

## STARTERS

<b>CHICKEN TIKKA</b>	<b>4.25</b>
<i>Pieces of chicken barbecued on a skewer in the tandoor</i>	
<b>LAMB TIKKA</b>	<b>4.25</b>
<i>Diced lamb cooked as above</i>	
<b>TANDOORI CHICKEN</b>	<b>4.50</b>
<i>1/4 Chicken with herbs &amp; spices, grilled in the tandoor</i>	
<b>CHICKEN PAKORAS</b>	<b>4.95</b>
<i>Small cubes of chicken tikka delicately spiced, dipped in our own batter and deep fried. A very light appetiser</i>	
<b>BENGALI MACHU KA BORA</b>	<b>4.75</b>
<i>Minced tuna spiced in Bengali style with chopped onions and crushed garlic, ginger and fried</i>	
<b>PANEER SHASLICK</b>	<b>4.75</b>
<i>Home made cheese grilled with onion, capsicum and tomato</i>	
<b>CHICKEN CHAT PUREE</b>	<b>4.95</b>
<i>Pieces of chicken cooked with tomatoes &amp; onions in a specially prepared sauce served on a pancake</i>	
<b>ALOO CHAT PUREE</b>	<b>4.75</b>
<i>Pieces of potato cooked as above</i>	
<b>SHAMEE KEBAB</b>	<b>3.95</b>
<i>Minced lamb lightly spiced and fried</i>	
<b>SHEEKH KEBAB</b>	<b>3.95</b>
<i>Minced lamb with herbs &amp; spices skewered &amp; barbecued</i>	
<b>KING PRAWN BUTTERFLY</b>	<b>4.75</b>
<i>Whole king prawn, split, cooked in butter, fried with egg &amp; breadcrumbs</i>	
<b>PRAWN PUREE</b>	<b>4.95</b>
<i>Prawn cooked with tomatoes, onion, fresh coriander, herbs &amp; spices. Served on a small pancake</i>	
<b>KING PRAWN PUREE</b>	<b>6.95</b>
<i>Pieces of king prawn cooked and served as above</i>	
<b>KING PRAWN CHAT</b>	<b>5.95</b>
<i>Pieces of king prawn cooked with tomatoes, onion and specially prepared sauce</i>	
<b>CHICKEN CHAT</b>	<b>4.50</b>
<i>Pieces of grilled chicken cooked as above</i>	
<b>ALOO CHAT</b>	<b>4.25</b>
<i>Chopped potatoes cooked as above</i>	
<b>MEAT SAMOSA</b>	<b>3.50</b>
<b>VEGETABLE SAMOSA</b>	<b>3.50</b>
<b>ONION BHAJEE</b>	<b>3.95</b>
<b>GARLIC MUSHROOM</b>	<b>3.95</b>
<b>LENTIL SOUP</b>	<b>2.95</b>
<b>MULLIGATAWNY SOUP</b>	<b>2.95</b>
<b>TANDOORI KING PRAWN</b>	<b>6.50</b>
<i>Pieces of King Prawn marinated with herbs &amp; spices and grilled in the tandoor</i>	
<b>POTATO BALLS</b>	<b>4.50</b>
<i>Lightly spiced stuffed with minced lamb</i>	
<b>FISH TIKKA</b>	<b>5.50</b>
<i>Boneless white exotic fish marinated in herbs, grilled on charcoal</i>	
<b>PRAWN COCKTAIL</b>	<b>4.50</b>
<b>TANDOORI MIX</b>	<b>5.50</b>
<i>Chicken tikka, lamb tikka &amp; sheek kebab</i>	
<b>DUCK TIKKA</b>	<b>5.95</b>
<i>Pieces of duck barbecued on a skewer in the tandoor</i>	
<b>DAVIL TOMATO</b>	<b>4.95</b>
<i>Crushed Chicken Tikka cooked with a strong flavoured sauce, topped with fried tomato</i>	
<b>KEEMA BARTHA PUREE</b>	<b>4.95</b>
<i>Spiced mince beef, cooked with chick peas, cream and cheddar cheese, served on a small pancake</i>	
<b>MALAI MURGH TIKKA</b>	<b>4.75</b>
<i>Tender diced chicken marinated with ground almonds, cream and grilled on charcoal</i>	

## SPECIALITIES

<b>MURGI MUSAFIR</b>	<b>10.50</b>
<i>Sliced Chicken Tikka and roasted potato chunks, cooked in special sauce, flavoured with cream and coconut milk. Medium hot.</i>	
<b>ROSUN CHICKEN or LAMB</b>	<b>8.95</b>
<i>Cooked with special homemade sweet tasting garlic pickle, herbs and spices, medium hot.</i>	
<b>KUFTA SPECIAL</b>	<b>9.95</b>
<i>Diced Chicken Tikka, minced meat balls and boiled eggs cooked in medium hot sauce, flavoured with coconut, cream and yoghurt.</i>	
<b>CHICKEN or LAMB SHATKORA</b>	<b>10.50</b>
<i>Cooked with exotic citrus fruit. Spicy dish from Bengal. Medium hot.</i>	
<b>MIRCHI MURGH KORAI (South Indian Style - chicken dish)</b>	<b>10.50</b>
<i>Cooked with fried onion, pepper, garnished with garlic, fresh coriander and red chillies, topped with ginger. Fairly hot.</i>	
<b>CHICKEN STIR FRY</b>	<b>9.95</b>
<i>Breast of chicken cooked with special blend of spices, garnished with garlic, ginger and fresh coriander. Medium hot.</i>	
<b>ROOPCHANDA JULL</b>	<b>10.50</b>
<i>One whole silver dollar shaped fish from Bengal is marinated with herbs and spices, fried in mustard oil and served with spicy sauce. Medium hot.</i>	
<b>MALAI MURGH TIKKA PASSANDA</b>	<b>10.50</b>
<i>Tender diced chicken, grilled in charcoal then cooked in a mildly spiced thick, creamy sauce with ground almonds.</i>	
<b>CHICKEN or LAMB SQUASH CURRY</b>	<b>9.50</b>
<i>Cooked with pieces of butternut squash, herbs and spices. Medium hot.</i>	
<b>BUTTER CHICKEN</b>	<b>10.50</b>
<i>Marinated chicken tikka, lightly spiced, cooked in butter sauce with fresh cream, mild.</i>	
<b>CHICKEN or LAMB TIKKA MASSALA</b>	<b>9.50</b>
<i>Chicken mildly barbecued in a clay oven to our own special recipe.</i>	
<b>CHICKEN or LAMB TIKKA JALFREZI</b>	<b>9.50</b>
<i>Tender chicken or lamb specially cooked with onion, pepper and green chilli. Fairly hot.</i>	
<b>CHICKEN or LAMB TIKKA PASSANDA</b>	<b>9.95</b>
<i>Tender chicken or lamb, lightly spiced and cooked with fresh cream and almonds.</i>	
<b>CHICKEN or LAMB TIKKA DANSAK</b>	<b>9.95</b>
<i>Spring chicken, barbecued in a clay oven and cooked with lentils, sweet, sour and hot sauce.</i>	
<b>CHICKEN or LAMB TIKKA KORAI</b>	<b>9.95</b>
<i>Tender chicken tikka or lamb, well spiced and cooked with green peppers and onion. Medium hot.</i>	
<b>TANDOORI KING PRAWN MASSALA</b>	<b>13.95</b>
<i>Large whole king prawns, mildly barbecued in a clay oven to our own recipe.</i>	
<b>KING PRAWN KORAI</b>	<b>11.50</b>
<i>King prawns well spiced and cooked with green peppers and fresh onions. Medium hot (the staff's favourite).</i>	
<b>CHILLI CHICKEN MASSALA (hot)</b>	<b>9.95</b>
<i>Chicken tikka cooked with green chillies in a massala sauce.</i>	
<b>JAHANGRI JULL</b>	<b>13.95</b>
<i>Tandoori king prawn cooked in well flavoured spices with fresh onions.</i>	
<b>CHICKEN JOLONDER Hot, sweet and sour with tomatoes.</b>	<b>10.50</b>
<b>DHANIA CHICKEN or LAMB Medium spiced dish, cooked with fresh coriander and yoghurt.</b>	<b>9.95</b>
<b>NAWABI CHICKEN Tender chicken tikka cooked in spicy sauce. Fairly hot.</b>	<b>9.95</b>
<b>CHICKEN or LAMB NAGA (North Indian Style)</b>	<b>10.50</b>
<i>Cooked with aromatic very hot chilli and homemade yoghurt. Very hot.</i>	
<b>AMCHURI CHICKEN</b>	<b>9.95</b>
<i>Tender Chicken Tikka cooked in a sauce flavoured with ground mango, coconut milk and cream. Medium hot.</i>	
<b>CHICKEN or LAMB SHASLIK MASSALA</b>	<b>10.95</b>
<i>Cooked with grilled onions, capsicum and tomato. Topped with massala sauce.</i>	

## TANDOORI DISHES

*All Tandoori dishes are grilled on charcoal in our special clay oven and served with salad*

<b>TANDOORI CHICKEN (Half)</b>	<b>8.50</b>
<i>On the bone, specially marinated in yoghurt and spices.</i>	
<b>CHICKEN TIKKA Diced chicken marinated in mild spices.</b>	<b>8.50</b>
<b>LAMB TIKKA Very tender lamb marinated in mild spices.</b>	<b>8.50</b>
<b>DUCK TIKKA Diced duck, marinated in spices.</b>	<b>10.95</b>
<b>TANDOORI MIXED GRILL</b>	<b>9.95</b>
<i>Chicken and lamb tikka, tandoori chicken and sheek kebab, with salad.</i>	
<b>SHEEKH KEBAB Minced lamb with special herbs and spices, skewered and barbecued.</b>	<b>7.50</b>
<b>TANDOORI KING PRAWNS Mild spiced, succulent king prawns, served with salad.</b>	<b>12.95</b>
<b>CHICKEN or LAMB SHASLIK Chicken or lamb tikka with grilled onion, capsicum and tomatoes.</b>	<b>9.50</b>
<b>TANDOORI LAMB CHOPS Served with salad.</b>	<b>10.95</b>
<b>TANDOORI KING PRAWN SHASLIK</b>	<b>13.95</b>
<i>Marinated in mild spices with freshly grilled onion, capsicum and tomato, served with salad</i>	

## POULTRY DISHES

<b>CHICKEN CURRY</b>	<b>6.50</b>
<b>CHICKEN KORMA</b> <i>Chicken cooked with cream and coconut, very mild.</i>	<b>7.95</b>
<b>CHICKEN TIKKA KORMA</b>	<b>8.95</b>
<b>CHICKEN TIKKA BHUNA</b> <i>Chicken tikka cooked in well spiced sauce, medium hot flavour.</i>	<b>8.95</b>
<b>CHICKEN MADRAS or VINDALOO</b>	<b>6.50</b>
<b>CHICKEN BHUNA</b> <i>Medium flavoured, semi dry.</i>	<b>7.50</b>
<b>CHICKEN DOPIAZA</b> <i>Medium with onions, green pepper and coriander, in a thick sauce.</i>	<b>7.95</b>
<b>CHICKEN ROGAN</b> <i>Medium hot, with green peppers, tomatoes and garlic.</i>	<b>7.95</b>
<b>CHICKEN DANSAK</b> <i>Cooked with lentils, sweet, sour and hot flavour.</i>	<b>8.50</b>
<b>CHICKEN KASHMIRI</b> <i>Medium with cream and pineapple.</i>	<b>8.50</b>
<b>CHICKEN PATHIA</b> <i>Hot, sweet and sour flavour with a thick sauce.</i>	<b>8.50</b>
<b>CHICKEN SAG</b> <i>Spinach, dry, medium hot.</i>	<b>8.95</b>
<b>CHICKEN SAG TIKKA</b> <i>Spinach, dry, medium hot.</i>	<b>9.50</b>
<b>CHICKEN BOMBAY</b> <i>With egg and tomato.</i>	<b>8.95</b>
<b>GARLIC CHICKEN</b> <i>Chicken cooked in herbs and fried in garlic (our most popular dish).</i>	<b>8.95</b>
<b>JEERA CHICKEN</b> <i>Cooked in cumin seeds. Well spiced, medium.</i>	<b>8.95</b>
<b>CHICKEN BAKARA</b>	<b>8.95</b>

*Roasted in the tandoori oven and cooked with tomatoes, onion, green peppers and fresh coriander.*  
**HONEY CHICKEN** *Cooked with sultanas, coconut and honey, served in a very creamy sauce.*  
**CHICKEN KORAI**

*Tender chicken, well spiced and cooked with green peppers and fresh onions. Medium hot.*

## LAMB DISHES

<b>LAMB CURRY</b>	<b>6.50</b>
<b>LAMB KORMA</b> <i>Lamb cooked with cream and coconut, very mild.</i>	<b>7.95</b>
<b>LAMB MADRAS or VINDALOO</b>	<b>6.50</b>
<b>LAMB BHUNA</b> <i>Medium flavoured, semi dry.</i>	<b>7.95</b>
<b>LAMB TIKKA BHUNA</b> <i>Lamb tikka cooked in well spiced sauce, medium hot flavour.</i>	<b>8.95</b>
<b>LAMB KORAI</b> <i>Tender lamb, well spiced and cooked with green peppers and fresh onions. Medium hot.</i>	<b>9.50</b>
<b>LAMB DOPIAZA</b> <i>Medium with onions, green pepper and coriander, in a thick sauce.</i>	<b>7.95</b>
<b>LAMB ROGAN</b> <i>Medium hot, with green peppers, tomatoes and garlic.</i>	<b>8.50</b>
<b>LAMB DANSAK</b> <i>Cooked with lentils, sweet, sour and hot flavour.</i>	<b>8.50</b>
<b>GARLIC LAMB</b> <i>Slightly hot, very tender lamb, cooked in herbs and fried in garlic.</i>	<b>8.95</b>
<b>SAG GOSHT</b> <i>Tender lamb, medium hot, cooked with spinach.</i>	<b>8.95</b>
<b>METHI GOSHT</b> <i>Tender lamb, cooked with Indian mint leaves, well spiced.</i>	<b>8.95</b>

## DUCK DISHES

<b>DUCK TIKKA</b> <i>Diced duck, marinated in spices.</i>	<b>10.50</b>
<b>DUCK TIKKA BHUNA</b> <i>Well flavoured, semi dry.</i>	<b>10.95</b>
<b>DUCK TIKKA MASSALA</b> <i>Barbecued and cooked in specially prepared sauce, mild.</i>	<b>10.95</b>
<b>DUCK CHILLI TIKKA MASSALA</b> <i>Cooked with fresh green chilli in a massala sauce.</i>	<b>11.50</b>
<b>DUCK TIKKA PASSANDA</b> <i>Lightly spiced and cooked with cream and almonds.</i>	<b>11.50</b>
<b>DUCK TIKKA DANSAK</b> <i>Tikka cooked with sweet and sour lentils.</i>	<b>10.95</b>
<b>DUCK TIKKA KORMA</b> <i>Very mild flavour, cooked with cream, ground coconut, almond and pistachio.</i>	<b>10.95</b>
<b>DUCK TIKKA KORAI</b> <i>Well spiced, with green peppers and fresh onions. Medium hot.</i>	<b>10.95</b>
<b>DUCK TIKKA JAL FREZI</b> <i>Specially cooked with onion and green chilli.</i>	<b>10.95</b>

## SEAFOOD - Prawns

<b>PRAWN CURRY</b>	<b>7.50</b>
<b>PRAWN MADRAS</b> <i>Fairly hot.</i>	<b>7.50</b>
<b>PRAWN VINDALOO</b> <i>Hot with potatoes.</i>	<b>7.50</b>
<b>PRAWN KORMA</b>	<b>7.95</b>
<b>PRAWN BHUNA</b> <i>Semi dry, medium hot flavour.</i>	<b>8.50</b>
<b>PRAWN SAG</b> <i>Semi dry, medium hot flavoured.</i>	<b>8.95</b>
<b>PRAWN PATHIA</b>	<b>8.95</b>
<i>Hot, sweet and sour flavour with thick sauce.</i>	
<b>PRAWN ROGAN</b>	<b>8.95</b>
<b>PRAWN DANSAK</b>	<b>9.50</b>

## SEAFOOD - King Prawns

<b>KING PRAWN CURRY</b>	<b>9.50</b>
<b>KING PRAWN MADRAS</b> <i>Fairly hot.</i>	<b>9.50</b>
<b>KING PRAWN VINDALOO</b> <i>Hot with potatoes.</i>	<b>9.50</b>
<b>KING PRAWN KORMA</b>	<b>9.95</b>
<b>KING PRAWN BHUNA</b>	<b>9.95</b>
<i>Semi dry, medium hot flavoured sauce.</i>	
<b>KING PRAWN DOPIAZA</b>	<b>9.95</b>
<b>KING PRAWN DANSAK</b>	<b>9.95</b>
<b>KING PRAWN SAG</b>	<b>9.95</b>
<i>Medium flavour with spinach</i>	
<b>KING PRAWN PATHIA</b>	<b>9.95</b>
<i>Hot, sweet and sour flavour with thick sauce.</i>	
<b>KING PRAWN ROGAN</b>	<b>9.95</b>
<b>AMCHURI KING PRAWN</b>	<b>10.50</b>
<i>3 whole shell-less Tandoori King Prawns cooked in a sauce.</i>	

## BALTI DISHES

<b>BALTI CHICKEN</b>	<b>8.50</b>
<b>BALTI CHICKEN TIKKA</b>	<b>9.50</b>
<b>BALTI LAMB</b>	<b>8.50</b>
<b>BALTI KING PRAWN</b>	<b>10.50</b>
<b>BALTI PRAWN</b>	<b>8.95</b>
<b>BALTI VEGETABLE</b>	<b>7.50</b>

## FISH DISHES

*Exotic boneless firm, meaty white fish*

<b>FISH TIKKA</b>	<b>10.95</b>
<b>FISH TIKKA BHUNA</b>	<b>11.50</b>
<b>FISH TIKKA JAL FREZI</b>	<b>11.50</b>

*Well spiced, cooked with onions and green chilli.*

## BIRYANI DISHES

*All served with a vegetable curry*

<b>CHICKEN or LAMB BIRYANI</b>	<b>9.50</b>
<b>CHICKEN TIKKA BIRYANI</b>	<b>10.95</b>
<b>KING PRAWN BIRYANI</b>	<b>11.95</b>
<b>PRAWN BIRYANI</b>	<b>9.95</b>
<b>VEGETABLE BIRYANI</b>	<b>9.50</b>

## VEGETABLE DISHES

*All the vegetable dishes are medium hot flavoured, cooked with herbs*

<b>DRY MIXED VEGETABLES</b>	<b>3.95</b>
<b>MIXED VEGETABLE CURRY</b>	<b>3.95</b>
<b>BRINJAL BHAJEE (Aubergine)</b>	<b>3.75</b>
<b>BHINDI BHAJEE (Okra)</b>	<b>3.75</b>
<b>SAG BHAJEE</b>	<b>3.75</b>
<b>MUSHROOM BHAJEE</b>	<b>3.75</b>
<b>SAG PANEER</b>	<b>3.75</b>
<b>BOMBAY ALOO</b>	<b>3.75</b>
<b>TARKE DALL (Lentils with garlic)</b>	<b>3.75</b>
<b>ALOO GOBI (Cauliflower and potatoes)</b>	<b>3.75</b>
<b>SAG ALOO (Spinach and potatoes)</b>	<b>3.75</b>
<b>CAULIFLOWER BHAJEE</b>	<b>3.75</b>
<b>ONION BHAJEE</b>	<b>3.75</b>
<b>CHANA MASSALA</b>	<b>3.75</b>
<b>JAHANGIRI POTATO</b>	<b>3.75</b>
<b>ALOO BAGUN (Potato and aubergine)</b>	<b>3.75</b>
<b>ALOO CHOLLAY</b>	
<i>(Chick peas, potato and sprinkling of cheese)</i>	
<b>SAG DALL</b>	<b>3.75</b>
<b>MATHI ALOO</b>	<b>3.75</b>
<i>Potato and fenugreek leaves.</i>	
<b>PANEER JULL</b>	<b>4.50</b>
<i>Homemade cheese with fried onions and peppers.</i>	

## VEGETABLES MAIN

<b>VEGETABLE CURRY</b>	<b>5.95</b>
<b>VEGETABLE KORMA</b>	<b>7.50</b>
<b>VEGETABLE DOPIAZA</b>	<b>7.50</b>
<b>VEGETABLE JALFREZI</b>	<b>7.50</b>
<b>VEGETABLE BAKARA</b>	<b>7.95</b>
<b>VEGETABLE KORAI</b>	<b>7.95</b>

## SUNDRIES

BOILED RICE	2.40
PULAO RICE <i>Basmati</i>	2.60
MUSHROOM PULAO	3.65
SPECIAL FRIED RICE	3.65
KEEMA RICE	3.65
LEMON RICE	3.65
ONION RICE	3.65
PRAWN RICE	3.95
NAN	2.30
GARLIC NAN	2.95
KEEMA NAN <i>with minced lamb</i>	2.95
PESHWARI NAN	2.95
<i>Stuffed with almond and coconut</i>	
CHEESE NAN	2.95
CHILLI NAN	2.95
TANDOORI ROTI	2.30
<i>Unleavened bread baked in the tandoori oven</i>	
KULCHA <i>Vegetable nan</i>	2.95
STUFFED PARATHA	2.95
<i>Stuffed with vegetable</i>	
PARATHA	2.50
CHAPATI	0.95
RAITHA	1.95
<i>Yoghurt</i>	
POPADOM	0.80
CHUTNEY'S <i>per item</i>	0.80

### Set Meal for Two Persons

#### Starters

Tandoori Mix (Chicken Tikka, Lamb Tikka, Sheek Kebab, Meat Samosa)

#### Main Courses

Chicken Bhuna,  
Chicken Tikka Passanda, Onion Bhajee,  
Bombay Aloo, Pulao Rice & Nan

**£36.95**

### Set Meal for Four Persons

#### Starters

Chicken Tikka, Lamb Tikka,  
Aloo Chollay, Meat Samosa

#### Main Courses

Chicken Tikka Dansak, Chicken Tikka  
Passanda, Lamb Bhuna, King Prawn Sag,  
Mixed Vegetable Curry, Brinjal Bhajee,  
Onion Bhajee, Jahangiri Potato,  
Pulao Rice, Mushroom Rice,  
Peshwari Nan & Nan

**£73.95**



All our dishes are freshly cooked.  
May we suggest you allow us sufficient time  
to serve you the best food.

In order to improve the level of service we  
provide you, we have improved the  
restaurant's ambiance by completely  
refurbishing.

We cater for all occasions, for parties up to  
100 guests. You can expect to enjoy the  
finest mixture of contemporary and  
traditional cuisine, served by our courteous  
and friendly staff.

Our aim is to prepare and serve high quality  
dishes that replicate the traditional,  
complemented by the contemporary. But at  
all times, we emphasise healthy eating.  
Our chef's prepare each dish with fresh  
spices, low fat and with a significant  
reduction  
in food colouring.

We look forward to seeing you soon!

### OPENING HOURS

Open 7 days a week including  
Bank Holidays

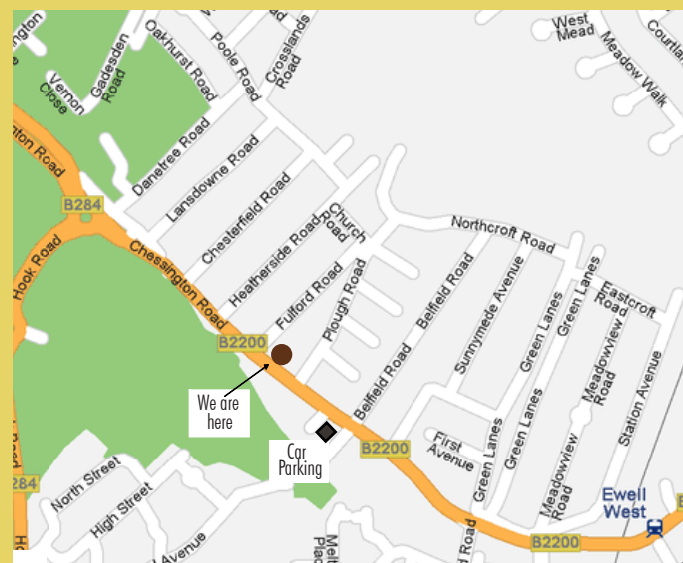
Sun - Thurs - 12.00 noon -  
2.30pm  
6.00pm - 11.00pm

Fri & Sat  
12.00 noon - 2.30pm  
&  
6.00pm - 11.30pm

### Thank you for your custom

All major credit cards accepted over the phone.  
The Management reserves the right to refuse  
any form of service.

For reservations, please call: 020 8786 7766



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