

STARTERS

Papadum v £1.50
Plain, Roasted or Masala.

Veg Samosa v £3.50
Golden fried pastry stuffed with potato, green peas and a combination of spices served with tamarind and mint sauce.

KuchMuch Pakora v £4.50
Mixed vegetable fritters fried in gram flour batter.

Shakar Gandhi Chaat v £5.95
Sweet potatoes prepared in a tandoor, tossed in a blend of TL spices mixed with chickpeas, garnished with coriander and pomegranate.

Chilli and Garlic Mogo v £7.95
Fried cassava cooked in garlic, soya and chilli sauce.

Teji Mirch Paneer v £7.95
Toasted Indian cheese marinated with special spices, cooked with chillies and coated in a sweet and sour soya sauce.

Tandoori Paneer Tikka v £8.95
Indian cheese marinated in yogurt with herbs and cooked in the clay oven.

Tandoori Lounge Sabji Tawa Special v £14.95
Fresh cauliflower, broccoli, sweet potato, okra and grilled peppers marinated in a blend of TL herbs and spices with sizzling onions cooked in the tandoor.

Meat Samosa £3.95
Golden fried pastry stuffed with minced lamb, green peas and a combination of spices served with tamarind and mint sauce.

Punjabi Rashmi Kebab £7.95
Kebab of fresh chicken mince with a luxurious authentic Punjabi taste.

Lamb Gulafi Seekh £8.95
Fine minced lamb kebabs cooked with authentic Punjabi spices in a charcoal oven.

Malai Chicken Tikka £9.95
Succulent boneless pieces of chicken breast marinated in cheese, yogurt and cream cooked to perfection in our clay oven.

Chicken Tikka Lajwab £9.95
Popular North Indian bite size pieces of boneless chicken prepared in a unique TL marinade.

Chicken Mirchi £9.95
Cubes of chicken breast cooked with Indian herbs and red chillies in soya and tomato sauce finished with capsicum and onions.

Tandoori Murg Half £7.95 | Full £11.95
A popular dish from Punjab marinated throughout the night and cooked in our clay oven.

Lamb Chops £12.95
Lamb chops marinated with lemon juice, herbs and spices and barbecued in a charcoal oven.

Tandoori Lounge Special Platter £24.95
A selection of chicken, lamb chops and kebabs, grilled over charcoal, served with onion kulcha.

Fiery Calamari £7.95
Deep fried calamari marinated in a blend of garlic, ginger, fresh lemon, with a touch of Indian herbs and spices cooked in soya sauce.

Macchi Amritsari £9.95
Fish battered in gram flour with a mix of Indian herbs and spices.

Spicy Scallops £9.95
Pan fried scallops cooked in special aromatic Tandoori Lounge spices.

Salmon Tikka £11.95
Salmon fish marinated in lemon and Indian spices and chargrilled in the tandoor with garlic and ginger paste.

Tandoori Jhinga Punjabi £15.95
King size prawns in TL style marinade grilled on skewers with capsicum and onion.

Tandoori Lounge Sea Food Platter £24.99
A selection of the freshest sea food perfectly, cooked on charcoal using unique Tandoori Lounge spices.

EXTRAS
Chips £2.00
Chicken Nuggets £3.00
Fish Fingers £3.00

SIDE COMPLIMENTS

Raita v £3.50
Yoghurt inspired from the Indian subcontinent, available in a variety of styles; plain, cucumber, onion or mixed.

Salad v £3.50
A mixture of fresh vegetables prepared to compliment any dish.

TL Kachumber Salad v £3.95
A traditional salad made from fine chopped onions, cucumber, green chilies and coriander tossed together with lemon juice and pepper.

VEG MAINS

Daal Punjabi Tarka v £7.95
A blend of three lentils cooked with herbs and spices, prepared with cumin seeds and a touch of garlic.

Daal Makhani v £8.95
Whole black lentils, simmered to smooth perfection over a slow fire, cooked with tomatoes and medium spices, finished with butter and cream.

Raseelay Allo v £7.95
Baby potatoes cooked in a smooth tomato sauce with Indian herbs and spices.

Punjabi Cholay v £7.95
Boiled chickpeas prepared in a traditional tomato and onion gravy with a blend of spices.

Tandoori Bhartha v £8.95
Smoked aubergine pureed and cooked with a blend of spices, onions, turmeric and tomatoes finished with green peas.

Bhindi Sabji v £8.95
Pan fried okra cooked in a thick onion based masala blended with our mixture of spices.

TL Saag v £8.95
A popular Punjabi spinach dish made up of a selection of green leaves cooked in Punjabi spices.

Saag Aloo v £9.95
A spinach dish made up of a selection of green leaves cooked in Punjabi spices with baby potatoes.

Saag Paneer v £9.95
A Punjabi spinach dish made up of a selection of green leaves cooked in spices with paneer.

Paneer Makhani v £9.95
Homemade Indian cheese cooked in a creamy sauce with butter.

MEAT MAINS

Punjabi Chicken Karahi £11.95
Cubes of boneless chicken cooked with herbs and spices in a North Indian style.

Chicken Makhani (Butter Chicken) £11.95
Tandoori chicken cooked in rich tomato sauce with a special blend of traditional spices.

Saag Chicken-wala £10.95
A popular Punjabi spinach dish made up of a selection of green leaves cooked in Punjabi spices with succulent chicken breast pieces.

Saag Lamb-wala £10.95
A popular Punjabi spinach dish made up of a selection of green leaves cooked in Punjabi spices with tender pieces of lamb.

Keema Matter £10.95
Beautifully minced lamb, cooked with peas, chopped tomatoes, ginger, onion, garlic and green chilli.

Tandoori Lounge Special Lamb £11.95
Tender pieces of boneless lamb cooked in traditional Punjabi style finished with capsicum and onions.

SEAFOOD MAINS

Macchi Teri Wali £12.95
Cubes of fresh river fish cooked with Indian spices in a thick gravy, topped with a ginger and coriander garnish.

Jhinga Karahi £14.95
King prawns mixed with traditional herbs and spices, skillfully cooked in a karahi on a bed of high flames.

CHAWAL KHAZANA

Steamed Chawal v £1.95
Fluffy basmati rice steamed to perfection.

Pilau Rice v £2.50
Saffron flavoured basmati rice.

Mushroom Rice v £4.95
Saffron flavoured basmati rice mixed with chopped mushrooms.

Vegetable Biriyani v £9.95
Basmati rice cooked with mixed vegetables and aromatic spices, in a sealed handi.

Chicken Biriyani £11.95
Chicken & rice cooked together with aromatic spices in a handi.

Lamb Biriyani £12.95
Basmati rice with tender lamb cooked in a blend of fragrant spices and steamed in a sealed pot or handi.

Prawn Biriyani £12.95
Basmati rice cooked with small prawns with a blend of fragrant spices and steamed in a sealed pot or handi.

TANDOORI JALWA (INDIAN BREADS)

Tandoori Roti v £1.75
Traditional whole wheat roti prepared and cooked to perfection in the tandoor.

Tandoori Naan v £1.95
Signature plain flour naan prepared and baked in the tandoor.

Makhani Naan v £2.25
A naan made from layers of wheat flour mixed with butter.

Lachedar Naan v £2.50
Traditional plain flour dough layered with butter and cooked in the tandoor.

Naan of Fire v £2.50
Stuffed bread with chilies and hot spices.

Garlic Naan v £2.50
Traditional plain flour naan topped with garlic flakes, prepared in the tandoor.

Mitha Naan v (n) £2.50
Traditional bread stuffed with pistachio nuts, almonds and coconut.

Tandoori Allo Paratha v £2.50
Wheat bread stuffed with potatoes and glazed with butter.

TL Keema Paratha £2.50
Seasonal flatbread stuffed with spicy lamb cooked precision.