

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 served 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 portions of potato spiced with a special sour sauce.

Chicken or Lamb Chat £3.10
Marinated chicken or lamb, fried in butter with a touch of lemon, onion and tomatoes. Hot and sour.

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 these dishes 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 in a special yogurt and spices, then cooked in a clay oven

Tandoori Chicken £5.95
On the bone young spatch 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 in 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 spices

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 onion bhajee, chicken tikka and shik kebab.

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

Onion Bhajee £2.30
Thinly sliced onions, gram flour, chickpea, mid herbs 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 Chichee £2.95
On the bone young spatch chicken marinated in a special yogurt, herbs and spices, cooked in a traditional clay oven.

Shai Halceem £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, tomatoes, special herbs and spices 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, special bread, 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 with our own special Balti sauce to give each individual dish its own flavour and heat. Served with Naan or Roll.

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 spices and a 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 spices, spinach and special sauce.

Vegetable Balti £6.50
Excellent vegetables 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 spices and special bread.

Handi King Prawn £8.95
King prawns cooked in a traditional clay oven with special sauce.

Handi Special £7.95
Marinated lamb, chicken and prawns cooked with vegetables in a medium spiced sauce and served with special bread.

Handi Chicken or Lamb £6.50
Tender chicken or lamb cooked in a medium spiced sauce, garnished with fresh onions, green pepper 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.

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Tender chicken, lamb or prawn cooked with special bread in a special hot sauce.

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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 borders of India to the cosmopolitan city of Mumbai. Spicy and hot dishes

Achar Ghost £6.25

A Hyderabad specialty. Pieces of tender lamb cooked in a tantalizing pickle massala.

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 dried 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 tantalizing pickle massala

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 various spices.

Chicken Tikka Bhuna £6.50

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

Keema Peas £6.50

Finely minced lamb brooked 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 Sall £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, capsicum 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. Hot sweet and sour

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 omons

Vegetable Korai £5.25

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

Vegetable Handi £5.25

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

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 tandoori and cooked with spices and almonds.

Murabi Massalla £6.50

Grilled chicken. If spring chicken marinated in special tandoori 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 tikka from tandoori, simmered in spiced butter sauce.

Karahi Dishes

Karahi Kebab £6.50

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

Peshawari Ghost £6.50

Diced lamb marinated in special spices, cooked with onions, capsicums and tomatoes and served in 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. Medium hot sauce.

Fish Bhuna £7.95

Diced fish cooked in spices and fried with onions, served fairly dry.

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.



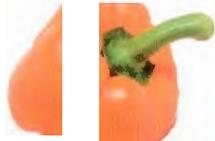
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Biryani Dishes

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 w1U1 vegetables serwd with vegetable curry.
- Tandoori Chicken Biryani** £7.50
Tandoori chicken slrtppd oTthe 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 "lletable sauce.



Curry Dishes

- Chicken, Lamb or Prawn Cury** £5.50
Chicken, lamb or prawns slnuered 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, slnuered tO(dether OI a rich onion based sauce.
- Chicken.Lamb or Prawn Rogan Josh** £5.75
Chicken, lamb or prawns prepared w1U1 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 ganlshcd 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 w1U1 frnrhcui beans.
- Bhindi Gosht** £5.75
Lamb cooked w1U1 okra Ina mcdIt1m sauce.
- Aloo Gosbt** £5.75
Tt:nder ploes of lamb cooked with potato.

- Chicken, Lamb or Prawn Jeera** £5.75
Chicken, lamb or prawns with whole roasted cumin S<.Cds, slnuered 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 w1U1 bay leaves fresh lemonju.ce 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, growld sun-dried chillies w1Ua freshtomatoes and cucwnber, gtvng It a full rich flavour.
- Chicken, Lamb or Prawn Konoa** £5.75
Chlcktn, lamb or prawns. A very mild dishconstsurig of coconu1 mill.,daJry cream and grmlld ahnoncls, simmered w1U1 cinnamon lo, gvelts own dslInct,lve flavour and taste.
- Chicken, Lamb or Prawn Sagwala** £5.75
Chicken, lamb or prawns. A combln llicion of spinach, lJrlle, 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
SpU1 peas w1U1 cheese.
- Aloo Baigan Dupiaza** £2.60
Small pieces of potato and auber!!ne,cooked with a var1ety of spices,onloo and green peppers.
- Bombay Aloo** £2.60
Potatoes cooked Inherbs and spices, sern:d dry:
- Aloo Gobi** £2.60
Caullllower 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 lbutter, 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=1 peppers. SEIVTO fairly *dry*.
- Caulloower Bhaji** £2.60
Caullllower cooked with tomatoes, green peppers, onions, coriander and m1xro spices.
- Mushroom Massalla** £2.60
M\Wooms <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 l'ngers"(Okra) cooked In butter, onions, tomatoes and fresh spices.
- Chana Massalla** £2.60
Cluck Jlea'l cooked b1butter 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
- Peshwarl 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 w1U1 fresh garlic.
- Tandoori Rotl** £1.90
A thin hread made with whole wheat dough baked In the tandoori.
- Chapati** £1.40
ThJn, flat bread made with whole wheat dough1.
- Puri** Deep fried puffy bread. £1.40



Rice Dishes

- Plain Rice** Bolved whlle rice. £1.90
- Pilau Rice** Basmau r1cc lJl Ind.Ian 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 w1U1 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** Frled 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