

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.

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.

HOW SPICY?

Let us know how spicy you like your food or if you have any special dietary requirements.

v = vegetarian **(n)** = contains nuts

FOOD ALLERGIES AND INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN PLACING YOUR ORDER.

PLEASE NOTE: A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.