

## Starters

**Mushroom Surprise** £2.90  
Mushrooms stuffed with minced lamb, coated with breadcrumbs and pan-fried.

**Raduni Special** £3.95  
Chicken, lamb, and prawn sag medium spicy with special fried bread

**18.ndoori King Prawn** £4.95  
Mildly spiced succulent prawns, cooked in a clay oven

**King Prawn Puree** £4.95  
Succulent minced prawns, split, fried and served with special fried bread

**King Prawn Butta'fly** £4.95  
Whole king prawns, split, rolled with breadcrumbs and pan-fried

**King Prawn Noodles** £4.95  
King prawns and noodles with mixed spices

**Prawn Puree** £3.20  
Succulent prawns, spiced and fried in butter with special fried bread

**Sag Prawn Puree** £3.50  
Succulent prawns, spiced and fried, prepared with spinach, served on a special fried bread

**Prawn Cocktail** £2.60  
Succulent prawns to our own homemade masala

**Chana Chotpoti** £2.60  
Dolled chickpeas and potatoes spiced with medium hot sour sauce.

**Aloo Chat** £2.60  
Small juicy potatoes of potato spiced with a special sour sauce.

**Chicken or Lamb Chat** £3.10  
Marinated chicken or lamb spiced with a touch of lemon, onion and special bread

**Chicken Chat Puree** £3.50  
Marinated chicken or lamb pieces fried in butter with a touch of lemon, tomato and cucumber. Hot sweet and sour with special bread

## Specialities of the Tandoor

From North India and North West, from the best of the best. All the specialities are baked in a traditional clay oven and served with special bread

**Chicken or Lamb Tikka** £5.95  
Boneless morsels of chicken or lamb, marinated with special spices, then cooked in a clay oven

**Tandoori Chicken** £5.95  
On the bone young spiced chicken, marinated in a special yogurt with delicate herbs and spices, barbecued on skewers and served with special bread

**Mixed 18.ndoori** £8.95  
Marinated mixture of tandoori chicken, chicken and lamb Uleka sheek kebab and naan.

**Chicken or Lamb Shashlik** £6.95  
Diced chicken or lamb marinated and cooked over charcoal with tomatoes, onion, green pepper and special bread

**Chicken or Lamb Tikka** £3.10  
Pieces of chicken or lamb marinated with yogurt and spices and barbecued in a clay oven.

**Chicken Palrura** £2.95  
Chicken coated with spiced butter then fried.

**Sheek Kebab Roll** £2.95  
Minced lamb with special herbs and special bread

**Reshme Kebab** £2.95  
Minced special lamb with omelette.

**Shami Kebab** £2.95  
Specially fried lamb, finely minced and flavoured with spices and herbs.

**Mixed Kebab** £3.50  
An extravagant assortment of our best kebab.

**Samosas (Meat or Vegetable)** £2.50  
Triangular savoury shapes filled with spicy minced meat or vegetables.

**Onion Bhajee** £2.30  
Thinly sliced onions, gram flour, fried in oil and shaped into round cakes and fried in vegetable oil

**Rasam** £2.20  
A lentil based soup made with a variety of splits from southern India

**18.ndoori Chickeo** £2.95  
On the bone young spiced chicken marinated in a special yogurt, herbs and spices, cooked in a traditional clay oven.

**Shai Halcem** £3.95  
A broth of lentils and pulses, slow cooked with lamb

**Golden Lamb** £3.95  
Succulent lamb chop marinated in spices and baked in the tandoor to a rich golden colour.

**Chicken and Cheese Spring Roll** £3.25  
Minced chicken, tikka, onion, special herbs and special bread wrapped in a savoury paste.

**Sheek Kebab** £5.95  
Finely minced lamb mixed with a delicate blend of herbs and spices

**Kebab Platter** £6.95  
Sheek kebab, lamb tikka and chicken tikka

**King Prawn Shashlik** £10.95  
King prawn marinated then cooked over charcoal, with onions, tomatoes, green peppers and mushrooms.

**Tandoori King Prawn** £10.95  
In a traditional clay oven, king prawn marinated in special spices.



## Chef's Specials

New Taka-Taka Tin Indian Biryani. All Taka-Taka Tin dishes are served on a BBQ sizzler with a side sauce and some salad. Choose from medium or hot sauce

**Original marinated chicken or lamb** £7.95

**Chicken or lamb sag (spinach)** £7.95

**Chicken or lamb mushroom** £7.95

**Chicken or lamb mixed vegetables** £7.95

**Mixed vegetables and sag (spinach)** £6.95

**Mixed vegetables** £6.50



## Balti Dishes

A traditional Indian stir-fry recipe using a special hot sauce. All our Balti dishes are served on a BBQ sizzler with a side sauce and some salad. Choose from medium or hot sauce

**Original Balti** £6.95  
Chicken, lamb or prawns cooked with special spices.

**Chicken, Lamb or Prawn Chilli Balti** £7.50  
Chicken, lamb or prawns cooked with special hot sauce.

**Chicken, Lamb or Prawn Vegetable Balti** £7.50  
Chicken, lamb or prawns cooked with fresh vegetables and special spices.

**Lahore Balti** £7.95  
Chicken, lamb and prawns cooked with special spinach and special spices.

**Vegetable Balti** £6.50  
Excellent vegetable cooked in a rich spicy balti sauce.

**Chicken, Lamb or Prawn Mushroom Balti** £7.50  
Chicken, lamb or prawns cooked with fresh mushrooms and special spices.

**Chicken, Lamb or Prawn Jeera Balti** £7.50  
Chicken, lamb or prawns cooked with special jeera and special bread.

**Chicken or Lamb Massalla Balti** £7.50  
Chicken or lamb cooked with massalla sauce and special spices.

**King Prawn Balti** £9.95  
King prawns cooked with special special bread.

**Tropical Balti** £7.95  
A dish prepared with special banana and pineapple with chicken and lamb.

**Chicken, Lamb or Prawn Garlic Piazza Balti** £7.50  
Chicken, lamb or prawns cooked with special onion and tomato.

**Chicken, Lamb or Prawn Sag Balti** £7.50  
Chicken, lamb or prawns cooked with special bread.

**Chicken or Lamb Shashlik Balti** £8.50  
Chicken or lamb shashlik from the traditional tandoor cooked with special bread.

**Tandoori Mixed Grill Balti** £8.95  
Mixed grill from the tandoor cooked with special bread.

**18.ndoori King Prawn Balti** £10.95  
King prawns spiced and marinated, cooked over charcoal and stirred in a special bread sauce.

## Handi Dishes

These dishes are specifically prepared for special occasions and parties. In all our handi dishes, the speciality is served in its own special handi saucepan.

**Handi King Prawn** £8.95  
King prawns cooked in a mild spiced sauce and served in a special handi saucepan.

**Handi Special** £7.95  
Marinated lamb, chicken and prawns cooked with vegetable in a medium spiced sauce and served in a special handi saucepan.

**Handi Chicken or Lamb** £6.50  
Tender chicken or lamb cooked in a medium spiced sauce, garnished with fresh onions, green and ginger, cooked in a special handi saucepan.

**Handi Malaya** £6.95  
Tender chicken or lamb cooked with mild spices and pineapple in a creamy sauce, served in a special handi saucepan.

**Handi Prawn** £6.50  
Prawns cooked in a special medium sauce and served in a special handi saucepan.

**Handi Polongawala** £6.95  
Tender chicken, lamb or prawn cooked with special bread in a special hot sauce.

## Special Set Menus

**House Thall for Four Persons £48.00**  
bab platter and spicy poppadom starters, followed by lamb bhuna, chicken sag, chicken ukka massalla, lamb dansak, mushroom massalla, sabzi massalla, naan bread and vegetable rice.

**Special Thall for Two Persons £25.00**  
Chicken Ukka, sheek kebab starter, followed by chicken bhuna, lamb bhuna, meat bhuna, mixed vegetable bhuna, naan bread and vegetable rice.



## Indian Regional Medium / Spicy Dishes

A collection of finest regional specialties from the cosmopolitan city of Mumbai. Spicy and hot dishes

**Achar Ghost £6.25**

A Hyderabad specialty. Pieces of tender lamb cooked in a tangy pickle masala.

**Chicken or Lamb Chilli Massalla £6.25**

A hot and spicy fairly dry dish cooked with green chillies.

**Chicken Delight £6.50**

Chicken tikka cooked in a mild lamb with spices and herbs delicately cooked with tomatoes and garnished

**Chicken or Lamb Kata Massalla £6.50**

Succulent chicken or lamb tikka braised golden brown with onion, tomatoes, ginger, a touch of garam masala and whole grain masala.

**Chicken or Lamb Jalfrezi £6.50**

Fiery dry chicken or lamb tikka with green chillies, capsicum and onion in a special onion sauce, served in a black staling bowl.

**King Prawn Jalfrezi £9.95**

Fiery dried king prawns with green chillies, capsicum and onion in a spiced onion sauce, served in a black staling bowl.

**Syl-hut Murgh £6.25**

Boneless chicken pieces sautéed with onion, green beans, tomatoes, coriander and red milder.

**Chicken Tikka Achari £6.50**

A Hyderabad specialty. Pieces of marinated chicken cooked in a tangy pickle masala.

**Chicken or Lamb Aloo Jhol £6.25**

Chicken or lamb cooked with potato in a generous medium spiced sauce.

**Jhinga Caldeen £8.95**

King prawns with onion, green chillies, coriander, mixed spices and chilies.

**Chicken Shakuti £6.50**

A fiery hot dish. Tandoori baked chicken seasoned with coconut cream and special spices.

**Chicken Tikka Bhuna £6.50**

Tandoori baked boneless chicken marinated in fresh ground spices and herbs.

**Keema Peas £6.50**

Finely minced lamb cooked with peas in medium spices and fresh herbs.

**Sali Boti £6.50**

Lamb cooked with dried apricots in spicy masala, lavishly garnished with straw potatoes.

**Chicken Sali £6.50**

Chicken cooked with dried apricots in spicy masala, lavishly garnished with straw potatoes.

**Chicken or Lamb Hasina Chilli £6.50**

Hot chicken or lamb cooked with green chillies and special spices.

**Chicken or Lamb Chat £6.50**

Marinated chicken or lamb pieces fried in butter with a touch of lemon, tomato and cucumber.

**Murgi Naga £6.50**

Grilled chicken pieces cooked in hot tandoori butter with green chilli sauce.

**Lamb Naga £6.50**

Tender pieces of lamb cooked in hot tandoori butter with green chilli sauce.

**Roduni Special £6.95**

Chicken, meat, prawn and mushrooms, medium spiced and hot and savoured.

**Goa Chicken £6.50**

Chicken dish with thick sauce, coconut and a blend of rare spices.

**Vegetable Tikka Massala £5.25**

Garden vegetables cooked in Indian spices with a fruity masala sauce.

**Vegetable Jalfrezi £5.25**

Garden vegetables cooked with fresh green chillies, capsicum and ginger, with special spices.

**Vegetable Korai £5.25**

Garden vegetables marinated in spices, cooked with capsicum and tomatoes with special spices.

**Vegetable Handi £5.25**

Garden vegetables cooked in special Indian spices in a medium sauce garnished with garlic and ginger.

**Vegetable Chilli Massalla £5.25**

Garden vegetables cooked in a hot spicy dry sauce, cooked with green chillies.

## Vegetable Dishes

**Vegetable Curry, Madras £4.50**

Garden vegetables cooked in our own specially spiced sauce.

**Vegetable Rogan Josh £4.95**

Garden vegetables cooked with steamed tomatoes, green herbs and light spices.

**Vegetable Dupiaza £4.95**

Garden vegetable cooked with deep fried onions and green pepper.

**Vegetable Pathia £4.95**

Garden vegetables cooked with our own hot and sour sauce made from fresh lemon juice.

**Vegetable Korma £4.95**

Garden vegetables cooked in a very mild and sweet sauce containing ground coconut and coconut milk.

## For the Health Conscious

The management have put together a menu containing more garlic and less fat. Garlic is an excellent herb.

**Garlic Chicken or Lamb Tikka £6.50**

(Dry) with salad

**Garlic Korai Chicken £6.50**

Medium Hot Sauce

**Garlic Korai Lamb £6.50**

Medium Hot Sauce

**Garlic Chicken Frezi £6.50**

Slightly spiced sauce

**Garlic Lamb Frezi £6.50**

Slightly spiced sauce

**Malaya £6.25**

Chicken, lamb or prawn. A tropical combination of mild spices, cooked with pineapple. Highly recommended for mild curry lovers.

**Passanda £6.50**

Chicken or lamb tikka marinated in special sauce and cooked with spices and almonds.

**Murabi Massalla £6.50**

Grilled chicken. If spring chicken marinated in special sauce, mixed with special lamb curry sauce.

**Mull £6.50**

Boneless chicken, served on charcoal. Then cooked with butter, tomatoes, fresh spices and topped with cream.

**Mhakani £6.50**

Chicken ukka from the tandoor, simmered in spiced butter sauce.

## Karahi Dishes

**Karahi Kebab £6.50**

Diced chicken marinated in special sauce, cooked with onions, capsicums and tomatoes. Served in the traditional Iron Karahi (Suk).

**Peshawari Ghost £6.50**

Diced lamb marinated in special sauce, cooked with onions, capsicums and tomatoes and served in the traditional Iron Karahi (Suk).

**Koehl Ghost £6.50**

Marinated lamb cut in a special way in a medium spiced sauce, garnished with fresh and chopped ginger topped with fried onions.

**Koehl Murog £6.50**

Marinated chicken cut in a special way in a medium spiced sauce. Garnished with fresh and chopped ginger topped with fried onions.

## Fish and Seafood Dishes

**Fish Karahi £8.50**

Diced fish grilled, fried with spices, chopped tomatoes and capsicums, served from the Iron Karahi.

**Fish Bhuna £7.95**

Diced fish cooked in spices and fried with onions. Medium hot sauce.

**Fish Garlic Chilli Massalla £7.95**

Diced fish cooked with garlic, chilli, tomatoes and coriander. Hot sauce.

**King Prawn Curry £8.95**

Cooked with a medium sauce.

**King Prawn Bhuna £8.95**

King prawns browned in onions cooked in medium spices and served fairly dry.

**King Prawn Sag £8.95**

A combination of fresh spinach, garlic, coriander and green herbs, cooked fairly dry.

**King Prawn Pathia £8.95**

Our own hot and sour sauce made from fresh lemon juice, ground sun-dried chillies with fresh tomatoes and cucumber, giving it a full rich flavour.

**King Prawn Dansak £8.95**

A blend of various lentils, strung together with lemon juice and ground dried chillies, giving it a rich hot, sweet and sour taste with a thick sauce.



# Biryani Dishes

A rice dish cooked and served *with* a vegetable curry sauce

- Soocial Biryani** £7.95  
Chicken, lamb, prawn and mushrooms with labic curry and topped with omelette.
- Chicken or Lamb Biryani** £6.50  
Tender boneless chicken or lamb and basmaU rice, cooked with cStem-spice-CI condiments. SCIV(CJ with vegetable curry.
- King Prawn Biryani** £9.95  
Kingprawns cooked with basmaU rice in mild spices. Sern:d with vegetable curry.
- Prawn Biryani** £6.50  
BasmaU rice cooked with shr1mps sern:d with vegetable curry.

- Vegetable Biryani** £5.95  
Basmau rice cooked wIU1 vegetables serwd with vegetable curry.
- Tandoori Chicken Biryani** £7.50  
Tandoori chicken slrtppd oIThe bone cooked with saffrOfI and served with a spcctal vegetable sauce.
- Chicken or Lamb Tikka Biryani** £7.50  
Tandoori baked diced chicken or lamb cooked with saffron flavoured basmaU rice and served with a spedal "Ietable sauce.



# Curry Dishes

- Chicken, Lamb or Prawn Cury** £5.50  
Chicken, lamb or prawns sinuered in our own spcially spiced sauce. Choose eiU ler Madras or Vindaloo slrellfh.
- Chicken, Lamb or Prawn BhUDB.** £5.75  
Chicken, lamb or prawns. A tradJUonal favourite prepared slightly *dry*, with fresh tomatoes, ram rassalla spIC<S and fresh coriander, sinuered tO(dether OI a rich onion based sauce.
- Chicken.Lamb or Prawn Rogan Josh** £5.75  
Chicken, lamb or prawns prepared wIU1 teamed tomatoes, fresh H= herbs and light spices.
- Chicken, Lamb or Prawn Dopiazza** £5.75  
Chicken, Lamb or prawns simmered in our own special sauce, lavishly ganIshcd wtU1 croutons of deep frkId onion and ween peppers.
- Chana Gosbt** £5.75  
Tender pieces of lamb rooked with chick peas, fresh herbs and spices, served fairly dry
- French Bean Gosht** £5.75  
Lamb COOked wIU1 frnrhcui beans.
- Bhindi Gosht** £5.75  
Lamb cooked wIU1 okra Ina mcdItIm sauce.
- Aloo Gosbt** £5.75  
T:nder piroes of lamb cooked with potato.

- Chicken, Lamb or Prawn Jeera** £5.75  
Chicken, lamb or prawns with whole roasted cumin S<.Cds, sinuered with spruig onions and IrCCn herbs. A very strollg aromatic flavoured dish.
- Chicken, Lamb or Prawn Methi** £5.75  
ChJcken, lamb or prawns. An "EC old technique combining fenugreek leaves and other fresh herbs, glvhig It a strong flavour and aroma.
- Chicken, Lamb or Prawn Dansak** £5.75  
Chicken, lamb or prawns. A blend of various lentils, steamed together wIU1 bay leaves fresh lemonju.Ice and ground dried chillies, giving ii a rtch hot, w<ct and sour taste.
- Chicken, Lamb or Prawn Pathia** £5.75  
Chicken, lamb or prawns. Our own hot and ur sauce made from fresh lemonjllice, growId sun-dried chillies wIU1 freshtomatoes and cucwnber, gtvng Ila full rich flavour.
- Chicken, Lamb or Prawn Konoa** £5.75  
Chlekt:n, lamb or prawns. A very mild dishconstsurig of coconu1 mill..daJry cream and grmlId ahnoncls, simmered wIU1 cinnamon lo, gvelts own dslInct,Ive flavour and taste.
- Chicken, Lamb or Prawn Sagwala** £5.75  
Chicken, lamb or prawns. A combln Ilicion of spinach, IJrlle, coriander and green herbs,cooked fairly dry.

# European Dishes

- Sirloin Steak** £8.50  
Served with salad, chips, fried onions and mushrooms.
- French Fried Chicken and Chips** £6.50  
Served with salad, chips, fried onions and mushrooms.

# Sauces

- Korma £3.00
- Tik.ka Massalla £3.00
- Madras £2.50
- Vindaloo £2.50

# Childrens Meals

All children-s meals come with a choice of soft drink

- Chicken nugget and chips £4.95
- Fish fingers and chips £4.95
- Chicken Tikka Massalla Meal £5.50
- Chicken Korma Meal £5.50

Drink not available on takeaway

# Vegetable Side Dishes (also available as a main dish)

- Motor Paneer** £2.60  
SpUI peas wIU1 cheese.
- Aloo Baigan Dupiaza** £2.60  
Small pieces of potato and auber!!ne,cooked with a varIety of spices,onloo and green peppers.
- Bombay Aloo** £2.60  
Potatoes cooked Inherbs and spices, sern:d dry:
- Aloo Gobi** £2.60  
CaulIIlower and sauted potatoes, cooked *dry* with tomatoes and Weel peppers In medium spices.
- Sag Aloo** £2.60  
A combnaton of -plnach and potatoes, with fresh herbs and spices.
- Sag Ponir** £2.60  
Spinach cooked with cheese Ina creamy sauce.
- Sag Massalla** £2.60  
Spinach fried I butter, onion and fresh splocs.
- Onion Bbaji** £2.00  
Thinly sliced onJons, gram flour, and herbs, shaped Inlo round cakes and fried In leou.
- Sabzi Massalla** £2.60  
Mixed vgetables cooked In butter with onions, tomatoes and gr=I peppers. SEIVTO fairly *dry*.
- CaulIIower Bhaji** £2.60  
CaulIIlower cooked with tomatoes, green peppers, onions, coriander and mixro spices.
- Mushroom Massalla** £2.60  
M\LWooms <OOkcd with onions, tomatoes and spices.
- 'nIrka Dal** £2.60  
LenUls cooked in butler and spices with browned garlic and rortander.
- Bhindi MassaUa** £2.60  
"Ladles I'ngers"(Okra) cooked In butter, onions, tomatoes and fresh spices.
- Chana Massalla** £2.60  
Cluck Jlea'I cooked bI butter with fresh herbs and spices.

# Indian Breads

All breads are freshly baked on order

- Plain Paratha** Lightly fried, layered bread £1.90
- Stuffed Paratha** £2.20  
Paratha with a filling of peas, potatoes and spices.
- Kulcha Naan** £2.20  
Leavened bread stuffed with onions and cheese.
- Keema Naan** £2.30  
Leavened bread stuffed with mJnceel lamb and mild spices
- PeshwarI Naan** £2.20  
Leavened bread stuffed with crushed almond, sultanas and cream paste.
- Plain Naan** Leavened bread freshly baked £1.90
- Garlic Naan** £2.20  
Leavened bread stuffed wIU1 fresh garlic.
- Tandoori RotI** £1.90  
A thin hread made with whole wheat dough baked In the tandoori.
- Chapati** £1.40  
ThJn, flat bread made with whole wheat doughI.
- Puri** Deep fried puffy bread. £1.40



# Rice Dishes

- Plain Rice** Bolled whlle rice. £1.90
- Pilau Rice** Basmau rice In Indian herbs. £2.10
- Special Fried Rice** £2.50  
BasmaU rice In Indian herbs, egg and peas.
- Vegetable Rice** Fried with vegetables. £2.50
- Mushroom Rice** Frtcd wIU1 mushrooms. £2.50
- Keema Rice** Fried with minced Jamb. £2.75
- Lemon Rice** Fried with fresh lemon. £2.50
- Garlic Rice** Frtcd with garlic. £2.50
- Egg Rice** Fried with egg. £2.50
- Kesuri Rice** Frlcd with lentils. £2.50
- Sag Rice** Fried with spinach.. £2.50



# Pickles, Chutneys, Papadoms

- Chutney Tray** £2.00
- Mango Chutney** £0.60
- Lime Pickle** £0.60
- Chilli Pickle** £0.60
- Onion Chutney** £0.60
- Coconut Chutney** £0.60
- Mint Sauce** £0.50
- Cucumber Raita** £1.50  
Mildly spiced yoghurt mixed with cucumber.
- Mixed Raita** £1.50  
Mildly spiced yogJurt mixed with onions and vegetables.
- Plain Papadom** 60p
- Massalla Papadom** 60p