#### SIDE DISHES

VEGETABLE CURRY	£4.95
BOMBAY POTATOES	£4.95
VEGETABLE BHAJEE	£4.95
SAG ALOO	£4.95
SAG BHAJEE	£4.95
SAG PONIR	£4.95
MUSHROOM BHAJEE	£4.95
TARKA DALL	£4.95
BHINDI BHAJEE	£4.95
BRINJAL BHAJEE	£4.95
DUM TORI	£4.95
CHANA MASALA	£4.95

## SPECIAL BREADS

PLAIN NAAN baked in the clay oven. (self raising flour)	£3.40	
PESHWARI NAAN stuffed with sultana and almond(self raising flour)	£3.80	
KEEMA NAAN stuffed with mince meat (self raising flour)	£4.20	
GARLIC NAAN with garlic (self raising flour)	£3.80	
KULCHA NAAN stuffed with vegetables (self raising flour)	£3.80	
PARATHA made with wheat flour shallow fried in oil	£3.80	
STUFFED PARATHA stuffed with vegetables fried in oil (wheat flour)	£4.10	
KEEMA PARATHA stuffed with mince meat (wheat flour)	£4.20	
CHAPATI wheat flour bread baked over open stove	£3.00	
PURI wheat flour bread deep fried in oil	£3.00	
TANDOORI ROTI Thick wheat flour bread baked in tandoori oven	£3.80	

#### RICE

PLAIN RICE	£3.40
PILAU RICE	£3.95
SPECIAL FRIED RICE	£4.80
MUSHROOM RICE	£4.80
VEGETABLE RICE	£4.80
KEEMA RICE	£5.30
COCONUT RICE	£4.80
LEMON RICE	£4.80
ONION RICE	£4.80

#### **SUNDRIES**

PAPADOM OR SPICY PAPADOM	£0.95
ONION SALAD	£0.95
CHUTNEYS AND PICKLES(per pot)	£0.95
INDIAN SALAD (spicy hot)	£3.95

# We are delighted to welcome you to Highlands Tandoori

Highlands Tandoori is a state of fashion, aspirational, young and young at heart. Highlands Tandooriis smooth and sexy, fast and funky. Todayitsays 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



If you would like to add any combination to a dish e.g mushroom, potato, chillis, there will be a £1.50 charge.

(tindaloo extra £3.50 pence, phall extra £4.50 pence)

Any discrepancy must be notified on the night of the meal

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

We make every attempt to identify ingredients that may cause an allergic reactions for those with food allergies.

However there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, nuts, and capsicum,

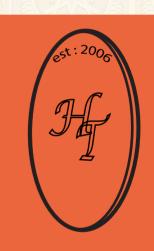
although we have strict cross contamination policies; We can not guarantee a total absence of these products in any of our cuisine's, meat, chicken or vegetable, or spices bought in.

Customers with food allergies must be aware of this risk. We will not assume any liability for adverse reactions from the food consumed.

or items one may come in contact with whilst eating any of our meals or itemised food sources

# Highlands Tandoori

INDIAN & BANGLADESHI CUISINE



Fully Licensed & Airconditioned

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

5.00pm - 11.00pm 97 Highlands Road Fareham, Hampshire Po15 6hz

www.highlandstandoori.com

01329 849111 01329 849122

TAKE AWAY MENU

anaged by : silverBadgermediaservic @Menu-2025

#### **APPFTISER**

VECETARIE DALLORA

VEGETABLE PAKORA(6 pcs)	£4.75 ch herbs.
ONION BHAJEE (4pcs)	£5.10
MEAT OR VEGETABLE SAMOSA (2pcs)	-
Triangular pastry stuffed with medium spice minced lamb or vegetable CHICKEN OR ALOO CHAT	S.
Diced chicken tikka or potatoes cooked in chat massala.	
TANDOORI CHICKEN (On the bone)	£6.25
CHICKEN OR LAMB TIKKA (4pcs) Pieces of breast chicken or pieces of lamb marinated in yoghurt,	£5.25
spice and cooked in tandori clay oven.	
MIXED KABAB Consist of 1pc sheek kebab, 1pc of shami kebab, 2pc of onion bhajee.	£6.95
SHAMI KEBAB (2pcs)	£5.25 shape.
BUTTY KEBAB (4pcs) Fresh lamb marinated in spice and herbs then cooked in tandoori clay of	£5.25
SHEEK KEBAB (2pcs)	£5.25
Minced lamb mixed with herbs and spices then cooked in tandoori clay  KING PRAWN BUTTERFLY	fo.75
King prawn flattened to form a butterfly shape, then delicately spiced wegg yolk and Breadcrumb and then deep fried.	vith
HIGHLANDS MIX SELECTION	£6.25
Selection consisting of sheek kebab, chicken tikka, onion bhajee, butterfly pra	wn.
TO SHARE	
PRAWN PURI FOR 2Prawn cooked in a medium bhuna sauce served on a puri bread.	£12.75
Trawit cooked in a mediani bitana sauce served on a pari bread.	
TANDOORI MIX STARTER FOR 2	
TANDOORI MIX STARTER FOR 2	£13.75
TANDOORI MIX STARTER FOR 2Consist of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab.  KEBAB PLATTER FOR 2A feast for kebab lovers, Sheek Kebab, Shami Kebab, Butty Kebab.  MIXED KABAB FOR 2	£13.75
TANDOORI MIX STARTER FOR 2Consist of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab.  KEBAB PLATTER FOR 2	£13.75 £12.95 £12.95 £12.75
TANDOORI MIX STARTER FOR 2	£13.75 £12.95 £12.95 £12.75
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TANDOORI MIX STARTER FOR 2	£13.75 £12.95 £12.95 £12.75 £11.50 £11.50 £11.50 £15.50  ty kebab £15.25  doori oven.

#### **BIRIYANI DISHES**

The following dishes is prepared with rice cooked in light spice and herbs,

CLUCKEN OD LAND DIDIVANI	C10 F0
CHICKEN OR LAMB BIRIYANI	£10.50
CHICKEN OR LAMB TIKKA BIRIYANI	£11.95
SPECIAL MIXED BIRIYANI	£11.95
PRAWN BIRIYANI	£10.50
KING PRAWN BIRIYANI	£15.95

# **HOUSE SPECIALITIES**

SHAHI CHICKEN OR LAMB TIKKACooked with fresh coriander, almond powder, in light tandoori spice.	£10.50
CHICKEN OR LAMB TIKKA MASALA	£10.50
Chicken tikka cooked in selected mixed spices (masala)	
MURAG MASSALA	£14.50
Tandoori chicken stripped and cooked in a thick bhuna sauce with mince me boiled egg and fresh tomatoes.	
CHIČKEN OR LAMB TIKKA JALFREZI	£11.50
Spiced with fresh ginger, garlic, onion, capsicum and tomatoes and green ch	
SHAHI TANDOORI KING PRAWN	£15.50
King Praying Cooked with fresh cariandar Almond nowder in light Tandoori	

TANDOORI KING PRAWN KARAHI....

cooked in a karahi with medium spices, garlic, ginger, onions and tomatoes.

#### **SET MEALS** SET MEAL FOR 1 (NON VEGETARIAN) £18.25 Consists of chicken tikka, onion bhajee (starter), lamb dupiaza, vegetable curry, pilau rice & nan bread. SET MEAL DELUXE FOR 2... £37.25 Consists of tandoori mix starter, followed by chicken tikka masala, lamb balti, vegetable curry, Sag bhajee, large vegetable rice, garlic nan & Keema nan SET MEAL FOR 2... £34.25 Consists of chicken chat, lamb Samosa (starter), chicken passanda, lamb rogan, sag aloo, large pilau rice, peshwari nan & plain nan £48.25 **SET MEAL FOR 3...** Consists of pakora, shami kebab (starter) followed by 1 chicken tikka karahi, 1 shahi lamb tikka, chicken tikka, bombay aloo, 3 pilau rice 2 nan bread SET MEAL FOR 4....

Consists of 2 sheek kebab, 2 onion bhajee (starter) followed by 1 lamb Bhuna,

4 pilau rice & 2 nan bread.

1 chicken balti, 1chicken tikka, 1shahi lamb tikka, 1 vegetable curry, 1 mushroom bhajee,

9	VEGETARIAN SPECIAL	SHILL ST
0	MUSHROOM MASALA	£9.25
	PANEER KORMA Made with ponir cheese	£9.25
(0)	SAG PONIR Spinach and cheese	£9.25
V	VEGETABLE DANSAK/PATHIAinc.pilau rice	£10.50
Q	VEGETABLE BALTI (inc nan)	£9.75
	VEGETABLE KORMA	£9.25
0	VEGETABLE BIRIYANI	£9.75
	GARLIC CHILLI PONIR	£9.75
0	VEGETABLE SAMBA	£9.25
V	VEGETABLE JALFREZY	
0	CHANA MASALA	£9.25
0	SET MEAL FOR 1 (VEGETARIAN)	<b>£17.50</b> & nan
0/12/10	SET MEAL FOR 2 (VEGETARIAN)	

# **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	£9.25
CHICKEN OR LAMB TIKKA	£10.75
PRAWN	£10.25
KING PRAWN	£15.25

## **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	£9.25
CHICKEN OR LAMB TIKKA	£10.75
PRAWN	£10.25
KING PRAWN	£15.25

## **SATHKORA DISHES**

Cooked in a medium bhuna style sauce with adding the distincti	ve flavour of bangladehi citrus
CHICKEN OR LAMB	£10.25
CHICKEN OR LAMB TIKKA	£11.75
PRAWN	£10.25
KING PRAWN	£15.25

# **CHEFS RECOMMENDATIONS**

	15 Co 15 St
LAMB KATA GOA-WALA  Tender piecess of lamb cooked in yoghurt, brown onions, crushed red chillies.	£10.50 (spicy hot).
KARAHI MURAG/KARAHI GOSHT Chicken or lamb cooked in a karahi (metal Wok) with medium spices, ginger, gand onions, highly spiced	
LAMB OR CHICKEN TIKKA MAKONI	
LAMB OR CHICKEN JALFREZI.  Cooked with fresh ginger, garlic, capsicum and tomatoes and green chillies.	£9.95
CHICKEN OR LAMB TIKKA PASANDA	
CHICKEN OR LAMB TIKKA REZALA	.£10.50 rriander
CHICKEN OR LAMB TIKKA KARAHI	
GARLIC CHILLI CHICKEN OR LAMB	£10.95
TANDOORI KING PRAWN JALFREZICooked in a spicy hot sauce with green chillies, garlic, tomatoes and onions.(s	

#### **NAGARIA DISHES**

hot flavour of bangladeshi naga chillies to give a unique flavour

CHICKEN OR LAMB	£10.25
CHICKEN OR LAMB TIKKA	£11.75
PRAWN	£10.25
KING PRAWN	£15.25

#### **BALTI DISHES**

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

CHICKEN OR LAMB BALTI	£10.50
CHICKEN OR LAMB TIKKA BALTI	£11.95
PRAWN BALTI	£10.50
KING PRAWN BALTI	£15.50

#### **PATHIA DISHES**

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

CHICKEN OR LAMB PATHIA	£10.50
CHICKEN OR LAMB TIKKA	£11.95
PRAWN PATHIA	£10.50
KING PRAWN PATHIA	£15.25

#### **DANSAK DISHES**

Prepared in a enriched spicy thick lentil sauce, sweet, sour, and hot taste, served with pilau rice

CHICKEN OR LAMB DANSAK	£10.50
CHICKEN OR LAMB TIKKA	£11.95
PRAWN DANSAK	£10.50
KING PRAWN DANSAK	£15.25

#### **BHUNA DISHES**

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

CHICKEN OR LAMB	£9.25
CHICKEN OR LAMB TIKKA	£10.75
PRAWN	£9.25
KING PRAWN	£14.25

#### **DUPIAZA DISHES**

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

CHICKEN OR LAMB	£9.25
CHICKEN OR LAMB TIKKA	£10.75
PRAWN	£9.25
KING PRAWN	£14.25

#### **CURRY/MADRAS/VINDALOO**

Medium, hot, very hot respectively (tindaloo extra £3.50 pence, phall extra £4.50 pence)

CHICKEN OR LAMB	£9.25
CHICKEN OR LAMB TIKKA	£10.75
PRAWN	£9.25
KING PRAWN	£14.25

neconfinienced for 4 person	第70°X°以3
KULCHI LAMB	£80.25
KULCHI CHICKEN	£70.25
Marianted for 24 hours in a bland of down in dividual books and	aniana fallannad hu O hann

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 the extra flavour, exquisite taste and an enchanting presentation.

includes

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