

starters

light bites, perfect for sharing

papadum	0.80
chutneys	0.80
mint sauce, mango chutney, red onion relish, mixed pickle or onion salad	
mix starter platter <small>NEW</small>	9.70
chicken tikka, lamb tikka, sheek kebab, onion bhajis (2) & veg samosas (2)	
onion bhajis (4)	3.40
meat / vegetable samosas (2)	3.40
garlic mushrooms	3.70
pan fried with onions	
stuffed pepper	5.50
grilled pepper stuffed with lightly spiced chicken, lamb or veg	
tandoori chicken ¼	3.70
chicken / lamb tikka	3.70
sheek kebab	3.70
chicken chatt puri	4.90
chicken / mushroom pakoras	3.70
mix kebab	5.50
chicken tikka, lamb tikka & sheek kebab	
shaslick starter	5.50
chicken, lamb or paneer in tikka spices skewered with onions, peppers & tomatoes	
tandoori king prawn	6.00
king prawn butterfly	5.00
prawn puri	5.30
king prawn puri	5.80
prawn cocktail	4.70

tandoori & grill

tandoori chicken ½	7.30
chicken / lamb tikka main	7.30
sheek kebab main	7.30
chilli sheek kebab	7.50
mixed with diced chilli, onions and coriander, roasted in the tandoor	
shaslick main	9.30
chicken, lamb or paneer in tikka spices skewered with onions, peppers & tomatoes	
tandoori king prawns main	12.00
tandoori king prawn shaslick	13.00
tandoori mixed grill	12.70
chicken tikka, lamb tikka, tandoori king prawn, tandoori chicken, sheek kebab – served with naan bread, salad & mint dip	
(to upgrade naan add 1.20)	

tandoori hut

house specials

chicken tikka | lamb tikka | prawns - 7.80
vegetable - 6.80 | tandoori king prawns - 12.50

tikka massala

marinated tikka from the tandoor in our rich, creamy mild masala sauce

passanda

cooked with a coconut, ground almonds and cream - mild dish

makhanwala

cooked in a mild creamy sauce with methi and cheddar cheese

butter

cooked in a creamy mild sauce infused with a melted butter sauce

garlic tikka massala

in our mild massala sauce with added fresh garlic slices and coriander

korai

chunky peppers, onions and tomatoes cooked in a medium spiced sauce

bombay dhim

a madras hot dish cooked with a boiled egg and bombay aloo

in a spicy base, garnished with coriander

methi

tender tikka chunks cooked in a medium spiced base with fenugreek leaves for a pungent taste

ceylon

marinated tikka cooked in a fairly hot sauce with coconut

katmandu

cooked with lentils and house spices with sliced green chillies, garlic and peppers in a flavoursome sauce

rezella

cooked with spiced mince meat in a medium base with sliced peppers, onions and tomatoes

garlic

tikka cooked in a spiced sauce topped off with pan fried garlic and onions with a touch of tumeric

jalfrezi

sliced peppers, ginger & onions with a kick of fresh sliced chillis

nepali

cooked with a rich naga chilli pickle and diced onions in a saucy base

chilli & garlic bhuna

fresh green chillies and sliced garlic cooked together in a spiced base

tikka chilli massala

spiced sauce with diced green chillis, onions and coriander

biryani house

basmati rice cooked with finely chopped onions and mixed spices served with a side dish of vegetable curry

chicken biryani	8.60
lamb biryani	8.90
chicken tikka biryani	9.20
lamb tikka biryani	9.20
chicken & mushroom biryani	8.90
prawn biryani	9.50
king prawn biryani	12.50
mixed biryani - chicken, lamb & prawns	11.50
vegetable biryani	8.50
mushroom biryani	8.50
paneer biryani	8.50

balti nights

our baltis are cooked with fresh spices and house balti sauce, combined with gently spiced peppers, tomatoes and onions in a flavoursome, rich base, - served with a plain naan (to upgrade naan add 1.20)

chicken tikka | lamb tikka | prawns - 8.80
vegetable - 7.80 | king prawns - 13.00

balti - medium strength sauce

balti chilli - cooked through with sliced chillis

balti rogan josh - a medium dish topped off with tomatoes

balti dansak - sweet and sour with lentils, thick sauce

balti korma - mild, cooked with almond and coconut

balti massala - cooked in our rich, creamy massala sauce

balti pathia - in a thick sweet and sour sauce, slightly hot

curry club

traditional favourites

chicken - 6.80 | lamb - 7.30 | vegetable - 6.80
prawns - 7.90 | king prawns - 11.00

korma - rich coconut and almond sauce, a mild popular classic

pathia - slightly sweet, sour and hot – thick sauce

sagwala - thick sauce, cooked with spiced spinach

rogan josh - medium sauce, topped off with curried tomatoes

madras - smooth madras spice sauce, fairly hot

dansak - lentil based sauce, slightly sweet, sour and hot

vindaloo - hot chilli sauce with potatoes

bhuna - mild to medium spiced, cooked with finely diced onions

dopiaza - medium sauce and topped off with pan-fried onions

paneer mains

- paneer massala** 7.00
cubes of indian cheese in our rich, creamy mild masala sauce
- paneer chilli korai**
cooked with chillies, peppers onions and tomatoes in a spicy sauce
- butter paneer**
cubes of indian cheese in a mild creamy and melted butter sauce
- paneer nepali** NEW
cooked with a rich naga chilli pickle and diced onions in a saucy base

vegetable mains

- vegetable massala** 6.80
in our rich, creamy mild masala sauce
- chana dhansak**
chick peas cooked with lentils in a sweet and sour thick sauce
- vegetable korai**
chunky peppers, onions and tomatoes cooked in a medium sauce
- vegetable garlic**
cooked in a spiced sauce topped off with pan fried garlic and onions
- vegetable jalfrezi**
sliced peppers, ginger and onions with a kick of fresh sliced chillis

vegetable sides

- vegetable bhaji** 3.80
vegetable curry
tarka dhal
bombay aloo
chana sag
mushroom bhaji
sag aloo
sag bhaji
aloo gobi
cauliflower bhaji
chana massala
kabuli chana
chick peas with spiced potato and lemon zest
- sag paneer** 4.20
spinach cooked with melted cheddar cheese and cream
- mushroom & peas paneer** 4.20
- bindhi bhaji** 4.20
okra pan fried with spiced onions
- dhal sambar** 4.20
lentils cooked with lightly spiced mixed vegetables

FREE BOMBAY ALOO,
2 PAPADUMS & MINT DIP
ON ORDERS OVER £24.50

*delivery fee applies by distance - starting from £2.00

rice

- plain boiled rice 2.80
pilau rice 3.00
egg fried rice 3.90
onion & garlic rice
keema rice
mushroom fried rice
vegetable fried rice
chilli rice
lemon rice
peshwari rice
special fried rice

bread & extras

- plain naan 2.00
keema naan 3.50
garlic naan 2.90
chilli naan 2.90
cheese & onion naan 3.50
peshwari naan 3.50
garlic & chilli naan 2.90
cheese & garlic naan 3.50
paratha 3.50
chapati 1.50
cucumber & onion raita 2.90
chips 3.50
canned drinks 1.80
bottled drinks 3.90

set meal for 1

- 2 papadums & dips
chicken tikka starter, chicken tikka massala
bombay aloo, pilau rice & naan - **16.90**

set meal for 2

- 2 papadums & dips
2 starters,
2 curries, 2 veg sides
1 naan, 1 pilau rice - **29.90**

set meals are excluded from all other offers
excludes mix starter platter, add 4.50 for king prawn dishes

****PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES****
EGGS, SOYA, NUTS, DAIRY & OTHER ALLERGENS ARE USED ON PREMISES



TANDOORI HUT

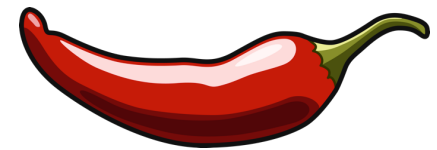
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EST. 2008

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