

STARTERS

Relish Tray (mango chutney, mint sauce, lime pickle and onion salad & 4 papadoms).....	£4.50
1) Samosa (vegetable or meat) (G)	£6.50
Crispy triangular pastries filled with fresh vegetables or minced meat.	
2) Mixed Vegetables Pakora (for 2 person) (V)	£8.95
The combinations of onion vaje, cauliflower, paneer, aubergine and aloo tikki with spices, dipped in a batter of gram flour & then deep-fried. Served with mouth-watering mint chutney.	
3) Aloo Tikki (V)	£8.75
Potato patties filled with a combination of spiced dates, ginger and cashews topped with a tamarind and mint sauce.	
4) Tandoori Paneer Khaas (V)	£8.95
Indian cottage cheese filled with piquant chutney & pickles which is marinated and cooked in a clay charcoal oven.	
5) Onion Bhaji (V) N	£7.50
Thin julienne of potato and onions together with crushed nuts & tempered with curry leaves.	
6) Garlic Mushroom Poori (NEW) (V) (G)	£8.45
Fresh mushroom fried with garlic, spring onion and other spices served on poori bread.	
7) Chicken Trio	£8.95
A stunning selection of chicken cooked in 3 different ways, Chicken Tikka, Malai Tikka and Himalaya Chicken.	
8) Chicken Tikka	£8.95
Chicken breast marinated with yogurt, lemon juice, fenugreek and garlic. Cooked in Tandoor.	
9) Malai Tikka	(N)(NEW) £8.95
Baby chicken breast marinated in yogurt and spices, flavoured with cardamom and coriander.	
10) Himalaya Chicken (Nepalese Starter) (NEW)	£8.95
Baby chicken breast marinated in yogurt, mint and chef's special Nepalese spices.	
11) Chicken Pakora (NEW)	£8.95
Deep fried pieces of chicken coated in gram flour and spices.	
12) French Trim Rack of Lamb (CHEF'S RECOMMENDATION)	£9.95
Succulent and tender lamb chops cooked in the charcoal clay oven marinated in yoghurt, mustard oil and garam masala . (2 pcs)	
13) Lamb/Chicken Momo (Nepalese Starter) (G)	£8.95
Popular Nepalese dumplings. PLEASE ALLOW US EXTRA TIME.	
14) Sish Kebab (Punjab Region) / /	£8.95
Minced lamb cooked in a clay charcoal oven deftly wrapped in fresh aromatic vegetables flavoured with ginger and hot spices.	
15) Sea Food Trio	£9.95
Combination of large king prawn, fresh tandoori cooked monk fish and salmon . One of each items	
16) Garlic Chilli (camberly favourite) / / (G) A) Poneer £7.95, B) Chicken £7.95, C) Lamb £8.25, D) Prawns £9.25	
Fresh ginger, garlic, spring onion tossed with capsicum, dark soya sauce, and other nepalese spice. served with thick sauce	
17) Mixed Starter (House Special Starter)	£10.95
Combination of Tandoori Lamb Chops, Tandoori King Prawn and Chicken Tikka.	
18) Salmon Tikka (NEW)	£10.95
Fresh salmon marinated in yogurt and chef's secret spices. Cooked in charcoal clay oven.	
19) Prawn Poori	£9.25
Pan sautéed succulent prawn tossed in own authentic house spicy sauce and served on a poori.	
20) Monk Fish Tikka (NEW)	£10.95
Mouth-watering monk fish marinated in a smooth creamy yogurt and barbequed.	
21) Tandoori King Prawn (West India Region)	£8.75
Jumbo prawns in their shells steeped in a yoghurt marinade with saffron, carom seed and grilled in a clay charcoal oven .	

TANDOORI SPECIALITIES

Note: Our entire tandoori delicacies are marinated in yogurt, ginger, garlic, and house special spices, served on sizzler.

37) Meat Platter (Punjab Region)	£19.95
Combinations of Lamb Chops, Chicken Tikka, Malai Tikka, Shish Kebab and Tandoori Chicken.	
38) Tandoori Mixed Grill	£19.95
Combinations of Chicken Tikka, Shish Kebab, Himalaya Chicken, Tandoori Chicken and Tandoori King Prawn. Served with plain Naan bread.	
39) Sea Food Platter (House Special) (NEW)	£21.95
Three different types of sea food (King Prawn, Monk Fish and Salmon) cooked in charcoal clay oven. Served with healthy green salad, mint sauce and naan bread.	
40) French Trim Rack of Lamb (5pcs)	£19.75
41) Tandoori King Prawn (North India Region)	£19.95
Served with mixed green spinach and mash potato chutney.	
42) Monk Fish Tikka	£19.95
Monkfish marinated in yoghurt, mustard and spices and then cooked in the clay charcoal oven.	
43) Tandoori Salmon	£19.95
44) Chicken Tikka	£14.95
45) Malai Tikka Marinated in yogurt and mild spices.	£14.95
46) Tandoori Chicken	£14.95
47) Gulabi Shish Kebab	£15.95
48) Chicken Shaslik	£15.95
49) Paneer Shaslik (V)	£15.95
49a) King Prawn Shaslik	£19.95
Himalaya Chicken Tikka (NEW)	£14.95
Baby chicken breast marinated in yogurt, mint and chef's special Nepalese spices.	
Himalaya Chicken Tikka Shaslik (NEW)	£15.95

NOTE

(N) stands for mild and contains nuts.

(V) stands for vegetarian

(G) stands for gluten

(VN) stands for vegan

CHEF'S SIGNATURE DISHES

22) Green Vegetables Meadley	£12.95
Slow cooked green vegetables including courgettes, green peas, fresh beans, sweet baby corn and other seasonal vegetables in thick sauce.	
23) Garlic Chilli (camberly favourite) / / (G) A) Poneer £14.95, B) Chicken £14.95, C) Lamb £14.95, D) Prawns £15.95	
24) Chicken Tikka Lababdar (West India Region) / /	£14.95
Medium hot creamy sauce made from onion, garlic, tomatoes, finished with fenugreek & cream.	
25) Butter Chicken (Delhi Region)	(N) £14.95
Bone less tandoori chicken well cooked in mouth-watering sweet butter sauce.	
26) Garlic Chicken Chilli Masala (NEW) / / /	£14.95
Chicken tikka masala cooked with very spicy, creamy garlic sauce	
27) Lashuni Chicken (Pokhara Region-Nepal) (NEW)	£14.95
Baby chicken breast cooked in garlic and special Nepalese herbs.	
28) Lekali Chicken Curry (NEW) / /	£14.95
Baby chicken breast marinated with Mint, Ginger, Garlic and other Nepalese spices , cooked with chefs special pickle. Very famous from HIMALAYA Region (NEW)	
29) Chicken Tikka Chyauu (Eastern Nepal Region) / / (NEW)	£14.95
Chicken tikka cooked with mushroom, green peas and medium hot Nepalese spices.	
30) Laal Maans (Rajasthan Region) (lamb or chicken) / / /	£14.95
Rajasthan speciality of diced lamb or chicken cooked with dried red chillies & crushed garlic.	
31) Lamb Shank (West India Region) / /	£17.95
Lamb shank cooked in xacuti massala originating in Goa.	
32) Roast Lamb or Chicken Laziz (North East India Region)	£14.95
Leg of lamb or chicken steeped in whole spices, ginger with garlic and slowly pot roasted with a cardamom flavoured house special spicy sauce.	
33) Lamb or Chicken Bhutuwa (Kathmandu Region) / /	£14.95
Bhuna style medium hot thick sauce curry with touch of ginger, garlic & spring onion.	
34) Mish Mash Curry (Nepalese speciality) / /	£ 14.95
Baby chicken breast, succulent lamb, prawn and shish kebab cooked with ginger, garlic & Chef's Special thick sauce, with touch of red wine .	
35) Monk Fish Malabar (South India Region)	£19.95
A South Indian delicacy of monk fish cooked with coconut and onions and flavoured tamarind.	
36) Mixed Sea Food Mollie (South India Region) (NEW)	£19.95
Monk fish, king prawn and salmon cooked in medium spicy South Indian creamy sauce.	
37) Tandoori King Prawn Masala (NEW)	£19.95
Barbequed jumbo king prawns cooked in tomatoto based sweet creamy masala sauce	
38) Paneer Butter Masala (NEW) (N)	£14.95
Cottage cheese grilled and cooked in mouth watering mild sweet butter sauce	

50) POPULAR INDIAN DISHES

A) Korma -(N) (contains Saffron and cashew) Popular Indian creamy mild curry cooked in butter, saffron, cashew and other very mild spices.	
B) Chicken Tikka Masala -(N) (Almond, cashew and coconut) Chicken tikka cooked in tomato based sauce which is finished with our very own mild creamy sauce.	
C) Passanda -(N) Lamb or chicken cooked in fresh cream, yogurt with touch of cashew nuts with the touch of red wine.	
D) Curry Medium spicy, full of flavours, onion gravy based.	
E) Bhuna Medium spicy dish with thick sauce.	
F) Madras (South India Region) / / /	
G) Vindaloo / / / / /	
H) Korahi / / Cooked in a medium spiced tomato based sauce with capsicum, onion and chef's secret receipes.	
I) Rogan Josh (North India Region) Cooked in medium spicy tomato based sauce that comes with topping of fried onion and tomatoes.	
J) Dopiaza Medium spicy dish cooked in onion based gravy.	
K) Jalfrezi (North India Region) / / / Cooked with tomatoes, capsicum, onions and finished in sauce with added green chillies.	
L) Balti (Punjab Region) Medium hot curry cooked with fresh ginger, garlic and other aromatic herbs.	
M) Saag Cooked with medium spicy spinach gravy.	
N) Pathia / / Sweet and sour.	
O) Dhansak / / Sweet, sour and fairly hot with yellow lentil.	
Any above dishes	
Vegetable	£13.00
Chicken	£13.95
Lamb (Soft and tender)	£14.95
Prawn (Big prawns)	£15.95
Tandoori King Prawn	£17.95

51) BIRYANI DISHES

Note: Our entire biryani dishes are cooked in traditional Hydrabadi Hundi way to guarantee the Authentic taste and served with either Raita (yogurt and cucumber sauce) or medium hot mixed vegetable curry.

A) Vegetables Dumpukht Biryani	£15.95
B) Chicken Dumpukht Biryani	£16.95
C) Lamb Dumpukht Biryani	£16.95
D) Prawn Dumpukht Biryani	£17.95
E) King Prawn Dumpukht Biryani	£17.95
F) Mixed Dumpukht Biryani (chicken, lamb, prawn & king Prawns)	£17.95

52) VEGETABLES DISHES (SIDE/MAIN) £8.95/£12.95

- A) Saag Paneer (Spinach and Indian cottage cheese)
- B) Bombay Potato (VN)
- C) Saag Aloo (Spinach and potato) (VN)
- D) Aloo Gobi (Potato and cauliflower) (VN)
- E) Saag Bhaji (VN)
- F) Daal Makhani (Very rare) Black lentils cooked over charcoal with cream and butter for over 24 hours to create a beautifully smooth and complex.
- G) Tarka Daal (VN) A dish of yellow lentils tempered with cumin seed, tomatos and garlic.
- H) Mixed Vegetable Bhaji (VN) A selection of vegetables including green beans, baby corn, peas and carrots cooked in a spicy sauce with a touch of asafoetida and tamarind.
- I) Mushroom Bhaji (VN)
- J) Cauliflower Bhaji (VN)
- K) Bindi Bhaji (VN) Fresh okra pan cooked with onions and garlic.
- L) Chana Masala (VN)
- M) Brinjal Bhaji Baby aubergines cooked with onions and aromatic spices.
- N) Aloo and Brinjal Bhaji (VN)
Baby Aubergines cooked with potato, onion and other Fresh aromatic herbs
- O) Mottor Paneer
Indian Cottage cheese cooked with garden Peas in tomato based sweet creamy sauce.
- P) Daal Saag (VN) Very Famous Daal taka cooked with Spinach.
- Q) Chana Saag (VN) Chick peas and spincah cooked in medium spicy dried sauce

53) SUNDRIES & ACCOMPANIMENTS

- A) Plain/Spicy Poppadam £0.70
- B) Onion Salad £0.70
- C) Mango Chutney £0.70
- D) Mint Sauce £0.70
- E) Lime Pickle £0.70
- F) Plain Raita £1.70
- G) Cucumber Raita £1.95
- H) Green Salad £1.25
- I) Chips £2.25
- J) Chilli Chips (pan fried chips in chilli and garlic sauce) £3.95

54) RICE

- A) Steamed Basmati Rice (VN) £4.25
- B) Pilau Rice (VN) £4.75
- C) Green Pea Rice (VN) £4.75
- D) Mushroom Pilau Rice (VN) £4.75
- E) Lemon Rice (VN) £4.75
- F) Jeera Rice (VN) £4.75
- G) Coconut Rice (VN) £4.75
- H) Keema Rice £4.75
- I) Vegetable (VN) £4.75
- J) Egg Fried Rice £4.75
- K) Garlic Rice (VN) £4.75
- L) Garlic and Chilli Rice (VN) £4.75

55) NAAN BREADS

- A) Plain Naan (G) £3.50
- B) Peshawari Naan (G) £4.75
- C) Onion Kulchha Naan (G) £4.75
- D) Keema Naan (G) £4.75
- E) Garlic and Coriander Naan (G) £4.75
- F) Chapatti (G) £3.25
- G) Tandoori Roti (G) £3.50
- H) Paratha (G) £3.80
- I) Cheese Naan (G) £3.80
- J) Chilli Naan (G) £3.80
- K) Cheese and Chilli Naan (G) £3.80
- L) Chilli and Garlic Naan (G) £3.80

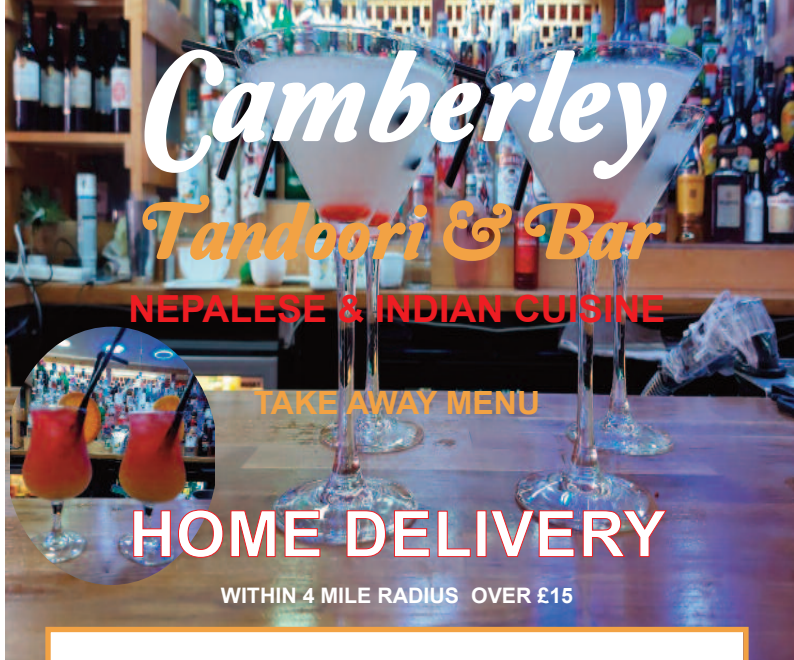
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**OUR FOOD IS 100% HALAL
BE OUR GUEST**

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