

VINTAGE TANDOORI CUISINE

All tandoori dishes, apart from Shashlik and Shatay Murgh, are served with our special seasonal salad and fresh homemade chutney which change weekly according to fresh market produce, unless stated otherwise.

CHICKEN DISHES

TANDOORI MURGH Half £6.75 Full: £11.95

On the bone' chicken 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 £9.10

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 £6.95

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 £6.75

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 (Tower Tandoori speciality) £7.95

Bihar is an important culinary province of India so these Sseekh 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.

WINE RECOMMENDATION (See our wine list for wine matches)

 Full bodied red  Medium red  Rosé  Dry White  Medium dry white  Sweet white

 Hot  Medium Hot  Vegetarian Dish

VINTAGE TANDOORI CUISINE

LAMB / CHICKEN DISHES (Your choice)

MURGH / LAMB TIKKA **£6.75**

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

SHASHLIK **£9.95**

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 **£12.50**

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 **£7.50**

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

TANDOORI MIXED GRILL **£12.95**

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

WINE RECOMMENDATION (See our wine list for wine matches)

 Full bodied red  Medium red  Rosé  Dry White  Medium dry white  Sweet white

 Hot  Medium Hot  Vegetarian Dish

THE CLASSICS

MUSTAKI 🍷🍷🍷🍷 **Chicken / Lamb / Prawn £8.95** **king prawn £12.50**

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

NANTARA 🌶️🍷🍷 **Chicken / Lamb / Prawn £8.95** **King Prawn £12.95**

A special dish adapted from Goan cuisine with a mixture of herbs – sweet and slightly hot.

ZALFREZI 🌶️🍷🍷🍷 **Chicken / Lamb / Prawn £7.75** **King Prawn £13.95**

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

KURMA 🍷🍷🍷 **Chicken / Lamb / Prawn £6.75** **King Prawn £9.50**

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 £7.95** **King Prawn £12.95**

A dish which has been hailed as 'Britain's true national dish'. Cooked with an exotic sauce of tomato and butter with a dash of cream making it irresistible.

DUPIAZA 🌶️🍷🍷🍷 **Chicken / Lamb / Prawn £6.75** **King Prawn £9.95**

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 £7.50** **King Prawn £10.50**

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.

WINE RECOMMENDATION (See our wine list for wine matches)

🍷 Full bodied red 🍷 Medium red 🍷 Rosé 🍷 Dry White 🍷 Medium dry white 🍷 Sweet white

🌶️ Hot 🌶️ Medium Hot 🍃 Vegetarian Dish

THE CLASSICS

BHUNA 🌶️ 🍷🍷🍷

Chicken / Lamb / Prawn **£6.75**

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 **£6.75**

King Prawn **£9.50**

The unrelenting heat of the Indian plains took the Moghuls frequently to Kashmir where their chefs first developed Rogan Josh. Cooked in a thick sauce with tomato and spices.

PALLAK 🍷🍷🍷

Chicken / Lamb / Prawn **£7.25**

King Prawn **£9.95**

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 **£7.95**

King Prawn **£10.95**

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.

METHI 🌶️ 🍷🍷🍷🍷

Chicken / Lamb / Prawn **£6.75**

King Prawn **£10.95**

Fenugreek is used both as a herb (the leaves) and as a spice (the seed). We have used it to cook a delicious curry in a medium hot thick sauce.

BIRIANY 🍷🍷

Chicken / Lamb / Prawn **£7.95**

King Prawn **£10.95**

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

Chicken / Lamb / Prawn **£6.10**

King Prawn **£8.95**

MADRAS 🌶️ 🍷🍷🍷🍷 **VINDALOO** 🌶️ 🍷🍷🍷🍷 **PHALL** 🌶️ 🍷🍷🍷🍷

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.

WINE RECOMMENDATION (See our wine list for wine matches)

🍷 Full bodied red 🍷 Medium red 🍷 Rosé 🍷 Dry White 🍷 Medium dry white 🍷 Sweet white

🌶️ Hot 🌶️ Medium Hot 🌿 Vegetarian Dish

THALIS

Thali, meaning 'plate' is the traditional way of presenting a selection of different dishes literally on one plate. The two we have chosen offer a meat and vegetarian choice of some of the best dishes from our menu.

THE CLASSICS THALI 🍷🍷🍷🍷

£14.95

Murgh tandoori, Sheekh kebab, Lamb Rogan Josh, Murgh Bhuna, Prawn Madras, Pilau Rice and Nan bread

THE SHOBI THALI - 🍃 Vegetarian 🍷🍷🍷🍷

£13.50

Mushroom Bhaji, Bombay Aloo, Tarkha Dall, Palak Bkaji, Rajmah, steamed Rice and Nan bread.

SET MENUS

THE MAHARAJA'S FEAST

£52.95 TWO PEOPLE



Shobji Shuruwat Thali

Mixed vegetable starter platter

Shuruwat Thali

Mixed starter platter

Makhon Murgh

Buttery Chicken

Handi Gosht

Tender Spicy Lamb cooked in a pot with a dough crust

Bihari Sheekh Kebab

A Tower Tandoori Special

Rajmah (side dish)

Red kidney beans curry

Mishti Kumra (side dish)

Sweet Pumpkin

Lemon rice

Pilau rice

Nan bread and Tandoori roti

THE NAWABI BANQUET

£25.95 PER PERSON



Papadoms

King Prawn Chaat Puri- starter

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

Satkorhai Gosht

Wild Lemon Lamb

Tarka Dhal- side dish

Lentils cooked in spices, garlic and butter

Mixed Rhaita

Pilau Rice

Nan bread

WINE RECOMMENDATION (See our wine list for wine matches)

🍷 Full bodied red 🍷 Medium red 🍷 Rosé 🍷 Dry White 🍷 Medium dry white 🍷 Sweet white

🔥 Hot 🔥 Medium Hot 🍃 Vegetarian Dish