

# *Hove Tandoori*



Awarded the certificate  
for the Taj Good Curry  
Restaurant guide





## Starters

<b>Mixed Starter</b> ( <i>Onion Bhaji, Sheek Kebab, Chicken And Lamb Tikka</i> )	<b>£7.65</b>
<b>Channa Tamarind Chat Massala</b> ( <i>Chick peas cooked with onion chat massala coriander tamarind yoghurt &amp; pomegranate on a bed of romaine lettuce</i> )	<b>£6.30</b>
<b>Chicken or Lamb Tikka</b> ( <i>Chicken or lamb cubes, marinated in fresh herbs and light spices then barbecued in clay oven</i> )	<b>£6.50</b>
<b>Tandoori Lamb Chops</b> ( <i>Marinated in fresh herbs and light spices then barbecued in clay oven</i> )	<b>£7.30</b>
<b>Sheek Kebab</b> ( <i>Minced lamb, marinated with ginger, garlic, garam, massala spices, skewered then cooked in clay oven</i> )	<b>£6.50</b>
<b>Shami Kebab</b> ( <i>Minced lamb, marinated with ginger, garlic, coriander and spices then cooked on a grill</i> )	<b>£6.50</b>
<b>Reshmi Kebab</b> ( <i>Minced lamb, marinated with ginger, coriander and spices coated with egg and pan fried in pan</i> )	<b>£6.50</b>
<b>Vegetable Samosa</b> ( <i>Crispy triangular pastry filled with spices vegetables. 3 pieces</i> )	<b>£5.35</b>
<b>Onion Bahji</b> ( <i>Deep fried onion and lentils balls. 4 pieces</i> )	<b>£5.95</b>
<b>Lamb Samosa</b> ( <i>Crispy triangular pastry filled with spiced lamb. 3 pieces</i> )	<b>£5.55</b>
<b>King Prawn butterfly</b> ( <i>King prawn flattered and coated with egg and bread crumbs, then deep fried</i> )	<b>£7.65</b>
<b>Balti Puree Chatt</b> ( <i>Strips of Chicken Tikka pieces cooked with onion and chatt massala spice on flat bread</i> )	<b>£6.80</b>
<b>Balti Chicken Chatt</b> ( <i>Strips of Chicken Tikka pieces cooked with balti and chatt massala spices</i> )	<b>£6.30</b>
<b>Chicken Chatt/Alloo Chatt</b> ( <i>Chopped chicken or potato pieces cooked in medium chatt massala spices</i> )	<b>£6.30</b>
<b>Prawn Puree</b> ( <i>Prawn cooked with onion, tomato and medium spices served on a puree bread</i> )	<b>£6.80</b>
<b>King Prawn Puree</b> ( <i>Chopped king prawn pieces cooked with onion, tomato and medium spices served on a puree bread</i> )	<b>£7.65</b>
<b>Channa/Vegetable Puree</b> ( <i>Chickpeas or vegetables cooked with onion, tomato and medium spices served on a puree bread</i> )	<b>£6.60</b>
<b>Dhall or Malayan Soup</b> ( <i>Pureed lentils soup cooked with turmeric and coriander</i> )	<b>£5.60</b>
<b>Vegetable Pakora</b> ( <i>Vegetable balls coated with egg and bread crumbs then deep fried. 4 pieces</i> )	<b>£5.75</b>
<b>Chicken Pakora</b> ( <i>Chicken pieces coated with light batter then deep fried. 4 pieces</i> )	<b>£6.50</b>
<b>Ponir Shashlick</b> ( <i>Onion, cherry tomatoes, green peppers and ponir marinated in yogurt and light spices, skewered and cooked in the clay oven</i> )	<b>£6.50</b>

## *Special Main Dishes* (The following dishes are served with basmati rice)

<b>Lahori Tandoori Lamb Chop</b> (Cooked with naga massala, achari pickel, balti massala, coriander, garlic, and graham massala, medium and spicy)	£15.50
<b>Chicken Channa</b> (Cooked with chickpeas and medium spices)	£13.90
<b>Chefs Special Curry</b> (Chicken or lamb cooked with cinnamon, bay leaves and cardamom in thick hot sauce)	£13.90
<b>Chicken Kodoori</b> (Chicken Tikka pieces cooked with minced lamb, garlic and chillies in thick hot sauce)	£13.90
<b>Chicken Makhani</b> (Chicken Tikka pieces cooked with cheese in a mild creamy sauce)	£13.90
<b>Butter Chicken</b> (Chicken Tikka pieces cooked with butter in a mild creamy sauce)	£13.90
<b>Chicken or Lamb Nowab</b> (Tender Chicken pieces cooked with onion, tomato, green pepper and yogurt in a tangy medium sauce)	£13.90
<b>Lamb Shank Nowab</b> (Tender lamb shank cooked with onion, tomato, green pepper and yogurt in a tangy medium sauce)	£15.80
<b>Chicken Bombay</b> (Chicken Tikka pieces cooked with egg, potato & medium spices in a thick sauce)	£13.90
<b>Muglai Chicken</b> (Tender Chicken pieces cooked with egg and almonds in a mild creamy sauce)	£13.90
<b>Tandoori Mix Grill Bhoona</b> (Chicken Tikka, Lamb Tikka, Tandoori chicken and Sheek Kebab cooked with onion and tomatoes in thick sauce)	£16.95
<b>Chicken or lamb Jalfrezi</b> (Chicken or Lamb Tikka pieces cooked with green pepper, onion and green chillies in thick hot sauce)	£13.90
<b>Prawn Jalfrezi</b> (Prawns cooked with green pepper, onion and green chillies in thick hot sauce)	£14.10
<b>King Prawn Jalfrezi</b> (King prawns cooked with green pepper, onion and green chillies in thick hot sauce)	£16.35
<b>Chicken or Lamb Garlic</b> (Chicken or Lamb pieces cooked with garlic, onion and tomatoes in thick medium sauce)	£13.90
<b>King Prawn Garlic</b> (King prawns cooked with garlic, onion and tomatoes in thick medium sauce)	£16.35
<b>Hayduri Curry</b> (Tender Chicken or Lamb Tikka pieces cooked with mango in medium to mild sauce)	£13.90
<b>Chicken / Lamb Goa</b> (Chicken or lamb pieces cooked with ginger, garlic, lemon and green chillies in thick spicy hot sauce)	£13.90
<b>Achari Lamb / Chicken</b> (Cooked with garlic & home made pickles in a medium spicy sauce)	£13.90
<b>Kufta Bhoona</b> (Spiced minced lamb balls cooked with onion and tomatoes in a medium thick sauce)	£13.90
<b>Al Mashriki</b> (Chicken or lamb massala with spinach)	£13.90
<b>Tamarind</b> (Chicken or Lamb sauce, made with mangos tamarind, garlic, chillies and coriander. Fairly hot)	£13.90
<b>Lamb Naga</b> (Lamb stewed in a thick rich sauce, with Naga pickles and mushrooms)	£13.90
<b>Kurzi Lamb</b> (Whole leg of lamb roasted in the oven with spices, garnish with curried eggs & stuffed peppers, served with pilau rice ( <b>please note 24 hour notice is required for this dish</b> ))	£90.00
<b>Chicken Dhum Aloo</b> (Breast of chicken cooked with garlic, ginger, cumin, holdi, garam massala - with potato, coriander and dried chilli. Hot.)	£13.90
<b>Horri</b> (Breast of chicken, lime leaves, soya sauce, coriander, garlic, fresh chilli, ground jeera. Dry and spicy)	£13.90
<b>Asma</b> (Breast of chicken, curry leaf, double cream, garlic, coriander, garam, massala & cumin)	£13.90
<b>Tinda Ghost</b> (Lamb cooked with pumpkin, curry leaf, jerra, coriander and red chilli's.)	£13.90

## **Vegetarian Main Dishes** *(The following dishes are served with basmati rice)*

<b>Dewani Handi</b> <i>(Cooked with mixed vegetables, aubergine &amp; okra in a thick medium sauce)</i>	<b>£12.25</b>
<b>Vegetable Jalfrezi</b> <i>(Cooked with green pepper, onion and green chillies in a thick spicy hot sauce)</i>	<b>£11.70</b>
<b>Vegetable Garlic</b> <i>(Mixed vegetables cooked with fresh garlic, tomatoes, and onion in a thick medium sauce)</i>	<b>£11.70</b>
<b>Vegetable Balti</b> <i>(Mixed vegetables cooked in a medium spicy Balti sauce)</i>	<b>£11.70</b>
<b>Vegetable Chilli Balti</b> <i>(Mixed vegetables cooked with green chillies in a hot spicy Balti sauce)</i>	<b>£11.70</b>
<b>Vegetable Massala</b> <i>(Mixed vegetables cooked with almonds, fresh coriander, yoghurt and light spices in a creamy mild sauce)</i>	<b>£11.70</b>
<b>Vegetable Passanda</b> <i>(Mixed vegetables cooked with almonds, cashew nuts and red wine in a mild creamy sauce)</i>	<b>£11.70</b>
<b>Vegetable Birlani</b> <i>(Mixed vegetables cooked with Basmati rice and light spices served with mixed vegetable curry)</i>	<b>£11.70</b>
<b>Vegetable Dhansak</b> <i>(Mixed vegetables cooked with lentils in sweet, sour and slightly hot thick sauce)</i>	<b>£11.70</b>
<b>Mushroom Biriani</b> <i>(Mushrooms cooked with Basmati rice and light spices served with mix vegetables curry)</i>	<b>£11.70</b>
<b>Vegetable Khorai</b> <i>(Mixed vegetables cooked with onion, green peppers in a medium spicy thick sauce)</i>	<b>£11.70</b>
<b>Chilli Ponir</b> <i>(Ponir cooked with chilli, garlic, coriander and baby tomatoes in a spicy soya sauce)</i>	<b>£11.70</b>

## **Tandoori Dishes**

*(These dishes are all marinated in yogurt, mustard, garlic, ginger, fresh herbs and light spices, then skewered and barbecued in the clay oven over hot charcoal. They are served with fresh mixed salad and mind yogurt dip.)*

<b>Chicken or lamb Tikka</b> <i>(Chicken or lamb cubes off the bone)</i>	<b>£10.80</b>
<b>Tandoori Chicken</b> <i>(1/2 Spring chicken on the bone. 2 pieces) (baby chicken)</i>	<b>£10.80</b>
<b>Chicken or Lamb Shashlik</b> <i>(Chicken or lamb cubes off the bone skewered with onion, tomatoes and green pepper)</i>	<b>£12.05</b>
<b>Tandoori King Prawn</b> <i>(King prawns marinated in yogurt sauce &amp; barbecued in clay oven)</i>	<b>£16.10</b>
<b>Tandoori Mix Grill</b> <i>(Chicken and lamb Tikka, Tandoori chicken and Sheek Kebab)</i>	<b>£15.90</b>
<b>Panir Shaslik</b> <i>(Cottage cheese cubes, skeward with onion, tomatoes &amp; green pepper)</i>	<b>£10.80</b>
<b>Tandoori Lamb Chop</b>	<b>£14.30</b>

## ***Balti Dishes***

*Cooked with garlic, ginger, mint fresh herbs and tomatoes in medium spicy sauce, served with basmati rice or nan*

<b>Hove Tandoori Special Balti</b> ( <i>Tandoori chicken and lamb tikka</i> )	<b>£14.30</b>
<b>Garlic Chicken Tikka Balti</b> ( <i>Chicken or lamb Tikka cooked with extra fresh garlic and coriander in medium spicy balti sauce</i> )	<b>£13.90</b>
<b>Chicken or Lamb Chilli Balti</b> ( <i>Cooked with green chillies in a hot Balti sauce</i> )	<b>£13.90</b>
<b>Lamb Shank Chilli Balti</b> ( <i>Cooked with green chillies in a hot balti sauce</i> )	<b>£15.80</b>
<b>Tandoori Lamb Chop Chilli Balti</b> ( <i>Cooked with green chillies in a hot balti sauce</i> )	<b>£15.50</b>
<b>Prawn Chilli Balti</b> ( <i>Cooked with green chillies in a hot Balti sauce</i> )	<b>£14.10</b>
<b>King Prawn Chilli Balti</b> ( <i>Cooked with green chillies in a hot Balti sauce</i> )	<b>£16.20</b>
<b>Chicken or Lamb Balti</b> ( <i>Cooked in a medium spicy Balti sauce</i> )	<b>£13.90</b>
<b>Prawn Balti</b> ( <i>Cooked in a medium spicy Balti sauce</i> )	<b>£14.10</b>
<b>King Prawn Balti</b> ( <i>Cooked in a medium spicy Balti sauce</i> )	<b>£16.20</b>

## ***Fish Dishes***

*Piece of red mullet and sea bass*

<b>Tandoori Fish</b> ( <i>Marinated in yogurt, mustard, garlic, ginger, fresh coriander and light spice then grilled and topped with fried onion</i> )	<b>£12.15</b>
<b>Fish Bhajee</b> ( <i>Marinated with turmeric, mustard oil, fresh coriander and garlic then shallow fried and topped with fried onion</i> )	<b>£12.15</b>
<b>Fish Bhoona</b> ( <i>Cooked with onion and tomatoes in a thick medium sauce</i> )	<b>£12.15</b>
<b>Mass Bazzhar</b> ( <i>Piece of red mullet with 2 king prawns and prawns pan fried with haldi, graham massala, garlic, red and green peppers with fried onions on top</i> )	<b>£16.95</b>

## ***Biriani Dishes***

*(The following dishes are cooked with basmati rice and light spices and served with mixed vegetable curry)*

<b>Chicken or Lamb Biriani</b>	<b>£13.00</b>
<b>Prawn Biriani</b> ( <i>Cooked with peeled prawns</i> )	<b>£13.00</b>
<b>King Prawn Biriani</b> ( <i>King prawn pieces cooked with special basmati rice and spices</i> )	<b>£16.15</b>
<b>Chefs Spacial Biriani</b> ( <i>Cooked with chicken, lamb, prawn &amp; topped with omelette</i> )	<b>£13.60</b>
<b>Chicken or Lamb Akhini</b> ( <i>Chicken or lamb tikka and minced lamb with a hard boiled egg</i> )	<b>£13.60</b>
<b>Chicken Tikka Biriani</b>	<b>£13.50</b>

## *Massala & Passanda Dishes*

*(The following dishes are served with basmati rice)*

<b>Garlic Chill Massala</b> <i>(Chicken or lamb tikka pieces cooked with fresh garlic and green chillies in a hot spicy sauce)</i>	<b>£13.90</b>
<b>Lamp Chop Garlic Chilli</b> <i>(Cooked with fresh garlic and green chillies in a hot spicy sauce)</i>	<b>£15.50</b>
<b>Green Tikka Massala</b> <i>(Chicken or lamb tikka pieces cooked in a medium spicy sauce made from fresh coriander, mint, green pepper and green chillies)</i>	<b>£13.90</b>
<b>Chicken or Lamb Tikka Massala</b> <i>(Cooked with almonds, fresh coriander, yogurt and light spices in a creamy mild sauce)</i>	<b>£13.90</b>
<b>Tandoori Chicken Massala</b> <i>(Spicy chicken pieces on the bone cooked with almonds, fresh coriander, yogurt and tandoori spices in a mild creamy sauce)</i>	<b>£13.90</b>
<b>Kings Prawn Tandoori Massala</b> <i>(With king prawns in mild creamy sauce made from fresh coriander, yogurt, almonds and tandoori spices)</i>	<b>£16.20</b>
<b>Chicken or Lamb Passanda</b> <i>(Chicken or lamb tikka pieces cooked with almond, cashew nuts and red wine in a mild creamy sauce)</i>	<b>£13.90</b>
<b>King Prawn Passanda</b> <i>(King prawns cooked with almonds, cashew nuts and red wine in a mild creamy sauce)</i>	<b>£16.20</b>

## *Dhansak Dishes*

*(Cooked in lentil sauce slightly sweet, sour & hot with coriander. Served with pilau rice)*

<b>Chicken or Meat Dhansak</b>	<b>£13.05</b>
<b>Prawn Dhansak</b>	<b>£13.35</b>
<b>King Prawn Dhansak</b>	<b>£16.20</b>
<b>Chicken Tikka Dhansak</b>	<b>£13.50</b>

## *Khorai Dishes*

*(Cooked with chunks of onion, green peppers and tomatoes in a thick garlic spicy sauce. Served in a Khorai with pilau rice)*

<b>Chicken or Lamb Khorai</b>	<b>£13.05</b>
<b>Prawn Khorai</b>	<b>£13.65</b>
<b>King Prawn Khorai</b>	<b>£16.20</b>

## *Pathia Dishes*

*(Cooked in a tomato and onion based sauce slightly sweet sour and hot with coriander.  
Served with pilau rice)*

<b>Chicken or Meat Pathia</b>	<b>£13.05</b>
<b>Prawn Pathia</b>	<b>£13.35</b>
<b>King Prawn Pathia</b>	<b>£16.20</b>
<b>Chicken Tikka Pathia</b>	<b>£13.50</b>

## *Chicken, Lamb, Prawn & King Prawn Dishes*

	<b>Chicken or Lamb</b>	<b>Prawn</b>	<b>King Prawn</b>
<b>Madras</b> <i>(Cooked with dry chilli powder, fresh coriander &amp; lemon juice in a fairy hot sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Vindaloo</b> <i>(Cooked with dry chilli, potato in and extremely hot and spicy sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Pall</b> <i>(Cooked with dry chilli, in and extremely hot and spicy sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Ceylon</b> <i>(Cooked with dry chilli and coconut in a fairy hot and spicy sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Methi</b> <i>(Cooked with fenugreek in a medium spicy sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Kashmir</b> <i>(Cooked with banana in a mild sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Malayan</b> <i>(Cooked with pineapple in a medium to mild sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Bhoona</b> <i>(Cooked with onion, tomatoes and coriander in a medium thick sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Dupiaza</b> <i>(Cooked with large onion chunks, coriander and green pepper in a medium thick sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Kurma</b> <i>(Cooked with coconut and cream in sweet mild sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Rogon</b> <i>(Cooked with cherry tomatoes, coriander and garlic and spices in a medium thick sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Sag</b> <i>(Cooked with garlic, coriander and fresh baby spinach in a thick medium sauce)</i>	<b>£10.00</b>	<b>£10.50</b>	<b>£13.65</b>
<b>Keema Aloo</b> <i>(Minced lamb cooked with potatoes and coriander in a medium thick sauce)</i>	<b>£10.00</b>		



## *Vegetable Side Dishes*

*(The following vegetable side dishes are stir fried with garlic, onion, tomatoes, coriander and light spices)*

<b>Vegetable Bhaji</b> <i>(Mixed vegetables stir fried in onion, garlic, tomatoes, in light medium spice)</i>	<b>£5.90</b>
<b>Vegetable Curry</b> <i>(Mixed vegetables in a medium sauce)</i>	<b>£5.90</b>
<b>Bombay Alloo</b> <i>(Potatoes cooked in onion, garlic, tomatoes and light spices)</i>	<b>£5.90</b>
<b>Sag Bhaji</b> <i>(Spinach cooked with onion and garlic)</i>	<b>£5.90</b>
<b>Sag Paneer</b> <i>(Spinach cooked with onion and garlic and ponir)</i>	<b>£5.90</b>
<b>Sag Alloo</b> <i>(Spinach and potatoes cooked with onion and garlic)</i>	<b>£5.90</b>
<b>Channa Massala</b> <i>(Chickpeas cooked with onion and garlic in medium light sauce)</i>	<b>£5.90</b>
<b>Motor Paneer</b> <i>(Peas cooked with cream &amp; ponir)</i>	<b>£5.90</b>
<b>Tarka Dhal</b> <i>(Pureed lentil sauce cooked in turmeric and fried garlic)</i>	<b>£5.90</b>
<b>Dhall Massala</b> <i>(Pureed lentil sauce cooked with medium spices)</i>	<b>£5.90</b>
<b>Dhal Sabji</b> <i>(Mixed vegetables cooked in thick lentil sauce)</i>	<b>£5.90</b>
<b>Bindi Bhaji</b> <i>(Okra stir fried in onion, garlic and light spices)</i>	<b>£5.90</b>
<b>Brinjal Bhaji</b> <i>(Aubergine stir fried in onion, garlic and light spices)</i>	<b>£5.90</b>
<b>Cauliflower Bhaji</b> <i>(Cauliflower stir fried in onion, garlic and light spices)</i>	<b>£5.90</b>
<b>Alloo Gobi</b> <i>(Potato and cauliflower stir fried in onion, garlic, tomato and light spices)</i>	<b>£5.90</b>
<b>Alloo Mushroom</b> <i>(Potato and mushroom stir fried in onion, garlic, tomato and light spices)</i>	<b>£5.90</b>
<b>Madras Sauce</b> <i>(Cooked in dry chilli powder. Fairly hot)</i>	<b>£4.30</b>
<b>Massala Sauce</b> <i>(Cooked with yogurt, almond, coriander and light spices)</i>	<b>£4.70</b>
<b>Mushroom Bhaji</b> <i>(Mushroom stir fried with garlic, onions, coriander and light spices)</i>	<b>£5.90</b>
<b>Savoy Cabbage Asparagus &amp; Mangetout</b> <i>(Stir-fried in onion, garlic, tomatoes, in light medium spice)</i>	<b>£6.20</b>
<b>Black Dall Makhani</b> <i>(Cooked in a masala sauce, with butter, cream, paneer and garlic)</i>	<b>£6.20</b>
<b>Aloo Dhum</b> <i>(Potatoes with cumin seeds, cherry tomatoes, red dried kashmiri chillies, red chillies, garlic, coriander, garam masala)</i>	<b>£6.20</b>

# *Rice, Bread and Sundries*

<b>Boiled Rice</b> <i>(Plain white rice)</i>	<b>£3.80</b>
<b>Pilau Rice</b> <i>(Basmati rice cooked with saffron and ghee)</i>	<b>£4.00</b>
<b>Special Fried Rice</b> <i>(Basmati rice cooked with egg and peas)</i>	<b>£5.50</b>
<b>Egg Fried Rice</b> <i>(Basmati rice cooked with egg)</i>	<b>£5.50</b>
<b>Peas Pilau Rice</b> <i>(Basmati rice cooked with peas)</i>	<b>£5.50</b>
<b>Vegetable Rice</b> <i>(Basmati rice cooked with mixed vegetables)</i>	<b>£5.50</b>
<b>Mushroom Rice</b> <i>(Basmati rice cooked with mushroom)</i>	<b>£5.50</b>
<b>Garlic Rice</b> <i>(Basmati rice cooked with garlic)</i>	<b>£5.50</b>
<b>Keema Rice</b> <i>(Basmati rice cooked with minced lamb)</i>	<b>£5.50</b>
<b>Lemon Rice</b> <i>(Basmati rice cooked with lemon and zest)</i>	<b>£5.50</b>
<b>Nan</b> - <i>(Plain fluffy bread baked in clay oven)</i>	<b>£3.80</b>
<b>Keem Nan</b> <i>(Bread stuffed with minced lamb)</i>	<b>£4.50</b>
<b>Peshwari Nan</b> <i>(Bread stuffed with coconut, almond and sultanas)</i>	<b>£4.30</b>
<b>Garlic Nan</b> <i>(Bread stuffed with fresh garlic)</i>	<b>£4.40</b>
<b>Cheese Garlic &amp; Chilli Nan</b> <i>(Bread stuffed with cheese, fresh garlic and chillies)</i>	<b>£4.30</b>
<b>Vegetable Nan</b> <i>(Bread stuffed with mixed vegetables)</i>	<b>£4.30</b>
<b>Paratha</b> <i>(Thick unleavened bread fried in ghee)</i>	<b>£4.30</b>
<b>Vegetable Paratha</b> <i>(Thick fried bread stuffed with mixed vegetables)</i>	<b>£4.40</b>
<b>Egg Paratha</b> <i>(Thick fried bread cooked with egg)</i>	<b>£4.40</b>
<b>Puree</b> <i>(Thin fried bread)</i>	<b>£2.40</b>
<b>Chapati</b> <i>(Thin unleavened breads baked on an open fire)</i>	<b>£2.20</b>
<b>Papadum</b> <i>(Crispy deep fried)</i>	<b>£1.20</b>
<b>Massala Papadum</b> <i>(Crispy and spicy baked in tandoor oven)</i>	<b>£1.30</b>
<b>Raitha</b> <i>(Traditional natural yogurt. Plain or with chopped onion or cucumber)</i>	<b>£2.80</b>
<b>Chutney</b>	<b>£1.20</b>
<b>Pickles</b>	<b>£1.20</b>
<b>Minty Yogurt Dip</b>	<b>£1.20</b>



