

## 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 chillies 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 Biryani v** £9.95  
Basmati rice cooked with mixed vegetables and aromatic spices, in a sealed handi.

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

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

**Prawn Biryani** £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 chillies 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.