



## Rice

<b>COCONUT RICE</b> A fragrant rice cooked with tomatoes, mustard seeds, freshly grated coconut and red peppers.	<b>4.75</b>	<b>VEGETABLE RICE</b>	<b>4.65</b>
<b>KEEMA RICE</b> Minced meat.	<b>4.95</b>	<b>PONEER RICE</b>	<b>4.95</b>
<b>SHIROSHA RICE</b> Onions and mustard seeds.	<b>4.55</b>	<b>SPECIAL FRIED RICE</b> Scrambled egg and peas.	<b>4.75</b>
<b>SAG RICE</b> Spinach	<b>4.55</b>	<b>EGG RICE</b>	<b>4.65</b>
<b>MUSHROOM RICE</b>	<b>4.55</b>	<b>LEMON RICE</b>	<b>4.55</b>
<b>ONION RICE</b>	<b>4.55</b>	<b>GARLIC RICE</b>	<b>4.55</b>
		<b>PILAU RICE</b>	<b>4.35</b>
		<b>PLAIN RICE</b>	<b>4.25</b>

## Naan

<b>TAMARIND SPECIAL NAAN</b> A huge double sized naan bread combined with fresh fenugreek, coriander and sesame seeds. (Great for Sharing)	<b>6.95</b>	<b>KULCHA NAAN</b> With onions and green peppers.	<b>3.95</b>
<b>PESHWARI NAAN</b> Naan filled with desiccated coconut, almond powder, nuts and raisins.	<b>4.35</b>	<b>PLAIN NAAN</b>	<b>4.15</b>
<b>GARLIC NAAN</b>	<b>4.25</b>	<b>TANDOORI ROTI</b>	<b>3.55</b>
<b>GARLIC AND CHILLI NAAN</b>	<b>4.35</b>	<b>PLAIN PARATHA</b> Flat layered buttered bread.	<b>3.55</b>
<b>CHEESE NAAN</b>	<b>4.45</b>	<b>STUFFED PARATHA</b> Paratha filled with vegetables.	<b>4.25</b>
<b>KEEMA NAAN</b>	<b>4.55</b>	<b>EGG PARATHA</b> Paratha filled with an egg.	<b>4.25</b>
<b>CHAPATI</b> A thin pancake of unleavened wholemeal bread cooked on a griddle.	<b>3.25</b>	<b>PUREE</b> Bread made of unleavened wheat flour, deep fried.	<b>3.25</b>

## Sundries

<b>KORMA SAUCE</b>	<b>5.25</b>	<b>PAPADAM</b> Plain or Spiced	<b>1.15</b>
<b>MASALA SAUCE</b>	<b>5.25</b>	<b>CHUTN&amp;Y TRAY (PER PERSON)</b>	<b>1.15</b>
<b>MADRAS SAUCE</b>	<b>5.25</b>	<b>RAITHA</b> Onion or cucumber	<b>2.95</b>
<b>VINDALOO SAUCE</b>	<b>5.25</b>		



## Starters

<b>PONEER SATAY</b> Chunks of cheese skewered on a bamboo stick then shallow fried in butter ghee topped with sesame seed and sweet tamarind sauce.	<b>6.95</b>	<b>CHICKEN TIKKA</b> Chicken pieces marinated in tandoori spices, skewered and barbecued in the clay oven.	<b>6.25</b>
<b>MANGO CHICKEN CHAT</b> Succulent chicken cooked with chef 's special recipe. Flavoured with mango, dusted with coconut topped with spiced egg nest, garnished with coriander & chives.	<b>6.95</b>	<b>HARYALI CHICKEN TIKKA</b> Green chicken pieces marinated in spinach, mint and coriander puree then skewered and barbecued in the clay oven.	<b>6.25</b>
<b>CHICKEN MOLLMOW</b> Two different types of marinated chicken cooked in clay oven then wrapped with roasted sweet and hot spices. Mouth watering flavoursome appetiser.	<b>6.95</b>	<b>LAMB TIKKA</b> Marinated in tandoori spices, skewered and barbecued in the clay oven.	<b>6.95</b>
<b>SMOKED MACKEREL CHUTNEY</b> Dry dish, smoked mackerel fish cooked with onions, green chillies, coriander in specials spices and garnished with fresh fenugreek leaves.	<b>7.25</b>	<b>PONEER TIKKA</b> Cubes of poneer (Indian cheese) marinated in tandoori spices, skewered and barbecued in the clay oven.	<b>6.95</b>
<b>ONION BHAJI</b> 4 in a portion.	<b>5.25</b>	<b>SALMON TIKKA</b> Marinated with yogurt and special spices cooked in clay oven, served with salad and mint sauce	<b>8.45</b>
<b>VEG OR MEAT SAMOSA</b> 2 pieces.	<b>5.15</b>	<b>SHEEK KEBAB</b> Spiced minced Lamb cooked in clay oven on skewers.	<b>6.95</b>
<b>MIXED STARTER</b> 2 Onion bhajis, 2 Veg Samosa, 2 Spring rolls. (Great for sharing)	<b>9.45</b>	<b>MIXED KEBAB</b> Sheek kebab, Chicken tikka and Lamb pieces marinated in tandoori spices skewered and barbecued in the clay oven.	<b>7.25</b>
<b>CHICKEN CHAT</b> Small pieces of chicken cooked with tomatoes, cucumber in a unique tangy sauce, served with salad.	<b>6.35</b>	<b>TANDOORI CHICKEN (QUARTER)</b> Succulent chicken on the bone marinated in tandoori spices and barbecued in the clay oven.	<b>6.95</b>
<b>ALOO CHAT</b> Small pieces of potatoes cooked with tomatoes, cucumber in a unique tangy sauce, served with salad.	<b>5.85</b>	<b>TANDOORI KING PRAWN</b> King prawns marinated in tandoori spices and barbecued in the clay oven.	<b>8.95</b>
<b>PRAWN ON PUREE</b> Fried prawns in a tasty sauce served on top of Puree bread.	<b>7.95</b>	<b>TANDORI LAMB CHOPS</b> Two pieces of lamb chops marinated with yogurt and tandoori spices cooked in clay oven, served with salad and mint sauce	<b>9.25</b>
<b>KING PRAWN ON PUREE</b> Fried king prawns in a tasty sauce served on top of Puree bread.	<b>9.25</b>	<b>JALFRY SIZZLER</b> Barbecued chicken strips stir-fried with green chillies, peppers and onions. Spicy dish.	<b>6.95</b>
<b>KING PRAWN BUTTERFLY</b> Split and flattened King prawn mildly spiced then coated with breadcrumbs and deep fried.	<b>6.95</b>	<b>KING PRAWN SIZZLER</b> Sizzling king prawns barbecued with green peppers, onions and dry sauce	<b>9.95</b>



*Tandoori*

**CHICKEN TIKKA 11.35**  
Chicken pieces marinated in tandoori spices, skewered and barbecued in the clay oven.

**LAMB TIKKA 11.85**

**HARYALI CHICKEN TIKKA 11.35**  
Green chicken pieces marinated in spinach, mint and coriander puree then skewered and barbecued in the clay oven.

**PONEER TIKKA 11.45**  
Cubes of Indian cheese marinated in tandoori spices, barbecued in the clay oven.

**TANDOOR CHICKEN (HALF) 11.35**  
Succulent chicken on the bone marinated in tandoori spices and barbecued in the clay oven.

**KING PRAWN SIZZLER 18.25**  
Sizzling king prawns barbecued with green peppers and onions. A spicy dish

**TANDOOR KING PRAWN 18.95**  
King prawns marinated in tandoori spices and barbecued in the clay oven.

**KING PRAWN SHASHLICK 19.25**  
Marinated in Tandoori spices with tomatoes, onions and green peppers and barbecued in the clay oven. Served with salad and mint sauce.

**SHEEK KEBAB 11.45**  
Spiced minced Lamb cooked in clay oven on skewers.

**SHASHLICK CHICKEN 13.45**

**SHASHLICK LAMB 13.95**  
Marinated in Tandoori spices with tomatoes, onions and green peppers and barbecued in the clay oven. Served with salad and mint sauce.

**PONEER SHASHLIK 12.45**

**HARYALI CHICKEN SHASHLICK 13.45**  
A dry dish. Green chicken pieces marinated in spinach, mint and coriander puree with tomatoes, onions and green peppers then barbecued in a clay oven. Served with salad & mint sauce.

**JALFRY SIZZLER 13.45**  
Strips of barbecued chicken stir fried with green chillies, onions and peppers. A spicy dish.

**TANDOOR SALMON 18.45**  
Marinated with yogurt and special spices cooked in clay oven, served with salad and mint sauce.

**TANDOORI MIX GRILL 19.95**  
Tandoori chicken, chicken tikka, lamb tikka, tandoori king prawn, sheek kebab, served with salad, mint sauce and a naan bread.

*Masala*

**CHICKEN TIKKA MASALA 12.75**  
Cooked in a specially prepared sweet flavoured sauce finished off with fresh cream and almond powder.

**LAMB TIKKA MASALA 13.25**  
Cooked in a specially prepared sweet flavoured sauce finished off with fresh cream and almond powder.

**VEGETABLE TIKKA MASALA 11.95**

**SHASHLICK MASALA CHICKEN 14.45**  
A medium dish of diced chicken barbecued with fresh onions, tomatoes and green peppers cooked in a thick creamy masala sauce.

**SHASHLICK MASALA LAMB 14.95**  
A medium dish of diced lamb barbecued with fresh onions, tomatoes and green peppers cooked in a thick creamy masala sauce.

**HARYALI CHICKEN SHASHLICK MASALA 14.45**  
Green chicken, fresh onions, tomatoes and green peppers in a marinade of spinach, mint and coriander puree barbecued in the clay oven then cooked in a thick creamy sweet sauce.

**TANDOORI CHICKEN MASALA 12.75**  
Stripped chicken off the bone.

**MIXED MASALA 14.95**  
Chicken tikka, Lamb tikka and Sheek kebab.

**KING PRAWN MASALA 17.95**

**SPECIAL SHASHLICK MASALA 19.95**  
Assembled tableside. Tandoori grilled king prawn, sliced chicken, sliced lamb, cooked with peppers, onions and tomatoes in clay oven topped with special sauce, brandy and fresh cream. Served on a burner.



*Vegetarian Specials*

**BALTI MULTI VEGETABLES 10.25**  
Made with aubergine, cauliflower, carrot, chickpeas, lentils, mushrooms, peas and spinach, served in a hot iron dish.

**PONEER ZHARDA 11.35**  
An extravagant dish of cheese cooked with fresh herbs and other roasted spices, mixed peppers, onions, and coriander with a crispy potato topping. Medium dry finish, served in a hot iron dish.

**VEGETABLE PIAZI 10.25**  
Mixed vegetables cooked with dry roasted spices topped with spiced onions garnished with spring onions and coriander. Medium dry finish, served in a hot iron dish.

**VEGETABLE ZHARDA 10.25**  
An extravagant dish of mixed vegetables cooked with fresh herbs and other roasted spices, mixed peppers, onions, coriander with a crispy potato topping. Medium dry finish, served in hot iron dish.

**VEGETABLE ACHARI 10.25**  
A fiery dish of hot and sour mixed vegetables cooked with mixed pickle, dry red chillies and vinegar, served in a hot iron dish.

**PONEER CHILLI MASALA 11.35**  
A fairly hot spicy dish of cheese cooked in a madras strength thick sauce with fresh green chillies tempered in fried garlic, served in a hot iron dish.

*Vegetarian Mains*

**VEGETABLE KORMA 9.95**  
A mild dish. Selection of vegetables cooked in a sweet and creamy sauce.

**VEGETABLE DANSAK 9.95**  
A choice of fresh vegetables cooked with lentils to a slightly hot, sweet and sour taste, served in a hot iron dish.

**VEGETABLE BHUNA 9.95**  
Fresh vegetables cooked with medium spicy dry sauce, served in a hot iron dish.

**VEGETABLE JALFREZI 9.95**  
A fairly hot dish of mixed vegetables, prepared with green chillies, onions, peppers and spices.

**VEGETABLE KARAHAI 9.95**  
Mixed vegetables cooked with green peppers, tomatoes and onions.

**VEGETABLE MASALA 9.95**  
Fresh vegetables cooked to a hot taste given by green chillies.

**SAG CHANA DANSAK 9.95**  
Spinach, chickpeas and lentils.



*Vegetarian Sides*

<b>VEGETABLE NIRAMISH</b> Dry mix vegetables.	<b>5.95</b>	<b>BOMBAY ALOO</b> Potatoes	<b>6.25</b>
<b>VEGETABLE CURRY</b>	<b>5.95</b>	<b>ALOO GOBI</b> Cauliflower and potatoes.	<b>5.95</b>
<b>MUSHROOM BHAJI</b>	<b>6.25</b>	<b>BINDI BHAJI</b> Okra	<b>6.25</b>
<b>ALOO BATEESHA</b> A fairly hot dish of potatoes cooked with crispy garlic, cumin, fresh green and red chillies.	<b>6.25</b>	<b>BRINJAL BHAJI</b> Aubergine	<b>6.25</b>
<b>CAULIFLOWER BHAJI</b>	<b>5.95</b>	<b>CHANNA MASALA</b> Chickpeas	<b>5.95</b>
<b>SAG PONEER</b> Spinach and cheese.	<b>6.45</b>	<b>TARKA DAL</b> Lentils	<b>5.95</b>
<b>MOTOR PONEER</b> Peas and cheese.	<b>6.25</b>	<b>DAL SAMBA</b> Lentils and vegetables.	<b>5.95</b>
<b>SAG BHAJI</b> Spinach	<b>6.25</b>	<b>DAL SOUP</b>	<b>5.95</b>
<b>SAG CHANA</b> Spinach and chickpeas.	<b>6.25</b>	<b>CASHEW CURRY</b> A mild dish. Cashew nuts and peas cooked with special spices and curry leaves in creamy coconut milk using a delicious traditional Sri Lankan recipe.	<b>5.95</b>
<b>SAG ALOO</b> Spinach and potatoes.	<b>6.25</b>		



*Tamarind Specials*

<b>PASSANDA CHICKEN</b> <b>PASSANDA LAMB</b> Tender chicken or lamb cooked in mild spices with cream, butter and yogurt. Garnished with ground nuts and almond powder.	<b>13.25</b> <b>13.75</b>	<b>SOUTH INDIAN GARLIC CHILLI CHICKEN</b>	<b>13.25</b>
<b>ACHARI CHICKEN</b> <b>ACHARI LAMB</b> Chicken or lamb sprinkled with fresh coriander and selected spices, then cooked in a unique sour sauce.	<b>13.25</b> <b>13.75</b>	<b>SOUTH INDIAN GARLIC CHILLI LAMB</b> Barbecued pieces of chicken or lamb cooked with fresh chillies and garlic in a fairly hot sauce.	<b>13.75</b>
<b>CHICKEN TIKKA NAGA</b> <b>LAMB TIKKA NAGA</b> <b>KING PRAWN NAGA</b> For vindaloo lovers, this unique dish cooked with hot peppers has its own special hot fragrance and taste.	<b>13.25</b> <b>13.75</b> <b>16.95</b>	<b>HARYALI MUROGH MASALA</b> Green chicken barbecued on a marinade of spinach, mint and coriander puree, served in a creamy sauce.	<b>13.25</b>
<b>CHICKEN TAWA</b> <b>LAMB TAWA</b> An extravagant dish prepared with fenugreek, tamarind, coriander, green chillies. A flavoursome dish served on a tawa dish. Medium finish.	<b>14.75</b> <b>15.25</b>	<b>HARYALI MUROGH ZHAFRAN</b> Green chicken cooked with onions, mixed peppers, tomatoes & ajwani topped with crispy ginger, spring onions and coriander.	<b>13.25</b>
<b>SPECIAL CHICKEN KALIYAN</b> <b>SPECIAL LAMB KALIYAN</b> Marinated in yogurt, garlic, ginger, mint and vinegar cooked with spinach, green chillies, chickpeas and tempered in fried garlic. Fairly hot.	<b>14.75</b> <b>15.25</b>	<b>HARYALI MUROGH JALFREZI</b> A fairly hot dish. Green chicken prepared with green chillies, mixed peppers and onions. Medium dry finish.	<b>13.25</b>
<b>KING PRAWN ZHAFRAN</b> Mouth watering jumbo size prawns cooked with onions, mixed peppers, tomatoes & ajwani, topped with crispy ginger, spring onions and coriander.	<b>18.25</b>	<b>HARYALI MUROGH REZALA</b> Haryali chicken cooked on a marinade of spinach, mint and coriander paste cooked with mixed peppers and fresh green chillies. Slightly tangy & fairly hot.	<b>13.25</b>
<b>SPECIAL CHICKEN SHAJAHANI</b> <b>SPECIAL LAMB SHAJAHANI</b> Assembled at tableside. Mouth watering succulent dish of tender chicken or lamb cooked with chef's special recipe and mango sauce.	<b>14.95</b> <b>15.45</b>	<b>DUM GOST</b> Lamb off the bone cooked over a slow fire with yogurt, sun dried red chillies, rich spices and fresh herbs. A very spicy dish.	<b>13.75</b>
<b>BUTTER CHICKEN (MILD)</b> <b>BUTTER LAMB (MILD)</b> Tender chicken or lamb mildly cooked with special spices, herbs and butter.	<b>13.25</b> <b>13.75</b>	<b>KEEMA ALOO</b> Minced meat cooked with diced potatoes. Medium hot.	<b>13.75</b>
		<b>FISH KHAZANA</b> Fresh salmon fish filets are shaped into cubes and cooked with few selected spices for special textures. Topped with fried onions, dry finish.	<b>18.45</b>
		<b>FISH BHUZON KHAAS</b> A fairly hot dish of succulent fanghash fish cooked with mixed peppers, onions, green chillies in thick sauce tempered in fried garlic. Garnished with mustard and spring onions.	<b>17.25</b>
		<b>LAMB CHOPS CURRY</b> Four pieces of lamb chops cooked with Tamarind special spices in a dry sauce. Medium spiced.	<b>18.45</b>



*Favourites*

**KORMA**

A mild dish cooked in a sweet and creamy sauce.

CHICKEN **11.95** LAMB **12.45** TIKKA **12.95** PRAWN **12.95** KINGPRAWN **16.95**

**CURRY**

Medium dish with a traditional recipe served in hot iron dish.

CHICKEN **9.95** LAMB **10.45** TIKKA **10.95** PRAWN **11.25** KINGPRAWN **16.25**

**MADRAS**

Cooked with madras sauce, fairly hot served in hot iron dish.

CHICKEN **10.95** LAMB **11.45** TIKKA **11.95** PRAWN **12.25** KINGPRAWN **16.45**

**VINDALOO**

Cooked with very hot spices and potatoes served in hot iron dish.

CHICKEN **10.95** LAMB **11.45** TIKKA **11.95** PRAWN **12.25** KINGPRAWN **16.45**

**BHUNA**

Cooked with onions, tomatoes, green peppers and coriander served in hot iron dish.

CHICKEN **11.25** LAMB **11.75** TIKKA **12.25** PRAWN **12.75** KINGPRAWN **16.75**

**ROGAN**

Garnished with tomatoes, peppers and coriander in a medium sauce.

CHICKEN **11.25** LAMB **11.75** TIKKA **12.25** PRAWN **12.75** KINGPRAWN **16.75**

**DUPIAZA**

Cooked with roasted onions in a fairly thick medium sauce served in hot iron dish.

CHICKEN **11.25** LAMB **11.75** TIKKA **12.25** PRAWN **12.75** KINGPRAWN **16.75**

**DANSAK**

Cooked with lentils, herbs & spices in a hot sweet & sour sauce served in hot iron dish.

CHICKEN **11.25** LAMB **11.75** TIKKA **12.25** PRAWN **12.75** KINGPRAWN **16.75**

**PATHIA**

Sweet and sour dish in hot sauce served in hot iron dish.

CHICKEN **11.25** LAMB **11.75** TIKKA **12.25** PRAWN **12.75** KINGPRAWN **16.75**

**KARAH**

Cooked with green peppers, tomatoes, onions and coriander served in a hot iron dish.

CHICKEN **11.25** LAMB **11.75** TIKKA **12.25** PRAWN **12.75** KINGPRAWN **16.75**



*Favourites*

**JALFREZI**

Cooked with green chillies & green peppers in a fairly hot sauce served in hot iron dish.

CHICKEN **11.45** LAMB **11.95** TIKKA **12.95** PRAWN **12.95** KINGPRAWN **16.95**

**SAG**

Sag dishes cooked with spinach in a thick sauce. fairly hot dish served in hot iron dish.

CHICKEN **11.45** LAMB **11.95** TIKKA **12.95** PRAWN **12.95** KINGPRAWN **16.95**

*Balti*

*{ Balti dish is from the region of Kashmir, the dish is prepared in thick sauce made from a selection of Kashmiri spices. Served with Naan or rice. }*

**TAMARIND SPECIAL BALTI 18.95**

Cooked with king prawn, chicken tikka and lamb tikka.

**BALTI PESHAWARI CHICKEN 17.25**

**BALTI PESHAWARI LAMB 17.75**

An exotic dish marinated with tandoori spices, cooked with peppers, tomatoes and onions, finished with medium hot taste.

**ACHARI BALTI CHICKEN 17.25**

**ACHARI BALTI LAMB 17.75**

A fairly hot and sour dish of mixed pickle, dry red chillies and vinegar finished in a fairly dry sauce.

**CHICKEN BALTI 16.95**

**LAMB BALTI 17.45**

**PRAWN BALTI 17.95**

**CHICKEN TIKKA BALTI 17.25**

**LAMB TIKKA BALTI 17.75**

**KING PRAWN BALTI 18.95**

*Biriyani*

*{ Biriyani is a method of cooking rice with the juice of other vegetables, chicken, lamb or prawns, whole spices and special fragrances. A distinctive look is given by the careful use of saffron. A vegetable curry dish accompanies each biriyani dish. }*

**TAMARIND SPECIAL BIRIYANI 18.95**

King prawn, chicken tikka and lamb tikka, mixed vegetables and an egg.

**MIXED VEGETABLE BIRIYANI 13.95**

**CHICKEN BIRIYANI 15.45**

**LAMB BIRIYANI 15.95**

**PRAWN BIRIYANI 16.95**

**CHICKEN TIKKA BIRIYANI 16.25**

**LAMB TIKKA BIRIYANI 16.95**

**KING PRAWN BIRIYANI 18.95**