

CLASSIC DISHES

ROGAN JOSH DISHES

The character of the dish is derived from tomatoes and onions fried together with medium herbs and spices.

DO PIAZA DISHES

Chunks of onion and green peppers fried with black jeera, coriander and fennel seeds, together with medium herbs and spices.

BHUNA DISHES

This dish is created by carefully frying onions and capsicums along with medium herbs and spices. Medium hot and fairly dry.

SRILANKA DISHES

Cooked with coconut in a thick sauce, which is fairly hot. Garnished with fresh lime.

PATIA DISHES

Prepared with a blend of ground herbs and spices together with onions, lemon juice with an additional touch of sweetness. Fairly hot and sour.

DHANSAK DISHES

Prepared with selected spices together with lentils, pineapple and citrus juices to give a slightly sweet, hot and sour flavour.

SAMBA DISHES

Cooked with lentils, onions, garlic, strong spices in a tangy medium hot sauce. Garnished with fresh coriander.

VINDALOO DISHES

It is traditionally a very hot curry with its roots based in Goa. It is created using a vast amount of chilli.

MADRAS DISHES

A dish created using a greater proportion of garam spices giving a fiery taste to its richness.

PLAIN CURRY DISHES

A basic range of ground herbs and spices are used to create this dish which is of medium consistency and strength.

Chicken Tikka	7.50	Lamb Tikka	7.70
King Prawn	9.50	Chicken	6.00
Beef	6.10	Lamb	6.20
Prawn	6.10	Vegetable	5.20

RICE DISHES

Special fried rice	2.60
Garlic pilau	2.60
Keema pilau	2.60
Vegetable pilau	2.60
Mushroom pilau	2.60
Peas pilau	2.60
Onion pilau	2.60
Eggs pilau	2.60
Peshwari pilau	2.60
Plain pilau	2.20
Boiled	2.10

NANS AND BREADS

Plain nan	1.90
Keema nan	2.30
Peshwari nan	2.30
Garlic nan	2.30
Cheese nan	2.30
Paratha	1.90
Stuffed paratha	2.30
Tandoori roti	1.90
Chapati	0.80
Puree	0.80

SUPPORTING SUNDRIES

Plain popadom	0.60
Spiced popadom	0.70
Assorted pickles (per person)	0.60
Raita	1.00
(cucumber or onion)	
Chips	1.40

ENGLISH DISHES

Roast Chicken (half)	5.90
Fried scampi	5.80
Chicken or mushroom omelette	5.40

all served with salad & chips

VEGETABLE SIDE DISHES

Vegetable curry	2.95
Vegetable bhajee	2.95
Mushroom bhajee	2.95
Bhindi bhajee	2.95
Cauliflower bhajee	2.95
Aloo gobi	2.95
Saag aloo	2.95
Saag bhajee	2.95
Bombay aloo	2.95
Chanan bhajee	2.95
Tarka dhal	2.95

SET MEALS

SET MEAL FOR ONE 15.00

Popadom & Chutney,
Onion Bhajee
Chicken Bhuna, Vegetable Pilau
Peshwari Nan
Ice cream and Coffee

SET MEAL FOR TWO 30.00

Popadoms & Chutney,
Shami Kebab, Vegetable Pakora
Chicken Tikka,
Chicken Rogan Josh
Vegetable Bhajee,
Special Fried Rice
Garlic Nan
Ice cream and Coffee

SET MEAL FOR THREE 45.00

Popadoms & Chutney,
Onion Bhajee, Sheek Kebab, Chicken Chat
Chicken Dopiaza, Prawn Kurma,
Lamb Dansak, Saag Aloo,
Mushroom Pilau, Pilau Rice, Peshwari Nan,
Plain Nan
Ice cream and Coffee

SET MEAL FOR FOUR 60.00

Popadoms & Chutney,
Sheek Kebab, Chicken Pakora,
Bhuna Prawn Puree,
Vegetable Samosa
Chicken Tikka Masala, Lamb Garlic,
Chicken Pathia, Prawn Madras, Mushroom
Bhajee, Tarka Dhal,
Egg Pilau, Peas Pilau, Keema Nan,
Plain Nan
Ice cream and Coffee

**PLEASE NOTE
ALL PRICES ARE
INCLUSIVE OF VAT**

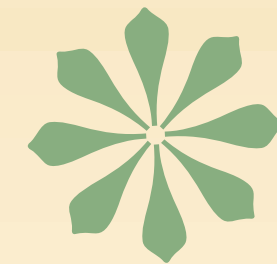
**SERVICE CHARGE IS
NOT INCLUDED**

**THE MANAGEMENT
RESERVES THE RIGHT
TO REFUSE SERVICE**

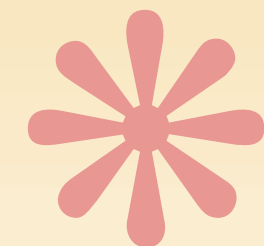
WELCOME TO THE



01228 520050



**CUMBRIA'S
ORIGINAL
TANDOORI
RESTAURANT
EST 1977**



**20% OFF
TAKEAWAYS**

STARTERS

Shaha chicken tikka	3.60	Prawn and mango puree	3.10
Special chicken or lamb	3.20/3.40	Chicken chat	2.90
Tandoori special kebab	3.30	Bhuna prawn puree	2.90
Tandoori chicken	3.10	Bhuna kingprawn puree	4.20
Chicken tikka	3.10	Kingprawn Butterfly	4.20
Lamb tikka	3.30	Fried scampi	2.80
Sheek kebab	2.60	Prawn cocktail	2.80
Shami kebab	2.60	Muligatawny soup	1.70
Mixed kebab	3.20	Dall soup	1.60
Vegetable pakora	2.50	Chicken soup	1.30
Chicken pakora	3.20	Tomato soup	1.30
Onion bhaji	2.50	Somosa (meat or veg)	2.50

CHEFS RECOMMENDATIONS

Chicken Darziling 8.20

Strips of chicken cooked with ginger, onion, red and green peppers, and mustard seeds along with medium herbs and spices garnished with fresh coriander fairly dry served on a sizzler.

Royal Bengal Masala 8.20

Tandoori chicken (off the bone) and minced meat prepared with ground Asian herbs and spice together with onions, peppers tomatoes and coriander.

Chefs Special Kingprawns 10.80

Cooked "homestyle" with garlic peppers, chillies and coriander. A fairly hot and dry dish served on a sizzler.

Asar Chicken 8.20

Tender chicken cooked with onions, chillies, peppers and a mix of herbs and spices with a very special chutney to give a unique tangy flavour - a fairly hot dish.

Tandoori Garlic Moglai 8.20

Tandoori chicken off the bone cooked with garlic, ground almond and a touch of cream along with a special blend of ground Asian spices, mild to medium strength.

Special Mixed Biryani 9.20

Chicken, Beef, Prawn and King prawn cooked with basmati rice, herbs spices almond & sultanas dressed with egg net, tomato and cucumber served with a vegetable curry sauce.

Bollywood Special 8.20

A mixture of barbecued chicken and lamb cooked with ginger, staranise cardamon, tumeric, cumin and a hint of chilli. Garnished with fresh coriander.

Shaha-e-Murgh 9.00

Whole chicken breast flavoured with garlic and tandoori spices served on a bed of mixed fresh salad leaves accompanied with Bombay potatoes.

Chilli Chicken Masala 8.20

Marinated chicken with peppers, onions, chillies and a blend of ground hot and tandoori spices. Finished with fried birdseye chillies and coriander.

Balti Mix Special 8.20

A mixture of chicken, meat, lamb and prawns prepared with a special sauce containing a wide range of herbs and spices. To create a dish of medium spice. Nan bread NOT included.

Chicken or Lamb Tikka Jalfrezi 8.20/8.40

Cooked with chillies, ginger, onions pepper and fresh coriander along with a wide selection of hot spices creating a very tasty spicy dish.

NEW DISHES

Shatkhora Chicken or Lamb 8.20 / 8.40

Cooked with onions, garlic, fenugreek, tumeric, cumin, coriander and bangladeshi wild lemon to give a unique flavour. Medium spiced.

Rezala Chicken 8.20

Marinated chicken cooked with ginger, lime, onions and coriander. Medium spiced. Served on a sizzler.

Chicken Dilkush 8.20

Created using fresh cream, yoghurt, honey and cinnamon. Very mild dish.

TANDOORI SPECIALITIES

Traditional method of preparation marinated in a sauce of ground herbs and spices, cooked on skewers over flaming charcoal served with salad and mint yoghurt.

Tandoori Chicken (half)	6.50
Tandoori Cocktail	8.25
Chicken Tikka	6.90
Lamb Tikka	7.10
Tandoori King Prawn	10.70
Chicken or Lamb Shashlik	7.95/8.25

cooked with pepper, onion & tomato.

BALTI DISHES

Made with a special balti sauce consisting of a wide range of herbs & spices with onions, peppers and garnished with fresh coriander. Served with a plain Nan bread (40p extra for alternative Nan)

Chicken Tikka	8.25
Lamb Tikka	8.45
Chicken	7.45
Lamb or Beef	7.45
Prawn	7.45
Tandoori Chicken	8.35
Tandoori King Prawn	11.55
Vegetable	6.55

MASALA DISHES

The nations favourite dish. Marinated in a special tandoori sauce cooked with ground almonds, fresh cream and a variety of mixed spices.

Chicken Tikka	7.95
Lamb Tikka	8.25
Tandoori Chicken	8.25
Tandoori King Prawn	11.25
Vegetable	5.95

BIRYANI DISHES

Made by gently frying with saffron basmatic rice, almonds, sultanas mild herbs and light spices.

This dish is served with a special vegetable curry sauce.

Chicken Tikka	7.95
Lamb Tikka	8.25
Chicken	6.95
Lamb or Beef	7.25
Prawn	7.25
King Prawn	10.75
Vegetable	6.15

BALTI MASALA DISHES

Prepared in a similar manner to the balti dishes but in a rich masala sauce with tandoori spices and natural yoghurt.

Served with a plain Nan bread (40p extra for alternative Nan)

Chicken Tikka	8.55
Lamb Tikka	8.75
Tandoori Chicken	8.65
Tandoori King Prawn	11.85
Vegetable	6.85

KORAI DISHES

Cooked with onions, garlic, ginger, bay leaves, cinnamon and fresh coriander to create a very tasty, medium spiced dish. Fairly dry and rich.

This is the Chef's signature dish.

Chicken	7.20
Lamb	7.50
Vegetable	5.90
King Prawn	10.70

CLASSIC DISHES

BANGLADESHI DISHES

Made from strongly flavoured spices. Hot with green chillies, garlic coriander and spring onions.

SYLHETI DISHES

Originating from the Sylhet region in Bangladesh. Cooked with onions, green chillies, bamboo shoots, boiled egg and ground coriander. Fairly hot.

GARLIC DISHES

Preparation similar to Bhuna but with extensive use of garlic with the added flavours of spring onions and fresh coriander. Medium spiced.

SAAG DISHES

Spinach braised with garlic then cooked smoothly with onions and capsicum. Fairly dry and medium hot.

MAKHAN DISHES

Preparation of the sauce consists of butter ghee, fresh cream, ground almond, sultanas and creamed coconut.

MALAYAN DISHES

A unique flavoured dish cooked with fresh cream, banana and juicy pineapple. Very mild and creamy.

KORMA DISHES

A very mild and creamy dish cooked with creamed coconut, fresh cream and sultanas. A slightly sweet dish.

PASANDA DISHES

A preparation of mild spices yoghurt, fresh cream, red wine, ground almonds and sultanas are used to create this delicious and mild dish.

KASHMIRI DISHES

A mild dish cooked with fresh cream, almonds and banana creating a mild smooth fruity dish.

Chicken Tikka	7.70	Lamb Tikka	7.90
King Prawn	9.70	Chicken	6.20
Beef	6.30	Lamb	6.40
Prawn	6.30	Vegetable	5.40