



WESTBOURNE TANDOORI



With over 20 years experience and award-winning quality, Westbourne Tandoori continues to be the leading Indian Restaurant in the area. With an effortless dining experience and tantalising food that few can compete with, we ensure you will come back for more.



Starters



Papadums	£0.70
Spicy Papadums	£0.75
Assorted Chutneys	£0.70
Chicken Tikka Diced chicken, marinated in spices and yoghurt, cooked in our tandoor (clay oven) over charcoal. Served with salad and mint sauce.	£3.95
Lamb Tikka (off the bone) Diced tender lamb, marinated in spices and yoghurt, cooked in our tandoor (clay oven) over charcoal. Served with salad and mint sauce.	£4.25
Tandoori Chicken (on the bone) 1/4 chicken grilled in the tandoor.	£3.95
Sheek Kebab Minced lamb, blended with garam massala and herbs, then grilled in the tandoor.	£3.95
Mixed Kebab A mixture of chicken tikka, lamb tikka & sheek kebab. Served with salad and mint sauce.	£4.95
Kebab Puri Minced lamb, marinated in spices and skewered in charcoal oven. Served on puri (pancake style flaky bread)	£3.95
Chicken Chat Chicken cooked in chat massala and lemon juice.	£3.95
Lamb Samosa / Vegetable Samosa Triangle pastry stuffed with minced lamb or vegetables.	£3.45
Chicken Pakora / Vegetable Pakora Marinated chicken or vegetable in an authentic batter.	£3.95
Prawn on Puri Delicately spiced, sweet and sour prawns served on puri.	£4.25
King Prawn Butterfly King prawn with egg and bread crumbs, spiced and fried in butter.	£5.45
Onion Bhajee Pungently spiced onions in a special batter.	£3.75
Cheesy Chicken Stir fried chicken with cheese.	£3.95
Lal Shish Diced chicken, peppers, onions, skewered and grilled in sweet chilli and tamarind paste.	£3.95
Garlic Chicken Fry Tender pieces of chicken tikka, lightly spiced with fresh slices of garlic.	£3.95
Mussels Malai Mussels with garlic in mild sauce.	£3.95
Stir Fry Chicken	£3.95
Alo Rushun Mushroom Mushroom with garlic sauce, herbs and potatoes.	£3.95



Main Dishes from the Tandoori Oven



**Clay oven dishes are marinated, skewered and cooked in a clay oven called a 'Tandoori Oven'.
These dishes are served in a sizzler with fresh salad and our home-made mint sauce.**

Chicken Tikka Diced chicken marinated in tandoori spices and grilled in the clay oven.	£7.95
Lamb Tikka Diced lamb marinated in tandoori spices and grilled in the clay oven.	£7.95
Tandoori Chicken Spring chicken, on-the-bone, marinated in yoghurt and aromatic spices.	£7.95
Chicken Shashlik Diced chicken grilled with green pepper, tomatoes and onions.	£8.95
Lamb Shashlik Diced lamb grilled with green pepper, tomatoes and onions.	£9.95
King Prawn Shashlik Barbecued king prawns in a clay oven with fresh herbs & spices, tomatoes, onions and green peppers.	£13.95
Tandoori Mixed Grill A mixture of tandoori chicken, chicken tikka, lamb tikka & sheek kebab then served sizzling hot!	£12.95
Tandoori King Prawn King prawn marinated in chef's own recipe and barbecued over charcoal in our tandoori. Then served sizzling hot!	£13.95
Fish Tikka Fish marinated in spices, diced into pieces and cooked in a clay oven.	£12.95
Pepper Grilled Salmon Fresh salmon grilled in tandoori garnished with onions and peppers.	£12.95



Popular Traditional Dishes

All the dishes below are priced as follows:

Chicken	£6.75	Lamb Tikka	£8.75
Lamb	£7.75	Fish Tikka	£11.95
Prawn	£7.75	King Prawn	£12.95
Chicken Tikka	£7.75	Vegetable	£5.95

- Kurma** All these dishes are cooked with coconut in a mild sauce.
- Classic Curry** All these dishes are cooked in a medium sauce.
- Patia** Cooked in a sweet and sour sauce with special spices.
- Bhuna** With onions, tomatoes and garam massala, slightly dry and spicy, garnished with coriander.
- Dansak** Cooked with lentils with a hot sweet and sour sauce.
- Cylon** With coconut, in a hot and sour sauce.
- Spinach (Sag)** Spinach prepared with garlic, tomato and onion.
Producing a rich, medium-hot and fairly dry texture.

- Dupiaza** With chopped onions, medium hot.
- Rogan Josh** Cooked in tomatoes and onions, medium spiced.
- Kasmir** Cooked in a mild sauce with lychees.
- Malaya** Cooked in a medium hot sauce with pineapple.
- Madras** A lightly spiced dish with fairly hot flavour.
- Vindaloo** Very hot dish cooked with potatoes.
- Phindi** A dish of South Indian origin. A rich, fairly hot taste, prepared with garlic, chilli and tomato purée with egg.
- Locknow** A delicious preparation of yoghurt, cream, coconut, spices, onions and mushrooms, very mild but very rich.



Chef's Specialities



Tikka Massala (chicken or lamb) Diced chicken or lamb cooked in a mild, creamy sauce & flavoured with coconut, almonds & fresh cream.	£8.95
Tikka Massala (king prawn) King prawn cooked in our own massala sauce.	£13.95
Butter (chicken, lamb or prawn) Barbecued chicken, lamb or prawn cooked with fresh cream, mildly spiced garnished with almonds & pistachio nuts, served in butter sauce.	£8.95
Garlic (chicken or lamb) Tender chicken tikka or lamb tikka cooked with garlic, onions, tomatoes, capsucums and selected spices. Served in a Karahi.	£8.95
Jalfrezi (chicken, lamb or prawn) Cooked with tomatoes, onions, capsicums, green chillies and selected spices (hot dish).	£7.95
Tikka Jalfrezi (chicken or lamb) Barbecued in tomatoes, onions, capsicums, green chillies and selected spices (hot dish).	£8.95
Tikka Jalfrezi (king prawn) Barbecued in tomatoes, onions, capsicums, green chillies and selected spices (hot dish).	£13.95
Passanda (chicken or lamb) Succulent pieces cooked in red wine with fresh cream, cultured yoghurt and almond (mild dish).	£7.95
Tikka Passanda (chicken or lamb) Barbecued pieces cooked in red wine with fresh cream, cultured yoghurt and almond (mild dish).	£8.95
Karahi (chicken, lamb or prawn) Cooked in tomatoes, capsicums with selected spices. Served in a Karahi.	£7.95
Tikka Karahi (chicken, lamb or prawn) Barbecued pieces cooked in tomatoes, capsicums with selected spices. Served in a Karahi.	£8.95
Naga (chicken or lamb) Marinated in herbs, yoghurt and delicately spiced. Cooked with capsicums, tomatoes, garnished with coriander and touch of naga (vindaloo hot dish).	£8.95
Asari (chicken or lamb) Barbecued pieces cooked with mixed pickles and home-made aubergine pickets, very spicy but medium hot.	£8.95
Tawa Chicken Barbecued pieces cooked in chopped onions, fresh ginger, tomatoes and garlic. Finished with sprinkled cheddar cheese. (Can be made medium or hot).	£8.95



Thali Dishes

The Thali is an Indian meal with contents varying from one regional cuisine to another. The Thali is a selection of different dishes usually served in small bowls on a round tray which consists of delicacies from all over India

Vegetable Thali A combination of five different vegetable dishes; onion bhajee, bombay aloo, sag bhajee, dry vegetables and mushroom bhajee. Served with nan bread and pilau rice in a traditional Indian thali.	£12.95
Meat Thali A combination of tandoori chicken, chicken tikka, sheek kebab, lamb bhuna, sag aloo. Served with nan bread and pilau rice in a traditional Indian Thali.	£14.95



Signature Dishes



- Westbourne Tandoori Special Surprise** £12.95
Cooked with a mix of chicken tikka, lamb tikka and king prawn with green pepper, whole garlic, ginger paste, chef secret recipe and spices. A superb fully flavoured dish you will love. Served in a sizzling dish with brandy.
- Lasan (chicken, lamb or prawn)** £9.45
Yoghurt & cumin in a coriander & chilli paste sauce. A common village dish of India.
- Chicken Dum Dum** £9.45
Whole breast chicken, soy sauce, spring onion, garlic, coriander and Chef's special medium spice, served with broccoli rice. Highly recommended.
- Green Pista (chicken, lamb or prawn)** £9.45
Cooked with fresh coriander, mint, garlic & spring onions (Asian style). Slightly hot.
- Paprikash (chicken, lamb or prawn)** £9.45
A Bengali dish consists of jalapenos, ginger creating a fairly hot combination of flavours. Slightly hot.
- Garlic Chilli Ruchi (chicken, lamb or prawn)** £9.45
A dish with extensive garlic, sweet chilli & dill. A must for garlic lovers.
- Zal Zal (Shaymol recommends) (chicken, lamb or prawn)** £9.45
A dish noted for its spices & flavour using Kashmiri masala, coriander & chillies. Hot.
- Tandoori Plater Bhuna (a true classic)** £9.45
Tandoori chicken, chicken tikka & lamb tikka immersed in a thick mince lamb base.
- Laal Patenga (chicken, lamb or prawn)** £9.45
Cooked with fresh crushed garlic & mango sauce balanced with crushed chillies to give a mouthwatering dish from Goa.
- Chinyaki (be adventurous) (chicken, lamb or prawn)** £9.45
Balanced with spices, sweet chilli & teriyaki sauce, creating an Indian/Chinese dish.
- Grameen Khana (Shaymol recommends) (chicken, lamb or prawn)** £9.45
A slow roast pot of a spicy home style dish that changes from day to day. Hot.
- Narangee (Shaymol recommends) (chicken, lamb or prawn)** £9.45
Mint, pepper and spinach pureed to create a balanced green curry.
- Mumbai Riya Riya (a true classic) (chicken, lamb or prawn)** £9.45
North Indian citrus lime, green chilli, curry leaves, a distinctive and unique flavour and aroma.
- Chashni Adi (chicken, lamb or prawn)** £9.45
A combination of cream, mint, lime, honey and mango resulting in a mild creation.
- Tandoori Chicken Bhuna** £9.45
Pulled tandoori chicken with onions, tomatoes and garam massala, with thick bhuna sauce and spicy, garnished with coriander.



Seafood Dishes

- R. Jalaisna** £10.95
Barbecue style white fish, onions, peppers and a hint of lime.
- Lal Lal Zinga** £12.95
Giant king prawns, grilled with red peppers and immersed in sweet chilli sauce.
- Garlic Fried Squid** £11.95
With sweet chilli noodles.
- Chingri Shigdar** £12.95
Barbecued king prawns, peppers, tomatoes and onions in a medium spiced sauce.
- Sea Bass Fusion** £12.95
Curry leaves, garam massala, tamarind, infused with fresh lime.



Authentic Balti Dishes



Balti is a kashmiri curry dish, it's origin goes back centuries in the North Indian State of Kashmir. All Balti dishes are individually prepared with fresh ingredients with a blended mixture of authentic herbs & delicious spices.

Chicken Balti	£7.95	Garlic Chilli Balti	£8.95
Chicken Tikka Balti	£8.95	Mix Balti	£11.95
Lamb Balti	£7.95	With chicken, lamb & king prawn.	
Lamb Tikka Balti	£8.95	Vegetable Balti	£6.95
King Prawn Balti	£13.95	Chicken Jalapeno Balti	£8.95
		Mushrooms, jalapeno peppers and garlic.	



Classic Biriani

Biriani is a classic dish of fragrant basmati rice, cooked with aloo bukhara saffron, garam massala, ghee, kewra water and dressed with sliced egg and tomato. Served with a delicious vegetable curry.

Vegetable	£8.45	Prawn	£9.45
Chicken	£9.45	Chicken Tikka	£10.45
Lamb	£10.45	King Prawn	£13.45



Vegetable Dishes

Sabji Pau	£5.95	Khuddu 6	£5.95
Meat free mince (quorn) cooked with spices & fresh green peas.		Braised courgettes, cabbage & baby potatoes infused with 6 spices.	
Imli Pichka (hot & spicy)	£5.85	Simba Purtee	£6.95
Cherry tomatoes & braised vegetables combined with chillies & coriander. Slightly hot.		Grilled aubergines, tofu combined with lightly spiced quorn mince.	



Vegetable Side Dishes

Mixed Vegetable Curry	£3.95	Sag Ponir	£4.95
Mushroom Bhajee	£3.95	Spinach cooked with pieces of cheese in a creamy sauce with coconut and almonds.	
Aloo Gobi	£3.95	Motor Ponir	£4.95
Potatoes and cauliflower, fried in butter and spices.		Chick peas cooked with pieces of cheese in a creamy sauce with coconut and almonds.	
Sag Aloo	£3.95	Onion Bhajee	£3.95
Spinach with potatoes, medium spiced.		Brinjal Bhajee	£3.95
Sag Bhajee Spinach.	£3.95	Aubergine, medium spiced.	
Bhindi Bhajee Ladies fingers and okra.	£3.95	Chef Special Bhajee	£3.95
Cauliflower Bhajee	£3.95	Broccoli, cauliflower, potatoes.	
Bombay Aloo Spiced Potatoes.	£3.95	Raita	£1.65
Tarka Dal	£3.95	Yoghurt, onion or cucumber or plain.	
Lentils, spiced and cooked with garlic.		Garlic Potato (homestyle)	£3.95
		Potatoes, garlic, coriander and flake garlic.	



Rices



Pilau Rice Basmati rice prepared with spices.	£2.95
Boiled Rice Steamed basmati rice.	£2.75
Peas Rice	£3.45
Special Fried Rice Basmati rice fried in butter with eggs, peas, almonds and sultanas.	£3.45
Keema Rice Basmati rice fried in butter with minced meat.	£3.45
Egg Rice Rice fried with egg and onions.	£3.45
Mushroom Rice	£3.45
Vegetable Rice	£3.45



Breads

Plain Nan Whole wheat bread freshly baked in the tandoor.	£2.75
Peshwari Nan Nan cooked with sultanas & nuts.	£2.95
Keema Nan Nan filled with spicy minced meat.	£2.95
Garlic Nan Fresh nan cooked with garlic.	£2.95
Stuffed Nan	£2.95
Cheese Nan	£2.95
Parata Flaky thick bread fried in butter.	£2.95
Keema Parata Flaky thick bread stuffed with minced meat fried in butter.	£2.95
Stuffed Parata Stuffed with vegetables.	£2.95
Chapati Soft thin dry bread baked on an open metal plate.	£1.75
Chips	£2.45



English Dishes

Chicken Nuggets and Chips	£8.95
Chicken Omelette and Chips	£8.95
Prawn Omelette and Chips	£8.95
Mushroom Omelette and Chips	£8.95
Plain Omelette and Chips	£7.95
Green Salad	£1.95

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

It is **your responsibility** to ask us about allergens and we will provide you with the required information.

Thank you.