### Starters

Salmon Shah	£4.95
Grilled Salmon flavoured with mustard, coriander	
and fresh lime - Manager's recommendation	
Khakra Malaba	£5.10
Crab meat cooked in little spice with white wine	
mango and topped with CheesePerfection	
Khakra Balls	£3.25
Lightly spiced crab meat coated in	
bread crumbs and deep fried	
Goan Khakra	£3.25
Crab meat cooked in light spice and	
served on an Indian pancake	
Mirchee Murghi	£4.25
Grilled green pepper stuffed	
with spicy chicken	
Stuffed Mushroom	£3.25
Large mushrooms stuffed with	
spicy lamb or mixed vegetable	
Chicken or Lamb Tikka	£3.25
Succulent pieces of marinated chicken	
or lamb grilled in the Tandoori	
or family grilled in the fandcon	
Tandoori Chicken	£3.25
Marinated chicken on the bone	
cooked in the Tandoori	
Chicken Chatt	£3.25
Small pieces of chicken cooked in a light spice	
Chicken Chatt Puree	£4.25
Small pieces of chicken cooked in a light spice	
and served on a thin fried bread	
Prawn Puree	£4.25
Lightly spiced shrimps tossed briskly with	
shredded ginger, garlic and onions,	
Served on a thin fried bread	

### Starters

King Prawn Puree£4.95  Lightly spiced King Prawns tossed briskly with shredded ginger, garlic and onions, Served on a thin fried bread
Chana Puree or Vegetable Puree£3.25  Spicy chick peas or mixed vegetables cooked in light spice and served on a thin Fried bread
Aloo Chatt£3.25 Small pieces of potato cooked in a light spice
Sheek Kebab£3.25 Lightly spiced minced lamb cooked on a skewer in the Tandoori
Shamee Kebab£3.25 Spicy Pan fried minced lamb burger
Rashmee Kebab £3.45  Minced lamb burger pan fried & served with an omelette
Onion Bhajee£3.25  A ball of spicy onions deep fried and cooked with chick pea flour
King Prawn Butterfly £4.95  King prawn shaped like a butterfly and cooked with bread crumbs
Mixed Starter Basket (for two people)£6.50  Consists of chicken Tikka, lamb Tikka, onion bhajee and Sheek Kebab
Lamb or Vegetable Samosa£3.25 Pastry filled with spicy lamb or vegetable
Prawn Cocktail £3.45 Prawns served on a bed of salad with seafood sauce
Fresh Melon£3.25

# Our Unique Dishes

These dishes are unique to Millan Tandoori and have been developed & perfected by Abdul over many years.

~ Experience and enjoy the greatest

Bollywood Shank
Cooked in a medium hot sauce  Duck Narangi £9.65  Sliced duck breast cooked to perfection in a thick tomato based sauce recommended with coconut rice
Khakra Jhool
Tawa Chicken or Lamb
Achar Chicken or Lamb
Bengal Jhalfa

## Our Unique Dishes

These dishes are unique to Millan Tandoori and have been developed & perfected by Abdul over many years.

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Mazaa King Prawn£11.15
King prawns cooked in a spicy thick sauce
with capsicum & onions, flavoured with
methi leaves, exotic spices and herbs
Chatga Prawns£12.15
A truly magnificent dish of king prawns from the Bay of
Bengal, marinated in a mixture of spices & cooked in the
tandoor (clay oven). Curried in a medium sauce with
onions, green peppers, tomatoes and coriander
Murgh Sylhety£8.15
Sliced Chicken breast, served medium hot
together with green peppers, onions and soy
sauce, an exotic experience.
Murgh Sunam£8.15
A mild creamy, sweet curry cooked with Malibu
Murgh Massalam£8.15
Marinated breast of chicken, roasted and cooked with
minced meat and boiled egg in a mild sauce
Murgh Bhazzan£8.15
Strips of chicken breast cooked with
onions, garlic & pimento in a medium sauce.
Garnished with tomatoes & coriander
Chicken or Lamb Tikka Alphona£8.15
Cooked using fresh cream, egg,
and exotic mixture of spices
Butter Chicken or Lamb£8.15
Slices of chicken or lamb tikka cooked with
almonds butter fresh cream and coconut milk

## Specialities of The House

Any of the following dishes can be cooked with king prawns for an **extra charge of £2.00** 

Gorchi Chicken or Lamb£6.95	,
Thin slices of chicken or lamb cooked in an exotic	
light spicy cream sauce with green peppers	
garnished with fresh coriander.	
Chicken or Lamb Tikka Massala£6.95	,
All Massala dishes are barbecued first then	
cooked with ground almonds & fresh cream	
in a special mild flavoured sauce.	
Kharai Chicken or Lamb£6.95	)
Kharai dishes are medium strength with plenty	
of onions, green peppers and garnished with	
fresh coriander served in a sizzling Kharai.	
Chicken or Lamb Passanda£6.95	)
Succulent pieces of chicken or lamb cooked in a	
mild sauce of red wine, almond & coconut,	
and then simmered carefully in fresh cream.	
Chicken or Lamb Khadari£6.95	,
A truly fantastic dish with a combination of	
medium chicken or lamb topped with medium	
hot minced lambfit for the kings.	
The Firm read farmed min for the kings.	
Chicken or Lamb Jalfraizy£6.95	,
Jalfraizy dishes are highly spiced, cooked with	
fried onions, capsicum, tomato and fresh green chillies	
served sizzling in a Kharai fairly hot.	
,	
Chicken or Lamb Chana£6.95	,
Chana dishes are well-spiced medium to slightly	
hot curries, topped with chickpeas to create a	
tantalising aroma & seductive flavour.	
Chicken or Lamb Makonwala£6.95	,
Mild creamy curry slightly sweet with light spices	
& almonds, cooked with cheese.	
Chicken or Lamb Chilli Massala£6.95	,
Hot dish cooked in a delicious mixture of spices	
with capsicum, onion & tomato topped	
with fresh sliced green chillies.	
Time it as a silver of thiness.	

## Specialities of The House

Any of the following dishes can be cooked with king prawns for an extra charge of £2.00

<u>.</u>
Chicken or Lamb Rezala£6.95 Fairly hot dish cooked in a slightly tangy sauce with a hint of yogurt, superb blend of special spices & almonds
Chicken or Lamb Shashlik Curry£6.95  Shashlik dishes are cooked with a unique blend of exotic spices, along with green peppers; onions and tomatoes sprinkled with freshly chopped coriander.
Chicken or Lamb Satkora £6.95  A truly fine dish originating from Sylhet, cooked with tender slices of chicken or lamb, Satkora, tomatoes, garlic and garnished with coriander to create this fairly hot dish.
Garlic Chicken or Lamb£6.95 Fairly hot dish cooked with fresh garlic, green peppers, and onions
Chicken or Lamb Palak£6.95  Slightly hot cooked with an exciting mixture of spinach green chillies and coriander
Fish Cuisne
Trout Biran£10.95
Whole fresh trout Marinated in mustard oil, pan-fried with

turmeric, garlic, red chilli. Served with pilaw rice & spinach

#### **Palak**

Slightly hot cooked with an exciting mixture of spinach, green chillies and coriander

#### Bhoona

A tasty dish cooked with sliced onions and tomatoes medium hot.

#### Kharai

Kharai dishes are medium strength with plenty of onions, green peppers and garnished with fresh coriander served in a sizzling Kharai.

#### **Jalfraizy**

Jafraizy dishes are highly spiced, cooked with fried onions, capsicum tomato and fresh green chillies served in a sizzling Kharai fairly hot.

Can be prepared with:	
Salmon	£7.05
Tuna	£7.0E

### Traditional Menu

#### Korma

Sweet and creamy curry cooked with coconut & almonds.

#### Malayan

A mild and creamy curry cooked with pineapple & almonds

#### Kashmiri

Another mild curry prepared with banana, lychee & almonds

#### Curry

A light mixture of spices are needed to create this medium dish.

#### Bhuna

A tasty dish cooked with sliced onions & tomatoes medium hot.

#### Dupiaza

A medium dish cooked with fried onions.

#### Rougan

Prepared with pimento & garlic and then thoroughly garnished with tomatoes

#### Madras

One of the most popular dish of South India, fairly hot with slightly sour taste.

#### **Vindaloo**

South Indian dish widely known for its fabulously fiery taste.

#### **Pathia**

cooked with onions in a thick sauce sweet, sour and a little hot

#### Dansak

Sweet, sour and a little hot cooked in a lentil sauce,

#### **Biriany**

Cooked with basmati rice & served with a vegetable curry (+£2.00)

All the above dishes can be prepared with	All the	above	dishes	can be	pre	pared	with
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Chicken	£5.05
Lamb	
Chicken or Lamb tikka	£7.05
Mixed vegetable	£4.55
Prawns	£5.55
King Prawns	£8.95

### Tandoori Dishes

Tandoori chicken (half)	£6.50
Chicken Tikka	£6.50
Lamb Tikka	£6.80
Chicken Shashlik Tandoori	
Lamb Shashlik Tandoori	

# Balti Dishes Served with Nan Bread

Chicken or Lamb Tikka	£8.50
Prawn	£8.50
King Prawn	£10.40
Chefs Special Balti	£10.40
Chicken or Lamb Mashriqui Balti	£10.40

## English Dishes

Sirloin Steak	£8.95
Fried Chicken	£7.50
Fried scampi	£7.75
Chicken or Mushroom Omelette	

# Special Side Dishes

Bombay Potato	£2.85
Mushroom Bhajee	£2.85
Brinjal Bhajee (aubergine)	
Onion Bhajee	
Tarka Dall	
Cauliflower Bhajee	
Chana Bhajee	
Bhindi Bhajee (okra) Mixed Vegetable Bhajee	
Sag Bhajee (spinach)	
Sag Paneer (spinach, cheese & almonds)	
Sag Aloo (spinach & potato)	
Chana Sag (chick pea & spinach)	
Motor Paneer (chick peas, cheese & almonds)	
Mixed Vegetable Curry	
Aloo Gobi (potato & coliflower)	£3.05
Aloo Chana (potato & Chick peas)	£3.05
Aloo Peas (potato & Green Peas)	£3.05
Mushroom Aloo (mushroom & potato)	
Aloo Methi (potato with fenugreek leaf)	£3.05
Homemade Bread	
Homemaae Breaa	
Nan	£1.85
Peshwari Nan	£2.25
Garlic Nan	£2.25
Keema Nan	
Stuffed Nan	
Cheese nan	
Tikka nan	
Paratha	
Stuffed Paratha	
Puree	
Chapail	£1.23
Curry Accompaniments	
9	
Plain Rice (Basmati Rice)	
Pilau Rice (Basmati Rice)	
Special Fried Rice	
Mushroom Fried Rice	
Vegetable Fried Rice	
Egg Fried Rice	
Coconut Fried Rice	
Keema Fried Rice	
Raitha (Onion or Cucumber)	
Papadom	
Spicy Papadom	
Chutney or Pickle (each)	
Red Sauce	