

STARTERS

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

HOUSE SPECIALS

Chicken Tikka Massala *	£5.95
The famous chicken tikka massala, found in most Indian restaurants. Mild in taste, prepared with the Scarborough Tandoori special fenugreek and massala sauce	
Special Murgi Massala	£5.95
A traditional dish cooked with fried minced lamb and grilled off the bone Tandoori chicken in a spicy thick curry sauce	
Jalfrezi	£5.95
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)	
Chicken or Lamb Shashlick Bhuna	£5.95
Barbecued peppers, onions, tomatoes and marinated meats cooked with a hint of mustard seed. Goan style	
Chicken or Lamb Tikka Rogan	£5.95
Chicken or lamb cooked with shredded onions, Kashmiri spices and garnished with fried spicy tomatoes and fresh coriander	
Tandoori Butter Chicken *	£5.95
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	
Chicken Makhani *	£5.95
Succulent pieces of chicken marinated with ginger, garlic and homemade yoghurt and charcoal grilled. Gently cooked with cream	
Chicken Hyderbadi *	£5.95
Chicken marinated and laced with cashew nut paste, cooked with milk and cream	
Rajastani Gosth	£7.20
Fairly hot stew dish prepared with sliced shanks of grilled lamb gently simmered in yoghurt and tamarind sauce, plenty of strong flavours	
Passanda *	£5.95
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	
Karahi	£5.95
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	
Arkan Gosth	£5.95
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 - (extremely hot dish)	
Garlic Chilli Chicken	£5.95
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.

Scarborough Tandoori Special	£6.95
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	
Chicken Chilli Massala	£6.95
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	
Chittagong Chingri Massala *	£7.90
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	
Thali	£8.95
A special selection of four dishes ranging from very mild to spicy served with pilau. - Available in chicken, lamb or vegetable	
DESI HAANDI MENU NEW	
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	
The word Desi is used to describe Asian style cooking.	
Haandi is the name of a unique large cooking pot that is used specially to prepare food in Indian homes	
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	
Lamb Haandi Bhuna	£6.95
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	
Chicken Haandi Bhuna	£6.95
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	
Chicken Haandi Kurma *	£5.95
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	
Chicken or Lamb Haandi Saag Wala	£6.95
Tender pieces of chicken or lamb cooked with spinach and garlic on a slow simmering heat using the unique haandi cooking method	
Lamb Shank Bhuna	£6.95
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:			
Chicken Meat Prawn	£4.60	King Prawn Vegetable	£7.50 £4.00
Korma *	A very mild, sweet creamy dish cooked with		
Bhuna	A medium hot dish with a thick sauce, well spiced with fresh herbs		
Rogan Josh	Medium hot dish with thick sauce, pan grilled tomatoes, fenugreek and fresh coriander		
Dopiazza	Medium hot dish, cooked in medium spices with cubed onions and green peppers		
Pathia	Slightly sweet and hot dish cooked with shredded onions, tomatoes and fresh lemon juice		
Dhansak	Sweet and sour, slightly hot cooked with salmon pink lentils		
Madras	Hot curry dish with a hint of lemon		
Ceylonese	A hot tribal dish cooked with creamed coconut		
Vindaloo	A very hot curry dish with steamed potato and lemon juice		
BIRYANI			
Stir-fried rice cooked with basmati, served with a side compliment of vegetable curry. Available in chicken, meat, prawn and king prawn			
Chicken Meat Prawn King Prawn	£5.95 £5.95 £5.95 £7.50		
FISH SPECIALS			
Palak Macher Churchory	£6.95		
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			
Sarasha Chingri	£7.25		
Giant Kulna prawns cooked using mustard paste, green chillies and fresh yoghurt for a distinctive flavour			
Fish Johl	£6.95		
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			
Karahi Fish	£6.95		
Pangash fish cubes cooked deep pan style with cubed onions, peppers and Punjabi spices and served in a karahi dish			
Grilled Fish Bhuna NEW	£7.25		
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			

Tandoori Chicken	£5.95
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	
Chicken or Lamb Tikka	£5.95
Marinated chicken or lamb served with tikka sauce and side salad	
Desi Chicken or Lamb Shashlick NEW	£7.20
Barbecued peppers, onions, tomatoes and marinated meats	
Tandoori Mixed Grill	£8.10
A selection of Tandoori specialities, an imaginative and delightful mixed grill served with green salad and a massala sauce	
Desi Mixed Grill NEW	£8.10
Chicken tikka, lamb chops and sheekh kebab cooked with special spices using the unique haandi cooking method	
Tandoori King Prawns	£8.95
Giant king prawns marinated and char-grilled, served with green salad and massala sauce	
Tandoori Fish	£7.25
Fillet of panagash fish, marinated in herbs and spices, charcoal grilled to perfection. Served on a sizzling platter with salad.	
BALTI DISHES	
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	
Traditional Balti	£7.95
Chicken or lamb - medium hot	
Garlic Chilli Balti	£7.95
Chicken or lamb - hot with fresh chillies	
Palak Balt	£8.95
Available in chicken, lamb or king prawn, medium hot dish with spinach (add £1 extra for king prawn)	
Patika Balti	£7.95
Chicken or lamb - sweet, sour and hot	
Scarborough Tandoori Special Balti	£8.95
A mixture of house special meats - medium hot	
Special Vegetable Balti	£6.95
A mixture of house special vegetables	
SET MENUS	
-Set Menu for 2 People-	
Starters: Sheekh Kebab & Aloo Palak Pakora	
Mains: Rajastani Gosth & Chicken Bhuna	
Side: Sag Aloo	
Accompaniments 2 x Pilau Rice & 1 x Naan Bread	
£10.95 Per Person	
-Set Menu for 4 People-	
Starters: Goan Golda Baza, Onion Bhaji, Murgh Tikka & Lamb Tikka	
Mains: Chicken Tikka Massala, Chicken Rogan Josh, Lamb Karahi & Prawn Dopiazza	
Sides: 2 x Sag Aloo	
Accompaniments: 4 x Pilau Rice & 2 x Naan Bread	
£10.95 Per Person	
SIDE DISHES	
Bhindi Bhaji	£2.50
Spicy green okra cooked with onions and tomatoes	
Shobji Bhaji	£2.50
An assortment of mixed vegetables cooked Bombay style	
Cauliflower Bhaji	£2.50
Cauliflower cooked in a Goan recipe	
Shobji Kumbi	£2.50
Mushrooms cooked in a Goan recipe	
Roshoon Palak	£2.50
Spinach leaves together with garlic and aniseed, stir-fried with diced onions	
Sag Paneer	£2.50
Spinach with Indian cheese	
Aloo Gobi	£2.50
Steamed potatoes cooked Bombay style with fresh herbs and garlic	
Aloo Palak	£2.50
Stir-fried spinach, cooked with baby potatoes	
Tarka Dhall	£2.50
Salmon pink lentils tempered with turmeric and ghee, garnished with fried garlic	
RICE	
Boiled Rice	£2.00
Steamed white basmati rice	
Pilau Rice	£2.30
Fragrantly cooked rice giving an aromatic appeal with the addition of cinnamon and bay leaves	
Special Pilau Rice	£2.50
Stir-fried eggs with onions, rice and a touch of spice	
Khumbi Pilau Rice	£2.50
Steamed mushrooms stir-fried with ghee and rice	
Shobji Pilau Rice	£2.50
Mixed vegetables stir-fried with ghee	
Lemon Rice	£2.50
Steamed white basmati rice stir-fried with fresh pieces of lemon	
BREAD	
Plain Naan Bread	£2.00
Homemade leavened Indian bread	
Garlic Naan Bread	£2.25
Homemade leavened Indian bread with freshly roasted garlic	
Pashwari Naan Bread *	£2.25
Homemade leavened Indian bread stuffed with sweet coconut and almonds	
Keema Naan Bread	£2.25
Homemade leavened Indian bread stuffed with spiced mince meat	
Kulcha Naan Bread	£2.25
Homemade leavened Indian bread topped with cheese and onion	
Paratha	£1.90
Pan fried flaky Indian bread	
Chapati	£0.70
Unleavened Indian bread made from flour	
Tandoori Roti	£1.90
Unleavened Indian bread made from flour and baked in the clay Tandoori oven	
ENGLISH DISHES	
<small>(served with French fries and green salad)</small>	
Sirloin Steak	£8.95
Fried Chicken	£5.00
Fried Scampi	£5.00
Chicken or Prawn Omelette	£5.00
Plain Omelette	£4.50