TANDOORI MAIN DISHES

All tandoori dishes are thoroughly marinated in delicate spiced yoghurt to tenderise the meat or fish giving in a seductive flavour and tantalising aroma. These dishes are then cooked in a specially designed clay oven and served with salad and mint sauce.

We recommend accompanying these dishes with vegetable side dishes and naan bread.

MONSOON CHEF SPECIALITIES

BIRYANI DISHES

Of central Asian origin, our Biryani is rich, very aromatic but mildly spiced. A tasty dish that includes chicken, lamb, duck, king prawns or vegetables, each marinated in spiced yoghurt and cooked in the tandoori oven. Suites every kind of palate and especially recommended for beginners.

BALTI DISHES

A mouth watering Pakistani dish which is becoming very popular in the south west region. Cooked with fresh coriander, garlic, chillies, tomatoes and other specially selected herbs and spices to create this delicious dish. Cooked to Medium or Medium hot or very hot strength.

Spice guide

- Gluten
- Mild
- Vegetarian
- New
- Spicy
- Hot
- Very hot
ALL TIME FAVOURITES

KORMA
A delicate preparation of yoghurt, cream and spices producing a very mild but rich creamy texture - a flavour palatable to every kind of constitution.

KASHMIRI
Prepared in a sauce with fresh mixed tropical fruit and exotic spices - a sweet tasting surprise.

MALAYA
Prepared in a sauce with fresh fruit, butter and Creamy sauce.

CHANA
Prepared with selected spices and a generous portion of chick peas to give a fairly dry dish.

CURRY
A special preparation extensively prepared with garlic, ginger, butter, tomatoes and fresh coriander.

SAG
A fairly dry, medium hot spinach based dish with a richly spiced thick sauce. One of the most popular dishes in India.

DUPLAZA
A mixture of fresh onions, seasoned with dozens of spices to provide a taste that is medium hot. A dish ideally suited to accompany chapati, paratha or purree.

PHALL
Cooked with Red chillies, lemon, ginger, a few of the ingredients added to qualify this dish as most extravagantly hot. Only suitable for people with a strong constitution.

BHUNA
A thoroughly spiced dish with onion, garlic and a few selected spices, extensively treated to provide a dish of medium strength - a little condensed but one of our most colourful dishes.

MADRAS
The popular dish of South Indian origin consists of a rich hot and sour taste, extensively prepared with garlic, chilli, lemon juice and tomato puree.

VINDALOO
A south Indian dish widely known for it’s fiery, fabulously rich, hot taste. Black pepper, lemon, ginger and red chillies are a few of the ingredients added to qualify this dish as most extravagantly hot. Only suitable for people with a strong constitution.

PATIA
Rich combination of coconut, black pepper, sugar lemon and strong spices. A hot, sweet and sour tasting curry.

DANSAK
A beautiful combination with lentils and garlic, producing a sweet and sour taste. A popular dish of Persian origin.

NAGA
A dish that combines generous portions of garlic, onions, tomato puree, red chillies and black pepper giving a sour and hot taste - a great alternative to Madras or Vindaloo dishes.

BANQUET NIGHT Tuesday & Thursday Pandap & Dad, Main, Rice or Nan Bread Only £10.95 Eat-in only!