



Fine Tandoori Restaurant

STARTERS

NAZAKAT £6

Delicately spiced succulent inner strip of the chicken breast skewered and grilled in tandoor, glazed with garlic butter

CHICKEN TIKKA £6

Traditional marinated cubes of chicken breasts grilled in tandoor

JHINGA GARLIC £9

Skewered Bangladeshi jumbo prawns grilled in tandoor, glazed with garlic butter

GOLDA SUKKA £9

Bangladeshi jumbo prawns sweet and tangy tamarind sauce

PANCAKE KABAB £7

Delicious spicy lamb rolled with thin fried wholemeal pancake

LAMB SHEEK GILAFI £6

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

MASSALA MASS £7

Indonesian white fish marinated in traditional fish spices and pan fried

MASS SAMOSAS £7

Pan fried mackerel simply tossed with Bangladeshi shallots, fresh herbs, wrapped in filo pastry and deep fried

VEGETABLE SAMOSAS £5

LAMB SAMOSAS £6

ALOO CHATT £5

Roasted potatoes tossed with unique sweet, hot and tangy caramelised tamarind sauce

GARLIC MUSHROOMS £5

VEGETABLE PANCAKE KABAB £6

Delicious spicy dry mixed vegetables rolled with thin fried wholemeal pancake

MASS KOFTA £6

Tropical white fish, potato, ground chickpeas, and spices mixed with herbs and light pan fried

ONION BHAJEE £5

TANDOORI LAMB £8

Chunks of pure lamb marinated in traditional tandoori spices and skewered in tandoor

All starters are served with mixed green leaves, fresh avocado with caramel shallots, pomegranates and carrots.

TRADITIONAL DISHES

BIRYANI DISHES (baked with rice in sealed pot)

MUROGH BIRYANI £13.50

BEEF BIRYANI £13.50

LAMB BIRYANI £15

DUCK BIRYANI £15

JUMBO PRAWNS BIRYANI £20

VEGETABLE BIRYANI £11.50

TANDOORI DISHES (dry roasted on skewers in the hot tandoor)

Tandoori Mixed Grill £15 (chicken tikka, lamb sheek, tandoori lamb, nazakat)

Murogh Shashlik £10.50

Lamb Shashlik £12.50

Lamb Tikka £12.50

Tandoori Jumbo Prawns £18

KORMA DISHES (very creamy and mild)

Vegetable Korma £9

Chicken Korma £10

Lamb Korma £11.50

Beef Korma £10

Jumbo king Prawn Korma £18

KORAI DISHES (medium spicy taste with shallots and peppers)

Vegetable Korai £9

Chicken Korai £10

Lamb Korai £11.50

Beef Korai £10

Duck Korai £11.50

Jumbo King Prawn Korai £18

BALTI DISHES (medium spicy taste with hint of tangy flavour)

Vegetable Balti £9

Chicken Balti £10.50

Lamb Balti £11.50

Beef Balti £10.50

Jumbo prawn Balti £18

Duck Balti £11.50

DANSAK DISHES (sweet, hot and sour with lentils)

Vegetable Dansak £9

Chicken Dansak £10.50

Lamb Dansak £11.50

Beef Dansak £10.50

Jumbo Prawns Dansak £18

RICE & BREADS

Basmati Pulao Rice £2.50

Peas Pulao £3

Mushroom Rice £3

Special Fried Rice (egg & peas) £3

Coconut Rice £3

Plain Boiled Basmati Rice £2

Egg Fried Rice £3

Vegetable Rice £3

Brown Basmati Rice £3

Plain Butter Nan £2

Keema Nan (pure lamb mince stuffed) £3

Peshwari Nan (almond, coconut, sultana stuffed) £3

Garlic & Coriander Nan £2.50

Onion & Coriander Nan £2.50

Vegetable Nan £2.50

Cheese Nan £3

Plain Paratha £2

Aloo Paratha £2.50

Vegetable Paratha £3

Tandoori Roti £2

Chapathi £1.50

Papadom Plain 50p

Papadom Spicy 50p

Mint sauce 30p

Mango Chutney 30p

Spicy Mixed Pickle 50p

Onion Salad 30p

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MEAT & POULTRY

MUROGH GRILLED BHUNA

£10.50 (neutral taste)

Medium spiced chicken breasts grilled in tandoor and cooked in sauce.

MUROGH JHALHAJA £10.95

(spicy hot taste)

cubes of chicken breasts wok fried with shallots, garlic, ginger, garam masala, bell peppers and fresh green chillies

TANDOORI CHICKEN MASSALA

£11.50 (little spicy)

breast of baby chicken marinated in tandoori spices, grilled in the tandoor, then cooked with the following, onion, garlic & ginger, curry leaf, spicy tomato sauce, coconut milk and fresh cream

PICKLED CHILLI MUROGH

£11.50 (spicy hot)

tandoor grilled tender pieces of chicken breast with aromatic Bangladeshi pickled chilli.

GARLIC CHILLI MUROGH £11.50

(spicy hot)

fresh sliced garlic, shallots, peppers and green chilli tossed with tender pieces of chicken breasts

METHI MUROGH BHUNA

£10.50 (neutral taste)

chicken breasts cooked with dried fenugreek leaves tossed with garam masala, onion and bell peppers

LIME & COCONUT MUROGH

£11.50 (mild taste)

slow cooked in lime zests and coconut milk, fresh cream and tomato puree

JAYPURI MUROGH £12.50 (spicy hot)

canola oil, coconut milk, garlic cloves chopped, saffron, cubes of chicken breasts, medium onion, fresh ginger, tomato, cilantro, few green chillies and fresh mint leaves chopped and put together step by step to create this dish in rich spicy flavour

MUROGH SAAGWALA £11.50

(neutral taste)

grilled chicken breasts cooked with spinach and medium spices

KARAI KABAB KHAIBARI

£11.50 (little spicy)

smoked and grilled in tandoor highly flavoured chicken breasts, tossed in masala paste

OLD SCHOOL (Viceroy style chicken tikka masala) £11.50 (sweet & mild taste)

famous dish created by Bangladeshi chefs. chicken tikka cooked in a unique sweet & mild creamy tomato sauce

TRADITIONAL BUTTER

MUROGH £11.50 (mild taste)

tandoor grilled chicken breast in very rich and buttery sauce

MUROGH MUSHROOM

SAFFRON BHUNA £11.50 (neutral taste)

chicken breasts tossed with fresh mushroom and traditional bhuna spice

JAYPURI LAMB £14 (spicy hot)

canola oil, coconut milk, garlic cloves chopped, saffron, cubes of pure lamb, medium onion, fresh ginger, tomato, cilantro, few green chillies and fresh mint leaves chopped and put together step by step to create this dish in rich spicy flavour

NAWABI BHUNA LAMB £14

(neutral taste)

chunks of pure lamb cooked in a sealed pot with whole spices then tossed with shallots, herbs and saffron

LASSANI CHILLI LAMB £14 (hot taste)

fresh sliced garlic, shallots, peppers and green chillies tossed with tender chunks of pure lamb

METHI LAMB BHUNA £14 (neutral taste)

pure tender lamb cooked with dried fenugreek leaves tossed with garam masala, onion and bell peppers

LAMB JHALHAJA £14 (spicy hot)

tender chunks of pure lamb wok fried with shallots, garlic, ginger, garam masala, bell peppers and fresh green chillies

SPECIAL LAMB BHUNA £14 (little spicy, mostly mild taste)

smoked paprika, dried fenugreek leaves tossed with chunks of pure lamb and masala sauce

LAMB PASANDA £14 (very creamy & mild)

chunks of pure lamb cooked in a very rich mild sauce with almond, coconut, fresh cream, roasted shallots and aromatic spices

CHILLI BEEF BHUNA £12 (hot taste)

cubes of very tender beef cooked with mixed hot spices including dried red chilli

METHI SAAG GOSHT £12 (neutral taste)

oven roasted chunks of tender beef tossed with light spices, dried fenugreek leaves and fresh spinach

GOSHT ALOO BHUNA £12 (little spicy)

dry roasted potatoes and tender chunks of beef, tossed with medium spices and fresh tomato

HASH JHALHAJA £13 (spicy hot taste)

sauteed duck breast marinated in subtle spices, roasted then tossed with onion, pepper and fresh chilli

JEERA HASH ROGAN £13

(neutral taste)

roasted cumin, fresh tomatoes, mixed spices and herbs tossed with oven roasted slices of duck breast

TANDOORI PANEER &

MUROGH MASSALA £13.50

(little spicy)

home churned chees and breast of baby chicken marinated in tandoori spices, grilled in the tandoor, then cooked with the following, onion, garlic & ginger, curry leaf, spicy tomato sauce, coconut milk and fresh cream

CHILDRENS MENU

Plain fried soft chicken with chips and tomato sauce £5

Non spicy Malai chicken Tikka with plain rice £5

Plain fried soft chicken wrapped with plain omelet and baked beans £8

Chicken nuggets and baked beans £5

Nan bread baked with non spicy pure lamb mince £3

Nan bread baked with non spicy chicken mince £3

OPENING HOURS

Everyday

3.00pm - 9.00pm

VEGETARIAN DISHES

Served as side dish or main dish £6/£9

PALAK PANEER (mild taste)
spinach with home churned cheese & fresh cream

MATAR PANEER (mild taste)
fresh garden peas with home churned cheese & fresh cream

ALOO GOBI (neutral taste)
roasted potatoes & cauliflower stir fried with medium spices

SAAG ALOO (neutral taste)
spinach and roasted potatoes stir fried with medium spices

BOMBAY ALOO (neutral taste)
roasted potatoes stir fried with medium spices

GARLIC MUSHROOM (neutral taste)
fresh button mushrooms stir fried with medium spices

TARKA DALL (neutral taste)
lentils cooked in traditional method with garlic and spices

BANGAN BHUNA (neutral taste)
fresh aubergine, shallots, mustard oil and medium spices

CABBAGE KOFTA BHUNA
(neutral taste)
cabbage dumplings in medium spices

BHINDI BHUNA (neutral taste)
fresh okra stir fried with medium spices

NIRAMISH (neutral taste)
five different vegetables cooked in medium spices

ADRABI SEEM (neutral taste)
Bangladeshi beans tempered with light spices and fresh ginger

SAAG BHAJEE (neutral taste)
fresh spinach with fresh garlic and herbs

ALOO MATAR PANEER (mild taste)
roasted potatoes, fresh garden peas and paneer in mild spices and fresh cream

CHANA BHUNA (neutral taste)
chickpeas stir fried with medium spices

CHANA MASSALA (sweet and mild taste)
chickpeas cooked in the masala sauce

SEAFOOD

LASSANI MASS £16 (little spicy)
crushed garlic, finely chopped shallots and sweet peppers sizzled in extra virgin olive oil, fresh tomato, spices and herbs finished with pure butter, tossed with chunks of boneless delicate fish, one of Viceroy's signature dishes

MONK FISH BHUNA £19
(neutral taste)
high quality monkfish chunks skewered in tandoor then cooked in moderate spicy sauce and fresh tomatoes

MONK FISH REZALA £19
(spicy hot)
high quality monk fish chunks lightly grilled in tandoor then pan cooked with fine onion gravy along with fresh rezala spices and Bangladeshi pureed chilli

SALMON MALAI CURRY £16
(mild taste)
salmon fillet baked in tandoor then served in basil, mustard and cream sauce

AJWANI COD £16 (mild taste)
cod loins marinated in ajwan, olive oil, turmeric, dried fenugreek leaves then cooked in coconut and fresh cream sauce

RED SNAPPER BIRAN £16
(neutral taste)
thick chunks of red snapper fillets seasoned with light spices and pan fried and served in saffron infused sauce

CHINGRI BHUNA JHALFRY
£15 (spicy hot)
tiger prawns (off shell) cooked with fresh chilli, mixed peppers, tomato, herbs and spices in spicy hot sauce

JUMBO PRAWN MALAI £18
(mild taste)
giant Bangladeshi king prawns cooked in mild coconut, almond & tomato sauce

JUMBO PRAWN ROGAN
£18 (neutral taste)
giant Bangladeshi king prawns cooked with Indian shallots, fresh tomato, sweet peppers, fresh ginger and garlic, mild aromatic spices

CHILLI & MANGO KHOSHA PRAWN £15 (spicy hot)
aromatically preserved green mango and fresh chilli with whole spices tossed with Bangladeshi jumbo prawns

SEAFOOD BHUNA £18 (little spicy)
jumbo prawn, calamari, tilapia and seabass cooked with bell peppers, shallots, fresh tomato and dried fenugreek leaves

DRINKS

WHITE WINE

1. Pinot Grigio, Venezia, La Scala (750ml) - Italy £12.95
2. Viña Gracia Sauvignon Blanc Reserva (750ml) - Chile £12.95
3. Rioja Blanco, Bodegas Muriel (750ml) - Spain £14.50
4. Azania Chenin Blanc (750ml) -South Africa £14.50
5. Azania Organic Chardonnay (750ml) -South Africa £16.00
6. Kaimira Estate Gewürztraminer (750ml) -New Zealand £17.95
7. The Sum Chardonnay (750ml) - Western Australia £21.95
8. Pouilly Fumé, Domaine de Favray (750ml) - France £23.95
9. Chablis, Moreau (750ml) - France £23.95
10. Meerlust Chardonnay (750ml) - South Africa £33.50
11. Sancerre, Cuvé Maréchal Prieur, Domaine St Pierre (750ml) - France £33.50
12. Meursault Blagny, Château de Blagny, Louis Latour (750ml) - France £53.95
13. Chateauneuf-du-Pape Pierre Amadieu (750ml) - France £53.50

RED WINE

14. Vina Gracia Merlot Reserva (750ml) - Chile £12.95
15. Lagrima Malbec (750ml) - Argentina £14.95
16. Azania Pinotage (750ml) - South Africa £14.95
17. La Syrah des Coteaux, Domaine Pierre Blanche (750ml) - France £14.50
18. Chianti Classico, I Grotti (750ml) - Italy £17.95
19. Rioja Crianza, Bodegas Ramon Bilbao (750ml) -Spain £17.95
20. Gimenez Mendez Alta Reserva Tannat (750ml) - Uruguay £24.95
21. Chateau Cissac, Cru Bougeois, Haut- Medoc (750ml) - France £27.95
22. Lirac, Domaine Lou Gaelou (750ml) - France £17.50
23. The Sum Shiraz (750ml) - Western Australia £22.95
24. Kaimira Estate Pinot Noir (750ml) - New Zealand £25.95
25. Rioja Gran Reserva Bodegas Muriel (750ml)- £27.95
26. Meerlust Rubicon (750ml) -South Africa £34.95
27. Château Grand Puy Ducasse, Grand Cru Classé Pauillac (750ml) - France £67.50
28. Penfolds Bin 407 (Cabernet Sauvignon 750ml) - Australia £93.00

ROSE

29. Pinot Grigio Blush, La Scala (750ml) - Italy £12.95
30. Cotes De Provence Rose, Manon (750ml) - France £13.95
31. Sancerre Rosé, Domaine St Pierre (750ml) - France £20.95

BEERS & CIDER

- Asahi (330ml) - Japan £3.00
- Peroni Nastro Azzuro (330ml) - Italy £3.00
- Kingfisher (330ml) - India £3.00
- Einstock Pale Ale (330ml) - Iceland £4.00
- Stella Artois (330ml) -Belgium £3.00
- Mangoose (500ml) - India £4.50
- Alcoholic Ginger Joe (330ml) - London £ 3.00
- Corona Extra (330ml) - Mexico £3.00
- Non Alcoholic Beer (330ml) - £3.00
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- Strawberry and Lime Cider (500ml) - Sweden £4.00
- Apple Cider (330ml) - £3.00

SOFT DRINKS

- Still Water, Sparkling Water, Coke, Diet Coke,
Lemonade, Tonic Water, Slim Line Tonic Water
Ginger Ale, Bitter lemon, Soda Water
Appetizer, Apple Juice, Cranberry Juice
Pineapple Juice & Orange Juice - £2.00
Red Bull - £2.50