


ASK FOR OUR VEGAN & GLUTEN FREE OPTIONS**

STARTERS


Papadum (2 per portion)   **£1.50**
Plain, Roasted or Masala.


Veg Samosa  **£3.50**
Golden fried pastry stuffed with potato, green peas and a combination of spices.




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

Shakar-Kandi Chaat    **£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   **£7.95**
Fried cassava cooked in garlic, soya and chilli sauce.

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

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

Tandoori Lounge Sabji Tawa Special   **£14.95**
 **ON REQUEST**
Fresh cauliflower, broccoli, sweet potato, okra, grilled peppers and paneer tikka 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.

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




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

TL Kachumber Salad  **£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    **£7.95**
A blend of three lentils cooked with herbs and spices, prepared with cumin seeds and a touch of garlic.




Daal Makhani    **£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    **£7.95**
Baby potatoes cooked in a smooth tomato sauce with Indian herbs and spices.


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


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

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


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


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


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


Paneer Makhani  **£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 gravy.

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    **£1.95**
Fluffy basmati rice steamed to perfection.


Pilau Rice    **£2.50**
Saffron flavoured basmati rice.

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




Vegetable Biryani    **£9.95**
Basmati rice cooked with mixed vegetables and aromatic spices.


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

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


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


TANDOORI JALWA (INDIAN BREADS)


Tandoori Roti    **£1.75**
Traditional whole wheat roti cooked to perfection in the tandoor.


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

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


Lachedar Naan  **£2.50**
Plain flour dough layered with butter and cooked in the tandoor.

Naan of Fire  **£2.50**
Stuffed bread with chillies and hot spices.

Garlic Naan  **£2.50**
Plain flour naan topped with garlic flakes, prepared in the tandoor.

Mitha Naan   **£2.50**
Traditional bread stuffed with pistachio nuts, almonds and coconut.

Gluten Free Naan    **£3.00**
Available as per the naans above.

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

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

Makki Di Roti    **£3.00**
Flat Punjabi bread made from corn meal flour.