



TAKEAWAY MENU

www.quality-tandoori.com

01732 865043 • 01732 864378

STARTERS

22	Chicken Baza	Lightly spiced thin slices of chicken, covered in breadcrumbs	£4.40	G
23	Chicken Tikkah	Chicken breast cubes marinated with herbs and spices	£4.50	
24	Chicken Puri	Lightly spiced sautéed chicken, rolled in thin leavened bread	£4.50	G
25	Chingri Puri	Lightly spiced sautéed prawns, rolled in thin leavened bread	£4.50	G
26	Ful Gobi Manchurian	Chinese / Bangla style starter, deep fried battered cauliflower, highly recommended for vegetarians	£4.30	G
27	King Prawn Butterfly		£5.75	G
28	Kushbudhar Mangshu	Cubes of lamb marinated in five spices, coated with sesame seeds	£4.60	
29	Meat Somosa	Spiced minced lamb, stuffed in a crispy pastry case	£4.40	G
30	Murugh Kebab	Seasoned barbecued minced chicken	£4.60	
31	Onion Bhaji	Crispy deep fried onion balls in a coating of garam flour batter	£3.75	G
32	Quality Mixed Platter	Somosa, Sheek kebab, Onion Bhaji and Chicken Tikkah <i>for 2 people</i>	£10.95	G
33	Quality Mixed Platter	Somosa, Sheek kebab, Onion Bhaji and Chicken Tikkah <i>for 4 people</i>	£19.95	G
34	Reshmee Kebab	Spiced minced lamb mixed with chopped onions and herbs, shallow pan fried, coated with fried egg	£4.75	
35	Sheek Kebab	Seasoned barbecued minced lamb	£4.60	
36	Teen Tara (3 Star)	Chef's special, selected mixed starter (<i>for 1</i>): meat somosa, chicken kebab and a mixed vegetable borah	£4.95	G

TRADITIONAL CHICKEN OR LAMB DISHES

37	Chicken Bhuna	A combination of subtle spices and aromatic herbs blended together with fresh coriander leaves, in a sauce of thick consistency, giving a rich spicy flavour	£6.85	
38	Chicken Dansak	A preparation of selected spices with pepper, lemon juice and lentils, to produce a thick hot sweet sour sauce	£6.80	H
39	Chicken Dopiaza	Chicken with chunks of fried onions and special herbs, cooked in medium spices	£6.80	
40	Chicken Korma	A selection of mild spices with fresh cream, coconut and sultanas, blended to create a mild aromatic sauce of thick consistency	£7.50	N/D
41	Chicken Palak	Chicken cooked with spinach and fresh Indian spices	£6.90	
42	Chicken Pathia	Delicately prepared in a sweet and sour sauce, fairly hot	£6.95	H
43	Lamb Bhuna	A combination of subtle spices and aromatic herbs blended together with fresh coriander leaves, in a sauce of thick consistency, giving a rich spicy flavour	£7.30	
44	Lamb Dansak	A preparation of selected spices with pepper, lemon juice and lentils to produce a thick hot sweet sour sauce	£7.30	H
45	Lamb Dopiaza	Lamb with chunks of fried onions and special herbs, cooked in medium spices	£7.40	
46	Lamb Korma	A selection of mild spices with fresh cream, coconut and sultanas, blended to create a mild aromatic sauce of thick consistency	£7.95	
47	Lamb Palak	Lamb cooked with spinach and fresh Indian spices	£7.30	N/D
48	Lamb Pathia	Delicately prepared in a sweet and sour sauce, fairly hot	£7.40	H
49	Rogon Ghousth	Lavish use of fresh tomatoes and green pepper sautéed in medium spices, to create a dish similar to a Bhuna preparation	£7.50	H

SEAFOOD DISHES

Cooked in thick sauce

50	King Prawn Bhuna		£9.50	
51	King Prawn Pathia	Sweet & sour sauce (fairly hot)	£9.50	H
52	King Prawn Sag	Cooked with spinach and fresh Indian herbs and spices	£9.50	
53	Prawn Bhuna		£7.60	
54	Prawn Pathia	Sweet & sour sauce (fairly hot)	£7.70	H
55	Prawn Sag	Cooked with spinach and fresh Indian herbs and spices	£7.70	

Traditional Bengali-style fish dishes

56	Telapia Kakri	Fillet of fish on a bed of Bengali-style sauce, cooked with five pickling spices (mustard seeds, aniseed, fenugreek seeds, coriander and onion).	£9.95	M/H
57	Ma-as Kalia	A traditional authentic and aromatic fillet of fish cooked with calamansi juice (wild lemon), served with plain rice.	£13.95	M/H

SPECIALITIES OF THE TANDOOR

Tandoori dishes are marinated in yoghurt with freshly ground spices and fresh green herbs to give each dish its own unique flavour; served with salad

58	Chicken Shaslic		£9.15	
59	Chicken Tikkah		£9.15	
60	King Prawn Tandoori		£12.95	
61	Lamb Shaslic		£9.30	
62	Lamb Tikkah		£9.30	
63	Nobabi Mixed Platter	Piece of Tandoori Chicken, Chicken Tikkah, King Prawn Tandoori and Sheek Kebab served with Kulsa bread (G) and salad	£14.75	
64	Paneer Tikkah	Cubes of curd cheese marinated in spices grilled in the tandoor, medium spices	£7.60	D
65	Tandoori Murugh	2 pieces of chicken	£8.95	

M: Medium H: Hot VVH: Very Very Hot N: Contains Nuts D: Contains Dairy G: Contains Gluten

CHEF'S RECOMMENDATIONS

66 Adrakh Ghoust	Lamb cooked in medium spices. Garnished with fresh ginger and fresh coriander	£9.30
67 Amlı Murugh Jhul	Tender chicken cooked in a sweet mango sauce with cream and mild spices	£8.95 D
68 Amlı Raja Chingrı	Grilled king prawn simmered in mango sauce with fresh cream creating a sweet flavour	£13.65 D
69 Baghari Ghoust	Tender lamb cooked in a fairly hot spicy sauce, garnished with fried garlic and fresh coriander	£9.30
70 Chicken Podina Masala	A delicate tangy hot sauce with added ingredients made from a puree of fresh mint, lime, green chilli and fresh coriander	£8.90 H
71 Chicken Tikkah Pista Korma	A selection of nuts, coconuts and sultanas blended with fresh cream to create a mild aromatic sauce of thick consistency	£8.90 N/D
72 Chicken Tikkah Roghon	Lavish use of fresh tomatoes and green peppers, sautéed with herbs and spices	£8.90
73 Chicken Jhalfrazi	Grilled chicken cooked with garam masala in a thick hot sauce with chopped green chilli	£8.75 H
74 Chicken Pasandah	Cubed chicken tikkah, simmered in fresh cream, with almonds and coconut. Mild.	£8.95 N/D
75 Chicken Tikkah Karahi	Tender chicken cooked in spicy thick sauce with green pepper, egg and coconut	£8.95 N
76 Chicken Tikkah Masala	Diced chicken barbecued with spices and delicately cooked with nuts, butter and coconut in a sauce of aromatic spices	£8.95 N/D
77 Garlic Chilli Chicken		£8.90 H
78 Garlic Chicken	Tender chicken marinated in garlic sauce, subtly flavoured with ginger and capsicum. Medium-spiced (chef's own speciality)	£8.95 M
79 Jard Aloo Ghoust	Sweet and sour lamb cooked with apricots and potatoes. A parsi dish which is a favourite in India	£9.30
80 King Prawn Karahi	King prawn barbecued with aromatic spices, cooked with green pepper and coconut sauce	£13.65 N
81 King Prawn Masala	Charcoal-grilled king prawn cooked in medium spices with cream and butter	£13.65 N/D
82 Karahi Ghoust	Tender lamb cooked in spicy thick sauce with green pepper, egg and coconut	£8.95 N
83 Koli Murugh Sylheti	Chicken marinated and grilled on charcoal, cooked in highly spiced Sylheti-style sauce. Garnished with rings of fresh onion and coriander	£8.90 H
84 Kosha Mangshu Sylheti	Lamb marinated in yogurt, ginger and garlic combined with five spices, then grilled on charcoal served in a very spicy thick sauce garnished with shallots	£9.30 H
85 Lamb Pasandah	Marinated lamb thinly sliced, simmered in fresh cream, with almonds and coconut. Mild.	£9.30 N/D
86 Lamb Podina Masala	A delicate tangy hot sauce with added ingredients made from a puree of fresh mint, lime, green chilli and fresh coriander	£9.30 H
87 Mili Juli Tandoori	An assortment of chicken and lamb tikkah, Tandoori chicken, sheek kebab and king prawn, cooked in highly spicy sauce. Served with mushroom rice.	£15.80 M
88 Mirchi Ghoust	Lamb prepared with a combination of very hot spices and green chilli	£9.30 H
89 Mughlai Butter Chicken	Chicken marinated in fresh yogurt and spices overnight, cooked in a mild creamy sauce garnished with butter	£8.95 N/D
90 Murugh Kebab Bhuna	Minced chicken kebabs with herbs and spices, then grilled on charcoal and cooked in a thick sauce	£8.70
91 Murugh Kornofuli	Chicken breast stuffed with fried baby spinach with garlic and cheese, cooked in a highly aromatic sauce	£8.95
92 Naga Mangshu Purra	Tender lamb cooked with naga chilli - highly spiced, served hot with aloo gobi and plain rice.	£14.95 VVH
93 Naga Murugh	Chicken cooked with the hottest chilli in the world, blended with aromatic spices. Naga means cobra, so let the flavour sting your taste buds	£8.95 VVH
94 Raja Chingrı Roshu-nı	King prawn marinated in yogurt, ginger and various spices overnight, then grilled and cooked in a special thick sauce, garnished with coriander	£13.65
95 Sathkora Ghoust	Lamb cooked in Bengali spices and calamansi juice (wild lemon from Bangladesh) to create a tangy sauce	£9.30
96 Sathkora Murugh	Chicken cooked in Bengali spices and calamansi juice (wild lemon from Bangladesh) to create a tangy sauce	£8.85
97 Tandoori Murugh Makhani	Slices of Tandoori chicken, cooked in mild spices with cashew nuts and coconut	£8.95 N/D

BALTI SPECIALS

98	Balti Chicken	£8.80
99	Balti King Prawn	£12.95
100	Balti Lamb	£9.30
101	Balti Prawn	£9.50
102	Balti Shobjee (Vegetable)	£6.95

BIRYANI DISHES

Dishes below are prepared in spices and fresh herbs, fried with Tilda basmati rice and served with shobjee tarkari (mixed vegetables)

103	Chicken Biryani	£10.30	N
104	King Prawn Biryani	£13.50	N
105	Lamb Biryani	£10.95	N
106	Prawn	£11.95	N
107	Shobjee Biryani (vegetables)	£7.95	N

VEGETABLE DISHES

108	Aloo Dohi	Potato cooked in thick sauce, garnished with yogurt and fresh coriander	£4.30	D
109	Aloo Dumm	Potato cooked with chunks of fried onions, medium spices	£4.30	
110	Aloo Gobi	Potato and cauliflower cooked in medium spices	£4.30	
111	Badami Gobi	Fresh cauliflower cooked in light spices, garnished with crunchy almonds and a touch of fresh cream	£4.30	N/D
112	Begoon Bartha	Baked aubergine cooked in special spices and herbs	£4.30	M/D
113	Bhindi Masala	Okra cooked in medium spices	£4.30	
114	Bombay Aloo	Potatoes cooked with tomato sauce, tangy taste	£4.30	
115	Chana Masala	Chickpeas cooked with special spices and herbs	£4.30	M
116	Dhal Sambar	Mixed lentils and vegetables cooked with hot spices, garnished with fresh ginger	£4.30	
117	Dry Vegetables	Mixed vegetables cooked in medium spices	£4.30	
118	Ful Gobi Misron	Cauliflower with bhindi and chana cooked in medium spices, lavishly garnished with crunchy fried onions.	£4.30	
119	Malai Korma	Mixed vegetables cooked in creamy sauce, with nuts and sultanas. Very mild	£4.30	N/D
120	Matter Paneer	Home-made cottage cheese cooked with green peas in mild spices	£4.30	D
121	Muglai Sag	Spinach cooked in mild spices, with a touch of cream	£4.30	D
122	Mushroom Bhazi	Fresh mushrooms cooked in medium spices	£4.30	
123	Phoal Gobi Bhazi	Cauliflower cooked in mild spices	£4.30	
124	Sag Aloo	Potato and spinach cooked in butter sauce	£4.30	M/D
125	Sag Paneer	Homemade curd cheese and spinach, cooked with mild spices	£4.30	D
126	Sathkora Aloo	Potato cooked in Bengali spices and calamansi juice (wild lemon from Bangladesh) to create a tangy sauce	£4.30	
127	Shobjee Tarkari	Mixed vegetables cooked in medium spices	£4.30	
128	Tarka Dhal	Lentils with fried garlic	£4.30	

SUNDRIES

129	Keema Pilau	Minced lamb	£4.10	N/D
130	Lebur Baath	Lemon Rice	£3.95	N/D
131	Mushroom Rice		£3.95	N/D
132	Pilau Rice	Tilda Basmati	£2.95	D
133	Plain Rice	Patna	£2.60	
134	Special Egg Fried Rice		£3.95	N/D
135	Vegetable Rice		£3.95	N/D
136	Papadom Plain		£0.70	G
137	Papadom Masala		£0.70	G
138	Naga Pickle		£1.95	VVH
139	Chutney	Onion salad / mango chutney / lime pickle / mint sauce	each £0.95	
140	Mixed Raitha	Yogurt, cucumbers, onions & cumin seeds (mixed)	£1.95	D

GOOD COMPANIONS

141	Chapati		£1.20	G
142	Family-size Nan	Unleavened bread	£3.30	G/D
143	Garlic Nan	Made with chopped garlic	£3.10	G/D
144	Keema Nan	Minced lamb	£3.20	G/D
145	Mirchi & Dhaniya Nan	Made with green chilli & coriander	£3.10	G/D H
146	Paneer Roshu-ni Nan	Cheese & chopped garlic	£3.20	G/D
147	Peshwari Nan	Nuts, raisins & coconuts	£3.50	G/N/D
148	Plain Nan	Unleavened bread	£2.70	G/D
149	Poratha		£2.95	G
150	Puri		£1.30	G
151	Tandoori Roti		£2.50	G

152

SET MEAL FOR ONE**Meat Thali**

Piece of Tandoori Chicken

Sheek Kabab

Meat Korma **N/D**

Vegetable Curry

Chicken Tikkah Massala **N**

Mixed Raitha

Pilau Rice and Nan **G****£15.95**

153

SET MEAL FOR ONE**Subzi Thali**Sag **D**

Dahl

Bringal **D**

Mixed Vegetable Curry

Mixed Raitha

Pilau Rice

Vegetable Nan **G****£14.50**

154

SET MEAL FOR TWO**Lamb Kurzi***Four-course meal***£99.00**

(24 hours' notice required)

N: Contains Nuts**D: Contains Dairy****G: Contains Gluten****APERITIFS**

Campari	£2.95
Cinzano	£2.95
Martini Sweet	£2.95
Martini Dry	£2.95

LIQUEURS

Cointreau	£3.40
Drambuie	£3.40
Sambuca	£3.40
Tia Maria	£3.40
Baileys	£3.40
Amaretto	£3.40
Disaronno	£3.40
B52	£4.95

SPIRITS

Gordon's Gin	£3.15
Bacardi	£3.15
Archer's Peach Schnapps	£3.15
Southern Comfort	£3.15
Bell's Whisky	£3.15
Jack Daniels	£3.15
Malibu	£3.15
Smirnoff Vodka	£3.15
Bombay Gin	£3.15

COGNAC

Martell VS	£3.40
Remy Martin VSOP	£3.50

BOTTLED BEER & CIDER

Cobra (660ml / 330ml) A.b.v. 5%	£4.90 / £2.60
Kingfisher (660ml) A.b.v. 4.8%	£4.90
Strongbow Cider	£4.50 / £2.50

SOFT DRINKS

Coca Cola / Diet	£2.95
Lemonade	£2.95
J2O Orange & Passionfruit	£2.95
J2O Apple & Mango	£2.95
Orange Juice	£2.95
Apple Juice	£2.95

YOGHURT DRINKS

Mango Lassi (sweet)	£3.60
Sweet Lassi	£3.60

BABY MIXERS

Ginger Ale	£1.30
Tonic Water	£1.30
Slimline Tonic	£1.30
Soda Water 200 mls	£1.95

BOTTLED WATERS

Perrier Water 75cl bottle	£3.45
Hildon Water 750ml	£3.45

HOUSE WINE

Red, White or Rosé, by the glass	£4.20
Red, White or Rosé, large glass	£6.95

M: Medium**H: Hot****VVH: Very Very Hot****N: Contains Nuts****D: Contains Dairy****G: Contains Gluten**