More of our Traditional Dishes...

Kharai 🤳

A mouth watering dish cooked with diced onions, tomatoes, peppers in a medium thick sauce

An exotic collection of fresh spices in a special Balti sauce with a distinctive flavour

Korma (D)

Cream and coconut powder to produce a smooth mild dish

A balance of sweet & sour, cooked with lentils and pineapple for the perfect blend

BIRYANI

A complete dish in itself. Onions, corriander and spices stir fired with rice with your choice of meat/veg. Served with a medium vegetable curry sauce

Chicken		£8.50
Chicken Tikka	D	£8.90
Lamb		£8.90
Lamb Tikka	(D)	£9.50
Prawn		£9.90
King Prawn		£11.90
Vegetable	(V)	£8.50
Special - Chicken, La	mb & Prawn	£11.90

SIDE DISHES		
Bombay Aloo Potatoes in a spicy sauce	v v	£3.90
Aloo Gobi Potatoes with cauliflowe	(v) er	£3.90
Saag Aloo Spinach with potatoes	(v)	£3.90
Saag Paneer Spinach with Indian che	(v) (D) eesse	£3.90
Bindi Bhaji Okra in a medium spice	v d sauce	£3.90
Tarka Dhaal Lentils with fried onion	© s and garlic	£3.90
Chana Masala Chickpeas in a dry med	(v) ium sauce	£3.90

RICE

Boiled Rice	(v)	£2.50
Pilau Rice	$\widehat{\mathbf{v}}$	£2.60
Mushroom Rice	(v)	£2.80
Vegetable Rice	\odot	£2.80
Garlic Fried Rice	\bigcirc	£2.80
Keema Rice		£2.80
Special Rice (eggs & peas)	(V)	£3.60

NAAN

Plain Naan	(v) (D) (G)	£2.50
Peshawari Naan (sweet)	(v) (b) (G)	£2.80
Keema Naan (minced mea	at) ® ©	£2.80
Garlic Naan	(v) (D) (G)	£2.80
Cheese Naan	(v) (b) (G)	£2.80
Combination Naan (any 2	fillings) D G	£3.30
Special Naan - (Chicken Tik	kka, Keema & cheese) © © ©	£3.60
Paratha	(v) (G)	£2.60
Tandoori Roti	(v) (G)	£2.30
Chapati	(v) (G)	£1.60

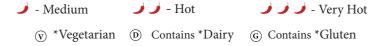
ENGLISH DISHES

Chicken Nuggets & Chips	©	£7.50
Scampi & Chips	(G)	£7.50
Chips	\bigcirc	£2.50
Masala Chips	v	£3.70

ACCOMPANIMENTS

Papadums (plain or spicy)		£0.70
Dips (mint, mango and onion)	(v)	each £0.70
Raitha (cucumber or onion)	(v) (d)	£1.50
Green Salad	(v)	£2.00
Lime Pickle	(v)	£1.00

^{*}If you have any allergies or dietary requirements, please consult our staff and we will do our best to accommodate for you.



Design and Branding by www.zealwilkes.co.uk



THE TANDOORI

INDIAN & BANGLADESHI CUISINE

at The Swan

TAKEAWAY MENU

Main Street, Ullesthorpe LE17 5BT

Tel: 01455 209637

OPENING TIMES

Monday - CLOSED Tuesday - Saturday: 5:30pm - 10:30pm **Sunday:** 5:30 - 9pm



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The Tandoori at The Swan

STARTERS

VEGETARIAN		A STATE OF THE STA
Onion Bhaji	v G	£3.90
Vegetable Samosa	v G	£3.90
Aloo Chaat	v	£3.90
Chilli Paneer	v v	£3.90
Garlic Mushroom	\bigcirc	£3.90

MEAT	No. of the last	
Meat Samosa	©	£3.90
Chicken Tikka	(D)	£4.00
Lamb Tikka	D	£4.00
Tandoori Chicken	D	£4.00
Sheesh Kebab	D	£4.00
Tikka Puree	G	£4.00
Mixed Kebab	D	£4.90
Hot Meat	نو نو	£4.90

SEAFOOD	STATE OF	
Prawn Cocktail	D	£4.90
Prawn Puree	©	£4.90
Mackeral Puree	©	£4.90
King Prawn Puree	©	£5.50
Sweet Chilli King Prawn		£5.50
Tandoori King Prawn		£5.50
Fish Tikka		£4.90

TANDOORI SPECIALITIES (DRY)

Tandoori Chicken (half)	D	£8.50
Chicken Tikka	D	£8.50
Lamb Tikka	D	£8.90
Tandoori Mixed Grill (Tandoori Chicken, Chicken Tikka & Shish Kebab)	(D)	£10.90
Chicken / Lamb Tikka Shashlick (dry or saucy)	D	£8.90
Tandoori King Prawn	D	£10.90

CHEF SPECIALITIES

Garlic Tandoori Special Tandoori chicken off the bone with minced meat marinated in garlic, corriander, ginger, onion & fresh tomatoes	£10.90
Garlic Chilli Chicken Chicken marinated in garlic, cooked with green chillies and topped with fried garlic	£9.90
Murug Chilli Masala Thin chicken, Tikka slices marinated in garam masala and green chillies	£9.90
Achari Chicken or Lamb A delightful dish cooked with an Indian pickle to create a slightly citrus taste	£9.90
Tandoori Chicken Makhani D Chicken tossed in butter with fresh cream, coconut in an exotic mild sauce	£9.90
Hot Magic Curry Chicken cooked with fresh Bangladeshi Naga chilli	£9.90
Mango Chicken Tender marinated chicken breast in a creamy mango sauce	£9.90
Chicken Tikka Bhuna Masala Pan fried with fresh onion, corriander, hint of lime and masala sauce	£9.90
Shatkora Chicken or Lamb Tender tikka cooked with Bangladeshi citrus fruit, onions, garlic and corriander	£9.90
Juri Lamb Pulled Lamb in a medium sauce served with Lamb Chops	£9.90
Lamb Chop Bhuna Cooked in a wonderfully medium sauce with fresh tomatoes and selected herbs and spices	£9.90
Lamb Aloo Ghost Autentic Bangladeshi curry with tender lamb and potatoes in a thick medium spiced sauce	£9.90
Garlic Chilli King Prawn King Prawn marinated in garlic, cooked with green chillies and topped with fried garlic	£11.50
Mixed Seafood Tawa Prawn, King Prawn and fish fillet cooked in a rich sauce with tomatoes and onions	£11.90
Sylheti Fish Bhuna Cooked in a medium Bhuna sauce with fresh onions, green peppers and chillies	£9.90
Raj Chingri Jhol A mouth-watering slow cooked King Prawn dish in a smooth sauce with garlic, ginger and corriander	£11.90

TANDOORI MASALA DISHES

Marinated in yogurt and a special house spice mix, cooked in the tandoor, served in a creamy sauce, coconut and a blend of aromatic spices

Chicken Tikka Masala	D	£8.90
Lamb Tikka Masala	D	£9.50
Butter Chicken Masala	D	£8.90
Tandoori King Prawn Masala	D	£11.50
Vegetable or Paneer Masala	(D) (V)	£8.50

TRADITIONAL DISHES

Choose your favourite bite with your favourite sauce!	
Chicken	£7.90
Chicken Tikka [®]	£8.50
Lamb	£8.50
Lamb Tikka ®	£8.90
Prawn	£8.90
King Prawn	£10.90
Vegetable or Paneer ©	£7.90

Curry 🤳

Rich flavoured authentic Indian dish with a medium sauce

Madras 🔰 🤌 or Vindaloo 🌛 🌛 🤳

A fairly hot spicy sauce with fresh lemon juice and a touch of garlic and ginger

Bhuna 🤳

Fresh herbs, coarsely chopped onions and spices are gently cooked in a medium sauce resulting in a thicker consistency, packed with flavour

Pathia 🌙

Sweet and sour sauce topped with spicy fried onions and peppers

Dupiaza 🤳

Cooked with onions and green peppers in tradtional spices

Rogan Josh 🤳

A medium dish cooked in a sauce made with garlic, onions, tomatoes, herbs and spices topped with fried tomatoes

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Fresh baby spinach cooked with garlic and herbs, tomatoes and corriander

Jalfrezi

A fairly hot dish cooked with fresh peppers and green chillies

More Traditional Dishes to be continued overleaf...