

## SIDE DISHES

<b>Bhindi Bhaji</b> £3.10 Spicy green okra cooked with onions and tomatoes	<b>Sag Paneer</b> £3.10 Spinach with Indian cheese
<b>Shobji Bhaji</b> £3.10 An assortment of mixed vegetables cooked Bombay style	<b>Aloo Gobi</b> £3.10 Steamed potatoes cooked Bombay style with fresh herbs
<b>Cauliflower Bhaji</b> £3.10 Cauliflower cooked in a Goan recipe	<b>Aloo Palak</b> £3.10 Stir-fried spinach, cooked with baby potatoes
<b>Shobji Kumbi</b> £3.10 Mushrooms cooked in a Goan recipe	<b>Tarka Dhall</b> £3.10 Salmon pink lentils tempered with turmeric and ghee, garnished with fried garlic
<b>Roshoon Palak</b> £3.10 Finely chopped spinach leaves together with garlic and aniseed, stir-fried with diced onions	<b>Raita</b> £1.95 Choice of cucumber or onion
	<b>French Fries</b> £2.20

## RICE

<b>Boiled Rice</b> £2.30 Steamed white basmati rice	<b>Shobji Pilau Rice</b> £2.75 Mixed vegetables stir-fried with ghee
<b>Pilau Rice</b> £2.50 Fragrantly cooked rice giving an aromatic appeal with the addition of cinnamon and bay leaves	<b>Special Pilau Rice</b> £2.75 Stir-fried eggs with onions, rice and a touch of spice
<b>Khumbi Pilau Rice</b> £2.75 Steamed mushrooms stir-fried with ghee and rice	<b>Lemon Rice</b> £2.75 Steamed white basmati rice stir-fried with fresh pieces of lemon

## BREAD

<b>Plain Naan</b> £2.30 Homemade leavened Indian bread	<b>Paratha</b> £2.30 Pan fried flaky Indian bread
<b>Garlic Naan</b> £2.50 Homemade leavened Indian bread with freshly roasted garlic	<b>Stuffed Paratha</b> £2.50 Pan fried flaky Indian bread stuffed with vegetables
<b>Pashwari Naan *</b> £2.50 Homemade leavened Indian bread stuffed with sweet coconut and almonds	<b>Chapati</b> £1.00 Unleavened Indian bread made from flour
<b>Kulcha Naan</b> £2.50 Homemade leavened Indian bread topped with cheese and onion	<b>Tandoori Roti</b> £2.50 Unleavened Indian bread made from flour and baked in the clay Tandoori oven
<b>Keema Naan</b> £2.50 Homemade leavened Indian bread stuffed with spiced mince meat	

## ENGLISH DISHES

(served with French fries and green salad)

<b>Sirloin Steak</b> £11.95	<b>Chicken Omelette</b> £5.95
<b>Fried Chicken</b> £7.50	<b>Prawn Omelette</b> £5.95
<b>Fried Scampi</b> £7.50	<b>Plain Omelette</b> £5.50

### Branch

Scarborough Tandoori  
48 - 52 St Thomas Street  
Scarborough, YO11 1DR

### Opening Hours

Sunday - Thursday: 5pm to Midnight  
Friday & Saturday: 5pm to 12.30am  
**Lunch Opening Hours**  
Saturday & Sunday: 12 noon to 2pm

### Online

[www.scarboroughtandoori.co.uk](http://www.scarboroughtandoori.co.uk)

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SCARBOROUGH  
**tandoori**

**RESERVATIONS & TAKEAWAYS**  
**01723 352 393 / 366 364**



DELIVERY CHARGES APPLY ON ALL ORDERS. MINIMUM SPEND OF £10 EXCLUDING DELIVERY CHARGE APPLIES ON ALL ORDERS

## STARTERS

<b>Plain or Massala Poppadom</b> £0.55
<b>Assorted Pickle Tray</b> £1.50 Mango chutney, mint yoghurt, onion salad and garlic chilli sauce
<b>Tikka</b> £3.70 Lean chicken or lamb marinated and char-grilled in the Tandoori
<b>Tandoori Chicken</b> £3.70 Juicy piece of chicken on the bone marinated in herbs and spices, served with tamarind sauce and green salad
<b>Tandoori Mix Kebab</b> £4.50 An appetising range of full flavoured kebabs (sheekh, chicken and lamb tikka)
<b>Desi Grill Starter</b> £4.50 A selection of authentic Indian starters from the flame grill (sheekh kebab, lamb chops and chicken and lamb tikka)
<b>Lamb Chops</b> £4.50 Marinated lamb chops, char-grilled in the clay oven, served with salad and tamarind sauce
<b>Sheekh Kebab</b> £3.70 Lean minced lamb delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven
<b>Desi Sheekh Kebab</b> £3.70 Lean minced lamb or chicken delicately spiced with fenugreek leaves and special herbs. Asian cooking style
<b>Desi Chicken Tikka</b> £3.70 Marinated chicken spiced Asian style, served on a sizzling platter with onions and green peppers
<b>Aloo Palak Pakora</b> £3.40 Finely chopped fresh spinach, potato, black pepper and fenugreek blended together with spicy gram flour, deep fried to perfection
<b>Samosa</b> £3.40 Mashed shobji (vegetables) or minced lamb steamed in herbs and spices with coriander and wrapped with light pastry, crispy fried, served with mint sauce (add 30p extra for meat)
<b>Onion Bhaji</b> £3.40 Crispy spiced onions, deep fried
<b>Chatt</b> £4.50 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> £3.40 Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander
<b>Pakora</b> £3.70 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> £9.95 / £13.95 A selection of imaginative mixed starters for all to share, served with green salad and mint sauce
<b>Seafood Platter For 2 or 4</b> £10.95 / £14.95 A selection of imaginative seafood mixed starters for all to share, served with green salad, mint and tamarind sauce

# HOUSE SPECIALS

## Chicken Tikka Massala \* £6.95

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 £6.95

A traditional dish cooked with fried minced lamb and grilled off the bone Tandoori chicken in a spicy thick curry sauce

## Jalfrezi £6.95

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 £3.50 extra for king prawn)

## Chicken or Lamb Shashlick Bhuna £7.50

Barbecued peppers, onions, tomatoes and marinated meats cooked with a hint of mustard seed. Goan style

## Chicken or Lamb Tikka Rogan £6.95

Chicken or lamb cooked with shredded onions, Kashmiri spices and garnished with fried spicy tomatoes and fresh coriander

## Tandoori Butter Chicken \* £6.95

Boneless Tandoori chicken cooked in creamy butter sauce, made with almond flakes, a touch of coconut cream with tomato paste to give a slightly sweet buttery and creamy flavour

## Chicken Makhani \* £6.95

Succulent pieces of chicken marinated with ginger, garlic and homemade yoghurt and charcoal grilled. Gently cooked with cream and a blend of Indian cheeses

## Chicken Hyderbadi \* £6.95

Chicken marinated and laced with mince meat and cashew nut paste, cooked with milk and cream

## Rajastani Gosth £6.95

Fairly hot stew dish prepared with sliced shanks of grilled lamb gently simmered in yoghurt and tamarind sauce, plenty of strong flavours

## Passanda \* £6.95

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 £6.95

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 £6.95

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 £6.95

Prepared with chicken tikka from the charcoal oven and cooked with green chillies, garlic, coriander, onions and spices to give a garlic and chilli hot taste

## Scarborough Tandoori Special £8.95

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 \* £10.50

Giant king prawns from the Bay of Bengal are baked in the clay oven and then gently simmered in a massala sauce with yoghurt

## Thali £10.95

A special selection of four dishes ranging from very mild to spicy served with pilau rice

\* denotes dishes that contain nuts. Add £1 extra for lamb

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# PHILOSOPHY

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

# DESI HAANDI MENU

## Lamb Haandi Bhuna £8.95

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 £7.95

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 Korma \* £7.95

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

## Lamb Haandi Saag Wala £8.95

Tender pieces of lamb cooked with spinach and garlic on a slow simmering heat using the unique haandi cooking method

## Chicken Haandi Saag Wala £8.95

Tender pieces of chicken cooked with spinach and garlic on a slow simmering heat using the unique haandi cooking method

## Lamb Shank Bhuna £9.95

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

\* denotes dishes that contain nuts

# OLD SCHOOL FAVOURITES

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

## Chicken or Beef £5.95 King Prawn £9.95

## Lamb or Tikka £6.95 Vegetable £5.00

## Prawn £5.95

## Korma \* £5.95

A very mild, sweet creamy dish cooked with coconuts and almonds

## Bhuna £5.95

A medium hot dish with a thick sauce, well spiced with fresh herbs

## Rogan Josh £5.95

Medium hot dish with thick sauce, pan grilled tomatoes, fenugreek

## Dopiaza £5.95

Medium hot dish, cooked in medium spices with cubed onions

## Pathia £5.95

Slightly sweet and hot dish cooked with shredded onions, tomatoes and fresh lemon juice

## Dhansak £5.95

Sweet and sour, slightly hot cooked with salmon pink lentils

## Madras £5.95

Hot curry dish with a hint of lemon

## Ceylonese £5.95

A hot tribal dish cooked with creamed coconut

## Vindaloo £5.95

A very hot curry dish with steamed potato and lemon juice

# BIRYANI

Stir-fried rice dish cooked with basmati rice, served with a side compliment of vegetable curry

## Chicken or Beef £7.95 Prawn £7.95

## Lamb or Tikka £9.95 King Prawn £10.95

## Scarborough Tandoori £9.95 Vegetable £6.95

## Special £6.95

# FISH SPECIALS

## Palak Macher Churchory £7.95

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 £10.95

Giant Kulna prawns cooked using mustard paste, green chillies and fresh yoghurt for a distinctive flavour

## Fish Johl £7.95

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 £7.95

Pangash fish cubes cooked deep pan style with cubed onions, peppers and Punjabi spices and served in a karahi dish

## Grilled Fish Bhuna £8.50

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

While every care is taken, some of our fish dishes may contain small bones

\* denotes dishes that contain nuts

# TANDOORI SPECIALS

## Tandoori Chicken £7.95

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 £7.95

Marinated chicken or lamb served with tikka sauce and side salad

## Desi Chicken or Lamb Shashlick £9.95

Barbecued peppers, onions, tomatoes and marinated meats complimented by pilau rice, green salad and a massala sauce served on a sizzling platter. Cooked using the unique haandi cooking method

## Tandoori Mixed Grill £9.95

A selection of Tandoori specialities, an imaginative and delightful mixed grill served with green salad and a massala sauce

## Desi Mixed Grill £9.95

Chicken tikka, lamb chops and sheekh kebab cooked with special spices using the unique haandi cooking method

## Tandoori King Prawns £10.95

Giant king prawns marinated and char-grilled, served with green salad and massala sauce

## Tandoori Fish £8.95

Fillet of panagash fish, marinated in herbs and spices, charcoal grilled to perfection. Served on a sizzling platter with salad. (please always ask for availability before ordering)

# 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 £9.95

Chicken or lamb - medium hot (add £1 extra for lamb)

## Garlic Chilli Balti £9.95

Chicken or lamb - hot with fresh chillies and garlic (add £1 extra for lamb)

## Palak Balti £9.95

Available in chicken, lamb or king prawn - medium hot dish with spinach (add £2 extra for king prawn)

## Patila Balti £9.95

Chicken or lamb - sweet, sour and hot (add £1 extra for lamb)

## Scarborough Tandoori Special Balti £10.95

A mixture of house special meats - medium hot

## Special Vegetable Balti £8.95

A mixture of house special vegetables

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