

WELCOME

Thank you for choosing the Seafront Tandoori, you have paid us a huge compliment, rest assured the finest cuisine will be prepared using exotic spices for you the most discerning customer.

Our aim is to provide a very high standard of food and service to all our customers. Our strength is our experience, competence and efficiency.

Our experienced chefs will give you real and original taste and flavours of Indian food by preparing fresh dishes using raw and high quality spices.

Please do not hesitate to ask a member of our helpful team any questions about the dishes and food we serve.

YOUR ENJOYMENT IS OUR SATISFACTION ! ! !

ALLERGY AWARENESS

A few of our dishes may contain nuts or dairy products. If you suffer from an allergy, then please enquire when you place an order for full details. Any complaints, please do not hesitate to let us know!

Major credit cards accepted on orders over £10
No cheques

*The management reserves the right to refuse admission
to any person or persons.*

STARTERS

SALMON TIKKA	£4.95
(fillet salmon marinated with all tandoori spices cooked in tandoori clay oven)	
ALOO CHOP	£4.25
(stuffed with chicken in potatoes and mix with breadgram, herbs, spices deep fired in oil)	
SAMOSA	£3.50
(meat/vegetable triangular puff pastry)	
ONION BHAJI	£3.50
(deep fried sliced onions mixed with gram flour and herbs)	
CHICKEN/LAMB TIKKA	£3.75
(pieces of spring chicken or lamb, marinated in tikka spice and cooked in clay oven)	
SHEEK KEBAB	£3.75
(Minced lamb fragrantly spiced and cooked in clay oven)	
SHAMI KEBAB	£3.75
(minced lamb with onions, herbs, spices, cooked in butter)	
RESHMI KEBAB	£3.75
(minced lamb with onions, herbs, spices, cooked in butter and wrapped in an omelette)	
TANDOORI CHICKEN	£3.75
(spring chicken marinated in Tandoori spices and cooked in a clay oven)	
GREEN PEPPER STARTER	£4.95
(stuffed with minced lamb)	
MIX KEBAB	£4.95
(combination of lamb, chicken tikkas and sheek kebab)	
CHICKEN CHAT OR ALOO CHAT	£3.75
(potatoes or chicken chopped into small pieces, cooked with chat massala)	
PRAWN PUREE OR CHICKEN PUREE	£4.95
(cooked with onions, pepper and medium spices, served with puree)	
KING PRAWN BUTTERFLY	£4.95
(lightly spiced with herbs, coated with breadcrumbs and deep fried in butter)	
TANDOORI KING PRAWN	£4.95
(king prawn marinated in yoghurt, garam massala and some Indian spices, cooked in a clay oven)	
CHICKEN PAKORA	£4.25
(lightly spiced with herbs, coated with self raising flour and deep fried in butter)	

TANDOORI DISHES (with fresh salad)

CHICKEN/LAMB TIKKA	£8.50
(diced chicken or lamb flavoured with onions, herbs and spices cooked in a clay oven)	
TANDOORI CHICKEN	HALF £6.95
(spring chicken marinated in garam massala, garlic, ginger, spice and herbs	FULL £12.95
cooked in a clay oven)	
CHICKEN/LAMB SHASLIK	£9.50
(marinated diced chicken/lamb with capsicum, herbs, tomatoes, onions cooked in a clay oven)	
SHEEK KEBAB	£8.50
(minced meat marinated in spice, herbs and cooked in a clay oven)	
TANDOORI KING PRAWN	£11.95
(king prawn marinated in yoghurt and garam massala and served with salad)	
TANDOORI MIXED GRILL	£12.95
(chicken, lamb tikka, sheek kebab, tandoori chicken) marinated in garam massala, garlic, ginger, spice and herbs cooked in a clay oven)	

SEAFRONT CLASSIC FAVOURITES

Fresh lean chicken, lamb, prawns or king prawns expertly cooked by our chef with our classic range of curry sauce.

CHICKEN/LAMB	£7.95
CHICKEN/LAMB TIKKA	£8.95
VEGETARIAN	£6.95
PRAWN	£8.95
KING PRAWN	£10.95

CURRY

Medium hot with an exotic blend of spices

KURMA

A delicately spiced dish cooked in coconut, cream and almonds to give a mild flavour. Ideal for those not too keen on a spicy taste.

BHUNA

Natural flavoured medium fairly dry curry, garnished with fresh tomatoes, green herbs and bright spices. It is indeed a dish to be enjoyed and praised.

DUPIAZA

Medium strength with cubed onions and green peppers producing a distinctive taste.

ROGON

Cooked with chopped tomatoes to give a lovely tangy taste and medium in taste.

KASMIR

Fruit and cream ideal for those not too keen on a spicy taste.

DHANSAK

A lovely dry textured dish from Persian origin, cooked with lentils, lemon juice and aromatic spices to a hot sweet and sour taste.

MADRAS

Fairly hot with an exotic blend of spices.

VINDALOO

A very hot dish cooked with a selection of spices and potatoes.

BALTI

Originating centuries ago in the Himalayan region of Pakistani Kashmir, Balti dishes are renowned for being healthy. They are prepared using fresh ingredients with roasted ground whole spice, and then rapidly stir-fried in a hot wok to seal in the flavours.

CHEF RECOMMENDATIONS

CHICKEN OR LAMB TIKKA	£9.95
VEGETARIAN	£7.95
PRAWN	£9.95
KING PRAWN	£11.95

MASSALA (MILD)

Popular as ever! This is a beautiful sweet dish cooked with a variety of herbs, coconut, almond and spices to give a rich, yet mild flavoursome dish.

PASANDA (MILD)

A mild and creamy dish cooked with subtle spices in a white roses and touch of coconut and almonds.

BUTTER (MILD)

Chicken/Lamb/Prawn/King Prawn prepared in butter, cream, nuts and massala sauce and taste like butter.

KORAI (SPICY)

Cooked with seasoned fresh garlic and coriander, with a selection of medium hot spice herbs.

JALFREZI (SPICY)

A well spiced hot dish consisting of onions, peppers, green chillies and a hint of ginger.

GARLIC CHILLI (SPICY)

Medium dry, cooked with seasoned fresh garlic and chilli.

SEAFRONT SPECIALS

NAGA..... **£9.95**

Blends of fresh spices and chillies to make a beautiful tasting curry along with extreme heat of the naga chillies.

CHILLIE RAAN-A-ZING (SPICY)..... **£11.95**

Shank of lamb braised with mixture of chilli and ginger then simmered in an onion based sauce. A traditional speciality of Avadh. (comes

HYDEREABADI RAAN-A-ZING (MILD)..... **£11.95**

Shank of lamb braised with mixture of Indian herbs cooked on slow fire with onion based sauce. A speciality from Hydereabad.

CHEF'S FISH RECOMMENDATION

FISH REZELA..... **£11.95**

Our fish is very popular traditional method of cooking food. Originating from Bangladesh, using unique vessels, the main ingredient and selected spices are cooked together to produce flavours and textures not found in food that is fried or heated in the oven.

TANDOORI FISH

TANDOORI TROUT **£12.95** |

Whole trout fish grilled on skewers in charcoal oven. Marinated in delicately medium spicy yoghurt, ginger, garlic and coriander, an ancient style of cooking producing a most delicious and succulent fish. Served with fresh salad.

TANDOORI SALMON..... **£12.95**

Diced salmon flavoured with onions, herbs and spices cooked in a clay oven. Served with fresh salad.

BIRIYANI DISHES

Classic regal dishes from India and Persia. These dishes are prepared with basmati rice and stir-fried with your chosen ingredient and cooked with a selection of subtle spices to give a very healthy and flavoursome dish.

CHICKEN/LAMB	£9.95
CHICKEN/LAMB TIKKA	£10.95
MIXED VEGETABLE/MUSHROOM	£8.95
PRAWN	£9.95
KING PRAWN	£11.95

VEGETABLE SIDE DISHES

ALOO PEAS	£3.75
(sliced potato with fresh peas)	
MIXED VEGETABLE CURRY	£3.75
(fresh vegetables, seasoned lightly spiced and cooked in sauce)	
VEGETABLE BHAJI	£3.75
(dry south Indian vegetable)	
SAG BHAJI	£3.75
BOMBAY ALOO	£3.75
(potatoes cooked with spices)	
GOBI BHAJI	£3.75
(cauliflower cooked with spices)	
BRINJAL BHAJI	£3.75
(fresh aubergines cooked with spices)	
BHINDI BHAJI	£3.75
(fresh okra cooked with spices)	
MUSHROOM BHAJI	£3.75
TARKA DALL	£3.75
(lentils with light spices and garlic)	
SAG PANIR	£3.75
(spinach with home made cheese)	
MOTOR PANIR	£3.75
(chick peas with home made cheese)	
SAG DALL	£3.75
(spinach with lentils)	
SAG ALOO	£3.75
(spinach with potatoes)	
CHANA MASSALA	£3.75
(chick peas with garlic, ginger and lime juice)	

SUNDRIES

BOILED RICE	£2.60
PILAU RICE	£2.80
MUSHROOM RICE	£3.75
VEGETABLE RICE	£3.75
SPECIAL RICE	£3.95
(mushroom, peas, egg)	
EGG RICE	£3.75
KEEMA RICE	£3.75
COCONUT RICE	£3.75
SAG RICE	£3.75
(with spinach)	

TANDOORI BREADS

PLAIN NAAN	£2.60
KEENA NAAN	£2.80
(stuffed with spicy mince meat)	
GARLIC NAAN	£2.80
(stuffed with fresh garlic)	
PESHWARI NAAN	£2.80
(stuffed with nut and almond)	
STUFFED NAAN	£2.80
(stuffed with vegetables)	
STUFFED PARATHA	£2.95
(stuffed with vegetables)	
PLAIN PARATHA	£2.80
CHAPPATI	£1.80
RIATHA	£1.80
GREEN SALA	£1.80
PLAIN PAPADUM	£0.70
SPICE PAPADUM	£0.70
CHUTNEY AND PICKLE	£0.80

ENGLISH DISHES

OMELETTE (VARIOUS)	£7.95
served with chips and two veg	
FRENCH FRIED CHICKEN	£8.95
served with chips and two veg	

WINES

HOUSE WINES

1. France **Le Cellier Dry White** **£13.95**
A clean, crisp refreshing dry white.
By the Glass 175ml **£ 3.75**
250ml **£ 4.95**
2. France **Le Cellier, Red** **£13.95**
A light fruity, easy drinking red.
By the Glass 175ml **£ 3.75**
250ml **£ 4.95**

WHITE WINES

3. Australia **Gewurztraminer Riesling McGuigans Black Label** **£15.95**
Plenty of fruit and aromatic concentration, tropical fruits with well balanced sweetness, a clean acidity and a long integrated finish.
4. Italy **Frascati Superiore, Fontella Casa Girelli** **£15.95**
Golden colour, elegant bouquet. Dry and full flavoured, yet smooth on the palate.
5. Germany **Blue Nun, Liebfraumilch** **£15.95**
A light style, medium wine with delicate fruit flavours.
6. Australia **Semillon Chardonnay Captains Table** **£16.95**
Exclusive labelling, nice weighty body with plenty of ripe fruit and some oak integration. Cleansing acidity with a soft finish.
7. Chile **Volandas, Sauvignon Blanc Central Valley** **£16.95**
Intense nose of green citrus fruits and mouth suckering, crisp grapefruit acidity.
8. S. Africa **Kleindal, Chenin Blanc** **£16.95**
Medium dry with lots of perfumed aromas and balanced fruit.
9. France **Chablis, Les Ouches, Domain Bersan** **£21.95**
A touch fuller and fatter than some but with the same steely, mineral character that has made it a highly popular wine.
10. France **Chablis, 1er Cru Vaucopins 2001** **£26.95**
Delightfully fresh and floral with crisp acidity and a long finish.

RED WINES

11. France **Bordeaux Rouge (Claret) Dulong** **£16.95**
Good quality traditional Claret - a blend of Cabernet Sauvignon, Cabernet Franc and Merlot.
12. Australia **Shiraz Cabernet Captains Table** **£16.95**
Vibrant colours, rich berry characters, fruity with a soft finish.
13. Chile **Cabernet Sauvignon Volandas,** **£16.95**
Lots of blackcurrant and cassis flavours with an underlying hint of eucalyptus.
14. Italy **Chianti "Fontella" Girelli** **£15.95**
Largely Sangiovese. Ruby red, smooth and full bodied on the palate.
15. S. Africa **Pinotage, Kleindal** **£16.95**
Intense colour with full spicy flavours of juniper and black pepper.
16. Australia **Merlot, McGuigan Black Label** **£15.95**
A soft and flavoursome red wine, driven by plummy berry fruit flavours with a touch of residual sugar to soften the finish.

ROSE WINES

17. Portugal **Mateus Rose** **£15.95**
Delicate, light and fruity. In attractive flasks.

CHAMPAGNE

18. France **Moet et Chandon N.V.** **£44.95**
Lively, clean and expressive with a soft approachable subtle flavour.

SPIRITS / BEERS / SOFT DRINKS

SPIRITS • 25ML

Southern Comfort.....	£2.70
Gin.....	£2.70
Vodka.....	£2.70
Bacardi.....	£2.70
Campari.....	£2.70
Archers.....	£2.70
Malibu.....	£2.70
Pimms.....	£2.70
With any soft mixer drink - Extra.....	£1.20

WHISKY • 25ML

Bells.....	£2.70
Jack Daniels.....	£2.70
John Jameson.....	£2.70
With any soft mixer drink - Extra.....	£1.20

BRANDY • 25ML

Remy Martin VSOP.....	£2.90
Courvoisier • • •.....	£2.90

LIQUEURS • 25ML

Tia Maria.....	£2.70
Grand Marnier.....	£2.70
Drambuie.....	£2.70
Sambuco.....	£2.70
Cointreau.....	£2.70
Crème de Menthe.....	£2.70
Benedictine.....	£2.70
Baileys.....	£2.70

FORTIFIED • 50ML

Bristol Creme.....	£2.70
Tio Pepe.....	£2.70
Tawny Port.....	£2.70

VERMOUTH • 50ML

Martini Sweet.....	£2.90
Martini Dry.....	£2.90
Cinzano Bianco.....	£2.90

BEER

Kingfisher.....	Pint £4.60
	Half £2.50
COBRA.....	660ML Bottle £5.00
	330ML Bottle £2.50

SOFT DRINKS

	Small	Large
Lemonade.....	£1.60	£ 2.95
Mineral Water - Glass.....	£1.60	£ 2.95
Coca Cola.....	£1.60	£ 2.95
Tonic Water.....	£1.60	£ 2.95
Bitter Lemon.....	£1.60	£ 2.95
Ginger Ale.....	£1.60	£ 2.95
Orange Juice.....	£1.60	£ 2.95
Pineapple Juice.....	£1.60	£ 2.95
Apple Juice.....	£1.60	