<i>(n) (d)</i>	

The Bar

W I N E • B E E R • S P I R I T S

White Wine

House Chardonnay	<i>Australia</i>	£18.95
House Sauvignon Blanc	<i>Chile</i>	£18.95
House Pinot Grigio	<i>Italy</i>	£18.95

Red Wine

House Shiraz	<i>Australia</i>	£18.95
House Merlot	<i>Chile</i>	£18.95
Rioja	<i>Spain</i>	£21.95

Fizz / Rosé

House Rosé	<i>USA</i>	£18.95
Freixenet Prosecco	<i>Italy</i>	£26.95
Prosecco 200ml		£7.95

Soft Drinks

Coke / Coke Zero / Diet Coke / Fanta Orange / Fanta Lemon / Sprite Zero / Soda & Lime / Tonic
Soda Water / Ginger Ale / Ginger Beer / Mineral Water / Sparkling Water / Sparkling Apple
Pineapple Juice / Passion Fruit Juice

£3 / £3.50

Beer & Cider

Large Kingfisher	<i>650ml</i>	£7.95
Cobra	<i>330ml</i>	£4.75
Tiger	<i>330ml</i>	£4.75
Peroni	<i>330ml</i>	£4.75
Guinness	<i>Draught Can</i>	£4.95
Magners		£4.35
Kopparberg		£6.75
Heineken 0.0%		£4.35
Kopparberg alcohol free		£5.75

Glass Wine

Sauvignon Blanc / Chardonnay		
Pinot Grigio / Rosé		
Shiraz / Merlot	250ml	£6.95

Spirits

35ml *double up for + £2.50* £4 - £7

HOUSE POLICY

Minimum spend £18 per person. Bills may be adjusted to meet the minimum spend.
10% service charge is added to groups of seven or more.

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EST. 1989