TRADITIONAL DISHES

Korma Dishes (very mild)
Chicken Korma £15.50
Lamb Korma £17.50
King Prawn Korma £19.95

Bhuna Dishes (medium)
Chicken Bhuna £15.50
Lamb Bhuna £17.50
King Prawn Bhuna £19.95

Korai Dishes (medium with shallots and peppers)
Chicken Korai £15.50
Lamb Korai £17.50
King Prawn Korai £19.95

Dansak Dishes (sweet, hot and sour with lentils)
Chicken Dansak £15.50
Lamb Dansak £17.50
King Prawn Dansak £19.95

Tandoori Dishes
Chicken Tikka £15.50
Lamb Tikka £17.50
Tandoori Mixed Grill £21.00
Chicken Shaslik £15.50
Lamb Shaslik £17.50

Madras Dishes (hot)
Chicken Madras £15.50
Lamb Madras £17.50
King Prawn Madras £19.95

Vindaloo Dishes (very hot)
Chicken Vindaloo £15.50
Lamb Vindaloo £17.50
King Prawn Vindaloo £19.95

Balti Dishes (medium)
Chicken Balti £15.50
Lamb Balti £17.50
King Prawn Balti £19.95
Vegetatian Balti £13.50

Rogan Josh
Chicken £15.50
Lamb £17.50
King Prawn £19.95

Pathia Dishes (sweet, hot and sour)
Chicken £15.50
Lamb £17.50
King Prawn £19.95

RICE & BREADS

Basmati Pulao Rice	**£3.50**	**Peshwari Nan**	**£3.00**
Peas Pulao	**£3.50**	**Chicken Tikka Nan**	**£3.50**
Mushroom Rice	**£3.50**	**Keema Nan**	**£3.50**
Egg Fried Rice	**£3.50**	**Cheese Nan**	**£3.50**
Plain Rice	**£2.50**	**Vegetable Nan**	**£3.00**
Coconut Rice	**£3.50**	**Garlic & Coriander Nan**	**£3.00**
Cucumber Raitha	**£2**	**Onion & Coriander Nan**	**£3.00**
Mixed Leaf Salad	**£3**	**Plain Nan**	**£2.50**
Papadoms plain and spicy each	**95p**	**Tandoori Roti**	**£2.50**
Chutneys & Pickles per person	**70p**		

TASTING BANQUETES

maximum of 8 guests

TASTING MENU ONE
£35 per person

To start a papadom each
accompanied with our fine chutneys

Followed by
Jumbo Prawns and Nazakat
to be shared, served with
Avocado & fresh leaf special salad

Followed By

Special Lamb Bhuna
Murogh Jhalbaja
Lassani Maas

One vegetable of your choice
Freshly baked Naan
Pulao Rice

To finish
Fresh ground coffee Or Tea

TASTING MENU TWO
£40 per person

To start a papadom each
accompanied with our fine chutneys

Followed by
Jumbo Prawn, Nazakat, Lamb Kabab, Bombay Aloo Chaat
served with Avocado & fresh leaf special salad.

Followed By

Special Beef Bhuna
Pickled Chilli Murogh
Lassani Maas

One vegetable of your choice
Freshly baked Naan
Pulao Rice

To finish
Chocolate Brownie with Ice cream
Fresh ground coffee Or Tea

VICEROY

TANDOORI RESTAURANT

Food Menu

Fine Tandoori Restaurant

www.viceroytandoori.co.uk

STARTERS

Nazakat £7
Delicately spiced succulent chicken skewered and grilled in Tandoor, glazed with garlic.

Chicken Tikka £7

Jhinga Garlic £10
Skewered Bangladeshi jumbo prawns grilled in Tandoor with garlic flavour .

Golda Sukka £10
Bangladeshi jumbo prawns cooked in sweet and tangy tamarind sauce.

Pathia and Puree £9
Shrimps cooked with sweet hot and sour sauce, served on a thin puree.

Murogh Liver £7
Sauteed chicken liver pan-fried with shallots and herbs.

Pancake Kabab £10
Delicious spicy lamb rolled with thin fried pancake.

Bombay Aloo Chatt £6
Roasted potato tossed with unique sweet. Hot and tangy sauce.

Garlic Mushrooms £7

Samosas £7
Minced lamb tossed with selected vegetables & fresh herbs then carefully wrapped with pastry (vegetarian only also available)

Chef's Platter £26 (for two person)
Succulent chicken breast, Unique Jumbo prawn, Shahi Lamb Kabab, Bombay Aloo Chaat.

Vegeterian Platter £16 (for two person)
Paneer Tikka, Hara Bhara Kabab, Vegetable Samosa, Bombay Aloo Chaat.

Lamb Chops £12
Fresh French trim lamb cutlets grilled in the tandoor.

Seabass Biran £10
Seabass fillet marinated in turmeric, chilli, fresh lemon juice, salt and black pepper then pan fried.

Lamb Sheek Gilafi £8
Skewered minced lamb with mixed pepper, shallots, herbs and ground spices grilled in tandoor.

Shami Kebab £9
Pan fried minced lamb, served with omelette

Onion Bhajee £6
Cluster of deep fried onion with lentils ground chick peas and herbs.

Tandoori Lamb £10
Boneless lamb marinated in spice and yoghurt grilled in tandoor.

Massala Maas £9
Vietnamese white fish marinated in traditional spices which are commonly used for fish cooking in Bangladesh.

Chicken Chatt Puree £8
Small pieces of chicken breasts in traditional chatt masala, served on a thin puree.

Maas Samosas £8
Mackerel simply tossed with shallots, fresh herbs and wrapped with filo Pastry.

Hara Bhara Kabab £6
Only green vegetable's Patties.

Vegetable Pancake Kebab £6

Maas Kofta £8
Tropical white fish, potato, ground chickpeas and spices mixed with herbs and pan fried.

Please Note:

The menu may change with the seasons. Our food has some whole spices, please take care while eating. All food is cooked to order and fresh, it may take longer to prepare especially when it is busy, please be patient.

Children are welcome in the restaurant as long as they are supervised and well behaved. **Please respect other diners.**

Dress code: Smart casual.

MEAT & POULTRY

Nawabi Bhuna Lamb £17.50
Chunks of tender lamb cooked in a sealed pot with whole spices then wok fried with shallots, herbs and saffron

Garlic Chilli Lamb £17.50
Fresh sliced garlic, shallots, peppers and green chilli tossed with tender chunks of pure lamb.

Ananas Hash £17.50
Succulent roasted duck breast cooked in a creamy coconut milk blended with aromatic spices, complemented with pineapple.

Karai Kabab Khaibari £15.50
Smoked and grilled in tandoor highly flavoured chicken breasts, tossed in pepper and shallots, medium taste

Murrough Jalali £15.50
Mild skewered chicken breasts cooked in a creamy tomato sauce containing cashew nuts

Gosht Kata Massala £16
Filet steaks of beef cooked slowly in its own juices with caramelized onions and fresh grated spices flavoured with rose and saffron

Lime and Coconut Chicken £15.50
Slow cooked in lime and scented coconut milk, fresh cream and tomato puree

Podina Murogh £15.50
Tender chicken breasts grilled in Tandoor and cooked in mint and herbs sauce

Murogh Saagwala £15.50
Fresh chicken breast cooked with spinach

Tandoori Chicken Massala £16
Breast of baby chicken marinated in Tandoori spices, grilled in the clay oven. Then cooked with the following, onions, garlic and ginger, curry leaf, spicy tomato sauce, coconut milk and fresh cream.

Keema Bhuna £16
Pure minced lamb with peas in medium spice (made hot or mild)

Lamb Kofta Bhuna £16
Pure minced lamb kofta cooked in mild, medium or hot spicy sauce

Murogh Jhalbhaja £15.50
Cubes of chicken breast wok fried with shallots, garlic, ginger, garam masala, bell peppers and fresh green chilli

Old School £16
Famous dish created by Bangladeshi chefs. Chicken tikka cooked in a unique sweet and mild creamy tomato sauce enhanced by Mujib's recipes

Lamb Pasanda £17.50
Chunks of fine lamb cooked in a very rich mild sauce with almond, coconut, roasted shallots and spices

Methi Saag Gosht £17.50
Tender cubes of pure lamb with fresh spinach, dried methi and fresh herbs

Hash Jhalpiazi £17.50
Sauteed duck breast marinated in subtle spices roasted then tossed with onion, pepper and fresh chillies

Biryani (lamb or Chicken) £21
Chicken breast or lean lamb with basmati rice cooked together with yoghurt mint and saffron. Scented with cardamom mace and special biryani masala, served with vegetable curry

Murogh Tawa £15.50
Off the bone tender chicken cooked with red pepper, medium spiced

Pickled Chilli Murogh £15.50
Tandoor grilled tender pieces of chicken with aromatic Bangladeshi pickled chilli. (Hot)

Jaypuri Lamb £17.50
Canola oil, coconut milk, garlic cloves chopped, saffron, Lamb cubed, medium onion, fresh ginger, tomato, Cilantro, few green chillies & fresh mint leaves chopped & put together step by step to create this dish in medium spicy flavour.

Gosht Rezala £16
Chunks of beef fillets slow cooked then prepared in fine onion gravy, ground rezala spices & Bangladeshi pureed chilli.

Keema Murogh Curry £16
Pure minced lamb with grilled chicken breast cooked in traditional spices.

Beet Palong Special £17.50
Chicken or lamb cooked with beetroot in traditional spices

VEGETARIAN DISHES

Served as side dish or main dish £8/£13.50

Palak Paneer (mild)
Spinach with home churned cheese

Matar Paneer (mild)
Garden peas with home churned cheese and creamy sauce

Adraki Seem
Bangladeshi beans tempered with light spice and fresh ginger

Saag Bhajee
Garlic and herbs spinach

Aloo Gobi
Stir fried potato and cauliflower

Cabbage Kofta Bhuna
Cabbage dumplings in light spices with bhuna sauce

Niramish
Five different vegetables cooked in mild spices and clarified butter

Bhindi Dupiaza
Fresh okra and shallots

Garlic Mushroom
Fresh mushrooms with spring onion, garlic and bell pepper

Tarka Dall (mixed lentils)

Saag Aloo
Potato, spinach and herbs

Bangan Bhajee
Fresh aubergine, shallots, coriander, chilli and mustard oil. Favourite Bangladesi dish.

SEAFOOD

Ajwani Cod £19
Fillets of cod marinated in ajwan, olive oil, turmeric, dried methi then cooked in coconut and fresh cream sauce, very pleasant mild taste.

Salmon Fillet £19
Simply baked in Tandoor and served with basil, mustard and cream sauce

Seafood Bhuna £19
Tilpia, calamari, king prawn, & seabass cooked with bell pepper, shallots, fresh tomato and fengrics

King Prawn Malai £19.95
Giant Bangladeshi King prawn grilled in Tandoor then cooked in mild coconut and tomato sauce

King Prawn Rogan £19.95
Giant Bangladeshi king prawns cooked with Indian shallots, vine tomatoes, sweet peppers, fresh garlic and ginger with mild aromatic spices

Red Snapper Biraan £19.95
thick chunks of red snapper fillets seasoned with light spices and pan fried and served in saffron infused sauce

Monk Fish Rezala £19.95
High quality monk fish chunks gently grilled in Tandoor then pan cooked with fine onion gravy along with fresh rezala spices and Bangladeshi pureed chilli. (can be also prepared as mild or medium spices)

Golda Jhalbhaja £19.95
Giant Bangladeshi king prawns cooked with fresh herbs, sweet pepper, onion and fresh chilli

Lassani Maas £19
Crushed garlic, finely chopped shallots and sweet peppers sizzled in extra virgin olive oil.
Fresh vine tomatoes, spices and herbs finished with pure butter tossed with chunks of boneless delicate fish, one of Viceroy's signature dishes.