

## starters

light bites, perfect for sharing

<b>papadum</b>	0.80
<b>chutneys</b>	0.80
mint sauce, mango chutney, red onion chutney, mixed pickle, onion salad	
<b>mix starter platter</b> <small>NEW</small>	10.00
chicken tikka, lamb tikka, sheek kebab, onion bhajis (2) & veg samosas (2)	
<b>onion bhajis</b> (4)	3.90
<b>meat / vegetable samosas</b> (2)	3.90
<b>garlic mushrooms</b>	4.20
pan fried with onions	
<b>stuffed pepper</b>	5.90
grilled pepper stuffed with lightly spiced chicken, lamb or veg	
<b>tandoori chicken</b> ¼	3.90
<b>chicken / lamb tikka starter</b>	3.90
<b>sheek kebab starter</b>	3.90
<b>chicken chatt puri</b>	5.50
<b>chicken pakoras</b>	4.50
<b>mix kebab</b>	5.90
chicken tikka, lamb tikka & sheek kebab	
<b>shaslick starter</b>	5.90
chicken, lamb or paneer	
<b>tandoori king prawns</b> (2)	6.90
<b>king prawn butterfly</b>	5.90
<b>prawn puri</b>	5.90
<b>king prawn puri</b>	6.90
<b>prawn cocktail</b>	5.50

## tandoori & grill

<b>tandoori chicken</b> ½	7.90
<b>chicken / lamb tikka</b>	7.90
<b>sheek kebab main</b>	7.90
<b>chilli sheek kebab</b>	8.50
mixed with diced chilli, onions and coriander, roasted in the tandoor	
<b>shaslick</b>	10.90
chicken, lamb or paneer in tikka spices skewered with onions, peppers & tomatoes	
<b>tandoori king prawns</b>	13.00
<b>tandoori king prawn shaslick</b>	13.90
<b>tandoori mixed grill</b>	13.50
chicken tikka, lamb tikka, tandoori king prawn, tandoori chicken, sheek kebab – served with naan bread, salad & mint sauce (to upgrade plain naan add 1.50)	

## tandoori hut

house specials

chicken tikka - 8.00 | lamb tikka - 8.40 | prawns - 8.40  
vegetable - 7.50 | tandoori king prawns - 13.50

### **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

### **makhani**

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 fresh green chillis

### **nepali**

cooked with a rich naga chilli pickle and diced onions in a spicy sauce

### **garlic chilli 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

### **shatkora** NEW

cooked in a rich aromatic medium sauce with bengali lime

## biryani house

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

<b>chicken biryani</b>	9.50
<b>lamb biryani</b>	9.90
<b>chicken tikka biryani</b>	10.50
<b>lamb tikka biryani</b>	10.50
<b>chicken &amp; mushroom biryani</b>	10.00
<b>prawn biryani</b>	10.50
<b>king prawn biryani</b>	14.50
<b>mixed biryani</b> - chicken, lamb & prawns	12.50
<b>vegetable biryani</b>	9.50
<b>mushroom biryani</b>	9.50
<b>paneer biryani</b>	9.50

## balti nights

our baltis are cooked with our house balti spices, infused with marinated peppers, tomatoes and onions in a flavoursome, rich sauce - served with a plain naan (to upgrade plain naan add 1.50)

chicken tikka - 9.50 | lamb tikka - 9.90 | prawns - 9.90  
vegetable - 8.50 | king prawns - 14.50

**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 - 7.50 | lamb - 7.90 | prawns - 7.90  
vegetable - 7.00 | king prawns - 12.00

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

**pathia** - slightly sweet, tangy and hot – thick sauce

**sag** - 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, tangy 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	7.90
cubes of indian cheese in our rich, creamy mild masala sauce	
paneer chilli korai	7.90
cooked with chillies, peppers onions and tomatoes in a spicy sauce	
butter paneer	7.90
cubes of indian cheese in a mild creamy and melted butter sauce	
paneer nepali	7.90
cooked with a rich naga chilli pickle and diced onions in a spicy sauce	

## vegetable mains

vegetable massala	7.50
in our rich, creamy mild masala sauce	
chana dhansak	7.50
chick peas cooked with lentils in a sweet and sour thick sauce	
vegetable korai	7.50
chunky peppers, onions and tomatoes cooked in a medium sauce	
vegetable garlic	7.50
cooked in a spiced sauce topped off with pan fried garlic and onions	
vegetable jalfrezi	7.50
sliced peppers, ginger and onions with fresh green chillis	

## vegetable sides

vegetable bhaji	4.20
vegetable curry	4.20
tarka dhal	4.20
bombay aloo	4.20
chana sag	4.20
mushroom bhaji	4.20
sag aloo	4.20
sag bhaji	4.20
aloo gobi	4.20
cauliflower bhaji	4.20
chana massala	4.20
kabuli chana	4.20
chick peas with spiced potato and lemon zest	
sag paneer	4.70
spinach cooked with cheddar cheese	
matar paneer	4.70
peas cooked with cheddar cheese	
bindhi bhaji	4.70
dhal sambar	4.70
lentils cooked with lightly spiced mixed vegetables	

FREE BOMBAY ALOO,  
2 PAPADUMS & MINT SAUCE  
ON ORDERS OVER £29.90

\* delivery fee applies by distance - starting from £2.00

## rice

plain boiled rice	3.20
pilau rice	3.40
egg fried rice	3.90
onion garlic rice	3.90
keema rice	3.90
mushroom fried rice	3.90
vegetable fried rice	3.90
lemon rice	3.90
peshwari rice	3.90
special fried rice	3.90

## bread & extras

plain naan	2.30
keema naan	3.50
garlic naan	3.00
chilli naan	3.00
cheese naan	3.50
peshwari naan	3.50
garlic chilli naan	3.00
garlic cheese naan	3.50
paratha	3.50
chapati	1.50
cucumber & onion raitha	3.00
chips	3.50
canned drinks	1.80
bottled drinks	4.00

### set meal for 1

2 papadums & mint sauce  
chicken tikka starter, chicken tikka massala  
bombay aloo, pilau rice & plain naan - **18.90**

### set meal for 2

2 papadums & mint sauce  
2 starters,  
2 curries, 2 veg sides  
1 plain naan & 1 pilau rice - **35.90**

to upgrade pilau rice or plain naan add 1.50  
set meals are excluded from all other offers  
excludes mix starter platter, add 4.90 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

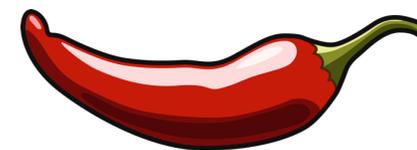
INDIAN TAKEAWAY

EST. 2008

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VIEW OUR MENU ONLINE

**TANDOORIHUTMK.COM**