

CONNOISSEURS STARTERS

Grilled Lobster	£8.95
Lobster grilled with garlic and butter served with fresh mixed salad and contrasting dips.	
Jhinga Til Tinka	£5.25
King prawn marinated with fresh aromatic spices, dipped in a batter made from eggs, green chillies, ginger, Garlic and cardamoms then cooked with breadcrumbs and sesame seeds, Served with special mango sauce.	
Murgh Malai Tikka	£3.50
Breast of chicken steeped in a marinade of royal cumin enriched cream, cheese and fresh coriander.	
Salmon Ka Tikka	£5.25
Chunks of pink salmon matured in rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, cooked in the tandoor.	
Tandoori King Prawns	£5.25
Plump fresh water prawns refreshingly marinated in a citric blend of lemon juice, ajwain and green cardamom and grilled in the tandoor.	
Prawn and Mango Puree	£3.95
Small prawns laced with lightly spiced mango and served on a crispy puree.	
King Prawn and Mango Puree	£5.50
Murgh Ka Shashlick	£3.95
Breast of chicken with peppers, onions, tomatoes which have been marinated with ginger, garlic, lemon juice and freshly ground spices skewered and grilled in the tandoor to bring out a bursting fragrance of mouth watering flavours.	
Paneer Tikka Shashlick	£3.95
Cubes of freshly made indian cheese, peppers, tomatoes and onions marinated with ginger, garlic, lemon juice and freshly ground spices, skewered and then grilled.	
Sabzi Chat or Chicken Chat on Puree	£3.95
Fresh vegetables or chopped pieces of chicken tikka sprinkled with chat massala and cooked with cucumber, served on a light crispy puree.	
Fish Pakoras	£3.95
Small chunks of cod delicately spiced and dipped in batter and deep fried until golden brown.	
Tamanna's Special	£5.25
A fabulous amalgam of kebabs, Pakoras and Tikkas, consisting of Chicken Tikka, Sheek Kebab, Vegetable Pakora and Vegetable Samosa, Lamb Tikka Served with crisp fresh salad and contrasting dips. Drown them in the dips and create a play on the taste buds.	

TRADITIONAL STARTERS

Onion bhajis	£2.50
World famous snack of spicy onions deep fried in a coating of gram flour batter, until golden brown.	
Samosas	£2.50
Triangular shaped pastry pockets, deep fried. Available with a choice of fillings: minced lamb or vegetables.	
Mixed Kebab	£4.50
chicken Tikka, Lamb Tikka & Sheek Kebab	
Prawn Pathia on puree	£3.95
Small prawns in sweet, sour & hot sauce on puree.	
King Prawn Pathia on puree	£5.50
Chicken or Lamb Tikka	£3.25
Marinated in a special blend of spices and cooked in the tandoor, resulting in a most delicious and succulent kebab.	
Sheek kebab	£2.95
The traditional sheek of minced lamb bursting with fragrance and flavours of coriander, cumin and spring onions, creating an extra ordinary taste, the most exquisitely flavoured of all kebabs.	
Chicken or Vegetable Pakora	£3.25
Selected pieces of spiced chicken or crisp nuggets of mixed vegetables dipped in batter and deep fried.	
Aloo Tikki	£2.95
Dumplings of spicy mashed potatoes, laced with tamarind and yoghurt sauce.	
Reshmi Kebab	£3.25
Spiced minced lamb burgers, pan fried, covered with egg net.	
Dall Soup	£2.25
Tandoori Chicken	£3.25
Prawn Cocktail	£2.95

CONNOISSEURS MAIN COURSES

GOURMET CHOICE

The gourmet choice represents the style of cooking known as “Dum pukht” originated in the food courts of the Moghul Emperors and represents the pinnacle of Indian dining. The preparation of Dum pukht is so special that only the finest of Indian Chefs are able to master this art form. The emphasis is on quality, freshness and clarity of taste and Aromas.

- 1 Murgh Bemisal** £8.50
A unique dish of smooth spicy tikka of chicken where the smoothness of the buttery tomato sauce is followed by the spicy flavour of caramelized shallots. A smooth, silky dish bursting with aroma.
- 2 Koh - E - Avadh** £8.50
A Mughlai cuisine, speciality of cubed lamb in a velvety ginger garlic, laced brown onion sauce fragranced with mace, Green cardamom and kewda water. Rich in taste and rich in tradition.
- 3 South Indian Garlic & Red Chilli Chicken** £8.50
Barbecued pieces of chicken in a fresh garlic and chilli sauce with coriander and crisp red chilli
- 4 Tikhey Jinghey** £9.90
Succulent king prawns marinated and immersed in a heady sauce of pickling spices, cooked in mustard oil.
- 5 Jinghey Samasan** £9.90
Barbecued finest King Prawns sweetly flavoured in a creamy spicy sauce with light coating of crushed coriander seeds
- 6 Kalimirch Aur Methiwala Gosht** £8.50
Barbecued tikka of Lamb grilled in the tandoor and then braised in a peppery fenugreek massala.
- 7 Murgh Nantara** £8.50
A sensational mild dish of smooth barbecued tikka of chicken where the smoothness of the buttery tomatoes sauce is followed by the sweet flavour of ground almond. A smooth, creamy, silky dish bursting with aroma.
- 8 Bengal Fish Zafrani (our chef's winning dish of spelt throne curry chef of the year 2000)** £11.95
Fresh water fish from the delta of Bengal, marinated with fresh spices and pan fried, garnished with kurkuri bhindi (okra), served with a spinach and a unique lime butter sauce (will contain one large bone)
- 9 Macchli Khyber Ka Pass** £9.90
Marinated chunks of pink Scottish salmon pan fried then smoothly cooked in a creamy saffron flavoured gravy
- 10 Handi Lazeez** £8.50
Pieces of chicken braised in a yoghurt sauce enriched with mild coconut and redolent of cardamom, mace and Creamy yoghurt sauce. A very smooth and rich dish that is full of flavour and aroma.
- 11 Tamanna's Lobster Special** £18.95
Whole Lobster dressed in special sauce. (Choice of mild, medium or hot)

TRADITIONAL FAVORITES

- Chicken or Lamb Tikka Massala** £7.95
The all time favourite dishes invented by a world famous but unknown British Curry Chef in the early 70's as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe.
- Tandoori Mix Massala** £9.95
A mixture of tandoori chicken, chicken tikka, lamb tikka and sheek kebab in massala sauce.
- Tandoori King Prawn Massala** £9.95
- Tandoori Mixed Jalfrezi** £9.95
Combination of tandoori chicken, sheek kebab, chicken tikka and lamb tikka cooked in a spicy sauce with chopped onions, Green peppers and fresh green chillies.
- Chicken or Lamb Tikka Jalfrezi** £7.95
- Garlic Chilli Chicken** £7.95
Barbecued Chicken cooked with onions, fresh garlic, coriander & fresh green chillis.
- Butter Chicken (Makhani Murgh)** £8.95
Tandoor grilled tikka of chicken simmered in a satin smooth gravy made with juices of meat, redolent of kasoori methi & butter.
- Anarkali Bahar** £8.50
Thin slices of barbecued chicken in a spicy sauce, with a touch of fresh cream to give it a desirable creamy taste.
- Chicken or Lamb Pasanda** £8.50
Barbecue chicken in a mild, creamy sauce cooked with ground almonds.
- Murgi Massala** £8.95
A mouthwatering indian wedding feast dish comprising of half tandoori chicken on the bone, spiced minced lamb and whole egg Cooked with onions, green peppers, tomatoes and a mixture exotic spices.
- Pistachio Chicken Tikka Korma** £7.95
Barbecued chicken cooked in a very mild creamy sauce sweetly flavoured with pistachios, almonds & coconuts.

TRADITIONAL MAIN COURSES

BALTI DISHES

All these dishes are juicy and moist, comprising of cooked onions and tomatoes, flavoured with green peppers, herbs and freshly ground garam masala to give that exotic aroma. Cooked carefully in a wok, the Benapolian style of sizzling hot iron pot. Highly recommended. It is commonly eaten with a Nan bread or Tandoori Roti.

Balti Chicken or Lamb	£7.50
Balti Chicken or Lamb Tikka	£8.95
Balti Prawns	£8.50
Balti King Prawns	£9.50
Mixed Balti (A generous mixture of chicken, Lamb, prawns and king prawn)	£9.95
Balti Keema (Minced Lamb)	£7.50
Balti Vegetable	£6.50

KORAI DISHES

Medium spicy with chopped onions, peppers and tomatoes, served from a sizzling hot iron pot

Chicken or Lamb	£7.50
Chicken Tikka Korai	£8.50
Prawn	£7.95
King Prawn	£9.50
Mixed (A generous mixture of chicken, Lamb, prawns and king prawn)	£9.95
Vegetable	£6.50

DANASAK OR PATHIA (includes pilau rice)

These dishes are fairly hot sweet & sour. DANSAK is with lentils & PATHIA is cooked with onions , peppers and tomatoes.

Chicken or Lamb	£7.90
Chicken Tikka	£8.90
Prawns	£8.90
King Prawns	£10.90
Mixed (A generous mixture of chicken, Lamb, prawns and king prawn)	£11.90
Vegetable	£7.45

KING PRAWN	£8.95	CHICKEN OR LAMB	£5.95
MIXED A generous mixture of Chicken, Lamb, Prawns & King Prawn	£9.95	CHICKEN TIKKA	£6.95
VEGETABLE	£5.50	PRAWN	£6.95

Mushroom

Medium curry cooked with freshly sliced mushrooms. Mushrooms can also be mixed with any other curries on request for an extra 90p.

Curry

Basic curry cooked with medium spices and lots of sauce.

Madras

Fairly hot curry with lots of sauce.

Vindaloo

Very hot curry cooked with potatoes.

Rogan Josh

The dish acquired its name from the rich red appearance, which in turn is derived from ghee fried tomatoes and paprika.

Ceylon

Fairly hot cooked with lots of coconut.

Bhoona

The meat is gently cooked with caramelised onions, green peppers, and fresh tomatoes together with medium spices and a sprinkle of freshly chopped dhanyia.

Sagwala

Delicately spiced and cooked with chopped spinach leaf.

Korma

Very mild and creamy curry, sweetly flavoured with ground almonds, coconut flour and sultanas.

Kashmir

Delicately spiced cooked with mixed fruits and cream.

BIRIYANIS

The common but much talked about dish. Splendid in taste and in a way an articulation of the hyderabadi ethos and personality. Since rice and meat constituted the staple diet of hyderabad, peppers has breathed the aroma and refinement of the biriyanis into Some of meat and non meat dishes. Biryani dishes are meals in themselves. Served with a mixed vegetable curry.

Tamanna's Special Biryani (A generous mixture of chicken, lamb, prawns, and king prawn.)	£9.95
Chciken Tikka Biryani	£9.95
Chicken or Lamb Biryani	£8.50
Prawn Biryani	£8.95
King Prawn Biryani	£9.95
Mixed Vegetable Biryani (suitable for vegetarians)	£6.95
Mushroom Biryani (suitable for vegetarians)	£6.95

VEGETABLE SIDE ORDERS

These dishes are very palatable & appropriate as an addition to main dishes. Vegetables are an essential part of indian diet. Vegetable dishes are either cooked dry or with natural juices in the vegetable supplying the moisture or with a little sauce. AVAILABLE AS MAIN DISH FOR AN EXTRA £2.00

Kurkuri Bhindi	£3.50
Fresh okra slices fried until crispy, then tossed in a tangy chat massala and fresh coriander.	
Vegetable Korma	£3.50
very mild creamy curry, sweetly flavoured with ground almonds, coconut flour & sultanas.	
Vegetable Shamber	£3.50
Mixed vegetables with lentils hot, sweet and sour.	
Vegetable Miloni	£3.50
Mixed vegetables cooked in a smooth tomato sauce and finished with cream.	
Vegetable Curry	£2.95
Vegetable Bhajee	£2.95
Dry Vegetable	
Bombay Aloo	£2.95
Spiced Potatoes	
Aloo Gobi	£2.95
Potatoe and Cauliflower	
Aloo Mattar	£2.95
Potatoe and peas	
Aloo Jeera	£2.95
Potatoes cooked with cumin seeds.	
Sag Aloo	£2.95
Spinach and Potatoes	
Sag Bhajee	£2.95
Spinach	
Sag Paneer	£2.95
Spinach and Indian cheese	
Cauliflower Bhajee	£2.95
Mushroom Bhajee	
Bhindi Bhajee	£2.95
Fresh Okra (Ladies Fingers)	
Vegetable Massala	£3.50
Vegetarian version of the all famous tikka massala.	
Brinjal Bhajee	£2.95
Fresh Aubergines (Eggplant)	
Chana Massala	£2.95
Chick Peas.	
Tarka Dall	£2.95
Yellow lentils spiced with fresh garlic fried in ghee.	
Massala Dall	£2.95
Spicy lentil delicacy incorporating fresh tomato, onion and with ghee fried garlic and kashmiri red chillies.	
Garlic mushrooms	£2.95
Sliced mushrooms fried in garlic and butter.	
Mattar Paneer	£2.95
Peas and Cheese.	



NORTH INDIAN TANDOORI SPECIALITIES

An ancient style of cooking which originated in the rugged North West Frontier of India, the natural, healthy and earthy tones of our Tandoori dishes is achieved by the use of only fresh herbs and spices in the marinade, resulting in ...maybe ... not the most Colourful... but definitely the most delicious and succulent kebabs!! Served with fresh green salad and mint and yoghurt relish.

Chicken or Lamb Shashlick	£7.50
Paneer Tikka Shashlick	£7.50
Chicken or Lamb Tikka	£6.50
Tandoori Chicken (Half) On the bone	£6.50
Salmon Ka Tikka	11.00
Tandoori King Prawns	£9.95
Tandoori Mixed Grill	£9.95

(A feast of tandoori varieties consisting of and Tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori King prawn.)

RICE

Special Mixed Pilau	£3.50
Basmati rice cooked with lamb, chicken and prawns.	
Mushroom Pilau	£2.75
Pilau rice fried with mushrooms.	
Special Pilau	£2.75
Pilau rice fried with egg and peas.	
Lemon Rice	£2.75
Pilau rice flavoured with lemon juice And mustard seeds	
Garlic Rice	£2.75
Pilau rice fried with garlic and butter	
Shahi Pilau	£2.75
Basmati rice cooked with pure flavours of saffron then replenished with dried nuts fruits and cream.	
Subzi pilau	£2.75
Pilau rice fried with mixed vegetables.	
Fried Rice	£1.95
Basmati rice fried in butter with onions.	
Plain Rice	£1.90
Steamed basmati rice	
Pilau rice	£1.95
The aromatic Basmati cooked in dum, the perfect companion to any meal	



BREADS AND ACCOMPANIMENTS

Keema Nan	£1.95
With spiced miced lamb stuffing.	
Peshwari Nan	£1.95
Stuffed with sweet paste of crushed nuts and sultanas.	
Garlic Nan	£1.95
Nan coated with an abundance of garlic and coriander.	
Stuffed Nan	£1.95
With vegetable stuffing.	
Onion Kulcha	£1.95
Stuffing of chopped onions and green peppers.	
Paneer Nan	£1.95
Filling of Indian cheese.	
Chilli Nan	£1.95
Nan infused with fresh green chillies and coriander.	
Nan	£1.75
Thick leavened bread cooked in clay oven..	
Tandoori Roti	£1.50
Thick wholemeal bread baked in the tandoor.	
Puree	£1.00
Thin bread deep fried.	
Stuffed Paratha	£1.95
With vegetable stuffing..	
Paratha	£1.90
Layered wholemeal bread shallow fried in ghee.	
Chappati	£1.00
Wholemeal bread cooked in a tawa.	
Green salad	£2.50
Crisp iceberg lettuce, juicy tomatoes, cucumbers, onions and fresh lemon.	
Spicy Salad	£2.50
Chopped tomatoes, onions and cucumber mixed with fresh green chillies in a tangy citrus dressing.	
Raitha	£1.00
Yoghurt with cucumber cumin.	
Papadoms	£0.60
Traditional Indian Crisp.	
Chutneys & pickles	£0.50