

EASTERN TANDOORI

NEW TOWNARDS

Starters

SMALL PLATES

Tandoori Mix**

£7.45

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

Chicken Tikka**

£6.95

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

Sheek Kebab**

£7.45

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

Chicken Chaat**

£7.45

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

Raj Kebab*

£7.95

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

Onion Bhaji**

£5.45

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

King Prawn Puri**

£8.45

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

Vegetable Samosa**

£5.45

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

Chicken Pakora*

£6.95

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

Vegetable Thali**

£5.45

The best of our vegetarian starters — one Onion Bhaji, one Veggie Samosa and one Veggie 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 £11.45

Chicken Tikka (d) £11.45

Lamb £12.95

Lamb Tikka (d) £12.95

Small Prawn £11.45

King Prawn £13.95

Vegetable £10.95

Sides not included

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 piazza" 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)

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Chicken £11.45

Chicken Tikka (d) £11.45

Lamb £12.95

Lamb Tikka (d) £12.95

Small Prawn £11.45

King Prawn £13.95

Vegetable £10.95

Sides not included

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)	£15.95
Creamy Chicken Shashlik* (gf) (d) (n)	£14.95
Tandoori Lamb Tikka Main** (gf) (d)	£16.95
Tandoori Sheek Kebab Main** (gf)	£16.95
Tandoori Mix Main** (gf) (d)	£16.95

Biryani

AROMATIC RICE

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

Chicken Biryani*	£14.95	Lamb Biryani*	£15.95
Chicken Tikka Biryani*	£14.95	Lamb Tikka Biryani*	£15.95
Prawn Biryani*	£14.95	Vegeterian Biryani*	£13.95
King Prawn*	£17.45	Mix Biryani*	£16.95

Sabzi

VEGETABLE SIDE CURRIES

Aloo Gobi**	£7.45	Chana Bhaji**	£7.45
<i>Slow-cooked cauliflower and potato in a semi-dry spiced sauce — earthy, satisfying and the vegetable curry regulars order without thinking (gf)</i>		<i>Chickpeas slow-cooked in a tomato and onion masala until every spice is soaked through. Hearty, wholesome and quietly filling (gf)</i>	
Saag Aloo**	£7.45	Tarka Dhal**	£7.45
<i>Soft potato folded through slow-cooked spinach with warming spices — comforting, savoury and one of our quiet kitchen favourites (gf)</i>		<i>Yellow lentils simmered soft, then finished with a sizzling tempering of ghee, garlic and cumin. Soulful, warming and endlessly comforting (gf) (d)</i>	
Bombay Potatoes**	£7.45	Saag Paneer**	£7.95
<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>		<i>Cubes of Indian cottage cheese folded through slow-cooked spinach with warming spices. Medium heat, earthy and rich (gf) (d)</i>	

Kebabs

Select your toppings :

Mixed lettuce, Kebab sauce, Garlic Sauce, Chilli Sauce, or Mayo.

Cheese +£1. Dips separate +50p

Chicken Tikka kebab - *Naan or Chips* £11.45

Chicken Pakora Kebab - *Naan or Chips* £11.45

Pulao

R I C E

All (d) (gf)

Pilau £2.95

Boiled £2.95

Onion Fried £3.45

Mushroom £3.45

Peas £3.45

Chana £3.45

Vegetable £3.95

Keema £4.45

Naan

B R E A D

Plain Naan *(d)* £2.95

Garlic Naan *(d)* £3.45

Cheese Naan *(d)* £3.95

Peshwari Naan *(d) (n)* £3.95

Keema Naan *(d)* £4.45

Extras

Poppadum (2) *(n) (d)* £1.00

Mint Yogurt Dip *(gf) (d)* ... £0.50

Red Chilli Dip *(gf)* £0.50

Onion Chutney *(gf)* £0.50

Mango Chutney *(gf)* £1.00

Salad *(gf)* £1.00

Chips *(gf)* £3.50

Kids

Served with Chips

Chicken Nuggets *(d)* £7.95

Chicken Goujons *(d) (n)* ... £7.95