

CELEBRATING

40

YEARS OF THE

tower tandoori

Welcome to our new a la carte Menu to mark our 40th Anniversary!

Our Executive Chef and Head Chef have worked closely to bring you a concise and easy to navigate menu with enough choice focusing on quality rather than quantity. The new menu is another episode of our very own revolution and we hope you will be kind enough to give us your honest feedback. Please ask to meet the Chef during your visit for further information.

We have also worked with Enotria World Wine to recommend a few wines for each dish where possible.

Bon Appetite!

Suhel Ahmed

Chief Executive

All our dishes are marked with the following categories:
Vegetarian, Vegan, Gluten Free, Dairy and Nuts.
Please consult with a member of staff about allergens

APPETISERS

- Papadom Basket (for one person)** 3.50
Plain and spicy papadoms served with homemade chutneys

- Onion Bhajia** 3.95
Simple and delicious spiced onion and gram flour bhajis

- Punjabi Samosa** 4.50
Authentic pastry parcels filled with spiced potato and garden peas

- Chilli Paneer** 4.95
Home made cheese slices tossed with garlic, chilli and peppers

- Chicken Tikka** 4.95
Succulent grilled chicken double marinated with roasted spices and yoghurt

- Gilafi Sheek Kebab** 5.95
Minced lamb kebabs marinated in authentic spices and baked in the tandoor


- King Prawn Koliwada** 7.50
Chilli marinated crispy Punjabi king prawns

- Tandoori King Prawns** 7.50
King prawns marinated with roasted spices and chargrilled in the tandoor

- Adrakhi Lamb Chops** 7.95
Chilli and garlic marinated lamb chops. Spicy and Well Done

- Shurawath Thali (for one)** 8.50
Chicken Tikka, Adrakhi Lamb Chop, Tandoori King Prawn, Seasonal Salad, Homemade Chutney

The Dish of the Day


"Please enquire with a member of staff"

VINTAGE TANDOORI CUISINE

- Tandoori Murgh** half: 8.50 full: 12.50
Succulent grilled chicken double marinated with roasted spices, chillies and yoghurt. Served Dry

- Shashlik** 9.95
Lamb or Chicken tikka skewered with peppers, onions and tomatoes; marinated in a traditional recipe and grilled in the tandoor. Served Sizzling with a separate Makhani sauce.

- Mirchi Murgh Tikka** 8.50
Tender chicken tikka marinated with tamarind & chilli and grilled in the tandoor. A must for spicy food lovers! Served Dry


- Dill Salmon Tikka** 9.95
Fresh salmon tikka marinated in light recipe of ginger, garlic, yoghurt & dill leaves. Served Dry






Tandoori Mix Grill (for one person)

12.95

A classic combination of your favourite tandoori specialities including Lamb Chop, Chicken Tikka, Sheek Kebab and King Prawn. Served Sizzling




SHOBI - VEGETABLES

- Bombay Aloo** Side: 4.75 Main: 7.95
A national favourite! Potatoes cooked with coriander, onions and curry leaves. Served Dry

- Bhindi Bhaji** Side: 4.50 Main: 7.95
Okra, sautéed and cooked in light spices, semi dry

- Palak Paneer** Side: 4.95 Main: 8.95
Home made soft cheese cooked with spicy spinach

- Tarka Dall** Side: 4.50 Main: 7.95
Our authentic 'tadka' combination cooked with lentils


- Mushroom Bhaji** Side: 4.50 Main: 7.95
A medium spicy, semi dry dish of fresh mushrooms, onions and coriander


- Saag Aloo** Side: 4.50 Main: 7.95
Spicy Spinach and Potatoes...Need we say more!


- Chana Massala** Side: 4.50 Main: 7.95
Spicy chickpeas cooked in a tomato gravy


- Dal Makhni** Side: 4.95 Main: 8.95
Slow cooked black lentils with cream, butter and our in house garam masala




Contains Nuts



Pescatarian



Gluten Free



Medium Hot



Hot



Contains Dairy

CHEFS SPECIALS

Chicken Kuzhambu 14.95

Tamil-style chicken breast cooked in an authentic, spicy coconut sauce. Served with pilau rice



Chicken Makhani 15.50

Punjabi favourite cooked with an authentic creamy tomato gravy and a touch of honey. Served with pilau rice



Naga Chicken 14.95

Chicken cooked with Bhut Jolokia chillies in a super spicy sauce. Served with pilau rice



Mughlai Lamb Shank 17.50

Succulent baby lamb shank cultured overnight in spices and pan cooked in a medium spiced curry. Served with pilau rice



Dhaba Gosht 15.95

Massala marinated mutton pieces cooked in an authentic 'Dhaba' style curry. Served with pilau rice



Goan Jhinga Balchao 17.95

King Prawns cooked in a fiery Portuguese influenced 'Balchao' Curry. Served with pilau rice



THE CLASSICS

All Classic dishes are available with Vegetables and King Prawns. £3.50 will be added for King Prawn options.

Chicken Jalfrezi 8.95

A spicy dish cooked with chicken tikka, green chillies, peppers, onions and various spices



Chicken Kurma 8.95

Our interpretation of a classic North Indian dish, flavoured with cinnamon, cardamom and cashews. Creamy, Rich and Sweet



Chicken Tikka Mussala 9.50

Britain's true National dish! - cooked in a creamy tomato and butter sauce with almonds. Creamy, Rich and Sweet



Chicken Dupiaza 8.50

A fairly spicy, medium hot curry cooked with onions, peppers and more onions!



Chicken Biriani 9.95

South Asian mixture of spices, basmati rice and tender Chicken, pan cooked. Served with a tomato based vegetable curry



Mutton Dhansak 8.50

Our interpretation of a popular Parsi dish cooked in a spicy sauce with lentils. Slightly hot, sweet and sour



Mutton Rogan Josh 8.95

A Kashmiri gravy based speciality cooked medium hot with tomatoes and spices



The Classic Thali 18.95

- Pappads, Homemade Pickle, Chicken Tikka, Lamb Chop, Lamb Rogan Josh, Chicken Tikka Mussala, Sag Aloo, Pilau Rice, Nan Bread, Seasonal Salad and Rhaita

The Shobji Thali 17.95

- Pappads, Homemade Pickle, Onion Bhajia, Vegetable Samosa, Vegetable Dupiaza, Bhindi Bhaji, Tarkha Dall, Steamed Rice, Nan Bread, Seasonal Salad and Rhaita

RICE, TRADITIONAL BREAD & CONDIMENTS

Pilau Rice 2.95



Steamed Basmati Rice 2.75



Mushroom Pilau Rice 3.95



Lemon Rice 3.95



Nan Bread 2.95



Garlic Nan 3.95



Keema Nan 3.95

Minced lamb



Peshwari Nan 3.95

Coconut and Almond



Chapati 2.50

Wholemeal flour pancake



Laccha Paratha 3.95

Flaky multi layered bread



Cucumber Rhaita 3.50



Seasonal Salad 3.00



Vegan



Vegetarian



Medium White



Dry White



Rose



Medium Red



Full Bodied Red

PARTY MENU

(For groups of 5 guests or more)

2 courses 24.95 (per guest) • **3 courses 28.95** (per guest)

Pappadoms and Chutneys to share

APPETISER

(Choice of one per guest)

(Served with Seasonal Salad & Chutney)

Chicken Tikka

Onion Bhajia

Chilli Paneer

MAIN COURSE

(Choice of one per guest)

Murgh Makhani - creamy Punjabi curry cooked with tomatoes, honey and chicken

Rajsthani Lamb - spicy Lamb cooked in a thick sauce with bold spices

Chicken Dhansak - sweet and sour Parsi chicken cooked in a lentil curry

Vegetable Jalfrezi - Seasonal Vegetables in spicy curry of peppers, onions and chillies

Rice, Nan Bread, Tarka Dall and Sag Aloo
will be served to share at the table

DESSERT

(Choice of one per guest)

Gulabjamun with Pistachio Kulfi

Chocolate Cheesecake

TERMS & CONDITIONS

A discretionary 12.5% service charge may be added to the total bill
Any third party discount cards or vouchers are subject to the restaurant's own T&C's
The management reserves the right to refuse service without assigning any reason whatsoever