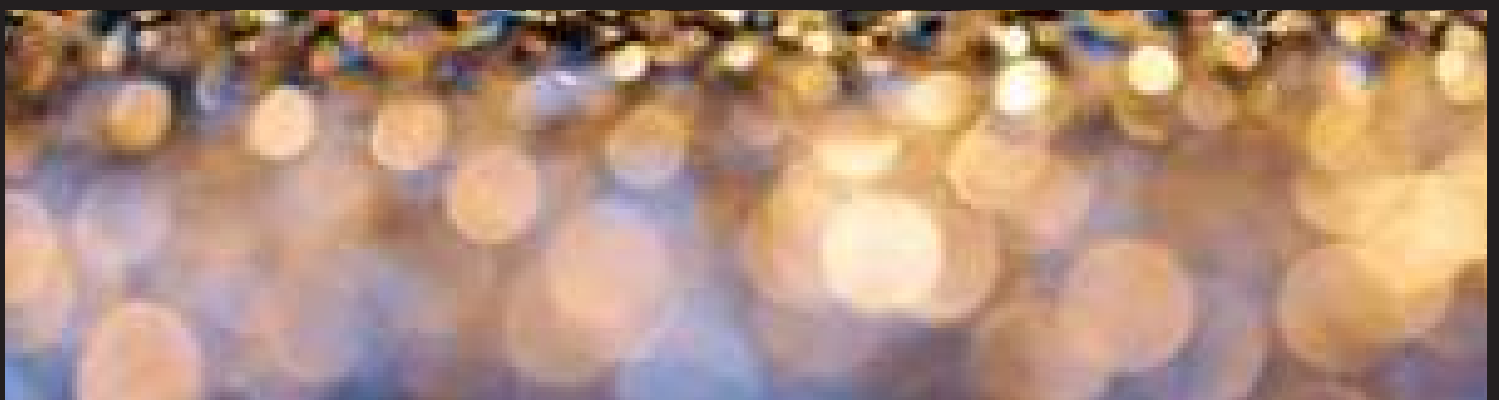


Redland Tandoori

INDIAN KITCHEN



Menu





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 jaggery 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 G	2.9
GARLIC NAAN G	3.1
CHEESE NAAN G	3.1
KEEMA NAAN G	3.5
PESHWARI NAAN G	3.5
CHILLI NAAN G	3.1
STUFFED PARATHA G	3.5
CHAPATI G	2.1
ROTI G	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