

tower tandoori



Est. 1978

Home Dining Menu
winter 2010



020 7237 2247
www.towertandoori.co.uk

WELCOME TO THE TOWER TANDOORI HOME DINING MENU



ESTABLISHED IN 1978 The Tower Tandoori is one of Bermondsey's oldest restaurants. We are also one of London's oldest Tandoori restaurants.

This menu has been specially prepared by the chefs for our home dining service. It includes all the old favourites and many new and exciting dishes inspired by traditional Indian cuisine of the Moghul Palaces.

For those of you who just want to put your feet up after a busy day at the office we have done the work for you with four meals that include a selection of the very best from our menu. Otherwise take time to browse; if you need any help with your selection talk to either of our managers Suhel or Emon who will be only too pleased to help.

When we first opened our doors in 1978, our menu featured a very popular complete meal called the Tower Tandoori Special. Here, we have selected some of today's favourite dishes to give you four special complete meals which we believe will almost certainly live up to their predecessor's name, the Tower Tandoori Special.

Shab Uddin

THE MAHARAJA'S FEAST
£49.95 TWO PEOPLE including
complementary House Wine

Shobji Shuruwat Thali

Mixed vegetable starter platter

Shuruwat Thali

Mixed starter platter

Murgh Makhani

Chicken marinated overnight in yoghurt and a special mixture of spices.

Handi Gosht

Tender Spicy Lamb cooked in a pot with a dough crust

Bihari Sheekh Kebab

A Tower Tandoori Special

Mishti Kumra (side dish)

Sweet Pumpkin

Aloo Palak (side dish)

Fresh spinach cooked with potatoes in light spices.

Pilau rice

Nan Bread

THE NAWABI BANQUET
£24.95 PER PERSON including
complementary Indian Beer

Papadoms

King Prawn Chaat Puri- starter

Sumptuous king prawns diced and cooked and served with handmade puri bread.

Achhari Gosht

Tangy mango pickle and lamb

Tarka Dhal- side dish

Lentils cooked in spices, garlic and butter

Mixed Rhaita

Pilau Rice

Nan bread

FESTIVE SEASON OPENING TIMES
OPEN AS USUAL (12.00pm - 2.30pm & 6.00pm - 12.00am)
CHRISTMAS EVE, BOXING DAY,
NEW YEAR'S EVE, NEW YEAR'S DAY
CHRISTMAS DAY
12.00pm - 2.30pm & 6.00pm - 10.30pm

FESTIVE OFFERS

With the busy Christmas and New Year period approaching fast, as a thank you and an incentive to book your parties early - **we are offering 20% off the total food bill for all Lunch time bookings of 5 guests or more.**

If that's not enough, we'll even throw in crackers and party hats for those amazing facebook pictures!

If you prefer to join us after the office for Dinner, we are offering **a complimentary bottle of wine (worth £15) for all bookings of 4 guests or more** and ofcourse we'll let you wear party hats aswell!

Please visit **www.towertandoori.co.uk** for more information on our festive menu and terms and conditions.

THE CLASSIC THALI
£12.95 PER PERSON

Murgh Tandoori
Sheekh kebab
Lamb Rogan Josh
Murgh Bhuna
Aloo Palak
Pilau Rice
Nan Bread

THE SHOBJI THALI - VEGETARIAN
£11.95 PER PERSON

Mushroom Bhaji
Bombay Aloo
Tarkha Dall
Palak Bhaji
Mishti Kumra
Steamed Rice
Nan Bread

APPETISERS

All appetisers are served with our special seasonal salad which changes weekly according to fresh market produce.

Onion Bhajia £2.95 V

This recipe is used in millions of Indian homes across the world. Using sliced onions, gram flour and various spices including Carom seeds. It's deep-fried, simple and delicious.

Samosa £3.10 V

These crispy lamb, vegetable or prawn filled triangles are the ultimate Indian takeaway – they have been popped into lunch boxes for over ten centuries.

Aloo Chaat £3.10 V

Chunks of potatoes blended with spices including amchoor (dried mango powder), black salt and asafoetida producing a sweet, sour and fragrant delicacy.

Tandoori King Prawn £6.95

Delicate fresh water king prawns marinated in lemon juice with mild herbs and spices and grilled in the traditional tandoori clay oven.

Paneer Tikka £4.25

A must for paneer lovers! This is a unique dish with homemade soft Indian curd cheese marinated in gram flour and spices, then grilled in the tandoor producing a soft cheese with a unique velvety texture.

Podina Murgh Tikka £3.95

Thinking of eating healthy? Go for these tender skewered cubes of boneless chicken cooked in the clay oven using an authentic combination of bold Indian spices, coriander and fresh home grown mint.

King Prawn Chaat Puri £6.95 🍴

Sumptuous king prawns diced and cooked in a traditional homemade tomato and cucumber paste. Served with handmade puri bread.

Haryali Lamb Chops £4.95

A new found favourite amongst our patrons. Succulent lamb chops marinated with traditional herbs, including coriander and mint leaves, barbecued on skewers in the tandoori clay oven.

Lamb Sheekh Kebab £3.95 🍴

We carry on the ancient culinary tradition of the Moghul Empire in Bermondsey with marinated minced lamb and traditional spices, wrapped around skewers and roasted on hot charcoal embers inside the tandoori clay oven.

Shobji Shuruwat Thali £4.95 V

Mixed vegetable starter platter. A mouth watering vegetarian selection of shobji pakora, Aloo chaat, onion bhaji and vegetable somosa.

Shuruwat Thali £5.95

Mixed starter platter. An appetising selection of chicken tikka, lamb tikka, onion bhaji and vegetable somosa.

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🔥 Hot 🍴 Medium Hot V Vegetarian Dish

SPECIALITY CURRIES

CHICKEN DISHES

Adrakwala Murgh £9.50 🍲

There are at least eight different names for ginger in India which is a clue to just how important an ingredient it is. This particular speciality is a very hot ginger influenced dish of chicken cooked with lemon, onions, coriander and a combination of fresh spices.

Murgh Makhani £9.95

This is an Indian dish from the Punjab region. It is made by marinating chicken overnight in yoghurt and a special mixture of spices. The Makhani is a smooth and rich sauce made from butter, tomatoes, almonds, cashew nuts and various spices including cinnamon and most importantly cream.

Arakhani Murgh £8.50 🍲

The Bhut Jolokia is a chili pepper that grows in north eastern India. In 2006, it was confirmed by Guinness World Records as the hottest chilli in the world. We have devised a chicken dish (using it carefully!) cooked with our unique Naga pepper pickle, tomatoes and green chillies to give you a very hot and tantalising speciality.

LAMB DISHES

Mirchi Baja Gosht £7.95

This is a bit of an Indian / Asian fusion as stirfrying is not common in traditional Indian cookery. However we think it works excellently with this dish of thinly sliced lamb pieces stirfried with onions, green peppers, green chillies and a mixture of fresh spices.

Handi Gosht £7.95 🍲

The handi is a deep, narrow-mouthed cooking pot used in Indian cooking. The pot is cooked on a very low fire and the top is sealed with crust of dough to ensure the moisture, flavours and aromas do not escape from the special mixture of lamb, onions, tomatoes, ginger and coarsely ground spices.

Moghul-Ke-Shank £11.95 🍲

Succulent baby lamb shank cultured overnight in a marinade of lemon juice, red chilli and turmeric. Then cooked in a medium spiced sauce of tomatoes and various blended spices. A fantastic lamb speciality fit for Royalty!

SEAFOOD DISHES

Goan Crab Kari £8.50

The cuisine of Goa is influenced by its Hindu origins, Portuguese colonialism, and modern techniques. Being a coastal state, the cuisine is predominantly seafood based. Using a very popular Goan Hindu method we have cooked minced crab in a deliciously spiced sauce.

Machli Massala £8.50 🍲

Fish is the staple ingredient of Bangladeshi cuisine. We use Bay of Bengali sea fish to cook a tasty and well-spiced Bengali speciality. "Mache- Bhat-e-Bangali" as they say locally. (Fish and rice make a Bengali)

Xacuti Jhingha Korai £13.50 🍲

Based on the traditional Goan speciality, we have cooked delicious fresh water king prawns with tomatoes, peppers, curry leaves, dried red chillies and a fiery fusion of complex spices. A hot dish slow cooked in a traditional Korai to enhance the spicing.

As with any Indian restaurant, our reputation depends on the quality of our curries. These dishes, are the ones we are most proud of and are most popular with our regular customers. We very much hope they will become favourites with you.



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VINTAGE TANDOORI CUISINE

All tandoori dishes are served with our special seasonal salad which changes weekly according to fresh market produce, unless stated otherwise.

CHICKEN DISHES

Tandoori Murgh

Half: £6.25 Full: £11.00

This is a Punjabi dish dating back to the time of the Mughal Empire in Central and Southern Asia, it is still popular throughout that area. The 'on the bone' chicken is marinated in a yogurt seasoned with garam masala, garlic, ginger and other spices. Red chilli not only adds the zing but produces the typical red color.

Shatay Murgh £8.75

This dish may have originated in Java, Indonesia, but it is also popular in many other Southeast Asian countries. Shatay or sate is a dish consisting of generous slices of chicken grilled over a charcoal fire, then served with a separate home made sauce with fresh seasonings.

Mirchi Murg Tikka £6.75

Tender pieces of chicken are marinated in a well balanced Greek yoghurt, tamarind and chilli based sauce, then chargrilled in the tandoor. A must for spicy food lovers.

LAMB DISHES

Sheekh Kebab £6.50

Kebabs, referring to grilled meats on a skewer or stick are popular all over the Middle East, Mediterranean, Central Asia, and South Asia. This particular speciality is made of minced meat with onions, fresh ginger, garlic, coriander, spices and grilled on skewers in the Tandoori clay oven.

Bihari Sheekh Kebab £7.50

Tower Tandoori Speciality

Tower Tandoori Speciality Bihar is an important culinary province of India so these Skeekh Kebabs refelect this. They are marinated in bold spices such as black pepper and ginger, then chargrilled in the tandoor. Served with seasonal salad and cucumber rhaita. They have been a family favourite of ours for many years.

Murgh / Lamb Tikka £6.50

A South Asian dish made by grilling succulent boneless pieces of Chicken or Lamb which have been marinated in various spices and herbs. It is traditionally cooked using skewers in the tandoor.

Tandoori Mixed Grill £11.75

A sumptuous combination of all your favourite tandoori specialities including tandoori murgh, murgh tikka, sheek kebab, lamb tikka, and tandoori king prawn.

Shashlik £9.50

A traditional recipe of tender pieces of chicken or lamb tikka skewered with tomatoes, fresh peppers and onions grilled in the traditional tandoori clay oven and served with a separate home made sauce with fresh seasonings.

SEAFOOD DISHES

Tandoori King Prawn £11.95

Delicate fresh water king prawns marinated in lemon juice with mild herbs and spices and grilled in the traditional tandoori clay oven.

Salmon Tikka Kebab £7.95




This is a delicious, lighter alternative to our traditional kebabs. Fillets of Salmon are marinated in light spices then chargrilled in the tandoor to produce a mouth-watering delicacy.

Our clay tandoori oven was lit in 1978 and is still gently glowing away today! Cooking over the coals in a tandoor imparts a succulence and tenderness to food and seals in the flavour in a way that is quite unique.



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 Hot  Medium Hot  Vegetarian Dish

THE CLASSICS

MUSTAKI

Chicken / Lamb / Prawn / Vegetable £8.25
King Prawn £11.95

A new-world classic, cooked with fresh garlic, ginger, onions, coriander, fenugreek leaves and home made yoghurt.

ZALFREZI 🍴

Chicken / Lamb / Prawn / Vegetable £7.50
King Prawn £13.50

Popular dish cooked with fresh green chillies, peppers, onions and a combination of bold spices and herbs.

KURMA

Chicken / Lamb / Prawn / Vegetable £5.95
King Prawn £8.95

Kurma has its roots in the Mughalese cuisine of North India. It is a characteristically creamy and silky Persian-Indian dish flavoured with cinnamon and cardamom which can be traced back to the 16th century.

TIKKA MUSSALA

Chicken / Lamb / Prawn / Vegetable £7.75
King Prawn £11.95

A dish which has been hailed as 'Britain's true national dish'. It is easy to see why! A dish cooked with an exotic sauce of tomato and butter with a dash of cream making it truly irresistible.

DUPIAZA 🍴

Chicken / Lamb / Prawn / Vegetable £5.95
King Prawn £9.50

It is legend that the dish was created when a courtier of Mughal emperor Akbar accidentally added a large quantity of onions to a dish. A superb recipe cooked with fresh green peppers and onions, fairly spicy and medium hot.

DHANSAK 🍴

Chicken / Lamb / Prawn / Vegetable £6.95
King Prawn £9.95

Dhansak is a popular Indian dish among the Parsi community combining elements of Persian and Gujarati cuisine. It is cooked in a medium, well spiced thick sauce with lentils. Slightly hot, sweet and sour.

BHUNA 🍴

Chicken / Lamb / Prawn / Vegetable £5.95
King Prawn £9.50

Bhuna refers to the process of cooking a spice paste in hot oil. A bhuna curry is spicy but medium hot and well cooked in a thick sauce.

ROGHAN JOSH 🍴

Chicken / Lamb / Prawn / Vegetable £5.95
King Prawn £9.50

The unrelenting heat of the Indian plains took the Moghuls frequently to Kashmir where their chefs first developed Rogan Josh. It is cooked in a thick gravy stirred with tomato and spices.

PALLAK 🍴

Chicken / Lamb / Prawn / Vegetable £6.50
King Prawn £9.50

This is a spinach based curry dish, eaten in India and Pakistan. It is medium spiced and cooked with fresh spices.

PASANDA

Chicken / Lamb / Prawn / Vegetable £7.25
King Prawn £9.95

Pasanda is a popular North Indian and Pakistani dish. The word is a variation on the Hindi word 'pasande', or 'the favorite one'. It is cooked by simmering a sauce of cultured yoghurt, almond and cashew nuts and finished with a dash of cream.

BIRIANY

Chicken / Lamb / Prawn / Vegetable £7.10
King Prawn £9.50

Biryani, biriani, or beriani is a family of primarily South Asian dishes made from a mixture of spices, basmati rice and meat, seafood or vegetables. It is served with a separate vegetable curry.

CURRY

MADRAS 🍴

VINDALOO 🍴

PHALL 🍴

Chicken / Lamb / Prawn / Vegetable £5.75
King Prawn £8.50

Though each curry has a specific name, generically any sauce based dish made out of vegetables and/or meat is historically referred to as a 'curry'. These are the original classics with different strengths of spiciness.

Balti? Bombay? Pathia? Nantara? Ceylon?

Still can't find what your looking for?

Just ask and we'll talk you through and make you your very own dish!

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🍴 Hot 🍴 Medium Hot v Vegetarian Dish

SHOBI - VEGETABLES

Bombay Aloo V

Side: £3.95 Main: £4.95

One of our most popular dishes and a national favourite too. A simple potato dish using coriander, onions, garlic, chillies and a special selection of spices and herbs.

Bhindi Jatri V

Side: £3.95 Main: £4.95

In Indian cooking, okra is sautéed or added to gravy-based preparations and is very popular in South India. Here, Fresh okra is cooked with light spices.

Mutor Paneer V

Side: £4.25 Main: £5.50

Paneer is the most common Persian and South Asian soft cheese. This is the classic with peas. Paneer lends itself well to this classic dish of paneer and peas.

Palak Paneer V

Side: £4.25 Main: £5.50

This is a spinach curry almost always made with spinach whereas Saag is sometimes made with mustard leaves. In India, it is served as a breakfast, lunch or dinner dish. We have used the similar method of cooking home made soft cheese with fresh spinach and light spices.

Dal Makhni V

Side: £4.25 Main: £5.50

This is a type of 'dal' typically eaten in the Punjab, Haryana and Bhojpuri regions of India. This dal is cooked slowly on a low heat with whole black lentils or Urad Dal, butter, fresh cream, ginger, garlic and our in house garam masala.

Chana Aloo V

Side: £3.95 Main: £4.95

Chickpeas are high in protein, and one of the earliest cultivated vegetables. Here, they have been cooked with spicy potatoes.

Mixed Vegetable Curry V

Side: £3.95 Main: £4.95

An Assortment of seasonal vegetables cooked in a curry sauce. An great accompaniment to any dish and a delight on its own.

Dal-Wala-Palak V

Side: £3.95 Main: £4.95

A unique dish of fresh spinach cooked with chana dall or yellow lentils. A mouth watering alternative to the usual selections.

Tarka Dhal V

Side: £3.95 Main: £4.95

Tadka or tarka (also known as chaunk or baghar) consists of various spices and flavorings fried in a small amount of oil. Our authentic tarka combination includes fresh garlic and butter.

Aloo Gobi V

Side: £3.95 Main: £4.95

Aloo gobi (from Punjabi) is a fairly dry Indian curry. It is simply a popular combination of aloo (potato) and gobi (cauliflower) with spices.

Mushroom Bhaji V

Side: £3.95 Main: £4.95

Mushrooms are used in various Indian cooking styles, mainly Bengali cuisine. This is a fairly dry dish of fresh sliced mushrooms with onions, ginger, coriander and light spices.

Palak Bhaji V

Side: £3.95 Main: £4.95

Spinach is used in various vegetarian dishes across India, here we have prepared spinach using light spices.

Aloo Palak V

Side: £3.95 Main: £4.95

Fresh spinach cooked with potatoes in light spices. A very popular dish enjoyed by Indian families across the world and similarly by patrons of our restaurant who describe the dish as addictive!

Brinjal Bhaji V

Side: £3.95 Main: £4.95

Aubergines are transformed by cooking becoming tender and developing a rich, complex flavour. Here we have cooked aubergines in various light spices.

Courgette Massala V

Side: £4.25 Main: £5.50




Zucchini or courgette is a small summer squash. The zucchini vegetable is low in calories and contains useful amounts of vitamin A, we have prepared a healthy dish using a light well spiced massala sauce.

Mishti Kumra V

Side: £3.95 Main: £4.95

Butternut squash is a type of winter squash. It has a sweet, nutty taste that is similar to pumpkin or sweet potato. We have used it to prepare a lightly spiced, sweet speciality.

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 Hot  Medium Hot  Vegetarian Dish

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DELIVERY TIMES AND CHARGES: PLEASE ASK ABOUT TIMES AND CHARGES WHEN PLACING YOUR ORDER

RICE, TRADITIONAL BREAD AND CONDIMENTS

Pilau Rice £2.40

Basmati rice with saffron.

Steamed Rice £2.10

Steamed basmati rice.

Speciality Rice £3.50

Rice with mushroom, onion or egg and peas.

Lemon Rice £3.50

Rice with lemon and exotic fragrant herbs.

Vegetable Pilau Rice £3.95

Rice with mixed vegetables.

Nan £2.10

Unleavened bread with plain flour.

Speciality Nan £2.95

Unleavened bread with garlic, Peshwari, keema (minced meat) or cheese.

Tandoori Roti £1.95

Unleavened bread with wholemeal flour.

Paratha £2.10

A rich flaky bread enriched in butter.

Chapati £1.10

Wholemeal flour pancake.

Seasonal Green Salad £3.00

Cucumber Raita £2.50

Mixed Raita £2.85

Papadom £0.70

Spicy Papadom £0.75

Relishes £0.70

Mango Chutney/ Lime Pickle/ Onion Salad/ Mint Sauce.

Please enquire about our extensive dessert and beverage selection



Don't forget we are open on CHRISTMAS DAY!

TOWER TANDOORI SPICE CLUB

Whether you are a take-away customer or you visit our restaurant, everyone can also take advantage of our new loyalty scheme. Regular customers will be able to earn some fantastic rewards so please ask a member of staff about the Spice Club.

SUNDAY BANQUET

The unlimited banquet Sunday Lunch (1pm - 5pm) at Tower Tandoori is only £11.95 a person and children under 7 dine FREE

CORPORATE LUNCHES

£9.95 for two courses in and out in under an hour!

BIRTHDAY CLUB

Members of our Birthday Club receive complimentary cocktails and a main course. Please visit www.towertandoori.co.uk/birthday_club for details

EVENTS AT THE TOWER TANDOORI

To be kept informed of the many events and special offers we have throughout the year please visit www.towertandoori.co.uk/contactus and send us your details



tower tandoori
EST. 1978

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Tel: 020 7237 2247

Fax: 020 7237 3126 | Email: info@towertandoori.co.uk | towertandoori.co.uk

THE LADY AT THE TOWER

In 1948, Ali arrived in London leaving his family 10,000 miles away in Bangladesh. On a lonely visit to Tower Bridge, he met and fell deeply in love with a young lady. They married, but after many years together, Ali had to go back to Bangladesh for a while. Unfortunately on his return to London she had disappeared. Ali and his sons opened Tower Tandoori in 1978 but, sadly, Ali died in 1989, never having being reunited with his wife. To this day, the sons continue to search for their father's beloved wife.