

TANDOORI BREADS

Plain Naan Plain flour bread garnished with butter.	\$3.50
Cheese Naan Naan stuffed with cheese.	\$5.00
Garlic Naan Naan with crushed garlic topping.	\$4.00
Cheese & Garlic Naan Naan filled with cheese and topped with garlic.	\$5.00
Cheese & Onion Naan Naan filled with cheese and onion.	\$5.00
Keema Naan Naan stuffed with spicy minced lamb.	\$5.00
Chicken Naan Naan stuffed with spicy minced chicken.	\$5.00
Tandoori Roti Bread made from wholemeal flour.	\$3.50
Stuffed Naan Naan Stuffed with spiced vegetables.	\$5.00
Kashmiri Naan Naan filled with nuts and sultanas.	\$5.00

SIDE DISHES

Salad (Tossed Seasonal Vegetables)	\$5.00
Raita Yoghurt mixed with cucumber and cumin.	\$3.00
Mint Chutney Homemade with yoghurt, mint and light spices.	\$3.00
Sweet Mango Chutney Enjoyed as a dip to go with pappadams.	\$3.00
Hot Mixed Pickle Green chillies, carrots, mango pieces and pepper.	\$3.00
Tamarind Chutney Homemade tamarind and dates chutney.	\$3.00
Pappadams (4 pieces) Crispy, wafer thin Indian lentil crackers.	\$4.00
Plain Steamed Basmati Rice	\$4.00
Pulav Rice Rice cooked with nuts, mixed vegetables	\$10.00

BEVERAGES

Mango Lassi Mango flavoured yoghurt smoothie.	\$4.00
Fizzies	\$3.00
Lemon Lime & Bitters	\$4.00
Ginger Beer	\$4.00

DESSERTS

Gulab Jamun Creamed milk dumplings served in sweet cardamom flavoured syrup.	\$5.00
Kulfi Homemade Indian ice-cream with nuts.	\$5.00

Lunch Special

Tarka Dhal
Channa Masala
Chicken Korma
Butter Chicken
Chicken Tikka Masala
Lamb Rogan Josh
Lamb Korma
Vegetable Korma

\$10.00



No peanuts, eggs and MSG.
Gluten free dishes available.
Some dishes can be cooked
dairy free on request.



TANDOORI KING

INDIAN RESTAURANT

88A EVANS STREET, ASHBURY
TIMARU

TAKEAWAY MENU

LUNCH - TUESDAY TO SUNDAY
(6 DAYS) 11:00AM TILL 2:30PM

DINNER - MONDAY TO SUNDAY
(7 DAYS) 5:00PM TILL 9:00PM

PH: (03) 688 8827

WE ACCEPT CASH EFTPOS VISA & MASTER CARDS

RESTAURANT DINING (BOOKINGS)

PHONE ORDERS WELCOME

www.tandooriking.co.nz

STARTERS

Samosa (2 pieces) Flaky pastry, filled with potatoes, peas and spices, fried golden brown. Served with tamarind chutney.	\$6.00
Potato Pakora (10 pieces) Potato slices dipped in spicy chickpea flour batter and deep-fried. Served with tamarind chutney.	\$5.00
Onion Bhaji (8 pieces) Chopped onion dipped in spicy chickpea flour batter and deep-fried. Served with tamarind chutney.	\$5.00
Chicken Tikka (5 pieces) Chicken pieces marinated in spices & yoghurt and roasted in the tandoor. Served with mint chutney.	\$8.50
Seekh Kebab (5 pieces) Minced lamb with fresh herbs and spices skewered in tandoor. Served with mint chutney.	\$9.00
Tandoori King Platter Samosa, potato pakora, onion bhaji, chicken tikka & seekh kebab. Served with tamarind & mint chutney.	\$15.00
Vegetable Platter for 2 Includes samosa, potato pakora and onion bhaji. Served with mint and tamarind chutney.	\$14.50
Tandoori Chicken (half) Chicken marinated with fresh herbs and spices with yoghurt and roasted in the tandoor.	\$9.00
Tandoori Chicken (full) Chicken marinated with fresh herbs and spices with yoghurt and roasted in the tandoor.	\$16.00

MAINS - VEGETARIAN

Butter Paneer Cubed homemade cottage cheese cooked in creamy tomato and butter sauce.	\$16.00
Vegetable Korma Seasonal vegetables mixed with creamy sauce with light spices.	\$15.00
Channa Masala Chickpeas cooked with thick onion and tomato gravy and spices.	\$15.00
Tarka Dhal Lentils cooked with cumin seeds, onion, garlic and flavored with curry leaves.	\$15.00
Vegetable Biryani Basmati rice cooked with vegetables, herbs and spices.	\$15.00

MAINS - CHICKEN

Butter Chicken Marinated tandoori chicken cooked in creamy tomato and butter sauce.	\$16.00
Mango Chicken Mango flavour creates an exotic curry. Chicken cooked in a subtle creamy sauce.	\$16.00
Saag Chicken Tender chicken cooked in spinach based gravy and spices.	\$16.00
Chicken Xacuti Chicken pieces cooked in special spices and coconut cream in goan style.	\$16.00
Chicken Korma Boneless chicken pieces cooked in creamy cashew nut sauce.	\$16.00
Chicken Tikka Masala World's most popular Indian dish. Chicken tikka pieces cooked in a spicy onion sauce.	\$16.00
Chicken Vindaloo Goa's famous dish. Chicken pieces cooked with vindaloo paste and capsicum.	\$16.00
Chicken Jalfrezi This curry has chicken, chunky onions & pepper combined with a thick spicy sauce.	\$16.00
Chicken Biryani Basmati rice cooked with chicken, herbs and spices.	\$16.00

MAINS - VEGETARIAN

Aloo Gobhi Muttar Potatoes, cauliflower, green peas and tomatoes cooked with spices.	\$15.00
Paalak Paneer Cubes of homemade cottage cheese cooked in spinach gravy.	\$16.00
Malai Kofta Homemade cottage cheese dumplings cooked in a rich creamy sauce.	\$16.00
Vegetable Madras Mixed vegetables cooked in spices and coconut cream.	\$15.00
Vegetable Jalfrezi Vegetables sautéed with chunky onion and capsicum then combined with thick spicy sauce.	\$15.00

MAINS - LAMB

Lamb Rogan Josh Kashmiri style lamb curry cooked with exotic blend of herbs and spices.	\$16.00
Lamb Korma Lamb pieces cooked in a creamy sauce made from cashew nuts and spices.	\$16.00
Lamb Madras Famous south Indian dish. Boneless lamb cooked in coconut sauce.	\$16.00
Lamb Balti A Combination of boneless lamb cooked with vegetables in a special gravy.	\$16.00
Lamb Saag Diced lamb cooked with spices and spinach based gravy.	\$16.00
Lamb Biryani Boneless lamb cooked with basmati rice, herbs and spices.	\$16.00
Kadai Lamb Lamb curry cooked with crushed tomato, capsicum, onion, mixed with spices.	\$16.00
Lamb Dhansaag Lamb cooked with chick peas, lentils and spiced up with a warming dhansaag masala.	\$16.00
Lamb Vindaloo Famous dish from Goa. Lamb pieces cooked in hot ground vindaloo paste.	\$16.00
Laal Maas This red meat curry is traditionally cooked using lamb meat in a special blend of spices and yoghurt.	\$16.00

MAINS - SEAFOOD

Fish Masala Fish (Ling Fillet) cooked with onion, tomatoes and spices.	\$17.00
Goan Fish Curry Fish (Ling Fillet) cooked with onion, tomatoes, spices and coconut cream.	\$17.00
Shrimp Malbari Shrimps cooked in coconut cream, tomatoes and mustard seeds.	\$18.00
King's Prawn Masala Prawns cooked in spicy tomato and onion gravy.	\$18.00

ALL MAINS ARE SERVED WITH RICE AT NO EXTRA COST / EXTRA MEAT ADD \$3:00