

TANDOORI SIZZLERS

The traditional Indian clay oven is called 'tandoor'. A Tandoor is a clay pot usually sunken neck deep in the ground. Charcoal is put on the flat bottom of the pot. The heat generated by the hot charcoal in and on the sides of the clay pot is used for cooking. Long iron rods, long enough to reach the bottom of the pot, are used in the cooking process. All Tandoori items are served with rice, curry sauce and mixed seasonal salad. A sauce from the ultimate curry collection may be ordered for an additional 95p.

Spicy Chicken Tikka £12.45 (NEW)

Ginger & lemon fused into pieces of chicken breast pieces barbecued to perfection in the Tandoori oven...

Hara Tandoori £12.45 (NEW)

Cubes of chicken marinated with mint, coriander, garlic, ginger, exotic spices and yogurt then slow cooked in the Tandoor.

Mix Tikka £13.95 (NEW)

Marinated chicken & Lamb tikka pieces barbecued to perfection in the Tandoori oven...

Chicken Aag (chicken on fire) £12.45

Chicken marinated in a spicy yogurt tossed in a spicy Creole style sauce, served with hot sauce, try me if you dare????

Chicken Tikka Supreme £12.45

Succulent chicken pieces barbecued to perfection in the Tandoor topped with cheese. Served with a creamy coriander & lemon butter sauce.

Chicken Tikka £11.45

Marinated chicken pieces barbecued to perfection in the Tandoori oven... The mother of all tikkas!

Tandoori Mixed Platter £13.95

If one choice is not enough, have a combination of Tandoori chicken, chicken tikka, lamb tikka, Seekh kebab, King Prawn and Nan bread. You will be sure to enjoy the choice and maybe discover a love for something new.

Tandoori Jhinga £13.95

Feel like something different? Choose the plump Pacific king prawns which are given the tasty Tandoori treatment.

Tandoori Chicken £11.45

On the bone chicken marinated in desi spices & cooked in a tandoor.

Chicken Moonlight £12.45

Mali chicken marinated with a fusion of spices and barbecued with onions & capsicums. Served with a bewitching butter masala sauce.