

**EASTERN
TANDOORI**
INDIAN ■ BAR

The Menu

Restaurant

À LA CARTE MENU

STARTERS

* Mild ** Medium

*** Fairly Hot **** Hot

ONION BHAJI** £4.45

Spiced veg deep fried in gram flour batter

(gf) Gluten Free

MALAI TIKKA* £5.95

Chicken in smooth sweet yogurt cream suace (gf) (n) (d)

(n) Contains Nuts

(d) Contains Dairy

CHICKEN CHAT** £5.95

Finely chopped tomato, onion, pepper with spices and masala paste served on puri bread (n) (d)

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

KING PRAWN PURI** £6.95

Finely chopped tomato, onion, pepper with spices and masala paste served on puri bread (n) (d)

TANDOORI MIX** £5.95

Chicken Tikka, Lamb Tikka, Tandoori Chicken, & Sheek kebab. Onions & peppers (gf) (d)

10% Service fee applied to tables of 8 or more.

CHICKEN TIKKA** £5.45

Marinated Chicken pieces. Clay oven cooked. Onions & peppers (gf) (d)

SHEEK KEBAB** £5.95

Seasoned minced meat. Clay oven cooked with onions (gf)

VEGGIE SOMOSA** £4.25

Spiced potatoe enveloped in pastry (gf) (d)

POPPADOMS (4) & CHUTNEY TRAY* £4.80

Crispy poppodoms (n) (d), served with Mint Yogurt Dip (gf) (d), House Red Chutney (gf), Mango Chutney (gf), & Onion Chutney (gf)



EXOTIC

Chicken £12.95 | Chicken Tikka (d) £12.95

Lamb £13.95 | Lamb Tikka (d) £13.95

Prawn £13.95 | King Prawn £15.45

Vegeterian £11.95

BALTI** £12.95

Peppers, onions, ginger, garlic and coriander cooked using our unique balti paste (gf)

TANDOORI NAGPURI** £12.95

Sliced Chicken Tikka in a medium spiced tamatoe puree sauce (gf) (d)

GARLIC CHILLI CHICKEN** £12.95

Sliced Chicken Tikka with finely chopped onion, pepper, tamatoe, garlic, green chilli and coriander (gf) (d)

HOT JALFRAZI** £12.95

Tikka, peppers, onions, tamatoe, mushroom, and touch of Worcestershire in hot sauce (gf) (n) (d)

JAL JAL** £12.95

Onion, peppers, garlic, ginger, and a touch of yogurt in medium spice sauce (gf) (d)

HANDI** £12.95

A combination of spices & fresh mint creating a truly authentic curry dish (gf)

CHICKEN TIKKA CHILLI MASALA*** £12.95

Sliced Chicken Tikka , finely chopped onion, tamatoe in thick spicy sauce topped with green chillis (gf) (d)

TIKKA KAZANA** £14.95

Mix of Chicken Tikka, Lamb Tikka, King Prawn cooked with a special blend of spices in a smooth medium sauce (gf) (d) (n)



SMOOTH

Chicken £12.95 | Chicken Tikka (d) £12.95

Lamb £13.95 | Lamb Tikka (d) £13.95

Prawn £13.95 | King Prawn £15.45

Vegeterian £11.95

AMIRIE CHICKEN* £13.95

Pan Fried chicken cooked in a rich cream sauce. One of the royal dishes (gf) (n) (d)

BUTTER CHICKEN* £12.95

Chicken Tikka cooked in a buttery cream sauce (gf) (n) (d)

PASANDA* £12.95

Sliced Chicken Tikka cooked in sweet cream sauce (gf) (n) (d)

KORAI* £12.95

Peppers, onions, tamatoe in spiced sauce layered with light cream suace (gf) (n) (d)

SHAHAI KORMA* £12.95

Tikka cooked in a delicate mild cream sauce. (gf) (n) (d)

CREAMY JALFRAZI* £12.95

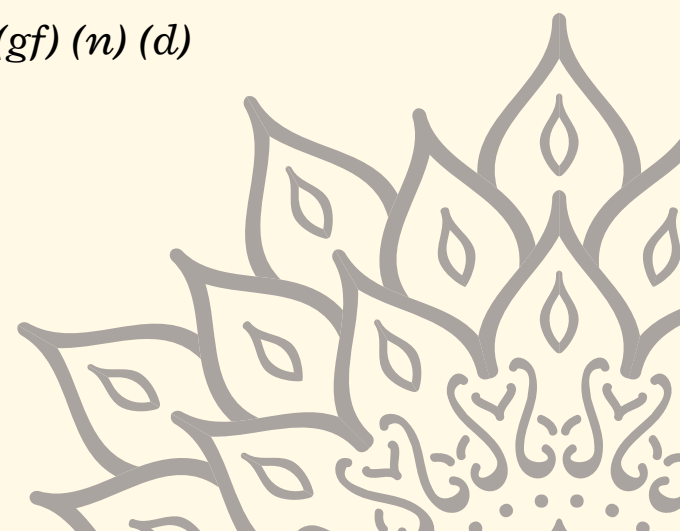
Tikka, onion, peppers, tamatoe, mushrooms in cream sauce and touch of Worcestershire sauce (gf) (n) (d)

TIKKA MASALA* £12.95

A balance of creaminess and spice in our unique blend of masala sauce. The nations favourite (gf) (n) (d)

PUNJABI MASALA* £12.95

Tamatoe, onion, peppers in our unique blend of masala sauce (gf) (n) (d)



CLASSICS

Chicken £12.95 | Chicken Tikka (d) £12.95

Lamb £13.95 | Lamb Tikka (d) £13.95

Prawn £13.95 | King Prawn £15.45

Vegeterian £11.95

KORMA* £12.95

Mildly spiced in a creamy coconut sauce (gf) (n) (d)

ROGAN JOSH* £12.95

Medium spiced sauce with tamatoe, layered with creamy sauce. (gf) (n) (d)

DANSAK** £12.95

Spicey and sweet, cooked with pineapple and lentils (gf)

BHUNA** £12.95

Tamatoes, finely chopped onions in medium spiced sauce (gf)

PATHIA*** £12.95

Our unique pathia sauce, tangy and spicey (gf)

MADRAS*** £12.95

Spicey sauce with tamatoe and dash of lemon juice (gf)

SAAG** £12.95

Spinache and spices (gf)

MOGLHAI* £12.95

Creamy sauce cooked with egg (gf) (n) (d)

MALAYA* £12.95

Sweet and creamy with pineapple (gf) (n) (d)

KASHMIR* £12.95

Cream sauce with a blend of spices cooked with fruits (gf) (n) (d)

VINDALOO**** £12.95

Extra hot sauce with potatoe (gf)

CURRY** £12.95

Finely chopped onion, tamatoe in medium sauce (gf)

DOPIAZA** £12.95

Plenty of cubed onions in medium sauce (gf)

METHI** £12.95

Cooked with methi herb in medium spice sauce (gf)



TANDOOR *(Clay Oven)*

*Marinated and seasoned with yogurt and spices left overnight.
Cooked in the tandoori clay oven. Combined with onions and peppers.
Served with Mix Vegetable Curry** (gf) and Pilau Rice (gf) (d).*

TANDOORI CHICKEN TIKKA £15.95** (gf) (d)

CREAMY CHICKEN SHASHLIK* £15.95 (gf) (d) (n)

TANDOORI LAMB TIKKA £16.95** (gf) (d)

TANDOORI SHEEK KEBAB £16.95** (gf)

TANDOORI MIX £17.95** (gf) (d)

TANDOORI KING PRAWN £20.95** (gf) (d)

STIR-FRY RICE

*Basmati Rice combined with a mixture of spices, sultanas, cashew nuts, coconut
and almond powder (gf) (d) (n). Served with Mix Vegetable Curry** (gf)*

CHICKEN BIRIYANI* £14.95

LAMB BIRIYANI* £15.95

KING PRAWN BIRIYANI* £16.95

VEGETERIAN* £12.95



SIDES

ALOO GOBHI £4.95**

Spiced potatoe & cauliflower (gf)

SAAG ALOO £4.95**

Spiced spinach & potatoe (gf)

BOMBAY POTATOES £4.95**

Spiced potatoes (gf) (d) (n)

CHANA BHAGEE £4.45**

Spiced chickpeas (gf)

TARKA DHALL £4.45**

Spiced lentils (gf)

SAAG PANEER £5.95**

Spiced spinach and cheese (gf) (d)

RICE (gf) (d)

PILAU RICE £2.45

BOILED RICE £2.45

ONION FRIED RICE £2.95

MUSHROOM RICE £2.95

PEAS RICE £2.95

VEGGIE RICE £3.45

KEEMA RICE £3.95

BREAD (d)

PLAIN NAAN £2.95

CHILLI NAAN £3.45

GARLIC NAAN £3.45

PESHWARI NAAN £3.75

KEEMA NAAN £3.95

EXTRAS

POPPADOM 0.80 (n) (d)

YOGHURT DIP £1 (gf) (d)

RED CHILLI DIP £1 (gf)

ONION CHUTNEY £1 (gf)

MANGO CHUTNEY £1 (gf)

CHIPS £2.85 (gf)

ANY SAUCE SIDE £4.75

SALAD £3.45 (gf)

KIDS

CHICKEN NUGGETS £6.95 (d)

CHICKEN GOUJONS £6.95 (d) (n)

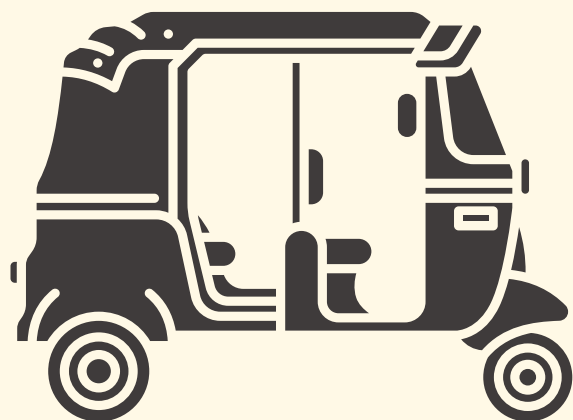
SCAMPI £6.95 (d)

All served with Chips



Staple recipes since 1989

The journey continues...



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