

TRADITIONAL MAIN COURSES CONT.

KORMA DISHES

A dish invented during the British raj which has found its way into the hearts of millions. Loved by many for its rich creamy flavour. With a gentle sweetness from coconuts and mild spices. Perfect for you if you like mild dishes

VINDALOO DISHES

The name says it all. Similar to the madras in consistency but with a Goan heritage. Made with a greater emphasis on garlic, ginger and a special combination of chillies to give you a very hot and explosive flavour. Are you up for the challenge?

BHUNA DISHES

Prepared by gently sautéing onions with mild spices, fresh tomatoes and various herbs which give it a mild flavour with a thick consistency. A perfect introduction to our spices and flavours

SAMBHAR DISHES

A dish originating from the heartlands of south India. Now found all over the world. A fairly hot and spicy dish by its very nature deriving its taste from the lentils, garlic, ginger and spices used in its preparation, combined with fresh citrus to give this dish a sharp and distinctive flavour

CHICKEN	7.50	PRAWN	7.50	MIXED	9.00
CHICKEN TIKKA ..	8.50	KING PRAWN	10.50	PANEER	7.00
LAMB	8.50	MIXED VEG	7.00		
LAMB TIKKA	9.50	MUSHROOM	7.00		

ROGAN JOSH DISHES

Specially prepared by ourselves with three different types of peppers beautifully combined with fresh tomatoes and diced onions. Lightly seasoned with exotic spices top give it a hot and tasty flavour. One of our most popular dishes

DUPIAZA DISHES

A dish made with diced onions caramelised in garlic butter then combined with freshly ground spices and herbs to give it a slightly sweet yet gently spiced flavour to tantalise the taste buds

DHANSAK DISHES

A dish with its origins in ancient Persia, the recipe now combines elements of Persian and Gujarati cuisine. Made using fresh lentils, spices, crushed cumin seeds, ginger and garlic. We add pineapple to the dish to balance the subtle sweetness of the ingredients, giving the dish a light sweet and sour flavour.

BIRYANI DISHES

A dish invented during the Mughal era, now a popular and key element of south Asian cuisine. Made using only the freshest of spices and herbs combined with the meat or vegetable of your choice, gently tossed together with fluffy basmati rice in an Indian wok. Garnished with an omelette and accompanied with a mixed vegetable sauce

CHICKEN	8.00	PRAWN	8.00	MIXED	9.50
CHICKEN TIKKA ..	9.00	KING PRAWN	11.00	PANEER	7.50
LAMB	9.00	MIXED VEG	7.50		
LAMB TIKKA	10.00	MUSHROOM	7.50		

SIDE DISHES

MIXED VEGETABLE BHAJI	3.50	BOMBAY POTATOES	3.50
CHANA BHAJI	3.50	ALOO METHI	3.50
MUSHROOM BHAJI	3.50	ALOO SAAG	3.50
CAULIFLOWER BHAJI	3.50	ALOO GOBI	3.50
BHINDI BHAJI	3.50	TARKA DHALL	3.50
GARLIC MUSHROOMS	3.50	SIDE SALAD	1.50
FRIED ONION & MUSHROOMS ..	3.50	CHIPS	3.00

SAUCES

TRADITIONAL MEDIUM CURRY SAUCE	3.00	DHANSAK SAUCE	4.00
MADRAS SAUCE	3.50	DUPIAZA SAUCE	4.00
KORMA SAUCE	4.00	JALFRAYZI SAUCE	4.50
VINDALOO SAUCE	4.00	KAHARI SAUCE	4.00
BHUNA SAUCE	4.00	KASHMIR SAUCE	4.00
SAMBHAR SAUCE	4.00	MAKHAN SAUCE	4.50
ROGAN JOSH SAUCE	4.00	BALTI SAUCE	4.50
		MASSALA SAUCE	4.50

RICES

PILAU RICE	2.50	KEEMA PILAU RICE	4.00
BOILED RICE	2.00	ONION RICE	2.50
FRIED RICE	2.50	CHILLI RICE	2.50
GARLIC RICE	2.50	CHANNA RICE	3.00
VEGETABLE PILAU	3.50	½ BOILED RICE, ½ CHIPS	3.50
MUSHROOM PILAU	3.50	½ PILAU RICE, ½ CHIPS	3.50
EGG FRIED RICE	3.50		

BREADS

PLAIN NAAN	2.00	PESHAWARI NAAN	3.50
GARLIC NAAN	2.50	CHAPATI	1.00
KEEMA NAAN	3.50	TANDOORI ROTI	2.00
KEEMA & GARLIC NAAN	3.50	PARHATA	2.50
K.G.C NAAN	4.00	STUFFED PARHATA	3.50
TIKKA NAAN	4.00		

DRINKS

PEPSI	1.00	PEPSI BOTTLE 1.5L	2.50
ORANGE MIRINDA	1.00	7UP BOTTLE 1.5L	2.50
PEPSI MAX	1.00	BOTTLE WATER	1.00
7UP	1.00		

Set Meal For 2 - £25.00

2 PAPADOMS, 1 ONION CHUTNEY,
1 MANGO CHUTNEY
1 CHICKEN TIKKA STARTER, 1
ONION BHAJI STARTER,
1 PILAU RICE, 1 PLAIN NAN BREAD
1 CHICKEN ROGAN JOSH, 1
KARAH GOSHT
MIXED VEG BHAJI, BOMBAY
POTATOES

Seat Meal For 4 - £40.00

4 PAPADOM, 1 ONION CHUTNEY, 1
MANGO CHUTNEY
2 PILAU RICE, 2 PLAIN NAAN
BREADS, 1 ONION BHAJI, 1
CHICKEN TIKKA STARTER, SHEEK
KEBAB, VEG SOMOSA
1 CHICKEN ROGAN JOSH, 1 LAMB
BHUNA,
1 KARAH CHICKEN, 1 VEGETABLE
MANDRAS



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FINEST INDIAN CUISINE
Feeding Salford Since 1992



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STARTER

PAPADOM	0.80	MEAT SOMOSA	2.50
SPICED PAPADOM	1.00	MIXED STARTER	6.00
ONION CHUTNEY	0.80	CHICKEN SHASHLIQ	5.00
MANGO CHUTNEY	0.80	JUYEL ROLL	5.50
MINT SAUCE	1.00	ANDA ROLL	5.00
T.N.T SAUCE	1.00	CHICKEN PAKORA (6)	4.00
LIME PICKLE	1.00	CHICKEN CHAAT	4.00
CHICKEN TIKKA (6)	4.50	LAMB CHAAT	4.50
CHICKEN TIKKA	6.00	PRAWN CHAT	4.00
<i>with nan & salad</i>		MUSHROOM / VEG CHAT	3.50
SHAMI KEBAB	4.00	CHICKEN TANDOORI	4.50
SHAMI KEBAB	5.50	<i>on the bone</i>	
<i>with nan & salad</i>		TANDOORI CHOPS (3)	6.50
SHEEK KEBAB	4.00	LAMB TIKKA (6)	5.00
SHEEK KEBAB	5.50	PANEER TIKKA	4.50
<i>with nan & salad</i>		MULIGATAWNY SOUP	3.00
ONION BHAJI (2)	2.50		
VEGETABLE SOMOSA	2.50		

TANDOORI DISHES

These dishes are marinated in our much loved blend of exotic spices and fresh herbs before being lovingly cooked fresh to order within our traditional clay oven for that distinctive Tandoori House flavour. Served with a fresh mint sauce and a Masala sauce.

CHICKEN TANDOORI <i>half a chicken cooked on the bone</i>	8.50
CHICKEN TIKKA (12) <i>purely the breast meat off the bone</i>	8.50
TANDOORI MIXED GRILL	9.50
<i>tandoori chicken, chicken tikka, lamb tikka, sheek kebab</i>	
KING PRAWN TANDOORI (6)	12.00

MASALA DISHES

Made with a secret blend of seasonings and spices with a touch of cream to tantalise your taste buds.

CHICKEN	7.50	PRAWN	7.50	MUSHROOM	7.00
CHICKEN TIKKA ..	8.50	KING PRAWN	10.50	MIXED	9.00
LAMB	8.50	VEGETABLE	7.00	PANEER	7.00
LAMB TIKKA	9.50				

BALTI DISHES

Over the years our Balti dishes have become famous for their distinctive flavour, which comes from a special blend of spices and herbs- sharp and spicy, perfect for any connoisseur.

CHICKEN	7.50	PRAWN	7.50	MUSHROOM	7.00
CHICKEN TIKKA ..	8.50	KING PRAWN	10.50	MIXED	9.00
LAMB	8.50	VEGETABLE	7.00	PANEER	7.00
LAMB TIKKA	9.50				

SOMETHING SPECIAL

Cooked using a variety of fresh herbs, spices and seasonings all combined to give the dishes a traditional homemade taste

KASHMIR DISHES

A mellow dish lovingly cooked by combining mild herbs and spices together with a specially seasoned mango puree garnish to gently introduce the diner to our spices.

MAKHAN DISHES

A mild dish, cooked using caramelised onions, coarsely ground almonds in Indian butter to give it a warm and distinctive flavour that melts in your mouth

CHICKEN	7.50	LAMB TIKKA	9.50	MIXEDVEG	7.00
CHICKEN TIKKA ..	8.50	PRAWN	7.50	MUSHROOM	7.00
LAMB	8.50	KING PRAWN	10.50	MIXED ...	9.00
		PANEER	7.00		

KAHARI DISHES

An incredibly popular dish at Tandoori house. Cooked with fresh garlic and ginger combined with crushed onions, slivers of green capsicums and a delicate mix of freshly ground spices to give the dish a mouth-watering flavour to tickle the taste buds

JALFRAYZI DISHES

A fairly hot dish cooked using green peppers, a touch of garlic, ginger, a secret blend of spices and of course fiery green chillies - not for the faint hearted

SOMETHING UNIQUE? OUR SIGNATURE RANGE

Making use of only the freshest of ingredients, each dish is unique in its making and exploding with flavour. These dishes have been specially designed by our team of experienced chefs to show off their talents and abilities in making mouth-watering dishes. Perfect for those who want something unique.

MUMBAI CHICKEN

7.50

A dish made using a whole chicken breast, dry rubbed with seasonings and then added to a special blend of spices and herbs. Cooked with a touch of tamarind, crushed black peppers, and a gentle touch of garlic and ginger

SAAG GOSHT

8.50

Most of our customers love nothing more than tucking into this feel good dish. Spicy, tender lamb stewed in a fragrant spinach sauce. Traditional, rustic and filling. What's not to love?

BUTTER CHICKEN

8.50

A dish made with chicken marinated in spices and then cooked in the clay oven. Once cooked, sliced in to thin slivers and added to a special sauce made with gently softened slices of onions, coarsely ground almonds and of course the ubiquitous Indian clarified butter so the flavours just roll off your tongue

TANDOORI ZAMELA

8.50

One of our biggest sellers. Tender chicken breast, marinated in a secret blend of spices and then cooked in the clay oven. Then cut into thin slivers after which we sauté it into a sauce with thin slivers of green chillies, caramelised onions, garlic, ginger and a whole host of spices which have made this one of our must have dishes

PASANDA DISHES

A dish made with a generous amount of cream and ground almonds combined with a gentle blend of spices to entice the diner

HAMAARA BIRAAN

A rice based dish made with greater emphasis on spices which give the dish a hot flavour with the meat of your choice cooked with lightly browned onions, green chillies and diced capsicums.

CHICKEN	7.50	LAMB	8.50
CHICKEN TIKKA ..	8.50	LAMB TIKKA	9.50

CHILLI MASSALA DISHES

Made with your chosen item gently sautéed with diced onions, crushed peppers, capsicum and a unique blend of spices to give it a little kick topped with thin slices of green chillies to add to the fiery flavour

GARLIC DISHES

Made with freshly crushed garlic, ginger and seasoning, sautéed into a thick sauce. Perfect for those who love the flavour and essence of garlic

PHALL DISHES

Without a doubt the hottest dish on our menu. Made by carefully balancing the flavours of five different types of chillies to give you the heat and bite of the chillies but balanced so that you're not defeated in the first spoonful - definitely for the brave of Salford only

PATHIA DISHES

A unique combination of lentils with a touch of pressed soy jus combined with fragrant crushed fenugreek in a thick sauce all coming together to give the diner an explosion of flavour with every bite

CHICKEN	7.50	PRAWN	7.50	MUSHROOM	7.00
CHICKEN TIKKA ..	8.50	KING PRAWN	10.50	MIXED	9.00
LAMB	8.50	MIXED VEG	7.00	PANEER	7.00
LAMB TIKKA	9.50				

NAWAABI

A dish originating from the heartlands of Lucknow, and perfected in Kolkata. Dating back hundreds of years to the era of Kings & Nawabs. A rich dish made with yoghurt, cream, powdered almond, nuts & a host of mild herbs & seasoning to give it a uniquely decadent Tandoori House flavour

CHICKEN	7.50	LAMB	8.50
CHICKEN TIKKA ..	8.50	LAMB TIKKA	9.50

TRADITIONAL MAIN COURSES

TRADITIONAL MEDIUM CURRY

A dish that needs no introduction. Made with the finest of spices gently added one by one to give you a mild to medium flavour. Gentle to the palate

CHICKEN	7.50	PRAWN	7.50	MUSHROOM	7.00
CHICKEN TIKKA ..	8.50	KING PRAWN	10.50	MIXED	9.00
LAMB	8.50	VEGETABLE	7.00	PANEER	7.00
LAMB TIKKA	9.50				

MADRAS DISHES

One of our most popular dishes. Prepared using fresh garlic and ginger in a special thick tomato based sauce. Fresh herbs and spices are added to give the dish a fiery flavour. Hot but definitely worth it

CHICKEN	7.50	PRAWN	7.50	MUSHROOM	7.00
CHICKEN TIKKA ..	8.50	KING PRAWN	10.50	MIXED	9.00
LAMB	8.50	MIXED VEG	7.00	PANEER	7.00
LAMB TIKKA	9.50				