

# Redland Tandoori

INDIAN KITCHEN



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Menu

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## APPETISERS

- VEG OR CHICKEN SAMOSAS V** 4.9  
Filo pastry filled with spicy potatoes and green peas (veg) or chicken (non-veg). Fried until golden.
- REDLAND COMBO** 9.9  
2 onion bhajee's, red snapper pakora and butterfly prawns served with salad and mint sauce. (2 to share)
- MACHLI PAKORA** 4.9  
Boneless pieces of red snapper coated in our special lightly spiced batter and fried until golden.
- ONION BHAJI** 4.0  
Finely sliced onion coated with lightly spiced batter, deep-fried until crispy.
- MURGH TIKKA** 4.9  
Tender chicken pieces marinated in yoghurt and fresh spices and flame cooked in our tandoor oven.
- MIXED KEBAB** 5.9  
Chicken tikka, seekh kebab and lamb tikka cooked with marinated spices in our tandoor oven.
- SEEKH KEBAB** 4.9  
Minced lamb combined with fresh herbs and spices then flame grilled.
- PRAWN PURI V** 4.9  
Tiger prawns cooked with masala spices and tamarind chutney. Served on a fried chapatti.
- CHAAT PURI G** 4.9  
Diced chicken cooked with masala spices and tamarind chutney.
- PANEER CHILLI V •** 4.0  
Indian cottage cheese cooked with onion, ginger, garlic, capsicum and spring onion. Green chilli stir fried with chef's signature spicy sauce.
- ALOO CHAT V** 4.0  
Diced boiled potatoes cooked with masala spices.
- LAMB CHOPS** 4.0  
Marinated in mixed spices and cooked in a tandoori clay oven.



## TANDOORI DELICACIES

All these dishes are cooked in our traditional clay oven and served on a sizzling skillet with fried onions, peppers and side salad.

- CHICKEN OR LAMB TIKKA** 9.9  
Selected tender pieces of chicken or lamb flavoured with yoghurt and spices; roasted in the tandoor.
- MIXED TIKKA GRILL** 10.9  
Chicken or Lamb Shaslik, Lamb Tikka, Sheesh Kebab, Chicken Tikka and King Prawn. Served with onions on a sizzler.
- PANEER SHASHLIK V** 10.5  
Paneer/ cheese pieces flavoured with spices roasted in tandoor.
- TANDOORI JHEENGA SHEESH** 12.9  
King prawns in a spicy yoghurt marinated with tomatoes, peppers and mushrooms, roasted in the Tandoori oven. Served with side salad.
- MACHLI TIKKA SHEESH** 11.9  
Boneless red snapper marinated in spices and yoghurt. Cooked in the tandoor oven and served on a sizzler with onions, peppers and tomatoes. Served with side salad.
- SALMON TIKKA** 11.9  
Pieces of salmon flavoured with spices and roasted in the tandoor.
- TANDOORI CHICKEN** 7.9  
Spring chicken on the bone, marinated in herbs. Choice of leg or breast.
- TANDOORI MIXED VEG V** 7.9  
Mixed veg with salad cooked in a tandoori clay oven.

## OLD SCHOOL FAVOURITES

Our authentic recipes, each with their own distinctive flavours, are made to traditional recipes and there Old Favourite Dishes can be prepared to your own taste.

**KORMA / BALTI • / BHUNA • / DOPIAZA • / ROGAN • / SAG • / KARAI • / JALFREZI • / CEYLON • / DHANSAK • / PATHIA • / PHALL • / MADRAS • / VINDALOO • / TIKKA MASALA • / MALAYIAN •**

Choose from:

- |                           |                      |
|---------------------------|----------------------|
| Mixed vegetables v 6.9    | Paneer 6.9           |
| Chicken 7.9               | Lamb 8.9             |
| Lamb or Chicken Tikka 9.9 | Tandoori Chicken 9.9 |
| Tiger Prawn 12.9          | King Prawn 13.9      |

### BIRYANIS

Biryani is a traditional Indian dish, prepared with flavoured Basmati rice, a mixture of mild spices, cashew nuts, egg and sultans in ghee. Served with mild, medium or hot vegetable curry.

Choose from:

- |                            |                       |
|----------------------------|-----------------------|
| Mixed vegetables v 9.5     | Paneer 9.5            |
| Chicken 10.5               | Lamb 11.5             |
| Lamb or Chicken Tikka 11.5 | Tandoori Chicken 11.5 |
| Tiger Prawn 12.9           | King Prawn 13.9       |



## CHEF'S SPECIAL

- REDLAND SPECIAL •** 10.9  
Tender pieces of chicken or lamb cooked in our chef's special sauce based with minced lamb.
- CHICKEN CHILLI SHATAK •** 8.9  
Chicken tikka in a fairly hot sauce, with some green chillies.
- CHICKEN GOVINDPURI •** 8.9  
A special govind puri dish cooked with ground spices, onions and tomatoes with freshly chopped herbs.
- CHICKEN ACHARYA •** 8.9  
Spicy marinated chicken or lamb cooked in chef's special sauce with gur juggery and tamarind.
- KING PRAWN DEKAR N** 13.9  
A Parsi dish with king prawns cooked in mixed spices and herbs.
- BALTI BUTTER CHICKEN N** 9.9  
Chicken cooked in butter with aromatic spices, cream and almond.
- ROSHAN KORA CHICKEN OR LAMB •** 9.9  
A dish with lots of garlic, black peppers, fresh herbs and spices in a medium hot sauce.
- BINDI GOSHAT •** 9.9  
A popular delicious dish cooked with okra and lamb in mixed spices.
- PUNJABI LAMB •** 9.9  
Mouth watering dish with tender lamb immersed with black cardamom, cinnamon and cumin, simmered in tomato, onion gravy and chickpeas.
- LAMB NIHARI •** 9.9  
Tender lamb in aromatic gravy with fresh ginger.
- MURGH AMCHUR •** 9.9  
Chicken with great flavour of mango in a spicy sauce - medium hot.

## FISH

- GOAN FISH CURRY N** 8.9  
Tender red snapper in a delicious sauce with coconut cream and fresh lime.
- SNAPPER BALTI** 8.9  
Red Snapper cooked with onions, pepper and tomatoes. Stir fried in a thick, spicy Balti sauce.
- MALASAR SPICE** 8.9  
Tandoori roasted red snapper cooked with tomatoes fresh, green chilli and garam masala spices.

## SIDE DISHES

- CAULIFLOWER BHAJI V** 4.95
- MUSHROOM BHAJI V** 4.95
- BHINDI OKRA V** 4.95
- SAAG PANEER** 4.95
- CHEEKAR CHANA V** 4.95  
Chickpeas
- DAAL TARKA V** 4.95
- BOMBAY ALOO V** 4.95
- SAAG ALOO V** 4.95
- BHANJAN BHAJI V** 4.95  
Aubergines
- MATAR PANEER** 4.95  
Cheese & green peas

## EXTRAS

- PILAU RICE** 3.0
- BOILED RICE** 3.0
- KEEMA RICE** 3.5
- GARLIC RICE** 3.5
- COCONUT RICE** 3.5
- MUSHROOM RICE** 3.5
- SPECIAL FRIED RICE** 3.5  
Basmati rice fried with egg and peas.
- CHIPS** 3.5
- SEASONAL SALAD** 1.5





## TANDOORI BREADS

NAAN <b>G</b>	2.9
GARLIC NAAN <b>G</b>	3.1
CHEESE NAAN <b>G</b>	3.1
KEEMA NAAN <b>G</b>	3.5
PESHWARI NAAN <b>G</b>	3.5
CHILLI NAAN <b>G</b>	3.1
STUFFED PARATHA <b>G</b>	3.5
CHAPATI <b>G</b>	2.1
ROTI <b>G</b>	2.9
PLAIN POPPADUM	90p
SPICY POPPADUM	90p
PICKLE TRAY (90p person)	2.25
MINT SAUCE	75p
MANGO CHUTNEY	75p
LIME PICKLE	75p
ONION SALAD	75p



## ALLERGIES & INTOLERANCES

ALL OF OUR DISHES MAY CONTAIN TRACES OF NUTS. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE MENTION THIS TO YOUR SERVER BEFORE PLACING AN ORDER. THANK YOU.

N= NUTS G= GLUTEN V= VEGAN

- MEDIUM SPICE
  - HOT
  - VERY HOT