

*Start your Evening with a delicious selection of
Street Food Bites, Small Plates and Grills*

tangawizi

indian dining

Small Plates

Chilli Fish

Strips of Tilapia fish stir fried with chillies, garlic and capsicum (G) 9.95

Onion Bhaji

A popular Indian snack. Sliced onions, spices and gram flour 7.95

Vegetable Samosa

crisp pastry filled with spiced vegetables (G,D) 8.50

Mirchi Paneer

Paneer cheese tossed with chillies and garlic (D) 8.95

Gobi Mehboobi

Cauliflower florets mingle with tomato, mixed spices and curry leaves 8.95

Street Food

Aloo tikki Chaat

Handmade potato cakes, chick pea masala, chutneys (D/G/SO) 8.95

Punjabi Samosa Chaat

Traditional Vegetable Samosa, yoghurt, tamarind and mint chutneys (D,G) 8.95

Pani Puri

Crisp shells filled with chick pea, potato and sev, served with a spiced water (D,G) 7.95

Okra Fries

Fresh Okra slices, lightly spiced batter (G) 8.25

Palak Patta Chaat

Spinach leaf fritters top an assembly of chick pea, sev and chutneys (D,G) 8.95

Tandoori Grills

*available as a
starter or a main...*

Chicken Tikka

Traditional tandoori spices 10.45/15.25 (D)

Gilafi Kebab

Minced lamb, onions, peppers 10.45/15.25

Lamb Chops

Our best selling grill, served sizzling (D) 12.25/18.65

Tandoori Chicken

On the bone marinated in yoghurt and spices 12.95/21.55 (D)

Pineapple Paneer Tikka

Marinated in a chilli and pineapple dressing 8.95/12.95 (D)

Tandoori Broccoli

Lightly spiced florets 8.95/12.95 (D)

Tandoori King Prawn

Classic Tandoori spices 14.95/22.65 (D)

Jhinge Coco

King prawn marinated in coconut, ginger and garlic, butterflied. On the menu for 20 years! 14.95/22.95 (D)

Sharing Platters

Meat feast platter

17.95 pp

Plenty of protein!- chicken tikka, lamb chops, tiger prawns and seekh kebab. (D,G,S)

Vegetarian platter

10.95 pp

A selection of Samosas, Pani Puri, Okra Fries and Onion Patties (D,G,S)

Allergy code: D dairy/G gluten/N nuts/ E eggs/SO soya bean/S sulphur dioxide. Please inform us if you have any allergies when placing your order. There may be traces of nuts in all dishes

Choose from our delicious main courses which feature traditional and modern influences. Combine with fluffy rice or mop up the sauce with a fresh naan bread available in the accompaniments section.

Chicken Main Course

Lucknow Korma

Chicken cooked in a fragrant creamy cashew nut sauce (mild) (D,N) 14.25

Spicy Goan Curry

Our signature dish made with fresh green herbs & spices, aromatic chicken (hot)(D) 14.95

Old Delhi Butter Chicken

Tomato, cream, butter, smooth silky sauce. An Indian classic (mild)(D) 14.95

Chicken Jalfrezi

Stir-fried with pepper, onions, tomatoes, chillies (medium) (D) 14.25

Methi Chicken

Saucy, spicy and bold flavours made with tomato, traditional warm spices and fenugreek (medium-hot) (D) 14.25

Chicken Tikka Masala

cream and tomato, tangy chunky sauce (medium) (D) 14.95

Lamb Main Course

Slow cooked to ensure that is tender and juicy...

Keema Peas

Traditional minced lamb and green peas, tomato and onion sauce (medium)(D) 15.35

Rogan Josh

Stewed in a traditional onion and tomato sauce (medium)(D) 17.85

Lamb Saagwala

A popular North Indian dish cooked with spinach and spices(medium)(D) 17.85

Fresh Coconut Lamb

Tender lamb cooked with light spices, served in a fresh coconut! On the menu for 20 years (mild)(D) 20.85

Chilli Lamb kadhai

Stir fried, onions, peppers, green chillies (medium-hot)(D) 17.85

Shank Rogan Josh

Slow cooked in a spicy tomato and onion gravy (medium) (D) 19.95

Lamb Pepper Fry

Slow cooked pulled lamb combines with bold flavours of tellicherry black pepper. Served with a baby naan (D,G) 19.95

Seafood

Kadhai Prawn

Tiger prawns stir fried with Indian spices, onions, tomatoes (medium) D 19.95

Daab Chingri

Tiger prawns cooked with light spices and tender coconut (medium) (D) 19.95

Fish Moilee

Originating from Kerala, tilapia fish, coconut milk, mustard seeds & curry leaves (mild) M 15.35

Biryani

A mixed rice dish containing meat or vegetables, a blend of spices and aromatic basmati rice. Served with a cucumber raita

Chicken 16.75

Lamb 20.35

Lamb Shank 23

Prawn 22.95

Vegetable 14.85

Vegetables

Baingan Bhurta

Chargrilled aubergines sautéed with onions, tomatoes & chillies (med-hot) D 10.75

Bhindi Koti Masala

Diced okra. stir fried sauce (medium) D 10.75

Channa Pindi

Chick peas, onions and tomatoes (medium-hot) D 10.75

Saag Paneer

Fresh soft cottage cheese and creamed spinach (medium) D 10.95

Saag Aloo

Potatoes tossed with spinach, garlic and cumin (mild-medium) D 10.95

Saag

Chopped leaf spinach tempered with cumin and garlic (medium) D 10.75

Aloo Jeera

Potatoes, cumin, tumeric (medium) D 10.75

Mutter Paneer

Fresh soft cottage cheese, green peas, onion and tomato sauce (medium) D 10.95

Tawa Veg

A medley of vegetables sautéed with spices on a traditional iron pan (medium) (D) 10.75

Dal Makhani

Black lentils and red kidney beans cooked over a slow charcoal fire (medium) D £9.50

Dal tadka

Yellow lentil delicacy tempered with cumin and garlic (mild-medium) D 9.40

Breads

Plain naan (D,G) 3.75

Garlic naan (D,G) 4.05

Peshawari naan -stuffed with coconut (D,G) 4.55

Keema naan -stuffed with minced lamb (D,G) 4.95

Chilli naan-topped with chillies (D,G) 4.15

Tandoori roti-wholewheat flour bread (G) 3.30

Plain paratha -layered bread (D,G) 4.15

Mint paratha-topped with mint (D,G) 4.35

Cheese kulcha-stuffed with cheese (D,G) 4.75

Onion kulcha -stuffed with an onion filling (D,G) 4.75

Bread basket-plain, garlic and peshawari naan (D,G) 10.50

Accompaniments

Rice

Pulao rice (D) 4.75

Saffron rice 4.85

Peas pulao rice (D) 4.75

Steamed rice 4.25

Mushroom rice (D) 4.95

Sundries

Cucumber raita (D) 3.65

Mixed salad 4.75

Pickle tray (D/G) 4.25

Pappadums 0.75

Chutneys (DG) 0.75

Set Menu A

Featuring the Classic Favourites £35 pp

Starters

Pappadums and Pickles

Vegetable Samosa

Chicken Tikka

Seekh Kebab

Aloo tikki chaat

Mains

Chilli Lamb Kadhai (med/hot)

Butter Chicken (mild)

Methiwala Chicken (hot)

Saag Aloo (medium)

Accompanied with pulao rice,
plain and garlic naan

Dessert

Ice cream and
berries



Set Menu B

A selection of Street Food, Grills and our Signature mains £42 pp

Starters

Pappadums and Pickles

Okra Fries

Butter Chicken Samosa

Gilafi Lamb Kebab

Tandoori King Prawn

Mains

Fresh Coconut Lamb (medium)

Goan Chicken curry (hot)

Chicken Tikka Masala (medium)

Lamb Pepper Fry (medium-hot)

Accompanied with pulao rice,
plain and garlic naan

Dessert

Our

signature

chocolate

samosas

Interim Course

Pani Puri Shots

minimum 4 people
whole table