

## STARTERS

<b>Plain or Massala Poppadom</b>	<b>£0.50</b>
<b>Assorted Pickle Tray</b>	<b>£1.00</b>
Mango chutney, mint yoghurt, onion salad and garlic chilli sauce	
<b>Tikka</b>	<b>£2.95</b>
Lean chicken or lamb marinated and char-grilled in the Tandoori oven	
<b>Tandoori Chicken</b>	<b>£2.95</b>
Juicy pieces of chicken on the bone marinated in herbs and spices, served with tamarind sauce and green salad	
<b>Tandoori Mix Kebab</b>	<b>£3.20</b>
An appetising range of full flavoured kebabs (sheekh, chicken and lamb tikka)	
<b>Desi Grill Starter <span>NEW</span></b>	<b>£3.65</b>
A selection of authentic Indian starters from the flame grill	
<b>Lamb Chops</b>	<b>£2.95</b>
Marinated lamb chops, char-grilled in the clay oven, served with salad and tamarind sauce	
<b>Sheekh Kebab</b>	<b>£2.95</b>
Lean minced lamb delicately spiced with fenu-greek leaves, special herbs and charcoal grilled in the clay oven	
<b>Desi Sheekh Kebab <span>NEW</span></b>	<b>£2.95</b>
Lean minced lamb or chicken delicately spiced with fenugreek leaves and special herbs. Prepared using an Asian home cooking method	
<b>Desi Chicken Tikka <span>NEW</span></b>	<b>£2.95</b>
Marinated chicken spiced Asian style, served on a sizzling platter with onions and green peppers	
<b>Aloo Palak Pakora</b>	<b>£3.50</b>
Finely chopped fresh spinach, sweet potato, black pepper and fenugreek blended together with spicy gram flour, deep fried to perfection	
<b>Samosa</b>	<b>£2.60</b>
Mashed shobji (vegetables) or minced lamb steamed in herbs and spices with coriander and wrapped with light pastry, crispy fried, served with mint sauce	
<b>Onion Bhaji</b>	<b>£2.60</b>
Crispy spiced onions, deep fried	
<b>Chatt</b>	<b>£3.10</b>
Beautiful starter, spiced with chatt massala and flavoured with a tamarind sauce, served in a puri bread with a slice of lemon. Available in chicken, prawn, kakra (minced crab) or aloo (potato)	
<b>Garlic Mushrooms</b>	<b>£2.95</b>
Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander	
<b>Pakora</b>	<b>£2.95</b>
Tender pieces of fresh fish or chicken, spiced with black pepper and fenugreek together with spicy gram flour, deep fried to perfection	
<b>Mixed Platter For 2 or 4</b>	<b>£7.95</b>
A selection of imaginative mixed starters for all to share, served with green salad and mint sauce	<b>£9.95</b>
<b>Seafood Platter For 2 or 4</b>	<b>£8.95</b>
A selection of imaginative seafood mixed starters for all to share, served with green salad, mint and tamarind sauce	<b>£10.50</b>

## HOUSE SPECIALS

<b>Chicken Tikka Massala *</b>	<b>£5.95</b>
The famous chicken tikka massala, found in most Indian restaurants. Mild in taste, prepared with the Scarborough Tandoori special fenugreek and massala sauce	
<b>Special Murgi Massala</b>	<b>£5.95</b>
A traditional dish cooked with fried minced lamb and grilled off the bone Tandoori chicken in a spicy thick curry sauce	
<b>Jalfrezi</b>	<b>£5.95</b>
A dish cooked with sliced green chillies, hot spices and herbs infused together with a thick curry sauce, garnished with fresh coriander. Available in chicken, lamb and king prawn (add £2 extra for king prawn)	
<b>Chicken or Lamb Shashlick Bhuna</b>	<b>£5.95</b>
Barbecued peppers, onions, tomatoes and marinated meats cooked with a hint of mustard seed. Goan style	
<b>Chicken or Lamb Tikka Rogan</b>	<b>£5.95</b>
Chicken or lamb cooked with shredded onions, Kashmiri spices and garnished with fried spicy tomatoes and fresh coriander	
<b>Tandoori Butter Chicken *</b>	<b>£5.95</b>
Boneless Tandoori chicken cooked in creamy butter sauce, made with almond flakes, a touch of coconut, onion, cream and a touch of tomato paste to give a slightly sweet buttery and	
<b>Chicken Makhani *</b>	<b>£5.95</b>
Succulent pieces of chicken marinated with ginger, garlic and homemade yoghurt and charcoal grilled. Gently cooked with cream	
<b>Chicken Hyderbadi *</b>	<b>£5.95</b>
Chicken marinated and laced with cashew nut paste, cooked with milk and cream	
<b>Rajastani Gosth</b>	<b>£7.20</b>
Fairly hot stew dish prepared with sliced shanks of grilled lamb gently simmered in yoghurt and tamarind sauce, plenty of strong flavours	
<b>Passanda *</b>	<b>£5.95</b>
Juicy pieces of marinated lamb or chicken, cooked in purified Indian butter, ground almond and mild spices with a dash of cream to give a mild sweet flavour	
<b>Karahi</b>	<b>£5.95</b>
Chicken or lamb tikka cooked deep pan style with cubed onions, peppers and Punjabi spices in a medium strength sauce, served in a karahi dish	
<b>Arkan Gosth</b>	<b>£5.95</b>
Arkan people lived in the south and east parts of Maymans, Bangladesh. These hilly land people eat lamb using the hottest green chillies and calamansi - <b>(extremely hot dish)</b>	
<b>Garlic Chilli Chicken</b>	<b>£5.95</b>
Prepared with chicken tikka from the charcoal oven an cooked with green chillies, garlic, coriander, onions and spices to give a slightly garlic and chilli hot taste	

*\* indicates dishes that contain nuts*

*Please note: Although all dishes are prepared with care, some of our dishes may contain small fragments of bone.*

<b>Scarborough Tandoori Special</b>	<b>£6.95</b>
This dish is cooked with a mixture of chicken tikka, lamb tikka, Tandoori chicken, and mushrooms. Prepared with thick curry sauce, fresh fried garlic, onions, green peppers and medium spices	
<b>Chicken Chilli Massala</b>	<b>£6.95</b>
Prepared with boneless chicken from the charcoal oven and cooked with green chillies, coriander, a touch of massala sauce, onions and spices to give a hot taste	
<b>Chittagong Chingri Massala *</b>	<b>£7.90</b>
Giant king prawns from the Bay of Bengal are baked in the clay oven and then gently simmered in a spicy red massala sauce with	
<b>Thali</b>	<b>£8.95</b>
A special selection of four dishes ranging from very mild to spicy served with pilau. - Available in chicken, lamb or vegetable	
<b>DESI HAANDI MENU <span>NEW</span></b>	
<b>Our philosophy in creating the Desi Haandi menu is to provide truly authentic home style Indian food in a busy restaurant environment without compromising on flavour and taste</b>	
<b>The word Desi is used to describe Asian style cooking.</b>	
<b>Haandi is the name of a unique large cooking pot that is used specially to prepare food in Indian homes</b>	
<b>Due to the lengthy cooking process required to allow each of the spices and herbs to naturally infuse together on a slow simmering heat, our highly trained chefs prepare these dishes in advance every evening in large Haandi's so that its ready to be served to our guests upon arrival on a first come first served basis</b>	
<b>Lamb Haandi Bhuna</b>	<b>£6.95</b>
A meal usually prepared for the staff with tender pieces of lamb, this authentically spiced dish is cooked on a slow simmering heat using the unique haandi cooking method	
<b>Chicken Haandi Bhuna</b>	<b>£6.95</b>
A meal usually prepared for the staff with tender pieces of chicken, this authentically spiced dish is cooked on a slow simmering heat using the unique haandi cooking method	
<b>Chicken Haandi Kurma *</b>	<b>£5.95</b>
Tender pieces of chicken cooked in a yoghurt and creamy sauce, mild in strength, prepared on a slow simmering heat using the unique haandi cooking method	
<b>Chicken or Lamb Haandi Saag Wala</b>	<b>£6.95</b>
Tender pieces of chicken or lamb cooked with spinach and garlic on a slow simmering heat using the unique haandi cooking method	
<b>Lamb Shank Bhuna</b>	<b>£6.95</b>
Piece of whole lamb shank and tender cubes of lamb cooked in a medium strength sauce on a slow simmering heat using the unique haandi cooking method	

## OLD SCHOOL FAVOURITES TANDOORI SPECIALS

These are the original Indian restaurant dishes, ranging from mild to very hot. A huge combination of dishes can be tailored to suit any pallet. Available in the following:			
<b>Chicken Meat Prawn</b>	<b>£4.60</b>	<b>King Prawn Vegetable</b>	<b>£7.50</b> <b>£4.00</b>
<b>Korma *</b>	A very mild, sweet creamy dish cooked with		
<b>Bhuna</b>	A medium hot dish with a thick sauce, well spiced with fresh herbs		
<b>Rogan Josh</b>	Medium hot dish with thick sauce, pan grilled tomatoes, fenugreek and fresh coriander		
<b>Dopiaza</b>	Medium hot dish, cooked in medium spices with cubed onions and green peppers		
<b>Pathia</b>	Slightly sweet and hot dish cooked with shredded onions, tomatoes and fresh lemon juice		
<b>Dhansak</b>	Sweet and sour, slightly hot cooked with salmon pink lentils		
<b>Madras</b>	Hot curry dish with a hint of lemon		
<b>Ceylonese</b>	A hot tribal dish cooked with creamed coconut		
<b>Vindaloo</b>	A very hot curry dish with steamed potato and lemon juice		
<b>BIRYANI</b>			
Stir-fried rice cooked with basmati, served with a side compliment of vegetable curry. Available in chicken, meat, prawn and king prawn			
<b>Chicken Meat Prawn King Prawn</b>	<b>£5.95</b> <b>£5.95</b> <b>£5.95</b> <b>£7.50</b>		
<b>FISH SPECIALS</b>			
<b>Palak Macher Churchory</b>	<b>£6.95</b>		
Cubes of fish steak marinated in ginger, red peppers, lemon juice and broiled in the clay oven, cooked gently with spinach in a medium hot spicy sauce			
<b>Sarasha Chingri</b>	<b>£7.25</b>		
Giant Kulna prawns cooked using mustard paste, green chillies and fresh yoghurt for a distinctive flavour			
<b>Fish Johl</b>	<b>£6.95</b>		
A fish dish prepared with specially spiced pangash pieces, pan fried with purified butter. Cooked with thick curry sauce, garlic, fried onions and medium spices			
<b>Karahi Fish</b>	<b>£6.95</b>		
Pangash fish cubes cooked deep pan style with cubed onions, peppers and Punjabi spices and served in a karahi dish			
<b>Grilled Fish Bhuna <span>NEW</span></b>	<b>£7.25</b>		
Whole grilled fillet of pangash fish cooked in a thick medium strength sauce, well spiced with fresh herbs and spices. Served in a sizzling karahi			

<b>Tandoori Chicken</b>	<b>£5.95</b>
Juicy pieces of chicken on the bone marinated in herbs and spices, charcoal grilled to perfection. Served with a green salad and a massala sauce	
<b>Chicken or Lamb Tikka</b>	<b>£5.95</b>
Marinated chicken or lamb served with tikka sauce and side salad	
<b>Desi Chicken or Lamb Shashlick <span>NEW</span></b>	<b>£7.20</b>
Barbecued peppers, onions, tomatoes and marinated meats	
<b>Tandoori Mixed Grill</b>	<b>£8.10</b>
A selection of Tandoori specialities, an imaginative and delightful mixed grill served with green salad and a massala sauce	
<b>Desi Mixed Grill <span>NEW</span></b>	<b>£8.10</b>
Chicken tikka, lamb chops and sheekh kebab cooked with special spices using the unique haandi cooking method	
<b>Tandoori King Prawns</b>	<b>£8.95</b>
Giant king prawns marinated and char-grilled, served with green salad and massala sauce	
<b>Tandoori Fish</b>	<b>£7.25</b>
Fillet of pangash fish, marinated in herbs and spices, charcoal grilled to perfection. Served on a sizzling platter with salad.	
<b>BALTI DISHES</b>	
Traditional home cooked dishes with chopped onions, green peppers and cooked with a special mix that gives these dishes a unique spicy and tangy flavour. All dishes are served with a pilau rice and choice of naan bread	
<b>Traditional Balti</b>	<b>£7.95</b>
Chicken or lamb - medium hot	
<b>Garlic Chilli Balti</b>	<b>£7.95</b>
Chicken or lamb - hot with fresh chillies	
<b>Palak Balt</b>	<b>£8.95</b>
Available in chicken, lamb or king prawn, medium hot dish with spinach (add £1 extra for king prawn)	
<b>Patila Balti</b>	<b>£7.95</b>
Chicken or lamb - sweet, sour and hot	
<b>Scarborough Tandoori Special Balti</b>	<b>£8.95</b>
A mixture of house special meats - medium hot	
<b>Special Vegetable Balti</b>	<b>£6.95</b>
A mixture of house special vegetables	
<b>SET MENUS</b>	
<b>-Set Menu for 2 People-</b>	
Starters: Sheekh Kebab & Aloo Palak Pakora	
Mains: Rajastani Gosth & Chicken Bhuna	
Side: Sag Aloo	
Accompaniments 2 x Pilau Rice & 1 x Naan Bread	
<b>£10.95 Per Person</b>	
<b>-Set Menu for 4 People-</b>	
Starters: Goan Golda Baza, Onion Bhaji, Murgh Tikka & Lamb Tikka	
Mains: Chicken Tikka Massala, Chicken Rogan Josh, Lamb Karahi & Prawn Dopiaza	
Sides: 2 x Sag Aloo	
Accompaniments: 4 x Pilau Rice & 2 x Naan Bread	
<b>£10.95 Per Person</b>	

## SIDE DISHES

<b>Bhindi Bhaji</b>	<b>£2.50</b>
Spicy green okra cooked with onions and tomatoes	
<b>Shobji Bhaji</b>	<b>£2.50</b>
An assortment of mixed vegetables cooked Bombay style	
<b>Cauliflower Bhaji</b>	<b>£2.50</b>
Cauliflower cooked in a Goan recipe	
<b>Shobji Kumbi</b>	<b>£2.50</b>
Mushrooms cooked in a Goan recipe	
<b>Roshoon Palak</b>	<b>£2.50</b>
Spinach leaves together with garlic and aniseed, stir-fried with diced onions	
<b>Sag Paneer</b>	<b>£2.50</b>
Spinach with Indian cheese	
<b>Aloo Gobi</b>	<b>£2.50</b>
Steamed potatoes cooked Bombay style with fresh herbs and garlic	
<b>Aloo Palak</b>	<b>£2.50</b>
Stir-fried spinach, cooked with baby potatoes	
<b>Tarka Dhall</b>	<b>£2.50</b>
Salmon pink lentils tempered with turmeric and ghee, garnished with fried garlic	
<b>RICE</b>	
<b>Boiled Rice</b>	<b>£2.00</b>
Steamed white basmati rice	
<b>Pilau Rice</b>	<b>£2.30</b>
Fragrantly cooked rice giving an aromatic appeal with the addition of cinnamon and bay leaves	
<b>Special Pilau Rice</b>	<b>£2.50</b>
Stir-fried eggs with onions, rice and a touch of spice	
<b>Khumbi Pilau Rice</b>	<b>£2.50</b>
Steamed mushrooms stir-fried with ghee and rice	
<b>Shobji Pilau Rice</b>	<b>£2.50</b>
Mixed vegetables stir-fried with ghee	
<b>Lemon Rice</b>	<b>£2.50</b>
Steamed white basmati rice stir-fried with fresh pieces of lemon	
<b>BREAD</b>	
<b>Plain Naan Bread</b>	<b>£2.00</b>
Homemade leavened Indian bread	
<b>Garlic Naan Bread</b>	<b>£2.25</b>
Homemade leavened Indian bread with freshly roasted garlic	
<b>Pashwari Naan Bread *</b>	<b>£2.25</b>
Homemade leavened Indian bread stuffed with sweet coconut and almonds	
<b>Keema Naan Bread</b>	<b>£2.25</b>
Homemade leavened Indian bread stuffed with spiced mince meat	
<b>Kulcha Naan Bread</b>	<b>£2.25</b>
Homemade leavened Indian bread topped with cheese and onion	
<b>Paratha</b>	<b>£1.90</b>
Pan fried flaky Indian bread	
<b>Chapati</b>	<b>£0.70</b>
Unleavened Indian bread made from flour	
<b>Tandoori Roti</b>	<b>£1.90</b>
Unleavened Indian bread made from flour and baked in the clay Tandoori oven	
<b>ENGLISH DISHES</b>	
<small>(served with French fries and green salad)</small>	
<b>Sirloin Steak</b>	<b>£8.95</b>
<b>Fried Chicken</b>	<b>£5.00</b>
<b>Fried Scampi</b>	<b>£5.00</b>
<b>Chicken or Prawn Omelette</b>	<b>£5.00</b>
<b>Plain Omelette</b>	<b>£4.50</b>