

Seafood Selection

All dishes are served with boiled rice. All Dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves. Please be aware that some dishes may contain shell or fish bones. Please take extra care when eating

82.	Jhinga Jublee 🍴🍴🍴 King prawns Cooked with scallops, chillies & fenugreek in a madras sauce.	£17.50
83.	Jhinga Masalla Tandoori King Prawn cooked in special sauce garnished with fresh coriander, ginger and methi.	£17.50
84.	Desi Golda Chingri ee Tiger king prawns cooked with green spices & fresh green chillies.	£17.50
85.	Shell Fish Supreme 🍴 Spiced king prawn and scallops cooked in a garlic and spring onion infused sauce.	£17.50
86.	Scallops 🍴 Cooked in a methi based sauce.	£17.50
87.	Pan Fried Salmon 🍴 Medium dish cooked with baby potato.	£17.50
88.	Salmon Karai 🍴 Cooked in a home style manner with peppers, onion, tomatoes and garnished with coriander. Slightly spicy.	£17.50
89.	Spiced Monk Fish 🍴🍴 Slightly hot Cooked with spicy potato & fresh green chillies.	£17.50
90.	Spicy Seabass 🍴🍴 Seabass grilled and cooked with french beans in thick sauce, in a home style manner.	£17.50

Biryani Dishes

Basmati rice cooked with either chicken, meat or prawns in a special blend of spices and served with a medium strength vegetable curry. 🍴

92.	Chicken Biryani	£9.95
93.	Lamb Biryani	£10.95
94.	Prawn Biryani	£9.95
95.	King Prawn Biryani	£12.95
96.	Chicken Tikka Biryani	£11.50
97.	Lamb Tikka Biryani	£12.50
98.	Duck Biryani	£12.95
99.	Mixed Biryani	£13.25
100.	Chicken Persian Biryani Persian Biryani's comes with omelette & fresh banana on top.	£10.95
101.	Prawn Persian Biryani	£10.95
102.	Lamb Persian Biryani	£11.95
103.	Chicken Malayan Biryani Malayan Biryani's cooked with Pineapple & omelette top.	£10.95
104.	Prawn Malayan Biryani	£10.95
105.	Lamb Malayan Biryani	£11.95
106.	Chicken Shashlick Biryani	£11.50
107.	Lamb Shashlick Biryani	£12.50
108.	Special Biryani	£13.25
109.	Vegetable Biryani 🍴	£9.95

Balti / Karai Dishes

Balti is a medium curry with tomato, onions, capsicum, fenugreek leaves & various spices. 🍴
/ Karai is a type of dish with handles at each side. It is a medium curry with tomato, onion, capsicum, fenugreek leaf with various spices. 🍴

110.	Chicken	£9.25
111.	Lamb	£10.25
112.	Prawn	£9.25
113.	Chicken Tikka	£10.50
114.	Lamb Tikka	£11.50
115.	Duck Tikka	£12.50
116.	King Prawn	£12.50
117.	Vegetable or Mushroom 🍴	£8.75
118.	Mixed Chicken, Meat, Prawn & King Prawn	£11.95
119.	Chicken Shashlick	£11.95
120.	Lamb Shashlick	£12.95

English Dishes

Served with salad which contains lettuce, capsicum, onions, carrots, cucumber, tomato & Lemon.

121.	Sirloin Steak	£17.95
122.	Chicken & Chips	£9.95
123.	Chicken Nuggets & Chips	£9.95
124.	Scampi & Chips	£9.95
125.	Mushroom Omelette	£9.95
126.	Chicken Omelette	£9.95
127.	Green Salad	£3.75
128.	Fried Mushroom	£3.75
129.	Chips	£3.95

Vegetable Dishes 🍴

	Sides	Main
130.	Mushroom Bhaji	£4.75 £8.50
131.	Bhindi Bhaji	£4.75 £8.50
132.	Cauliflower Bhaji	£4.75 £8.50
133.	Mixed Vegetable Bhaji	£4.75 £8.50
134.	Sag Bhaji	£4.75 £8.50
135.	Sag Aloo	£4.75 £8.50
136.	Bombay Aloo	£4.75 £8.50
137.	Aloo Gobi	£4.75 £8.50
138.	Dall Massalla	£4.75 £8.50
139.	Tarka Dall	£4.75 £8.50
140.	Brinjal Bhaji	£4.75 £8.50
141.	Aloo Matar	£4.75 £8.50
142.	Chana Bhaji	£4.75 £8.50
143.	Chana Panir	£5.75 £9.95
144.	Matar Panir	£5.75 £9.95
145.	Sag Panir	£5.75 £9.95

Rice

146.	Special Rice Peas, Carrots, Egg & Coriander	£4.25
147.	Boiled Rice	£3.35
148.	Pilau Rice	£3.55
149.	Fried Rice	£3.55
150.	Egg Fried Rice	£4.10
151.	Mushroom Rice	£4.10
152.	Vegetable Rice 🍴	£4.10
153.	Spinach Rice 🍴	£4.10
154.	Peas Pilau Rice	£4.10
155.	Keema Pilau Rice	£4.10
156.	Chicken Fried Rice	£6.75
157.	Sylheti Rice 🍴 Cooked with fruit	£4.50
158.	Garlic Fried Rice	£4.10

Breads & Sundries

159.	Special Nan Onions, garlic, green pepper & coriander	£3.75
160.	Nan	£2.95
161.	Peshwari Nan	£3.75
162.	Keema Nan	£3.75
163.	Garlic Nan	£3.75
164.	Cheese Nan	£3.75
165.	Kulcha Nan	£3.75
166.	Cheese & Chilli Nan 🍴	£3.75
167.	Chapati	£1.80
168.	Tandoori Roti	£2.55
169.	Paratha	£2.95
170.	Stuffed Paratha	£3.25
171.	Puri	£1.80
172.	Plain Popadom	£0.80
173.	Spiced Popadom	£0.85
174.	Raitha Plain yoghurt, cucumber or Mixed	£1.95
175.	Container of Mint Sauce	£2.50
176.	Container of Onion Salad	£2.50
177.	Any Dips Per portion	£0.50

Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Eggs	Fish	Crab
Shrimps	Squid	Mussels	Octopus	Oyster	Scallop	Sesame	Celery	Sulphite

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

KEY :

Vegetarian - 🍴 Medium - 🍴

Slightly Hot - 🍴🍴 Madras - 🍴🍴🍴 Vindaloo - 🍴🍴🍴🍴



ALLERGENS NOTICE

Please note:
we make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises

OPEN EVERY EVENING 5.00 P.M. TILL LATE

HOME DELIVERY AVAILABLE
ON ORDER OVER £15.00 WITHIN 3 MILE RADIUS

£2 Delivery Charge Applies

Delivery Areas : B11, B25, B26, B27, B28, B90, B91, B92
(Deliveries on Friday & Saturday can take up to 90 minutes.)

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Most Major credit cards accepted on orders over £10.00.

Due to high demand we recommend you reserve your table in advance to avoid disappointment and waiting. We do not charge for service. Gratuity at your discretion. The management reserves the right to refuse admittance.

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Takeaway Menu

Est 1993



RAJASTHAN

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Tandoori Licensed Restaurant

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0121 707 2007 / 707 3006

167 Warwick Road, Olton, Solihull. B92 7AR

Starter or Main

Served with salad & mint sauce. Salad contains lettuce, capsicum, onions, carrots, cucumber, tomato & Lemon.

	Starter	Main
1. Chicken Tikka 🍗	£4.75	£8.95
2. Chicken Pakora	£5.25	£9.95
3. Lamb Tikka 🍖	£5.50	£10.25
4. Panir Tikka 🍗	£5.50	£10.25
5. Tandoori Duck Tikka 🍗	£6.25	£11.25
6. Tandoori Duck Stir Fry 🍗🍗	£6.25	£11.25
7. Tandoori Chicken 🍗	£4.75	£8.95
8. Chicken Shashlick 🍗	£5.50	£10.50
9. Mixed Kebab 🍗	£6.50	-----
10. Sheek Kebab 🍗	£4.50	£9.25
11. Nargis Kebab 🍗	£5.25	-----
12. Onion Bhajee 🍗🌱	£3.95	-----
13. Chicken Tikka Puree	£5.25	£9.50
14. Prawn Cocktail	£3.95	-----
15. Somosa 🍗🌱 Vegetable or meat	£3.95	-----
16. Stuffed Pepper 🍗🌱 Vegetable or meat	£4.95	-----
17. Chicken Chat 🍗🍗	£5.25	£9.50
18. Salmon Tikka 🍗	£6.75	£12.25
19. Magic Mushrooms 🍗🌱 Vegetable or meat	£4.50	-----
20. Garlic Mushrooms 🌱🍗	£4.50	-----
22. Prawn on Puree 🍗	£5.25	-----
23. King Prawn on Puree 🍗	£6.50	-----
24. King Prawn Butterfly 🍗	£6.50	-----
25. Tandoori King Prawn 🍗	£6.25	£11.50
26. Tandoori Mixed Grill 🍗 With Nan.	-----	£13.95
27. Spice Roll 🍗🍗 Succulent pieces of chicken and mushroom spiced in a chapati roll.	£5.50	-----
28. Aloo Bonda	£3.95	-----
A popular south Indian snacks. Made with spiced mashed potato tempered with fresh curry leaves coated with gram flour served with home made tamarind chutney.		
29. Panir Dilkush Tikka	£5.95	-----
In Hindi dilkush means heart-attracting, paneer (Indian cottage cheese) and chunk of red and green pepper, marinated with mace cardamom and chef own blended garam masala. Served with mint and coriander yogurt.		
30. Garlic Chilli Panir	£6.25	-----
Chilli Panir is an Indian cottage cheese stir fried with fresh garlic and fresh green chillies, spicy and hot.		
31. Murgh Achari	£5.25	-----
Is one of those phenomenal Indian Chicken Kebabs Whose taste is simply unbeatable. Soft tender pieces of chicken bathed in pickling spices (Achari masala) & yogurt marinade & cooked in tandoor to perfection, this Achari Chicken Kebab will blow your mind. Served with mint coriander yogurt.		

Chef's Recommendation

All dishes are served with a specific rice. All Dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves.

33. Rajasthan Special 🍗🍗🍗	£13.50
Marinated Chicken Tikka, Lamb Tikka and King Prawn cooked with onion, coriander, tomato, green pepper, fresh green chillies & specially selected spices. Served with special rice.	
34. Chicken Tikka Chilli Masalla 🍗🍗🍗	£12.50
Hot dish extensively prepared with green chilli. Served with pilau rice.	
35. Lamb Tikka Chilli Masalla 🍗🍗🍗	£13.50
Hot dish extensively prepared with green chilli. Served with pilau rice.	
36. Chicken Tikka Chat Masalla 🍗	£12.50
Mouth watering dish cooked with a sprinkle of chat sauce, with tomatoes and various spices. Served with keema pilau rice.	
37. Lamb Tikka Chat Masalla 🍗	£13.50
Mouth watering dish cooked with a sprinkle of chat sauce, with tomatoes and various spices. Served with keema pilau rice.	
38. Murgi Keema Bhuna 🍗🍗	£12.50
Chicken Tikka treated with mince meat, cooked in fresh green herbs and spices. Served with pilau rice.	
39. Tandoori Mix Sag Panir	£13.50
Cooked with Chicken, Lamb, King Prawn, Panir and Spinach. Served with fried rice.	
40. Golden Tandoori Chicken 🍗	£12.50
Peeled tandoori chicken (may contain bone), cooked in a medium dry masala sauce with a boiled egg, herbs & spices. Served with peas pilau rice.	
41. Lababdar	Chicken £13.50 Lamb or Panir £14.50
Is a rich Mughlai gravy. choice of chicken, lamb or panir cooked with onions, tomato and cashew nut based gravy. Served with Pilau rice.	
42. Rajasthani Laal Mas	Beef £15.95 Lamb £14.50
The curry originated in Rajistan in the North of India and as such tend to be richer, meatier and thicker in nature. Onions, ghee and yoghurt are all used to create a luxurious reduced sauce with a tonne of intense flavour and spice. Served with Pilau Rice.	
Any chicken or Vegetables added to any dish Extra £1.25 / King Prawns - Extra £2.50 / meat - Extra £1.75	

Dine In Delicacies

Experience a feast of flavors, made fresh for your ultimate dining pleasure. Dining in only.

43. Varuvaal 🍗🍗 (South India style)	Beef £15.95 Lamb £14.50
Fried and roasted in a traditional Kerala dish, cubed meat is cooked with spices until tender, then caramelised with onions, herbs and spices. Served with a plain naan.	
44. Meen (Fish) Moilee (Kerala style)	£17.95
Traditional Kerala style fish curry. A coconut milk based fish sauce served with spiced mashed potato, aubergine pakoras and steamed rice, a complete meal.	
45. Grilled Lamb Chops	£18.95
A succulent lamb chop recipe. Loin of lamb chops marinated with garam masala and chef own blended spices served with mint coriander yogurt. Served with a Plain Nan.	
46. Chicken Manchurian	£13.50
Cooked with corn flour, plain flour, soya sauce, red & green pepper mixed with herbs & spices. served with a Plain Nan.	
47. Special Kurzi Lamb	4People £84.95 2People £49.95
The best dish of the house (24 hours notice required) The leg of a spring lamb spiced, marinated, dipped in chef's special sauce for at least 24 hours. Roasted Tandoori style in an oven. Served with Kufta Curry (mince meat)and decorated with an egg, tomatoes and green salad, served with vegetable bhaji, peas pilau rice & nan bread.	

Signature Dishes

All dishes are served with pilau rice. All Dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves.

48. Orange Jalfrezi 🍗🍗	£12.95
Whole breast of chicken (on the bone) oven baked and served with spicy orange jalfrezi sauce.	
49. Lamb Shank 🍗	£19.95
Served with potatoes & a nan bread.	
50. Chameli Chicken 🍗🍗	£12.95
Marinated Chicken cooked with tomato, onion and peppers served with chef's own special sauce.	
51. Chameli Lamb 🍗🍗	£13.95
Marinated Lamb cooked with tomato, onion and peppers served with chef's own special sauce.	
52. Breast of Duck 🍗	£14.95
Marinated breast of duck served with medium orange jalfrezi sauce.	
53. Panir Shashlick Bhuna 🍗🌱	£13.95
Indian cottage cheese cooked with onions, tomatoes, green peppers, fresh coriander & chef special recipe.	
54. Naga Chicken 🍗🍗🍗	£13.50
Chicken cooked with very hot fresh naga (scotch bonnets), fresh spices & naga pickle. Recommended for chilli lovers.	
55. Naga Lamb 🍗🍗🍗🍗	£14.50
Lamb cooked with very hot fresh naga (scotch bonnets), fresh spices & naga pickle. Recommended for chilli lovers.	

Chef's Specialities

All Dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves.

	Chicken	Lamb
56. Chicken or Lamb Tawa 🍗🍗	£10.95	£11.95
Chicken or Lamb Tikka slices cooked with onions, green peppers, tomatoes fresh garlic, tamarind sauce with touch of fresh green chillies and coriander.		
57. Chicken or Lamb Tikka Masalla 🍗	£9.95	£10.95
Cooked in a blend of medium spices and a creamy sauce, flavoured with herbs and almonds.		
58. Chicken or Lamb Tikka Pasanda	£9.95	£10.95
New Recipe! Simmered in a mildly spiced sauce made with fresh ginger, mixed nuts, almonds, yoghurt and cream. Garnished with crushed pistachios.		
59. Butter Chicken or Lamb (Delhi style)	£9.95	£10.95
New Recipe! A traditional butter chicken recipe, Freshly cooked tandoori roasted chicken or lamb cooked with tomato and cashew nut gravy.		
60. Chicken or Lamb Tikka Achari 🍗🍗	£9.95	£10.95
Cooked with pickled chilli, lime and various other herbs and spices to produce a slightly hot & tangy flavour.		
61. Chicken or Lamb Tikka Jalfrezi 🍗🍗🍗	£9.95	£10.95
Cooked with onions, green chillies, peppers & selected spices.		
62. Chicken or Lamb Tikka Aam 🍗	£9.95	£10.95
Selected spices and garnished with mango and fresh cream.		
63. Garlic Chilli Chicken / Lamb 🍗🍗🍗	£10.25	£11.25
Cooked with fresh garlic and fresh green chillies, garnished with coriander and ginger.		
64. Methi Chicken or Gusth 🍗	£9.95	£10.95
Cooked with Chicken or Lamb & fenugreek leaves, medium spiced.		
65. Anarkali Bahar 🍗	£11.75	-----
Medium hot - Lamb Tikka, King Prawn and Chicken Tikka cooked with special Indian spices and herbs.		
66. Chicken Rezella 🍗	£9.95	£10.95
Cooked with aubergine, garlic, onions, green peppers, & tomatoes as a medium dish with herbs and spices.		
67. Chicken Tikka Beans Bhuna 🍗	£9.95	£10.95
Marinated chicken or lamb tikka cooked with garden green beans, herbs & spices.		
68. Chicken Tikka Keema Curry 🍗	£9.95	£10.95
Minced lamb cooked with chicken tikka.		
69. Chicken Shatkora 🍗	£9.95	£10.95
Marinated chicken or lamb cooked with Indian lime, tangy taste.		
70. Mishti Lamb Kodoo 🍗	£9.95	£10.95
A sweet and medium dish cooked with sweet pumpkin. A popular Indian and Bangladeshi Dish.		

Traditional Dishes

71. CURRY 🍗 The traditional basic curry, served at medium strength.
72. KORMA Almonds, coconut & cream very mild dish.
73. PATHIA 🍗 A fairly condensed tomato, touch of lentils & lemon juice. Fairly hot with a sweet and sour finish.
74. DANSAK 🍗 A Parsee dish originating from western India. A combination of a lentils sauce with pineapple. Producing a sweet, sour and slightly hot sauce.
75. SAGWALLA 🍗 Prepared with fresh spinach, touch of capsicum and spices. Medium Hot.
76. BHUNA 🍗 A dish thoroughly marinated with onions, a touch of capsicum, tomatoes, green herbs and selected spices, medium strength.
77. DOPEAZA 🍗 A maximum quantity of onions, freshly seasoned with a touch of capsicum and exclusive spices to produce a medium hot taste.
78. MADRAS 🍗🍗🍗 A most popular dish made with spices, a fairly hot dish.
79. VINDALOO 🍗🍗🍗 A very popular dish made with spices, a very hot dish.
80. CEYLON 🍗🍗🍗 A very rich hot dish, prepared with black pepper, chilli, lemon juice, coconut powder, lemon juice & fresh lemon.
81. ROGAN JOSH 🍗 A medium hot curry spiced with herbs and garnished with tomato, onions and green peppers, topped with melon seed. Medium hot.

1. Chicken	£8.95
2. Lamb	£9.95
3. Prawn	£8.95
4. Chicken Tikka	£9.95
5. Lamb Tikka	£10.95
6. Duck Tikka	£11.95
7. King Prawn	£11.95
8. Vegetable 🌱	£8.50
9. Mixed Chicken, Lamb & Prawn	£11.50
10. Chicken Shaslick	£10.95
11. Lamb Shaslick	£11.95
12. Panir	£10.75



KEY :

Vegetarian - 🌱 Medium - 🍗

Slightly Hot - 🍗🍗 Madras - 🍗🍗🍗 Vindaloo - 🍗🍗🍗🍗