

starters

ONION BHAJI -Sliced onions mixed with spices and fried in special batter.
MEAT SAMOSA -Spiced meat pastry.
VEGETABLE SAMOSA -Spiced vegetable pastry.
RASAM -Light South Indian lentil soup.
PRAWN COCKTAIL
SHISH KEBAB -Minced lamb barbecued with onions, herbs and spices.
CHICKEN PAKORA -Spiced pieces of chicken in batter.
CHICKEN TIKKA -Pieces of spiced chicken barbecued in the Tandoor.
LAMB TIKKA -Pieces of spiced lamb barbecued in the Tandoor.
CHICKEN CHAT -Shredded pieces of chicken cooked with special tangy spices.

maincourses

tandoorispecialities -All Tandoori specialities are barbecued in the clay oven and are served on a Sizzler with salad and mint sauce.

TANDOORI CHICKEN -On the bone spring chicken marinated in delicate herbs and spices.
SHISH KEBAB -Minced lamb mixed with onions, herbs and spices.
CHICKEN TIKKA -Diced boneless chicken, marinated and mildly seasoned.
LAMB TIKKA -Diced lamb, marinated and mildly seasoned.
TANDOORI MACHLI -Marinated rainbow trout, mildly spiced and seasoned.

jaipurspecials

TANDOORI GARLIC CHICKEN -Cooked with garlic, chillies and coriander. Fairly hot with Tikka pieces.
TANDOORI GARLIC LAMB -Cooked with garlic, chillies and coriander. Fairly hot with Tikka pieces.
PESHWARI CHICKEN -Mild chicken Tikka dish with Tandoori spices, tomato and peppers in a thick masala sauce.
PESHWARI LAMB -Mild lamb Tikka dish with Tandoori spices, tomato and peppers in a thick masala sauce.
CHICKEN TIKKA MASALA -Cooked in herbs and a mild tomato and ground spice sauce with chicken Tikka pieces.
LAMB TIKKA MASALA -Cooked in herbs and a mild tomato and ground spice sauce with lamb Tikka pieces.
CHICKEN BA-DHANIA -Cooked with butter beans and fresh herbs and spices in a mild creamy coriander sauce with chicken Tikka pieces - **Our own recipe.**
LAMB BA-DHANIA -Cooked with butter beans and fresh herbs and spices in a mild creamy coriander sauce with lamb Tikka pieces - **Our own recipe.**
CHICKEN REZALLA -Diced onions and peppers with tomatoes in a rich sauce. Cooked with chicken Tikka.
LAMB REZALLA -Diced onions and peppers with tomatoes in a rich sauce. Cooked with lamb Tikka.

mildcurrydishes

CHICKEN KORMA -Subtly spiced, delicious traditional dish.
LAMB KORMA -Subtly spiced, delicious traditional dish.
PRAWN KORMA -Subtly spiced, delicious traditional dish.
KING PRAWN KORMA -Subtly spiced, delicious traditional dish.
CHICKEN PASANDA -Marinated in yoghurt and spices, with a dash of red wine.
LAMB PASANDA -Marinated in yoghurt and spices, with a dash of red wine.
CHICKEN MUGHLAI -Cooked with sultanas, nuts, tomato and a boiled egg.
LAMB MUGHLAI -Cooked with sultanas, nuts, tomato and a boiled egg.
CHICKEN AFGHAN -Cooked with pineapple, lychees and sultanas.
LAMB AFGHAN -Cooked with pineapple, lychees and sultanas.
PRAWN AFGHAN -Cooked with pineapple, lychees and sultanas.
CHICKEN JEERA -Marinated in mild spices and Jeera (cumin seeds).
CHICKEN MAKHNI -Cooked with butter, fine almonds and natural yoghurt.

mediumcurrydishes

CHICKEN BHUNA -Cooked with tomatoes and diced green peppers, in a thick onion sauce.
LAMB BHUNA -Cooked with tomatoes and diced green peppers, in a thick onion sauce.
PRAWN BHUNA -Cooked with tomatoes and diced green peppers, in a thick onion sauce.
CHICKEN DO-PIAZA -Cooked with chopped raw onions in a medium thick sauce.
LAMB DO-PIAZA -Cooked with chopped raw onions in a medium thick sauce.
PRAWN DO-PIAZA -Cooked with chopped raw onions in a medium thick sauce.
CHICKEN ROGON -Tomatoes with diced onions in a fried garlic and tomato sauce.
LAMB ROGON -Tomatoes with diced onions in a fried garlic and tomato sauce.
CHICKEN METHI -Highly spiced dish with dried Fenugreek in a light sauce.
LAMB METHI -Highly spiced dish with dried Fenugreek in a light sauce.
CHICKEN SAG -Cooked with spinach and herbs in a thick and creamy sauce.
LAMB SAG -Cooked with spinach and herbs in a thick and creamy sauce.
CHICKEN KORAI -Cooked with rich Punjab spices, onions and green peppers. Tossed and served in a sizzling Korai.
LAMB KORAI -Cooked with rich Punjab spices, onions and green peppers. Tossed and served in a sizzling Korai.
KEEMA MATTAR -Minced lamb cooked with peas in a thick sauce.
LOBRA SALON -A mixture of chicken, lamb, egg, tomatoes and mushrooms in sauce. Also in Madras and Vindaloo.
KING PRAWN CURRY -Cooked in a traditional curry sauce.

fairlyhotcurrydishes

CHICKEN MADRAS -Traditional hot and sour South Indian dish.
LAMB MADRAS -Traditional hot and sour South Indian dish.
PRAWN MADRAS -Traditional hot and sour South Indian dish.
KING PRAWN MADRAS -Traditional hot and sour South Indian dish.
CHICKEN PATHIA -Cooked with tomatoes and onions in a thick spicy herb sauce.
LAMB PATHIA -Cooked with tomatoes and onions in a thick spicy herb sauce.
PRAWN PATHIA -Cooked with tomatoes and onions in a thick spicy herb sauce.
LOBRA MADRAS -A mixture of chicken, lamb, egg, tomato and mushrooms. Also in medium and Vindaloo styles.

veryhotcurrydishes

CHICKEN VINDALOO -Traditional dish with tomato puree and potatoes.
LAMB VINDALOO -Traditional dish with tomato puree and potatoes.
PRAWN VINDALOO -Traditional dish with tomato puree and potatoes.
KING PRAWN VINDALOO -Traditional dish with tomato puree and potatoes.
CHICKEN DANSAK -Hot and sour dish cooked with lentils in a thick sauce.
LAMB DANSAK -Hot and sour dish cooked with lentils in a thick sauce.
PRAWN DANSAK -Hot and sour dish cooked with lentils in a thick sauce.
CHICKEN JAL-FREYZI -A very hot and spicy dish cooked with sliced onions, tomato, coriander and fresh green chillies.
LAMB JAL-FREYZI -A very hot and spicy dish cooked with sliced onions, tomato, coriander and fresh green chillies.
LOBRA VINDALOO -A mixture of chicken, lamb, egg, tomato, mushrooms and potato. Also available in medium and Vindaloo styles.

vegetariandishes

CHUKA SOBJEE-DAL -Heavily spiced fairly hot and sour dish. Cooked with vegetables, lentils and tomatoes in a thick sauce - **Our own recipe.**
VEGETABLE CURRY - A medium mixed vegetable curry.
MUSHROOM CURRY - Medium hot, creamy quartered mushrooms in sauce.
VEGETABLE VINDALOO - A traditional dish, very hot with tomato puree and potato.

vegetablesidedishes

BOMBAY ALOO - Spiced potato dish in a thick sauce.
VEGETABLE BHAJI - Dry mixed vegetables.
BEGUN BHAJI - Aubergine dish.
ALOO GOBI - Potato and cauliflower dish.
PALAK BADAMI - Spinach with butter beans.
BINDI BHAJI - Okra (ladies fingers) fried with onion and garlic.
CAULIFLOWER BHAJI - Fried cauliflower dish.
SAG BHAJI - Spinach dish with a touch of garlic and onion.
MUSHROOM BHAJI -Quartered mushrooms, cooked in light spices.
CHANA MASALA - Chickpeas in a thick creamy masala sauce.
TARKA DAL - Lentils cooked with spices and fried garlic.
SAG ALOO -Spinach and potato dish.

rice,nan&extras

BOILED RICE	£1.75
PILAW RICE -Traditional fine grain basmati rice cooked with ghee and spices.	£1.95
NAN	£1.75
KEEMA NAN -Stuffed with spicy minced lamb.	£1.95
KOLCHA NAN -Covered with onion and coriander.	£1.95
PESHWARI NAN -Sweet Nan stuffed with fine almonds and ground coconut.	£1.95
GARLIC NAN	£1.95

extras

PAPADOM	£0.50
SPICY PAPADOM	£0.60
PICKLE TRAY -Mango chutney, mixed pickle and onion salad.	£1.50

**choose one starter, any main dish, one side dish,
choice of rice or nan and finish with a dessert or coffee**

£10.95 per person

plus 10% service charge on dinner and drinks