

INDIAN BREADS

Chappathi	£1.00
Kerala Paratha	£2.00
Paratha	£2.00
Roti	£2.00
Nan	£2.00
Garlic Nan	£2.00
Kulcha	£2.00
Keema Nan	£2.50
Peshwari Nan	£2.50
Stuffed Kulcha	£2.50

EXTRAS

Coconut Chutney	£1.50
Sambar	£2.50
Kadala Curry	£3.95
Dosa	£1.99
Uthuappam	£2.99
Masala Dosa	£5.50
Appam	£1.99
Paratha	£1.99

CHILDREN'S DISHES

Chicken Nuggets	£3.95
Sausage And Chips	£3.95
Spring Roll	£3.95
Fish Fingers	£3.95
Fried Rice	£4.50
Chicken/Vegetable/Prawn/Mix	

DESSERTS

Ice Cream	£1.95
Strawberry/Vanilla/Chocolate	
Mango Lessy	£2.50
Masala Tea	£2.50

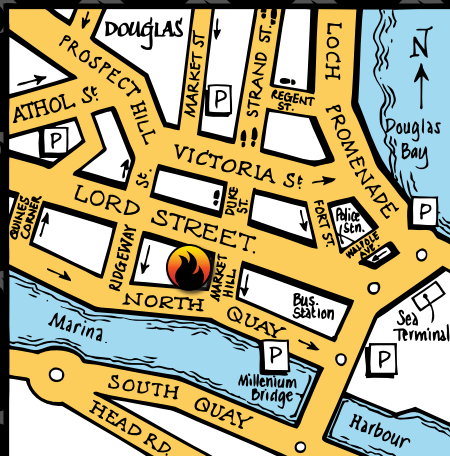
DIPS

Chutney Tray	£1.50
Mint, Mango, Tamarind, Onion	
Mint Chutney	50p
Mango Chutney	50p
Tamarind Chutney	50p
Onion Salad	50p
Pickle (Lime)	50p
Papadom	75p
Chips	£2.00
Raita	£2.50

ACCOMPANIMENTS

Lemon Rice	£2.00
Plain Rice	£2.00
Pilau Rice	£2.00
Garlic Rice	£2.90
Coconut Rice	£2.90
Peas Pilau	£2.90
Egg Pilau	£3.20
Veg Pilau	£3.50
Keema Pilau	£3.50

Where to find us!



3 Market Hill Douglas

OPENING HOURS
12PM - 2PM & 5PM - 11PM



Authentic Indian Cuisine

Tandoor

Phone 615202

10% OFF
all marked prices
for Take Aways



3 Market Hill Douglas Isle of Man IM1 2BF

www.tandoor.im

STARTERS

1. **Samosa** £3.75
A triangular savoury Pastry fried in Oil, containing Spiced Vegetables or Meat
2. **Fried Garlic Mushroom** £3.75
Deep fried Mushrooms with Garlic, Ginger, Coriander Leaf
3. **Spring Roll** £3.75
An Asian snack of savoury Pastry filled with Minced Vegetables
4. **Onion Bhaji** £3.80
A fried Indian snack that consists of Slice of Onions and Spices
5. **Sheek Kebab** £3.90
Slightly Spiced Mincedmeat cooked in a Tandoor Oven
6. **Shami Kebab** £3.90
Small round Patties of Minced Lamb and Lentils
7. **Aloo Tikki** £3.95
Made of Boiled Potatoes and various Spices
8. **Pakora** £4.50
Mixed Vegetables, Cheese, Fish or Chicken dipped in a Spicy Batter and deep fried
9. **Tandoori Chicken** £4.10
Chicken marinated in Yogurt, Lemon Juice and plenty of Spices cooked in a Tandoor Oven
10. **Chicken Chilli Fry** £4.10
Shredded Chicken mixed with Pepper and Spices
11. **Squid Pepper Fry** £4.10
Sliced Squid sautéed with Kalimirchi
12. **Chicken Tikka** £4.10
Chicken Breast marinated with Spices and Yogurt cooked in a Tandoor Oven
13. **Murg Kesari Tikka** £4.10
Cinnamon flavoured Chicken marinated with Yogurt and Indian Spices cooked in a Tandoor Oven
14. **Lamb Tikka** £4.30
Tender Lamb Meat cooked in a Tandoor Oven mixed with Indian Spices
15. **Masala Fried Fish** £3.95
Deep Fried Fish with South Indian Spices
16. **Mixed Starter** £4.95
Combination of Chicken Tikka, Lamb Tikka, Sheek Kabab and Onion Bhaji
17. **Chemeen Fry** £5.90
Stir Fried fresh Prawns mixed with Indian Spices
18. **Crum Fried Prawn** £5.90
Prawns marinated with Garlic and Lime, mixed with Bread Crumbs and deep fried
19. **Fish Tikka** £5.90
Boneless Spiced Fish cooked to perfection in a Tandoor Oven

BIRIYANI

Traditional Indian dish made with highly seasoned Rice and Veg

Vegetable	£7.95	Lamb	£9.90
Egg	£8.95	Prawn	£12.50
Chicken	£9.90		

SOUTH INDIAN DISHES

Available Monday and Tuesday only

20. **Dosa** £6.95
With Sambar and Chutney
21. **Uthappam** £6.95
(Plain/Masala) With Sambar and Chutney
22. **Masala Dosa** £7.95
With Sambar and Chutney
23. **Appam** £11.95
With Chicken or Vegetable Curry
24. **Kerala Paratha** £12.95
With Chicken or Vegetable Curry

SOUTH INDIAN SPECIALITIES

Served with Rice, Chips, Nan or Roti

25. **Kerala Fish Curry** £13.95
Salmon mixed with Tamarind and Coconut Milk
26. **Meen Pollichathu** £13.95
Masala stuffed Fried Fish wrapped in Banana Leafs
26. **Chemmeen Manga Curry** £13.95
Traditional Prawn Curry with Raw Mangoes
27. **Scallops Maharani** £17.95
Cooked in a medium Spicy Sauce
28. **Beef Ulathiyathu** £13.95
Diced Beef mixed with Sliced Coconut and Curry Leafs
29. **Malabar Beef Curry** £12.95
Diced Beef mixed with Malabari Gravy
30. **Pala Kozhi Curry** £11.95
Chicken cooked in Chefs own Masala
31. **Kozhi Varutharachathu** £12.95
Chicken cooked in Roasted Coconut Masala
32. **Chaps** £12.95
(Chicken/Prawn/Lamb) Medium Spiced dish mixed with Deep Fried Potatoes
33. **Pulluvazhy Chicken Curry** £11.95
Chicken mixed with Boiled Potato, Green Peas and Tomato
34. **Mannoor Kozhi Masala** £11.95
Chicken mixed with Roasted Cashew Nuts
35. **Nadan Lamb Ulathiyathu** £12.95
Lamb cooked in Kerala Style
36. **Roast Masala** £12.95
(Chicken/Prawn/Lamb) Medium Spiced dish mixed with Coconut Milk and Curry Leafs
37. **Laksa Curry** £12.95
(Chicken/Prawn/Lamb) Chefs own Masala mixed in Yellow Gravy
38. **Egg Roast Masala** £8.95
Boiled Egg mixed with South Indian Gravy
39. **Nadan Pachakari** £8.95
Vegetable mixed in Coconut Sauce
40. **Malabar Vegetable Curry** £8.95
Vegetables mixed in Roast Masala
41. **Thakkali Fry** £7.95
Tomato mixed in Onion and Green Chil

MAIN COURSES

42. **Tikka Masala** £8.70
(Chicken/Lamb) Mild dish cooked in Butter Sauce
43. **Chilly Paneer** £8.95
Paneer mixed in Tomato Sauce
44. **Paneer Mutter Masala** £8.95
Home made Cottage Cheese mixed with Green Peas
45. **Palak Paneer** £8.95
Home made Cheese mixed with Spinach Puree
46. **Mixed Vegetable Curry** £9.95
Combination of Vegetables
47. **Gobi Manchurian** £9.95
Batter Fried Cauliflower mixed in Soya Sauce
48. **Chilli Chicken** £9.95
Shredded Chicken mixed in Chilli Sauce
49. **Chicken Dilruba** £11.95
Chicken and Yoghurt mixed in Almond Powder
50. **Chicken Kolpuri** £11.95
Marinated Chicken mixed in Babycorn
51. **Butter Chicken** £11.99
The rich Buttery Creamy Chicken topped with Grated Cheese
52. **King Prawn Tikka Masala** £12.90
Prawn mixed in Tikka Sauce

TRADITIONAL MAIN COURSES

Choose from one of the following authentic dishes

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|-------------------|----------------------|--------------------|------------------------|
| Lamb £7.90 | Chicken £7.90 | Prawn £8.90 | Vegetable £6.90 |
|-------------------|----------------------|--------------------|------------------------|
53. **Jal Freizi**
Medium Spiced dish mixed in Diced Onion, Pepper and Tomato
 54. **Kashmiri**
Mild Creamy Sauce mixed with Fruits and Cheese
 55. **Kurma**
Mixed with Coconut Sauce
 56. **Pasanda**
Mild Sauce mixed with Almond and Cream
 57. **Dhansak**
Mild Sauce mixed with Lentil and Pineapple
 58. **Madras**
Medium Curries mixed with Chillies
 59. **Bhuna**
Medium Spiced dish cooked in a Thick Sauce
 60. **Dopiaza**
Medium Spiced dish mixed in Onion and Pepper
 61. **Rogan Josh**
Medium Spiced dish cooked with Tomato, Onion and Pepper
 62. **Vindaloo**
Spicy Curry
 63. **Dingri Mathi**
Medium Curry mixed in Mushroom/Fenugreek and Spices

TANDOOR

64. **Kesari Tikka** £11.90
Cinnamon flavoured Chicken cooked in a Tandoor Oven
65. **Chicken Tikka** £7.90
Traditionally marinated diced Chicken cooked in a Tandoor Oven
66. **Tandoori Chicken** £7.90
Marinated on bone Chicken cooked in a Tandoor Oven
67. **Lamb Tikka** £8.50
Tender diced Lamb cooked in a Tandoor Oven
68. **Khatti Kabab** £8.50
Chef Special using Egg White, Chicken and Flat Bread
69. **Malai Kabab** £8.95
Diced Chicken mixed with Yogurt and Cashew Nut Paste
70. **Machaly Angar** £11.50
Cajuan flavoured Fish
71. **King Prawn Tandoori** £12.90
Marinated King Prawns cooked in a Tandoor Oven
72. **Paneer Tikka** £10.90
Home made Cottage Cheese cooked in Mild Spices
73. **Kebab Platter** £12.50
A colourful combination of Meat

VEGETABLE SIDE DISHES

74. **Mushroom Bhaji** £3.95
Diced Mushroom in Mild Curry Sauce
75. **Chana Masala** £3.95
Chick Peas cooked in a Butter Gravy
76. **Dal Makhni** £3.95
Combination of Dal mixed with Butter
77. **Okara Masala** £3.95
Ladies Finger cooked in a Medium Sauce
78. **Aloo Palak** £3.95
A classic combination of Potato and Spinach
79. **Thadka Dal** £3.95
Yellow Lentil tempered with Garlic and Spices
80. **Bombay Aloo** £3.95
Diced Potatoes cooked with Onion
81. **Vegetable Curry** £3.95
Combination of Mixed Vegetable
82. **Mutter Paneer** £3.95
Green Peas and home made Cottage Cheese in a Sweet Sauce

