

## TRADITIONAL MAIN COURSES

A from the Golden Age of British Indian food, our selection of old favorites. These dishes are recognized by everyone and have been enjoyed by generations of Indian food lovers.

Chicken or Lamb	£5.30	King Prawns	£7.50
Chicken Tikka	£6.75	Mixed (A generous mixture of chicken, lamb, prawns & king prawn)	£8.50
Prawns	£5.95		

### Bhoona

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

### Korma

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

### Sagwala

Delicately spiced and cooked with chopped spinach leaf.

### Rogan Josh

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

### Kashmir

delicately spiced cooked with banana and apple pieces sweet and mild.

## DANSAK OR PATHIA

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

Chicken or Lamb	£7.20	King Prawns	£8.40
Chicken Tikka	£8.65	Mixed (A generous mixture of chicken, lamb, prawns & king prawn)	£10.40
Prawns	£7.85		

## BALTI OR KORAI

BALTI is originated in northern-most Pakistan, it is an aromatic and herby dish using an abundance of freshly ground garam massala and dhaniya cooked in a wok. Currently the craze of the midlands, commonly eaten with a nan bread or Tandoori roti.

KORAI is prepared in an iron wok smeared with cubed onions, tomatoes, green peppers, shredded ginger and a special blend of freshly ground spices.

Chicken or Lamb	£6.50	King Prawns	£8.50
Chicken Tikka	£7.50	Mixed (A generous mixture of chicken, lamb, prawns & king prawn)	£8.95
Prawns	£7.25		

## 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 biriyani into some of meat and non meat dishes. Biriyani dishes are meals in themselves. Served with a mixed vegetable curry.

Tamanna's Special Biriyani	£8.95
A generous mixture of chicken, lamb, prawns, and king prawn.	
Chicken or Lamb Biriyani	£6.75
Chicken Tikka Biriyani	£7.95
Chicken and Mushroom Biriyani	£7.65
Chicken and King Prawn Biriyani	£8.95
Prawn Biriyani	£7.50
King Prawn Biriyani	£8.95
Mixed Vegetable Biriyani (suitable for vegetarians)	£5.95
Mushroom Biriyani (suitable for vegetarians)	£5.95

## CONNOISSEURS STARTERS

1 Jhinga Til Tinka	£4.95
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.	
2 Murgh Malai Tikka	£3.50
Breast of chicken steeped in a marinade of royal cumin enriched cream, cheese and fresh coriander.	
3 Salmon Ka Tikka	£4.95
Chunks of pink salmon matured in rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, cooked in the tandoor.	
4 Tandoori King Prawns	£4.95
Plump fresh water prawns refreshingly marinated in a citric blend of lemon juice, ajwain and green cardamom and grilled in the tandoor.	
5 Murgh Ka Shashlick	£3.50
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.	
6 Paneer Tikka Shashlick	£3.50
Cubes of freshly made indian cheese, peppers, tomatoes and onions marinated with ginger, garlic, lemon juice and freshly ground spices, skewered and then grilled.	
7 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.	
8 Prawn and Mango Puree	£3.50
Small prawns laced with lightly spiced mango and served on a crispy puree.	
9 Fish Pakoras	£3.50
Small chunks of cod delicately spiced and dipped in batter and deep fried until golden brown.	
10 Tamanna's Special	£4.95
A fabulous amalgam of kebabs, Pakoras and Tikkas, consisting of Chicken Tikka, Lamb Tikka, Sheek Kebab, Vegetable Pakora and Vegetable Samosa 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	£1.95
World famous snack of spicy onions deep fried in a coating of gram flour batter, until golden brown.	
Samosas	£1.95
Triangular shaped pastry pockets, deep fried. Available with a choice of fillings: minced lamb, vegetables or chicken.	
Chicken or Lamb Tikka	£2.75
Marinated in a special blend of spices and cooked in the tandoor, resulting in a most delicious and succulent kebab.	
Sheek kebab	£2.50
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	£2.95
Selected pieces of spiced chicken or crisp nuggets of mixed vegetables dipped in batter and deep fried, served with a special sauce.	
Prawn Pathia on Puree	£3.95
Small Prawns in sweet, sour & hot sauce on puree.	
King Prawn Pathia on Puree	£4.95
Mix Kebab Chicken Tikka, Lamb Tikka & Sheek Kebab.	£3.95
Shami Kebab Spiced minced lamb burgers, pan fried.	£2.50
Tandoori Chicken Quarter Chicken On the bone	£2.75
Prawn Cocktail	£2.50

## RICE

Special Mixed Pilau	£3.20	Pilau rice	£1.90
Basmati rice cooked with lamb, chicken and prawns.		The aromatic Basmati cooked in dum, the perfect companion to any meal	
Special Pilau	£2.50	Jarda Rice	£2.50
Pilau rice fried with egg and peas.		Basmati rice cooked with pure flavours of saffron then replenished with mixed fruits, nuts and cream.	
Mushroom Pilau	£2.50	Subzi pilau	£2.50
Pilau rice fried with mushrooms.		Pilau rice fried with mixed vegetables.	
Garlic Rice	£2.50	Lemon Rice	£2.20
Pilau rice fried with garlic and butter		Pilau rice flavoured with lemon juice and mustard seeds	
Fried Rice	£1.90		
Basmati rice fried in butter with onions.			
Boiled Rice	£1.70		
Plain rice.			

## BREADS AND ACCOMPANIMENTS

Naan	£1.50	Papadoms	£0.50
Garlic Naan	£1.80	Traditional Indian Crisp.	
Nan coated with an abundance of garlic and coriander.		Tandoori Roti	£1.20
Keema Naan	£1.80	Puree	£1.00
With spiced minced lamb stuffing.		Thin bread deep fried.	
Stuffed Naan	£1.80	Paratha	£1.80
With vegetable stuffing.		Layered wholemeal bread shallow fried in ghee	
Peshwari Naan	£1.80	Stuffed Paratha	£2.00
Stuffed with sweet paste of crushed nuts and sultanas.		With vegetable stuffing..	
Onion Kulcha Naan	£1.80	Raitha	£1.00
Stuffing of chopped onions and green peppers		Yoghurt with cucumber, cumin.	
Paneer Naan	£1.80	Chappati	£1.00
Filling of Indian cheese.		wholemeal bread cooked in a tawa.	
Chilli Naan	£1.80	Green salad	£2.50
Nan infused with fresh green chillies and Coriander.		Crisp iceberg lettuce, juicy tomatoes, cucumbers, onions and fresh lemon.	
		Mango Chutney	£0.50
		Mixed Pickle	£0.50



## 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 it is only the finest of indian Chefs are able to master this art form. The emphasis is on quality, freshness and clarity of taste and aroma.

1 Murgh Bemisal	£7.50
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 Tikhey Jinghey	£9.50
Succulent king prawns marinated and immersed in a heady sauce of pickling spices, cooked in mustard oil.	
3 Kalimirch Aur Methiwala Murgh	£7.50
Succulent tikkas of chicken grilled in the tandoor and then braised in a peppery fenugreek massala.	
4 Dhaba Murgh	£7.50
An exquisite dish from the Punjab, chicken braised in a spicy massala of garlic, ginger, onions, tomatoes and capsicum With a light coating of crushed Coriander seeds.	
5 Koh - E - Avadh	£7.50
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.	
6 Bengal Fish Zafrani (our chef's winning dish of spelthorne curry chef of the year 2000)	£9.95
Fresh water fish from the delta of Bengal, marinated with fresh spices and pan fried, garnished with karkuri bhindi (crisp fried okra), served with a spinach and a unique lime butter sauce (will contain one large bone)	
7 South Indian Garlic Chilli Chicken	£7.50
Barbecued pieces of chicken in a fresh garlic and chilli sauce with coriander and crisp red chillis.	
8 Murgh Nantara	£7.50
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.	
9 Handi Lazeez	£7.50
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 (mild).	
10 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.	
11 Anarkali Bahar	£7.95
Thin slices of barbecued chicken in a spicy sauce, with a touch of fresh cream to give it a desirable creamy taste.	
12 Tandoori Mixed Jalfrezi	£8.95
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.	
13 Chicken or Lamb Tikka Jalfrezi	£6.95
14 Makhani Murgh (Butter Chicken)	£7.95
Boneless barbecued chicken smoothly cooked in butter (makhani) and cream.	
15 Chicken or Lamb Pasanda	£7.95
Very mild and creamy sauce with ground almonds and coconut flour.	
16 Macchli Khyber Ka Pass	£9.50
Marinated chunks of pink Scottish salmon pan fried then smoothly cooked in a creamy saffron flavoured gravy.	
17 King Prawn Samasan	£9.50
(Barbecued King Prawns cooked in a Medium Mild Sauce, Spicy)	
18 Pistachio Chicken Tikka Korma	£7.95



## Tamanna's Restaurant

Contemporary & Traditional Awards Winning

Finest Indian Cuisine

Licensed & Air-conditioned

## TAKE AWAY MENU

### 10% DISCOUNT

ON COLLECTION OF ORDERS OVER £10.00

### OPEN 7 DAYS

LUNCH: 12noon - 2.00pm

EVENING: 5.30pm - 11.30pm

## FREE HOME DELIVERY

ON ORDERS OVER £10 (4 mile radius)

WE CATER FOR ALL OCCASIONS

## TEL: 01784 420720

15a Station Road

(Above Superdrug)

Ashford, Middlesex TW15 2UP

www.tamannas.co.uk

## TANDOORI MASSALA DISHES

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.

Chicken or Lamb Tikka Massala	£6.95
Tandoori Mix Massala	£8.95
A mixture of tandoori chicken, chicken tikka, lamb tikka and sheek kebab in massala sauce.	
Tandoori King Prawn Massala	£9.50
Paneer Tikka Massala (Suitable for vegetarians)	£6.50

## 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 Tikka (Diced, boneless)	£5.50
Tandoori Chicken (Half) On the bone	£5.50
Chicken or Lamb Shashlick (Onions, Peppers & Tomatoes)	£6.95
Paneer Tikka Shashlick	£5.95
Salmon Ka Tikka	£8.95
Tandoori King Prawns	£8.95
Tandoori Mixed Grill	£8.95
(A feast of tandoori varieties consisting of and Tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawn.)	

## VEGETARIAN SELECTION

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.

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

ALL OF THE ABOVE VEGETABLE DISHES ARE AVAILABLE AS  
SIDE DISH £2.50 MAIN DISH £4.95

👉 Slightly hot    👉👉 Fairly hot    👉👉👉 Very hot