

Merstham Tandoori

Bangladeshi and Indian Cuisine

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Appetisers

Tandoori Chicken
Tikka - Chicken or Lamb
Chicken Chat
Aloo Chat
Samosa - Vegetable or Meat
Kebab - Shami or Sheek
Nargis Kebab or Rashmi Kebab
Onion Bhajee
Mulligatawny or Lentil Soup
King Prawn Butterfly
Prawn Cocktail
Tandoori King Prawn
Prawn on the Puree
King Prawn on the Puree
Chicken Pakura
Aloo Chop
Chicken Kebab
Duck Tikka
Spicy Chingri ***NEW***
Garlic and Lime Special ***NEW***

Tandoori Dishes

Tandoori Chicken
Tikka Chicken or Lamb
Tandoori King Prawn
Chicken Shaslik
Sheek Kebab
Hasina Kebab (Lamb Shaslik)
Tandoori Mix (with Nan)
Duck Shashlik
Duck Tikka

Masalla Dishes

Tandoori Chicken Masalla
Tikka Masalla - Chicken or Lamb
Tandoori King Prawn Masalla
Vegetable Tikka Masalla
Duck Tikka Massalla

Chef's Recommendations

Murgi Musallum (For 2 persons)
Served with Pilau Rice, Mushroom Bhajee & Papadoms
Chingri Modhu
Mild, cooked with almond, cream and honey
Suka Chicken or Lamb
Cooked with fresh lemon and limes
Naga Chicken or Lamb
Cooked with aromatic, hot, Bangladeshi chilli
Garlic King Prawn
Minted Chicken or Lamb

House Specialities

Chef's Special Biryani
Chicken or Lamb Tikka Biryani
Tandoori King Prawn Biryani
Duck Tikka Biryani

Special Dishes

Pasanda Duck (Mild)
Pasanda - Chicken or Lamb (Mild)
Shahi Korma - Chicken or Meat (Mild)
Lamb Moglai (Mild)
King Prawn Delight (Mild)
Special - Chicken or Meat (Mild)
Chicken Jalferazi (Hot)
Butter Chicken
Tikka Bhuna - Chicken or Lamb
Tikka Dupiaza - Chicken or Lamb
Korai - Chicken or Lamb (Med)
Sheem - Chicken or Lamb
Garlic Chilli Chicken (Hot)
Garlic Chilli Duck

Biryani Dishes

with full vegetable curry
Biryani - with Chicken or Meat
Biryani - with Prawn
King Prawn Biryani
Chicken & Prawn Biryani
Biryani - with Mushroom or Vegetable

Bangladeshi Dishes

Chamili
Succulent pieces of chicken, cooked with orange rinds and parsley
Chicken Shatkora
Famous Bangladeshi regional dish cooked with citrus fruits. Strong distinctive flavour
Shatkora Lamb
Famous Bangladeshi regional dish cooked with citrus fruits. Strong distinctive flavour
Muntazan
Succulent pieces of chicken cooked with cardamom, yoghurt and parsley
Lamb Cutlets ***NEW***
Marinated with fresh ginger and traditional spices cooked on a char grill
Lime Chicken ***NEW***
Chicken cooked with herbs, lime rind, spring onion
Grilled Garlic Chilli Chicken ***NEW***
Chicken marinated in traditional tandoori marinade, char grilled with chillis and garlic
Shahajalali ***NEW***
Tikka chicken cooked with mango, coconut cream and yoghurt
Chingri Jhol ***NEW***
King prawn cooked with special sauce, topped with tomato and potato
Green Chicken ***NEW***
Chicken tikka cooked with special sauce topped with tomato and potato
Lamb Shank ***NEW***

Bangladeshi Fish Dishes

Shatkora Maach
Boal fish, cooked with traditional citrus fruit, with a bitter tangy flavour (Medium hot)
Maach Cutlet
Ayr fish, cooked with garlic, ginger and parsley (Medium hot)
Nairol Maach
Fish, cooked with coconut and tamarind
Maacher Aloo
Fish, cooked with potato, fresh herbs and mustard seeds
King prawns Dhanias Masalla ***NEW***
Fried King prawns cooked in a special dhanias masalla
Bengal King prawn Zafrani ***NEW***
Grilled king prawns cooked in a medium spicy sauce with tomatoes
Bengal Fish Zafrani ***NEW***
Home style cooking with white fish from Bangladesh

Persian Dishes

Tikka Dansak - with Chicken or Lamb
Dansak - with Chicken or Meat
Prawn Dansak
King Prawn Dansak
Prawn Patia
Duck Tikka Dansak
Persian Pilau
Chicken, meat or prawn pilau with full vegetable curry

Balti Dishes

Balti dishes are cooked and served in a bucket style dish known as Balti, with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs. The strength of these dishes can be prepared to suit your taste.

Balti - Chicken or Meat
Balti Prawn
Balti King Prawn
Balti - Chicken or Lamb Tikka (with or without garlic)
Balti Duck Tikka Garlic

Traditional Curry Dishes

All available with meat or chicken off the bone & breast.
Curry (Med)
Madras (Hot)
Vindaloo (V Hot)
Phall (VV Hot)
Ceylon (Hot)
Bombay (Med)
Malaya (Med)
Mathy Gosht (Fenugreek)
Mushroom (Med)
Bhuna (Med)
Dupiaza (Med)
Rogan Josh (Med)
Kashmir (Mild)
Korma (Mild)
Sag Gosht (Spinach Med)
Bhindi Gosht (Med Orka)
Chana Gosht (Chick Peas)

Seafood Dishes

Prawn Curry (Med) or Prawn Madras (Hot)
Prawn Vindaloo (V Hot)
Prawn Phall (V V Hot)
Prawn Mushroom (Med) or Prawn Bhuna (Med)
Prawn Dupiaza (Med)
Prawn Korma (Mild) or Prawn Kashmir (Mild)
Sag Prawn (Med. Spinach)
King Prawn Curry (Med)
King Prawn Madras (Hot)
King Prawn Vindaloo (V Hot)
King Prawn Phall (V V Hot)
King Prawn Bhuna (Med)
King Prawn Dupiaza (Med)

Rice Dishes

Plain Rice (White)
Pilau Rice (Yellow Basmati)
Special Mix Rice
Mushroom or Lemon Rice
Peas Pilau or Vegetable Rice

Side Vegetable Dishes

All fresh, spiced, cooked, not hot
Mixed Vegetable Curry
Beans or Vegetable Bhajee
Bhindi Bhajee (Okra) or Sag Bhajee (Spinach)
Aloo Bhajee (Potato) or Brinjal Bhajee (Egg Plant)
Aloo Gobi Bhajee (Potato & Cauliflower)
Bombay Aloo (hot potato)
Dall (Lentils) or Dall Tarka
Dall Sambha (Hot)
Cauliflower or Mushroom Bhajee
Chana Masalla (Hot-Chickpeas)
Sag Paneer (Spinach & Cheese)
Mator Paneer (Chickpeas & Cheese)

Breads & Sundries

Chapati
Paratha
Stuffed Paratha
Nan (Unleavened bread)
Keema Nan
Kulcha
Nan - Peshwari or Garlic
Nan - Cheese or Chicken
Puree
Papadom or Masalla Papadom
Raittha (with Onion or Cucumber)
Tandoori Roti
Choice of Pickles

Set Meals

(for 2 persons)
Chicken Tikka (Starter), Onion Bhajee, Chicken Tikka Masalla, Lamb Rogan Josh, Pilau Rice, Nan, Papadom, Mushroom Bhajee & Onion Salad

(for 4 persons)
Onion Bhajee, Chicken Tikka, Meat Samosa, Shami Kebab, Chicken Tikka Masalla, Meat Jalferazi, Chicken Dupiaza, Meat Korma, Pilau Rice, Nan, Keema Nan, Mushrooms Bhajee, Sag Aloo, Papadom & Onion Salad

Vegetable Dinner (for 2 persons)

Aloo Chop, Vegetable Samosa, Vegetable Biryani, Kulcha, Dall, Papadom, Chana Masalla, Rice, Aloo Sag

English Dishes (with chips)

Fried Chicken
Plain, Chicken or Mushroom Omelette
Prawn Omelette
Prawn Salad or Chicken Salad