

LUNCH MENU



GF: Gluten Free
DF: Dairy Free
VEG: Vegetarian
V: Vegen

WRAPS

Tandoor Chicken Wrap 10.9

Succulent tandoor chicken tikka flavoured with mild spices and yoghurt, wrapped with salad & mint sauce

Tandoor Lamb Wrap 10.9

Succulent diced lamb and herbs flavoured with black pepper & wrapped with salad & mint sauce

Tandoor Fish Wrap 12.9

Light flavorsome fried fish with salad and fresh mint sauce

SALADS

Tandoor Chicken Salad 10.9

Tandoor cooked chicken tikka with capsicum, tomato dressed with tangy lemon dressing

Prawn Salad 13.9

Tandoor grilled prawns flavoured with white pepper and mustard, with fresh salad vegetables & finished with fresh mango dressing

SIDES

Naan (VEG) 4.0

Leavened bread cooked in Tandoor and buttered

Roti (VEG) 4.0

Round, unleavened wholemeal bread

Garlic Naan (VEG) 4.0

Naan jewelled with garlic flakes

Raita (VEG) 4.0

Yoghurt, cucumber and red onions with chaat masala

Eggplant Raita (VEG) 4.5

Chargrilled eggplant with onion, fresh coriander and yoghurt

TANDOORI

Chicken Tikka(dry) (GF) 10.9

Tender pieces of boneless chicken marinated in mild spices and yoghurt overnight & grilled in Tandoor

CURRIES

Butter Chicken (GF) 12.9

Tender boneless chicken pieces Tandoor cooked, then pan fried in a rich creamy tomato sauce

Chicken/Lamb Korma (GF) 12.9

Tender chunks of chicken coated in a flavoured creamy sauce of ground cashew nuts

Chicken/Beef Vindaloo (Hot) (GF) (DF) 12.9

Boneless chicken pieces or beef dices cooked in hot traditional Vindaloo sauce

Chicken/Beef Madras (Hot) (GF) (DF) 12.9

Succulent pieces of chicken/beef coated in the chef's special madras sauce flavoured with five spices

Prawn Malabar (GF) 14.9

King prawns cooked with sautéed onion, tomato and coconut milk & garnished with cream and fresh herbs

Saag Paneer (GF) (VEG) 12.9

Cottage cheese cooked in a lightly spiced spinach puree

Navratan Korma (GF) (VEG) 12.9

A medley of vegetables cooked in an almond and light cream sauce

Aloo Gobi (GF) (DF) (V) 12.9

Potato, cauliflower & peas cooked in turmeric and mild spices

Daal Makhni (GF) 10.9

A selection of lentils simmered on a slow fire & finished with cream & coriander

All lunchtime curries served with rice