

NON VEGETABLE STARTERS

Chilli Chicken Shashlik	£8.75
Succulent pieces of grilled chicken breast marinated with fresh green chillies, ginger & garlic (D)	
Chicken Tikka	£8.75
Tender pieces of chicken breast marinated in spices and roasted in a tandoor (D)	
Tangawizi Aaron Platter (p.p.)	£14.95
An opportunity to try a selection of starters which includes juicy lamb chops, chicken tikka, seekh kebab, tiger prawns, vegetable samosas and fresh mint potato cakes (D,G,S)	
Tandoori Chicken	£9.95
Half a chicken marinated in a blend of traditional tandoori spices, grilled in the tandoor (D)	
Gilafi Kebab	£8.75
Tender minced lamb combined with onions and peppers grilled in the tandoor	
Chilly Fish	£9.85
Strips of tilapia fish stir fried with chilly, garlic and pepper (SO, G,N)	
Duck Samosa	£9.85
Crisp filo pastry parcels filled with a delicious duck & cheese filling (G D)	
Lamb Chops	£10.85
Spring lamb chops marinated in traditional tandoori spices (D,N)	
Tandoori King Prawn	£14.10
King prawns grilled in a delicious Indian spiced marinade (D,N)	
Jhing Coco	£14.10
Juicy king prawns marinated in a delicious combination of coconut, ginger and garlic, grilled (D,N)	

VEGETABLE STARTERS

Chilly Paneer	£7.85
Paneer cheese tossed in a combination of chilli, garlic and pepper (D,SO)	
Gobi Mehboobi	£6.95
Cauliflower florets flavoured with green chilli and curry leaves	
Onion Patties	£6.85
A posh version of the onion bhaji! - Onions mixed with a blend of spices and gram flour	
Mango Paneer	£7.75
Fresh soft cottage cheese marinated in a mango dressing, grilled in the tandoor (D)	
Vegetarian Platter	£10.95
A selection of samosas, mango paneer (cheese), fresh mint tikki (potato cakes) and onion patties (D,G,S)	
Vegetable Samosa	£7.95
A delicious vegetable filling filled into a triangular homemade shaped pastry (G)	



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CHICKEN MAIN COURSES

Masala Liptey Chicken	£11.20
Diced chicken breast stir fried with spring onions and peppers in a unique creamy sauce (mild-med) (D)	
Jeera Chicken	£11.20
Chicken breast marinated with tandoori spices, then grilled, sautéed with cumin seeds and peppers (med-hot) (D)	
Chicken Korma	£11.50
Juicy pieces of chicken breast cooked in a creamy cashew nut sauce (mild) (D,N)	
Butter Chicken	£11.50
Pieces of chicken tikka cooked in a deliciously buttery creamy tomato sauce (mild) (D)	
Chicken Jalfrezi	£11.50
Diced chicken breast cooked with peppers, tomatoes and onions, green chillies optional (medium) (D)	
Methi Wala Chicken	£11.20
Cubes of chicken breast cooked in a spicy sauce with cumin, garlic and fenugreek (med-hot) (D)	
Chicken Chettinad	£11.20
Juicy pieces of chicken cooked in a tomato & coconut sauce	
Chicken Tikka Masala	£11.50
Tandoor roasted chicken tikka cooked in a kasoori methi flavoured tomato sauce (medium) (D,N)	
Chicken Masaladar	£11.20
A traditional chicken curry cooked homestyle in a rich tomato based sauce (medium)	

LAMB MAIN COURSES

Lamb Korma	£13.50
Juicy pieces of spring lamb cooked in a creamy cashew nut sauce (mild) (D,N)	
Keema Peas	£11.25
Minced lamb cooked with peas in a traditional onion and tomato sauce (medium)	
Methi Gosht	£13.05
Traditional spring lamb cooked in a rich and spicy tomato and fenugreek sauce (medium hot)	
Coconut Lamb	£13.05
Tender spring lamb cooked in a delicious coconut sauce	
Gosht Rogan Josh	£13.50
Cubes of spring lamb stewed in a spicy onion sauce with traditional Indian spices (medium)	
Lamb Saagwala	£13.50
Tender pieces of spring lamb cooked in a sauce with cumin and garlic and spinach (medium) (D)	
Chilli Lamb Kadhai	£13.50
Tender pieces of spring lamb cooked with onions, peppers and fresh green chillies (medium-hot)	

Please inform our staff if you have any allergies when placing the order.
All dishes may contain traces of nuts

VEGETABLE MAIN COURSES

Also available as a side portion to supplement you meal

Baingan Bhurta	Main £8.60	Side £6.85
Char-grilled aubergines sautéed with onions, tomatoes and green chillies (med-hot)		
Bhindi Koti Masala	Main £8.60	Side £6.85
Diced okra tempered with cumin seeds in a stir fried sauce (medium)		
Channa Pindi	Main £8.30	Side £6.85
Chick peas sautéed with onions and tomatoes (medium-hot)		
Saag Paneer	Main £8.30	Side £6.85
A delicious combination of fresh soft cottage cheese and creamed spinach (medium) (D)		
Saag Aloo	Main £8.30	Side £6.85
Potatoes tossed with spinach flavoured with garlic and cumin (mild-medium) (D)		
Mushroom Curry	Main £8.30	Side £6.85
Fresh mushrooms cooked in an onion and tomato based sauce with traditional Indian spices (medium)		
Saag	Main £8.05	Side £6.85
Chopped leaf spinach tempered with cumin and garlic (medium) (D)		
Aloo Jeera	Main £8.05	Side £6.85
Potatoes cooked with cumin and turmeric (medium)		
Gobi Aloo	Main £8.30	Side £6.85
Cauliflower and potato cooked in a tomato and onion sauce (medium)		
Mixed Vegetable Curry	Main £8.45	Side £6.85
Mixed vegetables cooked in an onion and tomato sauce (medium)		
Mutter Paneer	Main £8.30	Side £6.85
Fresh soft cottage cheese and green peas cooked in an onion and to		
Dal Makhani	Main £7.65	Side £6.45
Urad dal and red kidney beans cooked over a slow charcoal fire flavoured with cumin seeds (medium) (D)		
Dal Tadka	Main £7.65	Side £6.45
Yellow lentil delicacy tempered with cumin and garlic (medium)		

BIRIYANIS

Served with Cucumber Raita

Chicken Biryani	£13.50
Succulent pieces of chicken breast roasted in a tandoor, blended with basmati rice (medium) (D)	
Lamb Biryani	£15.50
Tender pieces of spring lamb blended with aromatic basmati rice (medium) (D)	
Prawn Biryani	£17.95
Juicy tiger prawns blended with aromatic rice (medium) (D)	
Vegetable Biryani	£11.95
A colourful combination of garden fresh vegetables and aromatic basmati rice (medium) (D)	

ALLERGY CODE:

D - Dairy / G - Gluten / N - Nuts / E - Eggs /
S - Sulphur Dioxide / SO - Soya Bean

SEAFOOD MAIN COURSES

Kadhai Prawn	£16.85
Tiger prawns cooked with Indian spices in an authentic onion and tomato sauce (medium)	
Madafi Prawn	£17.95
Juicy tiger prawns cooked in a coconut, chilli and coriander sauce, served with rice (medium)	
Kadhai Fish	£11.55
Fish cooked in an onion and tomato sauce (medium)	
Coconut Fish Curry	£11.55
Fish cooked with light Indian spices in a coconut sauce (medium)	

ACCOMPANIMENTS

Pulao Rice	£3.75
Indian baked basmati rice (D)	
Saffron Rice	£4.05
Saffron infused rice, enhances the flavour of all dishes (D)	
Peas Pulao Rice	£3.95
Indian baked basmati rice cooked with peas (D)	
Steamed Rice	£3.45
Steamed basmati rice	
Mushroom Rice	£3.95
Rice cooked with mushrooms (D)	
Onion Bhajis	£6.85
Onions mixed with a blend of spices and gram flour	
Plain Naan	£2.90
Unleavened bread made with white flour (D,E,G)	
Garlic Naan	£3.20
Unleavened bread topped with garlic (D,E,G)	
Peshawari Niaan	£3.65
Naan stuffed with coconut (D,E,G,N)	
Keema Naan	£3.90
Naan stuffed with minced lamb (D,E,G)	
Chilli Naan	£3.30
Naan topped with chillies (D,E,G)	
Tandoor Roti	£2.50
Wholewheat flour bread (G)	
Plain Paratha	£3.20
Layered bread made with whole wheat flour (D,G)	
Mint Paratha	£3.30
Plain paratha topped with mint (D,G)	
Cheese Kulcha	£3.65
A white flour bread stuffed with cheese (O,E,G)	
Stuffed Onion Kulcha	£3.65
A white flour bread stuffed with an onion filling (D,E,G)	
Bread Basket	£8.05
Plain,garlic and peshawari naan (O,E,G)	
Cucumber Raita	£2.50
A cooling combination of cucumber and yoghurt (D)	
Mixed Salad	£2.50
Fresh seasonal salad	
Pickle Tray	£2.50
Lime Pickle, Raita, Chopped salad and Chilli Sauce (D)	
Extra Pappadums	£0.60
Extra Mango Chutney (each)	£0.60
Mint Chutney / Lime Pickle / Chilli Sauce	