



VICEROY
TANDOORI RESTAURANT

Fine Tandoori Restaurant

www.viceroytandoori.co.uk

STARTERS

Nazakat | £6

Delicately spiced succulent chicken skewered and grilled in Tandoor, glazed with garlic

Jhinga Garlic | £8

Skewered Bangladeshi jumbo prawns grilled in Tandoor with garlic flavour.

Golda Sukka | £8

Bangladeshi jumbo prawns cooked in sweet & tangy tamarind sauce

Pathia & Puree | £7

Shrimps cooked with sweet hot & sour sauce, served on a thin puree

Murogh Liver | £5

Sauteed chicken liver pan-fried with shallots & herbs

Pancake Kabab | £7

Delicious spicy lamb rolled with thin fried pancake

Bombay Aloo Chaat | £4

Roasted potato tossed with unique sweet, hot & tangy sauce

Samosas | £5

Minced lamb tossed with selected vegetables & fresh herbs then carefully wrapped with pastry.
(vegetarian only also available)

Seabass Biran | £8

Seabass fillet marinated in turmeric, chilli, fresh lemon juice, salt & black pepper then pan fried

Lamb Sheek Gilafi | £7

Skewered minced lamb with mixed pepper, shallots, herbs and ground spices grilled in tandoor

Onion Bhajee | £4

Cluster of deep fried onion with lentils ground chick peas and herbs

Tandoori Lamb | £7

Boneless lamb marinated in spice and yoghurt grilled in tandoor

Massala Maas | £7

Vietnamese white fish marinated in traditional spices which are commonly used for fish cooking in Bangladesh

Chicken Chaat Puree | £6

Small pieces of chicken breasts in traditional chaat massala, served on a thin puree.

Maas Samosas | £7

Mackerel impy tossed with shallots, fresh herbs and wrapped with filo pastry

SEAFOOD

Chingri Bhuna | £15

Shrimps wok fried with fresh garlic, spring onion, mixed pepper, tomato, shallots & herbs

Red mullet Biran | £15

Filletts of red mullet lightly marinated with turmeric, chilli & fresh lemon juice then cooked in saffron infused sauce

Ajwani Cod | £16

Filletts of cod marinated in ajwan, olive oil, turmeric, dried methi then cooked in coconut and fresh cream sauce, very pleasant spicy mild taste

Tropical Delicacy | £16

Bangladeshi organic river fish (bone less chunks) marinated in traditional spices, pan fried and served in a fine sauce. Available both in highly flavoured spicy and gentle medium taste.

Salmon Fillet | £15

Simply baked in Tandoor and served with basil, mustard & cream sauce

Seafood Bhuna | £16

Tilapia, calamari, king prawn, & sea bass cooked with bell pepper, shallots, fresh tomato and fengris

King Prawn Malai | £15

Giant Bangladeshi king prawns grilled in Tandoor then cooked in mild coconut and tomato sauce

King Prawn Rogan | £15

Giant Bangladeshi king prawns cooked with Indian shallots, vine tomatoes, sweet peppers, fresh garlic and ginger with mild aromatic spices

Monkfish Shaslik | £17

Fresh chunks of monkfish skewered with pepper, onion and cucumber, grilled in Tandoor

Golda Jhalbhaja | £16

Giant Bangladeshi king prawns cooked with fresh herbs, sweet pepper, onion and fresh chilli

MEAT & POULTRY

Nawabi Bhuna Lamb | £13

chunks of tender lamb cooked in a sealed pot with whole spices then wok fried with shallots, spring onions, herbs and saffron

Garlic Chilli Lamb | £14

Fresh sliced garlic, shallots, peppers and green chilli tossed with tender chunks of pure lamb.

Ananas Hash | £14

Succulent roasted duck breast cooked in a creamy coconut milk blended with aromatic spices, complemented with pineapple. A rich and fairly hotish mild dish

Karai Kabab Khaibari | £13

Smoked and grilled in tandoor highly flavoured chicken breasts, tossed in pepper and shallots, medium taste

Murrough Jalali | £13

Mild skewered chicken breasts cooked in creamy tomato sauce containing cashew and pistachio nuts

Gosht Kata Massala | £13

Fillet steaks of beef cooked slowly in its own juices with caramelized onions and fresh grated spices flavoured with rose and saffron

Lime & Coconut Chicken | £13

Slow cooked in lime scented coconut milk, fresh cream & tomato sauce

Podina Murogh | £13

Tender chicken breasts grilled in Tandoor and cooked in mint & herbs sauce

Murogh Saagwala | £13

Fresh chicken breast cooked with spinach

Murogh Jhalbhaja | £13

Cubes of chicken breast wok fried with shallots, garlic, ginger, garam masala, bell peppers and fresh green chilli

Old School | £13

Famous dish created by Bangladeshi chefs. Chicken tikka cooked in a unique sweet & mild creamy tomato sauce enhanced by Mujib's recipes

Lamb Pasanda | £13

Chunks of fine lamb cooked in a very rich mild sauce with almond, coconut, roasted shallots & spices

Methi Saag Gosht | £13

Tender cubes of pure lamb with fresh spinach, dried methi and fresh herbs

Hash Jhalpiazi | £13

Sauteed duck breast marinated in subtle spices roasted then tossed with onion, pepper and fresh chillies

Biryani (Lamb or Chicken) | £15

chicken breast or lean lamb with basmati rice cooked together with yoghurt mint and saffron. Scented with cardamom mace and special biryani masala, served with vegetable curry

Murogh Tawa | £13

Off the bone tandoori chicken cooked with red pepper, medium spiced

Pickled Chilli Murogh | £14

Tandoor grilled tender pieces of chicken with aromatic Bangladeshi pickled chilli.

RICE & BREADS

Basmati Pulao Rice £2.50

Peshwari Nan £2.50

Peas Pulao £3

Chicken Tikka Nan £3

Mushroom Rice £3

Keema Nan £3

Egg Fried Rice £3

Vegetable Nan £2.50

Plain rice £2

Garlic & Coriander Nan £2.50

Cucumber Raita £2

Onion & Coriander Nan £2.50

Mixed Leaf Salad £3

Plain Nan £2

Coconut Rice £3.50

Tandoori Roti £2

Papadoms
plain & spicy
each 70p

Chutneys & Pickles
per person £1

VEGETARIAN DISHES

Served as side dish or main dish £7/9.95

Palak Paneer

Spinach with home churned cheese

Matar Paneer

Garden peas with home churned cheese & creamy sauce

Adraki Seem

Bangladeshi beans tempered with sesame and fresh ginger

Saag Bhajee

Garlic & herbs spinach

Aloo Gobi

Stir fried potato and cauliflower

Cabbage Kofta Bhuna

Cabbage dumplings in light spices with bhuna sauce

Bangan Bhajee

Shallots, coriander, chilli and mustard oil. favourite Bangladeshi dish

Niramish

Five different vegetables cooked in mild spices and clarified butter

Bhindi Dupiaza

Fresh okra and shallots

Garlic Mushroom

Fresh mushrooms with spring onion, garlic and bell pepper

Tarka Dall (mixed lentils)

Chana Paneer

Chick peas with home churned cheese & creamy sauce

Saag Aloo

Potato and spinach in garlic and herbs

TRADITIONAL DISHES

Korma Dishes (very mild)

Chicken Korma £11

Lamb Korma £12

King Prawn Korma £15

Bhuna Dishes (medium)

Chicken Bhuna £11

Lamb Bhuna £12

King Prawn Bhuna £15

Korai Dishes

(medium with shallots & peppers)

Chicken Korai £11

Lamb Korai £12

King Prawn Korai £15

Dansak Dishes

(sweet, hot & sour with with lentils)

Chicken Dansak £11

Lamb Dansak £12

King Prawn Dansak £15

Shaslik Dishes

Chicken Shaslik £11

Lamb Shaslik £12

King Prawn Shaslik £16

Tikka Dishes

Chicken Tikka £11

Lamb Tikka £12

Tandoori Mixed Grill £16

Madras Dishes (hot)

Chicken Madras £11

Lamb Madras £12

King Prawn Madras £15

Vindaloo Dishes (very hot)

Chicken Vindaloo £11

Lamb Vindaloo £12

King Prawn Vindaloo £15

Balti Dishes (medium)

Chicken Balti £13

Lamb Balti £14

King Prawn Balti £16

Rogan Josh

Chicken £12

Lamb £13

King Prawn £15

TASTING BANQUETES

minimum of 2 guests

TASTING MENU ONE

£27 per person

To start a papadom each
accompanied with our fine chutneys

Followed by

Jumbo Prawns and Nazakat
to be shared, served with
Avocado & fresh leaf special salad

Followed By

Special Lamb Bhuna
Murogh Jhalbaja
White fish Rogan Josh

One vegetable of your choice

Freshly baked Naan
Pulao Rice

To finish

Fresh ground coffee Or Tea

TASTING MENU TWO

£32 per person

To start a papadom each
accompanied with our fine chutneys

Followed by

Jumbo Prawn, Nazakat, Lamb Kabab, Bombay Aloo Chaat
served with Avocado & fresh leaf special salad.

Followed By

Special Beef Bhuna
Pickled Chilli Murogh
White fish Rogan Josh

One vegetable of your choice

Freshly baked Naan
Pulao Rice

To finish

Chocolate Brownie with Ice cream
Fresh ground coffee Or Tea

Please Note:

For a party of more than six guests we only offer Banquetes. (the four course tasting menu) however if required some of the dishes can be swapped where possible.

The menu may change with season our food has some whole spices, please take care while eating. All the foods are cooked on order and fresh, it may take longer especially when it is busy, please bare with us

VICEROY SET MENU

£25 PER PERSON

please select from below

STARTERS

Nazakat

(chicken)

Golda Sukka

(jumbo prawn)

Pancake Kabab

(lamb)

Bombay Allo Chaat

(potatoes)

MAIN

Garlic Chilli Chicken

Lamb Bhuna

Gosht Kata Massala

(beef)

Ananas Hash

(duck with pineapple)

Vegetable of the day

(to share)

Plain Naan and Saffron Rice

to share

To finish

Fresh ground Coffee

Or

English Breakfast Tea

£25 per person

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