

# TAMARIND RESTAURANT

A La Carte Menu



Dishes may contain  
dairy products and nuts.  
if you have any dietary  
requirements, please  
inform a member of  
staff before ordering.

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## SHURUWAT (STARTERS)

**Poppadoms & Chutneys ..... £2.50**  
(Desi Mango Chutney, Amlı Sauce, Mint Sauce, Chilli Lime Chutney, Chopped Salad)  
(Choose between Plain, spicy or roasted poppadom)

## VEG STARTER

**Crispy Bhajia..... (S) £3.50 ..... (L) £4.25**

Thinly sliced potatoes coated with gram flour, garlic, ginger and chillies, deep fried and served with tomato and tamarind chutney.

**Onion Bhaji ..... £3.25**

Deep fried onion dumplings, served with a green chutney.

**Vegetable Samosa ..... £3.25**

Stuffed pastry filled with vegetables deep fried and served with tamarind chutney.

**Vegetable Spring Roll ..... £2.95**

Stuffed pastry filling with Chinese vegetables and deep fried, served with tamarind chutney.

**Plain Mogo Chips (Cassava) ..... £4.00**

Deep fried cassava, served with tamarind chutney.

**Masala Mogo..... £4.75**

Deep fried cassava cooked with chopped onions in a special spicy sauce.

**Anokhi Mix Platter (sharing for 2) ..... £5.95**

A combination of bhajias made with baby corn, raw bananas, onions, cauliflower & potatoes, served with tomato & green chutney.

**Kurkuri Bindi ..... £3.25**

Finely sliced ladies fingers marinated in spices and then deep fried, served with a tomato and tamarind chutney.

## CHAAT CORNER

**Delhi Papadi Chaat..... £4.50**

Crispy delicate discs of pastry topped with chickpeas and potatoes, accompanied by sweet yogurt and tamarind chutney.

**Aloo Tikki Chana Chaat ..... £4.50**

Delicately spiced potato cutlets, chickpeas, chopped onions and tomatoes, topped with creamy yogurt, mint and tangy tamarind chutney.

**Dahi Puri..... £4.50**

Crispy wheat shells, deggi mirch spiced potato and chickpeas, topped with onion, tomatoes & sweetened water

**Chat Patti Gol Gappa ..... £4.50**

Crispy wheat shells, deggi mirch, spiced potato and chickpeas, tamarind mint water with our special chaat masala.

**Millionaires Gol Gappa..... £4.95**

Crispy wheat shells, deggi mirch spiced potato, champagne infused tamarind mint water with our special chaat masala (contains alcohol).

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## TANDOORI CLAY OVEN

(All Served on sizzling plates with salad and chutneys)

### VEG

**Achari Paneer Ka Tukda** ..... £5.50

Homemade Indian cheese marinated with yogurt and home ground spices & pickles.

**Aajweni Paneer Ka Tukda** ..... £5.50

Homemade Indian cheese marinated with yogurt, green chillies & home ground spices.

**Soya Shashlik Tikka** ..... £4.95

Soya cubes in a tandoori tikka marinade with roasted onions and peppers. A traditional favourite!

### NON-VEG

**Murgh Tikka** ..... £4.95

Chunks of chicken marinated with a blend of yogurt and spices.

**Malai Tikka** ..... £4.95

Cream marinated tandoori chicken tikka, with a lemon and herb dressing.

**Sheekh Kebab** ..... £4.95

Moist minced lamb roasted on iron skewers, mixed with selected homemade spices and bell peppers.

**Shikari Champey** ..... £7.95

Spring lamb chops charred in its natural flavours and delicately spiced.

**Miloni Kebab** ..... £5.50

Lamb & chicken mince mix with organic spices, served with Yorkshire cheese

**Tandoori Salmon Tikka** ..... £6.95

Scottish salmon marinated with paprika and spices, served with yogurt.

**Tandoori Jhinga** ..... £10.95

Luxurious tandoori king prawns grilled with tikka and infused with spices and crushed pepper.

**Fish Amritsari** ..... £6.95

A popular item on the streets of Amritsar. Tilapia fish chunks marinated in gram flour, fresh chillies, garlic and spices and then deep fried.

**Tamarind Mix Sizzler** ..... £10.95

Combination of Murgh Tikka, Malai Tikka, Lamb Chops & Sheekh Kebab.

**XXXX Murgh** ..... Half £4.95 Full £8.95

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## INDO CHINESE

### VEG

#### Chilli Paneer ..... £5.50

Indian cheese, stir fried and tossed together in a dark soy sauce, Indo-Chinese fusion.

#### Veg Manchurian ..... £4.50

Vegetable dumplings stir fried with capsicum and Chinese spices

#### Aubergine Stir Fry ..... £4.50

Crispy aubergine stir fried with mixed capsicum and Chinese spices.

#### Crispy Chilli ..... £4.50

Deep fried battered mixed vegetables stir fried in schetzwan sauce

#### Shanghai Potatoes ..... £4.45

Stir fried potatoes in a schetzwan sauce with onion and capsicum

#### Chilli Mogo..... £4.45

Fried cassava tossed in chilli, garlic and Indian spices

#### Veg Hakka Noodles ..... £4.95

Noodles tossed with vegetables, garlic infused with Chinese spice

## NON-VEG

#### Chicken Manchurian ..... £5.95

Battered deep fried chicken, infused with Chinese spices and herbs.

#### Fish Chilli/Manchurian ..... £5.95

Battered deep fried Tilapia fish infused with Chinese spices and herbs.

#### Chicken Lollypop ..... £4.95

Deep fried chicken wings marinated in spices then tossed in a sweet but spicy red sauce.

#### Chicken Fried Rice ..... £5.95

Chicken cubes pan fried with basmati rice and aromatic spices.

#### Chicken Hakka Noodles ..... £4.95

Sliced chicken tikka pieces tossed with thin noodles and Chinese herbs and spices mixed with peppers, beansprouts and onions.

#### Prawn Fried Rice ..... £5.95

Shallow fried water prawns tossed with onions and Chinese spices then mixed with basmati rice.

#### Chicken Hong Kong..... £5.95

Cubes of chicken mixed with green and red capsicums mixed with a spicy black bean and honey sauce.

#### Shanghai Fish ..... £6.95

Marinated Tilapia fish with a special Chinese infused sauce, served on a bed of crispy okra on a sizzling platter.

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## MAIN COURSE

Choose either chicken, lamb or king prawns prepared in the style of your choice.

**Chicken..... £6.95**

**Lamb..... £7.95**

**King Prawns ..... £11.95**

### Classic Balti

An authentic and highly flavoured traditional curry cooked with garlic, ginger, fresh chillies and coriander.

### Jalfrezi

Hot and spicy cooked with onions, capsicums, tomatoes and chillies, tossed in a spicy, dry, thick sauce.

### Bhuna

A thick onion gravy based sauce, cooked with peppers and fresh Indian spices.

### Rogan Josh

Classic Kashmiri dish, cooked in oil at intense heat in a rich onion and tomato sauce, with peppers, spices and herbs, with extra garnished tomatoes on top.

### Karahi

Hot & spicy, a combination of onions, tomatoes, peppers and chillies, tossed in a spicy karai sauce.

### Korma

Succulently cooked in a white creamy sauce with almonds and sultanas.

### Dopiaza

Cooked with extra chunky onions and tomatoes in a spicy sauce, with special herbs.

### Palak

Cooked with fresh onion and tomato in a peppery masala with fresh spinach.

### Tawa

Prepared and served on a hot plate, cooked with green chillies.

### Rasala

Cooked in onion tomato gravy with cheese and red chillies, a totally different flavour. Hot & Creamy!

## MAIN COURSE

### VEG

**Sahda Kheema Kofta ..... £5.95**

Quorn mince kofta in a blend of tomatoes, onions and peas. Garnished with fresh coriander and ginger juliennes.

**Banarsi Shahi Kofta ..... £5.95**

Cottage cheese and dry fruit dumpling in a rich creamy sauce flavoured with cardamom & cinnamon.

**Makhani Paneer ..... £5.95**

Chunks of Indian cottage cheese drowned in a rich tangy sauce, laced with cardamom, fresh cream and yogurt, with a subtle hint of chilli dish recognised as true maharaja cuisine (house favourite).

**Shahi Palak Paneer ..... £5.95**

Cubed paneer cooked in a creamed spinach puree in a onion & tomato lipta masala infused with ginger & garlic.

**Dhaba Channa Masala..... £5.95**

Roasted chickpeas slow cooked in thick masala gravy with cumin, ground turmeric and fresh coriander.

**Hyderabadi Aloo Ravia ..... £5.95**

Baby aubergine stuffed with traditional spices, roasted with new potatoes, then cooked in a rich smoked tomato and mustard seed gravy with fresh chopped coriander.

**Sabzi Miloni Handi ..... £5.95**

A mixture of chopped vegetables spiced with garam masala and chillies.

**Tadka Dal ..... £4.95**

Tempered lentils garnished with fresh garlic and brown onions, cooked in a soup. A light alternative as a main course or a side order.

**Dal Makhani ..... £4.95**

Mixed lentils in a creamy rich gravy with ginger garlic and creamed tomatoes. Slightly spiced to tantalise.

**Aloo Gobi ..... £4.95**

**Bhindi Masala ..... £4.95**

**Khari Soy Tikka..... £5.95**

Soy tikka marinated in Indian spices, pan fried and served in a deep thick masala gravy.

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## SIGNATURE

### **Dhaniya Tahree Murgh ..... £7.25**

A northern Indian household favourite. Diced chicken pieces curried in a thin but smooth gravy with onion, paprika and coriander.

### **Makhani Murgh ..... £7.25**

Tender pieces of chicken straight from the clay oven blended into a smoke tomato sauce, with generous helpings of cream and yogurt, with a hint of dried fenugreek.

### **Murgh Tikka Chetnad ..... £7.25**

Tandoori chicken tikka in a unique paprika spiced coconut gravy.

### **Murgh & Kheema Tawa Masala ..... £7.95**

Tender chicken pieces cooked in a spicy loose lamb mince curry, with fresh ginger, garlic, black pepper and spices. **(SPICY!)**

### **Kheema Mutter Punjabi ..... £7.25**

Loosely cooked lamb mince tossed together with ginger, cumin, garlic, coriander and blended with its key ingredient, garden green peas.

## SEAFOOD

### **Fish Masala..... £8.95**

Chunks of Tilapia fish cooked in an onion, tomato gravy with fresh chillies and chef's special spices.

### **Goan Fish Curry ..... £8.95**

A recipe all the way from Goa, cooked with coconut milk, tomato, fresh garlic and chillies in a smooth red gravy.

### **Ayurved Jingha ..... £12.95**

Fresh water prawns slow cooked in a stew of basil, dill, mint coriander and lemongrass. A modern adaptation to an ancient Ayurveda recipe (highly recommended)

### **Lasooni Nimboo Machli (Sea bass) .... £17.95**

Grilled sea bass in a spiced garlic and lemon sauce. (48 hours' notice required)

### **Lobster Panchphoran ..... £31.95**

Whole lobster summered with five spices in a creamed mustard paste. (48 hours' notice required)

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## ACCOMPANIMENTS

### BREAD

|                            |       |
|----------------------------|-------|
| Naan .....                 | £1.65 |
| Garlic Naan .....          | £1.85 |
| Bullet Naan .....          | £1.85 |
| Tandori Roti .....         | £1.65 |
| Cheese & Chilli Naan ..... | £1.95 |
| Peshwari Naan.....         | £2.25 |
| Kheema Naan .....          | £2.25 |

### RICE / BIRYANI

|                          |       |
|--------------------------|-------|
| Steamed Rice .....       | £1.95 |
| Pilau Rice.....          | £2.25 |
| Jeera Rice .....         | £2.25 |
| Egg Fried Rice.....      | £2.25 |
| Chefs Special Rice ..... | £2.75 |
| Murgh Biryani .....      | £5.95 |
| Lamb Biryani .....       | £6.50 |
| Jingha Biryani.....      | £7.50 |
| Vegetable Biryani.....   | £4.95 |

### AUR SAATH MEIN (SIDES)

|                                                                                       |       |
|---------------------------------------------------------------------------------------|-------|
| Rangey Raita.....                                                                     | £1.45 |
| Thick yogurt made colourful with chopped cucumber and tomato.                         |       |
| Pomegranate Raita .....                                                               | £1.45 |
| Thick yogurt made colourful with chopped cucumber onion tomato.                       |       |
| Punjabi Salad .....                                                                   | £1.95 |
| Chopped green salad with paprika, red chilli powder and lemon juice.                  |       |
| Chaat Pati Bhindi .....                                                               | £2.50 |
| Fresh Kenyan okra, Lightly spiced and fried to crunchy perfection using mango powder. |       |
| Green Salad .....                                                                     | £2.50 |

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## MASALA DHOSA

All dosas served with sambhar and chutney.

### Masala Dosa..... £4.50

Rice and lentil pancake stuffed with potatoes and onions, mixed with south indian spices.

### Mini Masala Dosa .....

A baby masala dosa.

### Murgh Masala Dosa .....

Stuffed with potato and onions, mixed with south Indian spices, topped with sliced chicken pieces.

### Cheese Supreme Dosa .....

Rice and lentil pancake stuffed with cheddar cheese and mixed vegetables.

### Murgh Supreme Dosa .....

A cheese supreme dosa, topped with sliced chicken pieces.

### Mysore Masala Dosa .....

Rice and lentil pancake with potato, onions and green chutney and hot chillies.



## KIDS CORNER

### Chips..... £1.50

### Cheesy Chips .....

### Chicken Nugget and Chips .....

### Veggie Nuggets and Chips .....

### Jacket potato, salt and butter

Cheese, beans, sweet corn, mixed peppers, tomatoes, coleslaw

### 1 topping..... £2.60

### 2 Toppings..... £3.00

### 3 Toppings..... £3.20