

APPETISER

VEGETABLE PAKORA (8 pcs)	£2.80
<small>Spicy hot snack prepared with a combination of vegetable and green chilli and rich herbs.</small>	
ONION BHAJEE (4pcs)	£2.80
<small>Crisp and spicy onions deep fried in a coating of gram flour batter, until golden brown.</small>	
MEAT OR VEGETABLE SAMOSA (2pcs)	£2.80
<small>Triangular pastry stuffed with medium spice minced lamb or vegetables.</small>	
CHICKEN OR ALOO CHAT	£3.30
<small>Diced chicken tikka or potatoes cooked in chat masala.</small>	
TANDOORI CHICKEN (on the bone)	£3.50
<small>A piece of on the bone chicken marinated in yoghurt and spices, then cooked in the tandoori clay oven.</small>	
CHICKEN OR LAMB TIKKA (4pcs)	£3.30
<small>Pieces of breast chicken or pieces of lamb marinated in yoghurt, spice and cooked in tandoori clay oven.</small>	
MIXED KABAB	£4.50
<small>Consist of 1pc sheek kebab, 1pc of shami kebab, 2pc of onion bhajee.</small>	
SHAMI KEBAB (2pcs)	£3.10
<small>Minced lamb mixed with herbs and spices then shallow, fried in burger shape.</small>	
BUTTY KEBAB (4pcs)	£3.10
<small>Fresh lamb marinated in spice and herbs then cooked in tandoori clay oven.</small>	
SHEEK KEBAB (2pcs)	£3.10
<small>Minced lamb mixed with herbs and spices then cooked in tandoori clay oven.</small>	
CHICKEN MIX KEBAB	£4.50
<small>Consist of 1pc sheek kebab, 1pc of shami kebab, 2pc of onion bhajee.</small>	
KING PRAWN BUTTERFLY	£4.95
<small>King prawn flattened to form a butterfly shape, then delicately spiced with egg yolk and Breadcrumbs and then deep fried.</small>	
PRAWN PURI (For 2 person)	£6.50
<small>Prawn cooked in a medium bhuna sauce served on a puri bread.</small>	
TANDOORI MIX STARTER FOR 2	£9.95
KEBAB PLATTER FOR 2	£7.95

TANDOORI SPECIALITIES

HALF TANDOORI CHICKEN (on the bone)	£6.95
<small>Spring chicken marinated with yoghurt and spice in tandoori clay oven.</small>	
CHICKEN OR LAMB TIKKA	£5.85
<small>Pieces of breast chicken or pieces of lamb marinated in yoghurt and spice and cooked in tandoori clay oven.</small>	
CHICKEN OR LAMB SHASHLIK	£6.95
<small>Pieces of breast chicken or diced pieces of lamb marinated in yoghurt, herbs, and spices then cooked in tandoori clay oven.</small>	
KEBAB PLATTER BUTTY	£7.95
<small>A feast for kebab lovers, Sheek Kebab, Shami Kebab, Butty Kebab.</small>	
TANDOORI MIXED GRILL	£8.50
<small>Consist of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab.</small>	
TANDOORI KING PRAWN	£11.50
<small>King Prawns marinated in yoghurt and spices and then cooked in the tandoori oven.</small>	
TANDOORI KING PRAWN SHASHLIK	£12.25
CHICKEN MIX PLATTER	£8.95

BIRIYANI DISHES

The following dishes is prepared with rice cooked in light spice and herbs, served with a vegetable curry.

CHICKEN OR LAMB BIRIYANI	£6.85
CHICKEN OR LAMB TIKKA BIRIYANI	£7.85
SPECIAL MIXED BIRIYANI	£8.50
PRAWN BIRIYANI	£8.10
KING PRAWN BIRIYANI	£11.25

OLD FAVOURITES

MALAYA, BOMBAY, CYLONE	£6.50
SAG, METHI	
<small>£3 extra for king prawn, £2 extra for tikka, £1 extra for prawns.</small>	

HOUSE SPECIALITIES

SALI BOTI CHICKEN OR LAMB	£7.50
<small>Cooked with apricots, Almond powder, Based on medium to mild sauce, garnished with shredded potato and coriander.</small>	
SHAHI CHICKEN OR LAMB TIKKA	£7.50
<small>Cooked with fresh coriander, almond powder, in light tandoori spice.</small>	
CHICKEN OR LAMB TIKKA MASALA	£7.25
<small>Chicken tikka, cooked in selected mixed spices (masala)</small>	
MURAG MASSALA	£8.10
<small>Tandoori chicken stripped and cooked in a thick bhuna sauce with mince meat, boiled egg and tomatoes.</small>	
CHICKEN OR LAMB TIKKA JALFREZI	£8.35
<small>Spiced with fresh ginger, garlic, onion, capsicum and tomatoes and green chillies.</small>	
SHAHI TANDOORI KING PRAWN	£11.50
<small>King Prawns Cooked with fresh coriander, Almond powder, in light Tandoori spice</small>	
TANDOORI KING PRAWN KARAHI	£11.50
<small>cooked in a karahi with medium spices, garlic, ginger, onions and tomatoes.</small>	

SET MEALS

SET MEAL FOR 1 (NON VEGETARIAN)	£14.50
<small>Consists of chicken tikka, onion bhajee (starter), lamb dupiaza, vegetable curry, pilau rice & nan bread.</small>	
SET MEAL DELUXE FOR 2	£23.95
<small>Consists of tandoori mix starter, followed by chicken tikka masala, lamb balti, vegetable curry, Sag bhajee, large vegetable rice, garlic nan & Keema nan</small>	
SET MEAL FOR 2	£21.95
<small>Consists of chicken chat, lamb Samosa (starter), chicken passanda, lamb rogan, sag aloo, large pilau rice, peshwan nan & plain nan</small>	
SET MEAL FOR 3	£36.95
<small>Consists of pakora, shami kebab (starter) followed by 1 chicken tikka karahi, 1 shahi lamb tikka, chicken tikka, aloo motor, 3 pilau rice 2 nan bread</small>	
SET MEAL FOR 4	£49.95
<small>Consists of 2 sheek kebab, 2 onion bhajee (starter) followed by 1 lamb bhuna, 1 chicken balti, 1 chicken tikka, 1sali Boti, lamb, 1 vegetable curry, 1 mushroom bhajee, 4 pilau rice & 2 nan bread.</small>	

VEGETARIAN SPECIAL

VEGETABLE SPECIAL MASALA (inc pilau rice)	£7.25
<small>A selection of mixed vegetable cooked in a thick creamy almond sauce with lychees</small>	
MUSHROOM MASALA	£6.10
PANEER KORMA Made with paneer cheese	£6.10
SAG PONIR spinach and cheese	£6.10
VEGETABLE DANSAK/PATHIA (inc pilau rice)	£7.10
VEGETABLE BALTI (inc nan)	£7.10
VEGETABLE KORMA	£6.10
VEGETABLE BIRIYANI	£6.50
GARLIC CHILLI PONIR	£7.10
SET MEAL FOR 1 (VEGETARIAN)	£12.95
<small>Consists of vegetable pakora (starter), vegetable balti, brinjal bhajee, pilau rice & nan</small>	
SET MEAL FOR 2 (VEGETARIAN)	£20.10
<small>Aloo chat and vegetable samosa (starter) vegetable samba, mushroom masala, sag ponir, coliflower bhajee, large pilau rice, nan bread</small>	

NAGARIA DISHES

hot flavour of bangladeshi naga chillies to give a unique flavour

CHICKEN OR LAMB	£8.35
CHICKEN OR LAMB TIKKA	£9.60
PRAWN	£9.95
KING PRAWN	£11.95

ROGAN JOSH

Here is a unique character of this dish is desired from, the use of tomatoes and onions and methi leaves.

CHICKEN OR LAMB	£6.10
CHICKEN OR LAMB TIKKA	£7.50
PRAWN	£6.50
KING PRAWN	£10.95

SATHKORA DISHES

Cooked in a medium bhuna style sauce with adding the distinctive flavour of bangladeshi citrus

CHICKEN OR LAMB	£8.35
CHICKEN OR LAMB TIKKA	£9.60
PRAWN	£9.95
KING PRAWN	£11.95

CHEFS RECOMMENDATIONS

LAMB KATA GOA-WALA	£7.25
<small>Tender pieces of lamb cooked in yoghurt, brown onions, crushed red chillies, spicy hot</small>	
KARAHI MURAG/KARAHI GOSHT	£7.10
<small>Chicken or lamb cooked in a karahi (metal wok) with medium spices, ginger, garlic, and onions, highly spiced</small>	
LAMB OR CHICKEN TIKKA MAKONI	£7.25
<small>A traditional mild creamy dish cooked with almond and butter. (known as butter chicken)</small>	
CHICKEN ADRAKWALA	£7.10
<small>Chicken cooked with ginger, peppers and lemon juice.</small>	
LAMB OR CHICKEN JALFREZI	£7.25
<small>Cooked with fresh ginger, garlic, capsicum and tomatoes and green chillies.</small>	
CHICKEN OR LAMB TIKKA PASANDA	£7.25
<small>Cooked in a very traditional way with yoghurt and almond to create a mild creamy sauce</small>	
CHICKEN OR LAMB TIKKA REZALA	£7.25
<small>Chicken or Lamb tikka cooked with chillie pickle, onions, yoghurt and fresh coriander</small>	
CHICKEN OR LAMB TIKKA KARAHI	£7.75
<small>Chicken or lamb cooked in a karahi (metal wok) with medium spices, ginger, garlic, and onions, peppers, highly spiced</small>	
GARLIC CHILLI CHICKEN OR LAMB	£7.75
<small>Cooked with garlic, green chillies in a, hot spicy sauce. (madrasi hot)</small>	
TANDOORI KING PRAWN JALFREZI	£11.50
<small>Cooked in a spicy hot sauce with green chillies, garlic, tomatoes and onions, spicy hot</small>	

KASHMIRI DISHES

Cooked with lychees and banana in a mild sauce.

CHICKEN OR LAMB KASHMIRI	£6.10
CHICKEN OR LAMB TIKKA KASHMIRI	£7.50
PRAWN KASHMIRI	£6.50
KING PRAWN KASHMIRI	£10.95

KORMA DISHES

Suitable for first time curry eaters. Cooked with coconut, almonds in a sweet creamy sauce of various mild herbs and spices

CHICKEN OR LAMB	£6.10
CHICKEN OR LAMB TIKKA	£7.50
PRAWN	£6.50
KING PRAWN	£10.95

SPECIAL MASALA CURRY

A superb moist dish, prepared with special mild spices, almond and lychee, including pilau rice

CHICKEN OR LAMB SPECIAL MASALA	£8.50
PRAWN SPECIAL MASALA	£8.75
KING PRAWN SPECIAL MASALA	£11.50

PATHIA DISHES / DANSAK DISHES

Highly spiced, prepared in a enriched thick sauce for, sweet, sour, and hot taste, served with pilau rice

CHICKEN OR LAMB PATHIA	£7.10
CHICKEN OR LAMB TIKKA	£8.50
PRAWN PATHIA	£7.50
KING PRAWN PATHIA	£11.50

BHUNA DISHES

A combination of spices and fresh herbs cooked together to provide a dish of medium strength with a thick sauce as compared to a curry. (med spices)

CHICKEN OR LAMB	£6.10
CHICKEN OR LAMB TIKKA	£7.50
PRAWN	£6.50
KING PRAWN	£10.95

DUPIAZA DISHES

A moist and juicy dish cooked with plenty of onions and, methi leaf, medium spiced and garnished with coriander.

CHICKEN OR LAMB	£6.10
CHICKEN OR LAMB TIKKA	£7.50
PRAWN	£6.50
KING PRAWN	£10.95

BALTI DISHES

Cooked with onions, pepper, tomato, and balti spices (medium) inc, nan

CHICKEN OR LAMB BALTI	£6.85
CHICKEN OR LAMB TIKKA BALTI	£7.85
PRAWN BALTI	£8.10
KING PRAWN BALTI	£11.25

CURRY/MADRAS/VINDALOO

Medium, hot, very hot respectively

(vindaloo extra 50 pence, phall extra 75 pence)

CHICKEN OR LAMB	£5.50
CHICKEN OR LAMB TIKKA	£6.75
PRAWN	£5.95
KING PRAWN	£9.95

Water Buffalo..... £10.95

(Subject to availability)

A choice of your curry in Water Buffalo Meat

(Try buffalo kata goawala or buffalo rezela)

Organic and locally sourced, very much like beef, lean and tender

KULCHI LAMB..... £59.95

KULCHI CHICKEN..... £49.95

Recommended for 4 person

Marinated for 24 hour in a blend of dozen individual herbs and spices, followed by 8 hour soak at intervals with fragrant fresh spices blended in meticulous portions, slow mixing of medium sauce adds the extra flavour, exquisite taste and an enchanting presentation.

Includes:

chicken tikka, sheek kebab (minced lamb), mixed vegetables, mushrooms, special rice and nan bread.

SIDE DISHES

KEEMA CHANA OR PEAS	£3.95
VEGETABLE CURRY OR BHAJEE	£2.80
BOMBAY POTATOES	£2.80
CHANA ALOO OR ALOO GOBI	£2.80
SAG ALOO	£2.80
SAG MOTOR	£2.80
SAG BHAJEE	£2.80
SAG PONIR	£2.80
MUSHROOM BHAJEE	£2.80
CAULIFLOWER BHAJEE	£2.80
TARKA DALL	£2.80
CHANNA MASSALA	£2.80
BHINDI BHAJEE	£2.80
BRINJAL BHAJEE	£2.80
DUM TORI	£2.80

SPECIAL BREADS

PLAIN NAAN <small>baked in the clay oven, (self raising flour)</small>	£2.20
PESHWARI NAAN <small>stuffed with saffron and almond (self raising flour)</small>	£2.30
KEEMA NAAN <small>stuffed with mince meat (self raising flour)</small>	£2.70
GARLIC NAAN <small>with garlic (self raising flour)</small>	£2.30
KULCHA NAAN <small>stuffed with vegetables (self raising flour)</small>	£2.30
PARATHA <small>made with wheat flour shallow fried in oil</small>	£2.30
STUFFED PARATHA <small>stuffed with vegetables fried in oil (wheat flour)</small>	£2.50
KEEMA PARATHA <small>stuffed with mince meat (wheat flour)</small>	£2.75
CHAPATI <small>wheat flour bread baked over open stove</small>	£1.50
PURI <small>wheat flour bread deep fried in oil</small>	£1.50
TANDOORI ROTI <small>thick wheat flour bread baked in tandoori oven</small>	£2.30

RICE

PLAIN RICE	2.20
PILAU RICE	2.30
SPECIAL FRIED RICE	2.80
MUSHROOM RICE	2.80
VEGETABLE RICE	2.80
KEEMA RICE	3.20
COCONUT RICE	2.80
LEMON RICE	2.80
ONION RICE	2.80

SUNDRIES

PAPADOM OR SPICY PAPADOM	0.70
ONION SALAD	0.70
CHUTNEYS AND PICKLES <small>(per pot)</small>	0.70
INDIAN SALAD <small>(per pot)</small>	2.20

We are delighted to welcome you to Highlands Tandoori

Highlands Tandoori is a state of fashion, aspirational, young and young at heart. Highlands Tandoori is smooth and sexy, fast and funky. Today it says a lot about the kind of person you are, Sophisticated, stylish, cool and fashion conscious.

At Highlands Tandoori we have tried to put the past behind us and move into the present. The Indian Cuisine served here is an amalgam of old and new. The menu is a stunning repertoire of 'favorite' Indian dishes of the last 30 years, and a 200 years old style of cooking deemed so spectacular that, until now, only a few places in the world were able to, successfully serve it. This is the legendary Dum Pukt Indian Cuisine, Created by the Moghuls, (Turk Mongols by origin and Muslim by religion). The so-called mythical "food of Kings"

The Moghuls were lovers of nature and the good life and had a keen sense of beauty, and a passion for elegance. This was reflected in the presentation of food delicate flavoring mouth watering dishes, and superb silky sauces.

Highlands Tandoori also reflects this same philosophy. This is all based around the values of traditional Indian hospitality and service, delivered with style, panache and distinction. Food that is served at its best quality.

As one would say "TOP NOSH" shubo bhojan

If there is any dishes that you particularly like, that you do not see on our menu, Please ask, our chefs will be happy to prepare it for you. As long as we have the correct ingredients.

Payments

we accept all major debit and credit cards over the total amount of £10



Please note the time given on orders are approximate only

The Management reserves the right to refuse service anytime with out any reason

ALL PRICE INC. V.A.T @ 20%

FOOD ALLERGY WARNING Please ask for dietary advice

If you would like to add any combination to a dish e.g mushroom, potato, chillis, there will be a 70p charge.

Any discrepancy must be notified on the night of the meal

Highlands Tandoori

INDIAN & BANGLADESHI CUISINE



Fully Licensed & Airconditioned

Open 7 Days a Week
(inc. All Bank Holidays)

5.00pm - 11.00pm
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Fareham, Hampshire
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TAKE AWAY
MENU