

## Traditional Balti's

An authentic style of cooking using balti sauce, with fresh herbs and spices in a thick sauce.

### Balti Curry (Medium)

Cooked with garlic and coriander in a thick sauce

### Balti Josh (Medium-Hot)

Authentic taste with spicy onions, tomatoes and peppers

### Balti Bhuna (Medium)

Tasty flavour with onions, tomatoes and coriander.

Ideal for beginners

### Balti Sag (Medium-Hot)

Cooked with spinach

### Balti Fiazzi (Medium)

Cooked with spicy chums of onion

### Balti Massala (Medium-Hot)

Cooked with massala sauce, extra spicy

### Balti Tarkari (Medium)

Saucy with peppers

### Balti Roshan (Spicy Hot)

Cooked with greater use of garlic and green chillies to give a strong traditional taste

### Balti Kabuli (Medium)

Cooked with chick peas

### Balti Dhall (Hot)

Cooked with lentils

### Balti Shahee (Medium)

Specially prepared an cooked with minced lamb in a spicy sauce

### Balti Mirchi (Very Hot)

Cooked with extensive use of green chillies.

Good alternative for vindaloo

### Balti Royal (Medium)

Cooked with boiled egg in a rich thick sauce

## Select the Content

Chicken	£9.00	Prawn	£8.75
Chicken Tikka	£10.00	King Prawn	£12.75
Lamb	£9.35	King Prawn Tikka	£13.00
Lamb Tikka	£10.00	Special Mix	£10.45
Keema	£8.45	(Chicken, Lamb, Prawn)	
Fish (Haddock)	£10.35	Vegetable	£7.45
Mix Tikka	£10.00	Paneer	£6.75

## Traditional Dishes

### Lamb Haleem (Med) £9.45

Lamb cooked with assorted lentils, onion, garlic, ginger, tomatoes and selected herbs and spices

### Lamb Zafrani (Med) £9.45

Marinated lamb in garlic and selected spices, cooked with sliced onions and capsicums

### Jaipuri Chicken Tikka (Med) £9.45

Tender pieces of marinated chicken, grilled in the tandoori oven and cooked with fried mushrooms, onions, pepper and Punjabi massala in thick sauce

### Mugli Chana Gosth (Med) £9.45

Tender lamb cooked with chick pease in a spicy fresh lemon juice, garnished with coriander

### Shah Jahan (Hot) £9.45

Lamb, chicken, praws and mushrooms cooked together with onions, garlic, ginger and green chillies

### Murgh Roshan (Med) £9.45

Marinated chicken, grilled with garlic, ginger, tomatoes and strong Bangladeshi spices

### Lamb or Chicken Jahingir (Mild) £9.45

Tender pieces of lamb/chicken, cooked in spicy sauce with garlic and mushrooms

### Butter Chicken Tikka (Mild) £9.45

Marinated chicken, cooked in a mild creamy sauce

### Murghi Massala (Med) £9.45

Marinated chicken, cooked with mince lamb, dry spicy dish

### Keema Mutter (Med) £9.45

Minced lamb and fresh green peas cooked with a selection of rich spices garnished with coriander

### Lamb or Chicken Achari (Hot) £9.45

Diced chicken or lamb cooked with tantalising mixed pickle and finely chopped green peppers

## Vegetable Dishes

	Side Dish	Main Dish
Mixed Vegetable Bhaji	£5.45	£6.75
Mushroom Bhaji	£5.45	£6.75
Cauliflower Bhaji	£5.45	£6.75
Brinjal Bhaji (Aubergine)	£5.45	£6.75
Bhindhi Bhaji (Okra)	£5.45	£6.75
Sag Bhaji (Spinach)	£5.45	£6.75
Sag Aloo (Spinach & Potato)	£5.45	£6.75
Bombay Aloo (Potatoes)	£5.45	£6.75
Chana Aloo (Chick Peas & Potato)	£5.45	£6.75
Aloo Gobi (Potato & Cauliflower)	£5.45	£6.75
Chana Bhaji (Chick Peas)	£5.45	£6.75
Dhall Massala (Dry Lentils)	£5.45	£6.75
Tarka Dhall (Lentils Prepared With Garlic)	£5.45	£6.75
Sag Paneer (Spinach & Indian Cheese)	£5.45	£6.75
Brinjal Dhall (Aubergine & Lentils)	£5.45	£6.75
Matter Paneer (Green Peas And Indian Cheese)	£5.45	£6.75
Chef Special Vegetables	£5.45	£6.75

## Rice Dishes

Pilau Rice	£3.25	Nan Bread	£2.95
Plain Boiled Rice	£3.25	Peshwari Nan	£3.55
Vegetable Pilau	£3.55	Makon Nan (Cheese)	£3.55
Mushroom Pilau	£3.55	Sobzi Nan (Vegetable)	£3.55
Onion Pilau	£3.55	Keema Nan (Mince Lamb)	£3.55
Peas Pilau	£3.55	Garlic Nan	£3.55
Egg Pilau	£3.55	Garlic & Coriander Nan	£3.55
Chana Pilau	£3.55	Puree	£1.30
Lemon Pilau	£3.55	Chappaty	£1.30
Keema Pilau	£3.55	Chips	£2.75
Chilli Rice	£3.55	Popadom	£0.95
Chicken Tikka Rice	£4.05	Masala Popadom	£1.20
		Green Salad	£1.15

## Sundries

## Dips & Chutneys

Mango Chutney	£0.80
Mixed Pickles	£0.80
Onion Salad	£0.80
Mint Sauce	£0.50
Raitha (Natural Yoghurt)	£0.95
Mixed Raitha	£1.05
Cucumber Raitha	£1.05
Pickle Tray (Mix Pickle, Mango, Onions & Mint Sauce)	£2.35

## Opening Hours

Sunday – Thursday: 5.00pm – 10.00pm

Friday & Saturday: 5.00pm – 10.30pm

Closed Tuesday's

Table reservations available

E mail or tel

info@shadwelltandoori.co.uk

t: 01132 662731

High chairs available

Parking facilities

Credit and debit cards accepted

Curry dishes not listed on the menu can be prepared on request

Management reserves the right to refuse service without any explanation

# Shadwell Tandoori

Bangladeshi Cuisine



www.shadwelltandoori.co.uk

t. 01132 662731

4 Slaid Hill | Leeds | LS17 8TX

## Starters

### Meat & Poultry

<b>Royal Mixed Kebabs</b> (Chicken & Lamb Tikka, Sheekh kebab)	<b>£4.35</b>
<b>Mixed Kebab Special</b> (sheekh kebab, shami kebab, onion bhaji)	<b>£4.35</b>
<b>Mixed Starter for 2</b> (Sheekh & Shami kebab, chicken & lamb tikka, onion bhaji)	<b>£7.55</b>
<b>Chicken Tikka</b>	<b>£3.80</b>
<b>Lamb Tikka</b>	<b>£3.95</b>
<b>Sheekh Kebab</b>	<b>£3.55</b>
<b>Shami Kebab</b>	<b>£3.55</b>
<b>Tandoori Chicken (on the bone)</b>	<b>£4.05</b>
<b>Chicken Pakora</b>	<b>£4.05</b>
<b>Samosa (lamb mince)</b>	<b>£3.25</b>
<b>Chicken Chat</b>	<b>£4.25</b>
<b>Lamb Chat</b>	<b>£4.25</b>
<b>Chicken Roll</b>	<b>£4.05</b>

### Seafood Starters

<b>King Prawn Puree</b>	<b>£5.35</b>
<b>Prawn Puree</b>	<b>£4.25</b>
<b>Garlic Prawns</b>	<b>£3.60</b>
<b>King Prawn Garlic</b>	<b>£5.35</b>
<b>Fish Pakora</b>	<b>£4.35</b>

### Vegetarian Starters

<b>Mushroom Pakora</b>	<b>£3.25</b>
<b>Onion Bhaji</b>	<b>£3.25</b>
<b>Vegetable Samosa</b>	<b>£3.25</b>
<b>Garlic Mushroom</b>	<b>£3.25</b>
<b>Vegetable Chat</b>	<b>£3.55</b>
<b>Chana Puree</b>	<b>£3.55</b>
<b>Mulligatawny Soup</b>	<b>£3.25</b>
<b>Paneer Tikka</b>	<b>£4.55</b>

## Shashlick & Tandoori Gourmet

Cooked in a tandoori oven, these are fat free, marinated for at least 12 hours and cooked only when you order. Served with salad and mint yogurt.

Chicken Tikka	£9.85
Lamb Tikka	£10.15
Tandoori Chicken (On The Bone)	£9.15
King Prawn Shashlick	£15.45
Tandoori Mixed Grill	£10.45
Chicken Shashlick	£10.35
Lamb Shashlick	£10.45
Mix Shashlick (Chicken & Lamb)	£10.45
Tandoori King Prawn	£15.00
Tandoori Fish (Haddock)	£12.00

## Tandoori Masala Specialities

### Tikka Massala

Cooked with creamy masala sauce which is specially prepared with herbs and spice with coconut powder

Chicken	£9.35
Lamb	£9.45
King Prawn	£14.00

### Tikka Passanda

Cooked in clay oven then delicately flavoured with creamy sauce and nuts. Very mild and tasteful dish

Chicken	£9.45
Lamb	£9.75
King Prawn	£14.00

### Tikka Makhani

Cooked in creamy butter sauce with almonds.

Chicken	£9.60
Lamb	£9.85
King prawn	£14.00

## Biryani Dishes

Preparation of saffron rice, almonds and sultanas. Garnished with boiled egg, tomatoes and other ingredients. Served with a vegetable curry.

Chicken	£9.35
Chicken Tikka	£10.00
Lamb	£9.35
Lamb Tikka	£11.00
Keema	£9.35
Prawn	£9.35
King Prawn	£12.75
King Prawn Tikka	£12.75
Special Mix	£10.00
Vegetable Biryani	£8.35

## Populat Gourmet Dishes

### Korma (Mild)

A delicate preparation of cream and light spices for a very mild taste

### Dhansak (Sweet & Sour)

A combination of pineapple, lentils and garlic cooked together to give a sweet and sour mild taste

### Malayan (Mild & Fruity)

A mild and fruity dish consisting of pineapple, banana and cream to produce mild taste

### Rogan Josh (Medium)

Cooked in two stages, this dish is tomato based where the tomatoes are cooked and then added to a garlic and onion based sauce

### Bhuna (Medium)

Cooked with onions, tomatoes and garlic along with some spices to create a dry texture

### Pathia (Medium-Hot)

This dish is made using inions, tomatoes and selected spices to give it a hot taste but not quite as strong as madras

### Masala (Medium)

Tomato, onion and coriander cooked together in a medium sauce. Slightly spicier than Bhuna/dupiaza

### Madras (Hot)

A rich and hot sour taste. Prepared with garlic and lemon to give a hot taste

### Dupiaza (Medium)

Maximum use of onions cooked with herbs and psices make it a popular dish

### Vindaloo (Very Hot)

Cooked with ginger and lemon in a very hot sauce

### Curry (Medium)

A medium dish produced using a diverse and balanced range of spices

### Contents:

Chicken	£8.35	Prawn	£8.75
Chicken Tikka	£10.00	King Prawn	£12.75
Lamb	£9.15	King Prawn Tikka	£13.20
Lamb Tikka	£10.00	Special Mix	£10.45
Keema	£8.45	Vegetable	£7.45
Fish (Haddock)	£10.35	Paneer	£6.75
Mix Tikka	£10.00		

## Chef's Homemade Gourmet

### Bangla Garlic (Medium-Hot)

Exquisite flavour, cooked in Bangladeshi style sauce, dry and strong flavours with extra use of garlic and coriander for aromatic flavour

### Jalfrezi (Medium)

A traditional dish cooked with inions, tomatoes, green peppers and coriander along with a green chilli to give a medium spicy taste

### Dhanyamirchi (Hot)

Cooked with grinded chilli and coriander. Spicy and hot dish

### Karahi (Mid-Medium)

Prepared with mild spices to give a mild to medium taste

### Jal Massala (Very Hot)

Cooked with great use of garlic and green chillies in a spicy massala sauce making this dish very hot and spicy

### Naga Tarkari (Hot)

A combination of fine Bengali spice and herbs cooked together with naga chilli paste and fresh garlic

### Garlic Chilli (Medium-Hot)

A medium spice dish prepared with garlic, green chillies, bullet chillies, coriander and Indian spices

### Ceylon (Hot)

Ceylon is a hot creamy tangy curry cooked with coconut milk, dried chillies and lemon

### Chef Special

This dish is specially cooked to the chefs personal choice with a choice of either medium or hot strength

### Select the Content:

Chicken	£9.50	Prawn	£8.25
Chicken Tikka	£9.50	King Prawn	£12.15
Lamb	£8.85	King Prawn Tikka	£12.50
Lamb Tikka	£9.50	Special Mix	£9.95
Keema	£7.95	(Chicken, Lamb, Prawn)	
Fish (Haddock)	£9.85	Vegetable	£6.95
Mix Tikka	£9.50	Paneer	£6.25

## English Dishes

All dishes are served with chips and salad

<b>Chicken nuggets</b>	<b>£6.95</b>
<b>Omelette (various)</b>	<b>£6.95</b>
<b>Fish bites</b>	<b>£6.95</b>