

VEGETARIAN MAINS

- Daal Punjabi Tarka v** £8.95
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 Aloo v** £8.45
Baby potatoes cooked in a smooth tomato sauce with Indian herbs and spices.
- Punjabi Cholay v** £8.45
Boiled chickpeas prepared in a traditional tomato and onion gravy with a blend of spices.
- Tandoori Bhartha v** £9.45
Smoked aubergine pureed and cooked with a blend of spices, onions, turmeric, and tomatoes finished with green peas.
- Bhindi Sabji v** £9.45
Pan fried okra cooked in a thick onion-based masala blended with our mixture of spices.
- TL Saag v** £9.45
A popular Punjabi spinach dish made up of a selection of green leaves cooked in Punjabi spices.
- Saag Aloo v** £10.25
A spinach dish made up of a selection of green leaves cooked in Punjabi spices with baby potatoes.
- Saag Paneer v** £10.45
A Punjabi spinach dish made up of a selection of green leaves cooked in spices with paneer.
- Paneer Makhani (Butter Paneer) v** £10.45
Homemade Indian cheese cooked in a creamy sauce with butter.

NON VEG MAINS

- Punjabi Chicken Karahi** £11.95
Cubes of boneless chicken cooked with herbs and spices in a North Indian style sauce with chunky onions and peppers.
- Chicken Makhani (Butter Chicken)** £11.95
Tandoori chicken cooked in rich tomato sauce with a special blend of traditional spices.
- Saag Chicken-Wala** £11.95
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** £12.95
A popular Punjabi spinach dish made up of a selection of green leaves cooked in Punjabi spices with tender pieces of lamb.
- Keema Matter** £12.95
Beautifully minced lamb, cooked with peas, chopped tomatoes, ginger, onion, garlic, and green chilli.
- Tandoori Lounge Special Lamb** £12.95
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, skilfully cooked in a karahi and topped with chunky onions and peppers.

RICE DISHES

- Steamed Chawal v** £2.50
Fluffy basmati rice steamed to perfection.
- Pilau Rice v** £3.50
Saffron flavoured basmati rice.
- Coconut Rice v** £4.95
Roasted mustard seeds and coconut mixed in with steamed rice to create an aromatic flavoured rice.
- Jeera Rice v** £4.95
Roasted cumin mixed with other spices to create an aromatic flavoured rice.
- Mushroom Rice v** £4.95
Saffron flavoured basmati rice mixed with chopped mushrooms.
- Keema Rice** £5.95
Steamed rice mixed with pan fried minced lamb.
- Vegetable Biryani v** £9.95
Basmati rice cooked with mixed vegetables and aromatic spices, topped with crispy fried onions. Accompanied with a traditional cucumber raita. Please note our biriyani is not served with a curry sauce.
- Chicken Biryani** £11.95
Basmati rice with boneless chicken cooked in a blend of fragrant spices, topped with crispy fried onions. Accompanied with a traditional cucumber raita. Please note our biriyani is not served with a curry sauce.
- Lamb Biryani** £13.95
Basmati rice cooked with tender lamb in a blend of fragrant spices, topped with crispy fried onions. Accompanied with a traditional cucumber raita. Please note our biriyani is not served with a curry sauce.
- Prawn Biryani** £12.95
Basmati rice cooked with prawns in a blend of fragrant spices, topped with crispy fried onions. Accompanied with a traditional cucumber raita. Please note our biriyani is not served with a curry sauce.

INDIAN BREADS

- Tandoori Roti v** £1.95
Traditional whole wheat roti cooked to perfection in the tandoor.
- Tandoori Naan v** £2.15
Signature plain flour naan prepared and baked in the tandoor.
- Makhani Naan v** £2.45
A naan made from layers of plain flour mixed with butter.
- Lachedar Naan v** £2.75
Plain flour dough layered with butter & cooked in the tandoor.
- Garlic Naan v** £2.95
Plain flour naan topped with garlic flakes, prepared in the tandoor.
- Mitha Naan v (n)** £2.95
Traditional bread stuffed with pistachio nuts, almonds, and coconut.
- Naan of Fire v** £2.95
Stuffed bread with chillies and hot spices.
- Tandoori Aloo Paratha v** £3.05
Wheat bread stuffed with potatoes and glazed with butter.
- TL Keema Paratha** £3.25
Wheat bread stuffed with spicy lamb glazed with butter.
- Makki Di Roti v** £3.50
Flat Punjabi bread made from cornmeal flour.

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 inform us of any allergies, intolerances or dietary requirements before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. Changes can be made to items to allow them to meet the customers allergens or intolerance requirements.

PLEASE NOTE: A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR TABLES OF 6 OR MORE.