



WINTER SPECIALS MENU

12pm – 10:30pm

Pappadom Box With Homemade Chutneys To Share

APPETISER (CHOICE OF ONE PER GUEST)

- Honey Glazed Kashmiri Chilli Chicken Tikka
- Smoky Tandoori Lamb Chops, Spicy Mayo
- Amritsari Inspired Salmon Pan Fried
- Onion & Kale Bhaji With Green Chutney
- Beetroot Kofta With Flaky Rice Coating

MAIN COURSE (CHOICE OF ONE PER GUEST)

- Moti Mahal Butter Chicken – Velvety Butter, Cashew And Tomato Based Poultry Classic
- Organic Chicken Korma – Mild, Creamy And Cardamom Coconut Sauce
- Mughlai Karahi Gosht – Slow Cooked Spicy Lamb Curry With Tomatoes, Red Roasted Chillies & Garlic
- Keralan King Prawns – Spicy King Prawn Curry With Onion Seeds, Coconut And Fenugreek
- Lasooni Paneer Butter Masala – Rich Creamy Punjabi Paneer Curry, Roasted Spices
- Achari Baingan – Vegan Aubergine Curry With Pickling Spices

SIDE COURSE (SERVED AT TABLE)

- Sweetcorn & Peas Kadai
- Tarka Dall
- Onion & Coriander Rice
- Garlic Nan
- Seasonal Salad

HOMEMADE DESSERT (CHOICE OF ONE PER GUEST)

- Jelabi – Sweet, Crispy Spirals Made From Flour
- Rasamalai – Rich, Milky Cottage Cheese, Almonds And Pistachio
- Kashmiri Pink Chai

Three Courses – £44.95 / Two Courses – £39.95 Incl VAT, excl service charge (minimum 2 guests)

Please speak to your server about allergen information



tower tandoori

Est. 1978

CELEBRATING 45 YEARS

ALL DAY DINING MENU



ALL DAY DINING

Welcome to Tower Tandoori's seasonal a la carte menu. We hope you like our quality over quantity approach and would appreciate your feedback. Stay tuned for our exciting new menus including our 'Heritage Menu' and 'Afternoon Tea Menu' – Bon Appétit!

APPETISERS	
Trio Chicken Tikka	9.95
Combination of our classic chicken tikka, mint and lime tikka and murgh malai tikka. 🍽️🌶️🥬	
Smoky Lamb Chops	10.50
Best end baby chops, homemade spicy mayo. 🍽️🌶️🥬	
Tandoori King Prawns	10.50
Marinated with roasted spices and coriander, homemade green chutney. 🌊🌶️🍽️	
Achari Paneer Tikka	7.50
Char-grilled, Rajasthani pickling spice, mango chutney. 🍽️🌶️🥬	
Onion & Kale Bhaji	6.95
Nations favourite onion fritters, green chutney. 🍽️🌱	
Punjabi Samosa	7.50
Spiced potato and garden pea filling, tamarind chutney. 🌱🌿	
Samosa Chaat	7.95
Traditional street snack with chaat masala, mint and tamarind and yoghurt. 🌱🌶️	
Papadom Box & Chutney	5.95
Plain & spicy with mango and cumin chutney, spicy tomato chutney, tamarind and raisin. 🍽️🌱🌿🌶️	
SEASONAL SPECIALS	
Vada Pav	7.95
Indian Street food inspired vegetarian burger, green chutney, spices. 🌱🌶️	

MAIN COURSE	
Chicken Jalfrezi	14.95
Classic curry with chillies, peppers and spices. 🍽️🌶️🥬	
Chicken Tikka Butter Masala	14.95
Creamy tomato, fenugreek, mace. 🍽️🥬	
Organic Chicken Korma	14.95
Velvety cashew nut, mace, cardamom Korma sauce. 🍽️🥬🌱	
Shashlik	15.95
Sizzling Tandoori classic of chicken tikka, peppers, onions and tomatoes. Curry sauce. 🍽️🌶️	
Dum Pukht Mutton Biryani	15.95
Steamed in a sealed pot, saffron, spices, browned onion. 🍽️🌶️🥬	
Tandoori Mixed Grill	17.95
Classic selection of tandoori specialities. 🍽️🌶️🥬	
Mutton Rogan Josh	14.95
Classic Kashmiri tomato based gravy. 🍽️🌶️	
Kadhai Paneer	14.50
Cottage cheese, roasted garlic, mix pepper and onion. 🍽️🌶️🌱🥬	

CHEF’S SPECIALS	
Mughlai Lamb Shank	19.95
Spice rich Baby lamb shank, lamb broth, jeera rice. 🍽️🌶️	
Jardaloo Gosht	18.95
Parsi inspired spicy lamb, tangy flavours, coriander seed and fried potato topping. Served with Pulau Rice. 🍽️🌶️	
Seafood Moilee	19.95
Seafood, heritage coconut curry with chillies and tomato. Served with Steamed Rice. 🍽️🌶️	
Paneer Lababdar	16.95
Rich Punjabi curry with homemade paneer. Served with Jeera Rice 🍽️🌶️🌱🥬	
SEASONAL SPECIALS	
Tandoori Piri Piri Chicken	15.50
Tandoori roasted chicken, Peri Peri Masala, seasonal salad. 🍽️🌶️🥬	
Jinga Malabar	20.50
King Prawns in spicy coastal style curry of coconut milk. Served with coconut rice. 🌊🌶️🍽️	
Goan Seabass	19.95
Spiced fish fry, rice cake, mustard seed and coconut broth. 🌊🌶️🍽️	

- T&Cs
- a discretionary service charge of 12.5% may be added to your total bill.
 - all third party discount cards / vouchers are subject to the restaurants T&Cs.
 - the management reserves the right to refuse service with assigning any reason.
 - customers are responsible for any accidental breakages which may occur.

VEGETABLES	
	Small Large
Aloo Gobi	7.95 / 12.95
Cauliflower florets, moreish potato. 🍽️🌶️🌱	
Palak Paneer	7.95 / 12.95
Garlicky spinach, paneer. 🍽️🌱🥬	
Dal Makhani	7.95 / 12.95
Slow cooked, creamy rich black lentils. 🍽️🌱🥬	
Punjabi Chole	7.95 / 12.95
Amritsari style chickpea, warm spices. 🍽️🌶️🌱🌿	
Bombay Aloo	7.95 / 12.95
New baby potatoes, curry leaves with tomato onion masala. 🍽️🌶️🌱🌿	
Tarka Dal	7.95 / 12.95
Yellow lentil tempered with garlic and whole red chilli. 🍽️🌶️🌱🌿	
Saag Aloo	7.95 / 12.95
Spicy spinach, potatoes. 🍽️🌶️🌱🌿	
SEASONAL SPECIALS	
	Small Large
Seasonal Vegetarian Stir Fry	8.50 / 14.50
South Indian style veg medley of carrots, cabbage, coconut & mustard. 🍽️🌶️🌱🌿	

RICE, BREAD AND CONDIMENTS	
Pulao	4.50
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Steamed	4.50
🍽️🌱🌿	
Lemon Rice With Cashews	5.50
🍽️🌱🌿🥬	
Plain Nan	4.50
🌱🥬	
Garlic and Coriander Nan	4.95
🌱🥬	
Peshwari Nan	4.95
🌱🥬🥬	
Cheese Nan	4.95
🌱🥬	
Date & Ginger Nan	5.95
🌱🥬	
Cucumber Raitha	4.50
🍽️🌱🥬	
Chillies, Onions & Lemon	3.50
🍽️🌱🌿	
SEASONAL SPECIALS	
Masala Chips	5.50
Loaded with Indian style tomato sauce and chilli. 🍽️🌶️🌱🌿	



Contains Nuts



Pescatarian



Vegetarian



Hot



Gluten Free



Vegan



Medium Hot



Contains Dairy