

CURRYS, AND HOMEMADE YOUR FAVOURITES

STEP 1: Choose your preferred meat or vegetables.

CHICKEN	14	VEGETABLE v	12
CHICKEN TIKKA	15	PRAWN	15
LAMB	16	KING PRAWN	19

STEP 2: Choose your preferred style of sauce.

KORMA 🌱 Vegan recipe on request
All our korma dishes are cooked with coconut in a mild sauce

MASSALA 🌱 Vegan recipe on request
Diced chicken, lamb or king prawns cooked in a mild, creamy sauce & flavoured with coconut, almonds & fresh cream

BUTTER 🌱
As above but barbecued & then cooked in a mild creamy sauce & flavoured with coconut, almonds & fresh cream

JALFREZI 🌶️🌶️
Tomatoes, onions, capsicums, green chillies & selected spices. This is quite a hot dish!

PATHIA 🌶️🌶️
Cooked in a sweet & sour sauce with special spices

DANSAK 🌶️🌶️
Cooked with lentils with a hot sweet & sour sauce

PASSANDA 🌱 Vegan recipe on request
Succulent pieces cooked in red wine with fresh cream, cultured yoghurt & almond. This is a mild dish

MADRAS 🌶️🌶️🌶️
A lightly spiced dish with a fairly hot flavour

BALTI 🌶️
Kashmiri curry dish, individually prepared with fresh ingredients with a blended mix of authentic herbs & spices

BHOONA 🌶️
Onions, tomatoes, garam masala, slightly dry & spicy garnished with coriander.

NAGA 🌶️🌶️🌶️
Marinated in herbs, yoghurt and delicately spiced. Cooked with capsicums, tomatoes & garnished with coriander & touch of naga. Vindaloo-hot dish

CYLON 🌶️🌶️
With coconut in a hot & sour sauce

LOCKNOW 🌱 Vegan recipe on request
A delicious preparation of yogurt, cream, coconut, spices, onions & mushrooms, very mild but very rich!

ROGON JOSH 🌶️
Cooked in tomatoes & onions, a medium spiced dish

KARAHI 🌶️
Cooked in tomatoes, capsicums with selected spices. Served in a karahi dish

SPINACH (SAG) 🌶️🌱
Spinach prepared with garlic, tomato & onion. Resulting in a rich, medium-hot & fairly dry dish

VINDALOO 🌶️🌶️🌶️
A very hot dish cooked with potatoes

SIDES VEGETABLES SIDE DISHES

MUSHROOM BHAJI v	6
ALOO GOBI v	6
SAG ALOO v	6
SAG BHAJI v	6
BRINGAL BHAJI v	6
CAULIFLOWER BHAJI v	6
BOMBAY ALOO v	6
TARKA DAL v	6
SAG PONIR v	6
GARLIC BUTTER MUSHROOM v	6
BHINDI BHAJI v	6

NAAN BREAD

PLAIN v	5
PESHWARI v	6
CHEESE	6
GARLIC	6
KEEMA	6
WESTBOURNE TANDOORI SPECIAL NAAN Stuffed with minced meat, green chillies & spicy onions, garnished with coriander	7
CHAPATI	3

RICE

BOILED RICE v	4
PILAU RICE	5
FRIED RICE v Choose from: Mushrooms / Onion / Garlic / Coconut / Veg / Keema/ Egg Fried Rice / Special Fried Rice	6
WESTBOURNE TANDOORI SPECIAL RICE v Mushrooms, green peas, spring onions & peppers	7

ACCOMPANIMENTS

CHIPS	4
GREEN SALAD	3
MIXED RAITER Chopped pieces of cucumber, tomatoes, onions & coriander mixed with yogurt	4
PINEAPPLE RAITER Chopped pieces of pineapple mixed with spicy yogurt	5

CHILDREN'S MENU : 10

At Westbourne Tandoori all children's meals are freshly cooked as is our full menu & include either a blackcurrant or orange flavour

ROBINSON'S FRUIT SHOOT.
CHICKEN NUGGETS with chips, peas & tomato
CHICKEN KORMA with rice or chips
CHICKEN TIKKA MASALA with rice or chips
TANDOORI DICED CHICKEN TIKKA with naan bread or rice

CHILLI RATING

Mild 🌱 Medium 🌶️ Fairly Hot 🌶️🌶️ Very Hot 🌶️🌶️🌶️
v Suitable for Vegetarians, various curries have a vegan option - please ask on ordering

• Allergies: If you suffer from a food allergy or intolerance, please let us know before you place your order. We are happy to answer any questions you may have & can offer advice on the menu & ingredients.



Westbourne
TANDOORI



Westbourne TANDOORI



Anwar welcomes you all!

EST 1990

2023 MENU

POPADUMS	1.25
SPICED POPADUMS	1.35
ASSORTED CHUTNEYS: <i>Mango Chutney, Red Sauce, Onion Salad, Lime Pickle</i>	1.30 pp

STARTERS

APPETIZERS

Served with fresh salad & homemade mint sauce

KEBAB PURI <i>Minced lamb marinated in spices, skewered in our charcoal oven on puri (a pancake style bread)</i>	7
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CHICKEN TIKKA <i>Diced chicken, marinated in spices & yoghurt cooked in our tandoor clay oven over charcoal</i>	7
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LAMB SAMOSA <i>Triangles of pastry stuffed with mince</i>	7
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SEEKH KEBAB <i>Minced lamb, blended with garam masala & herbs, then grilled in the tandoor</i>	7
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CHICKEN PAKORA <i>Marinated strips of chicken tikka in an authentic crispy batter</i>	8
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WESTBOURNE TANDOORI SPECIALS

MIXED PLATTER <i>For two</i>	20
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MIXED PLATTER <i>For four</i> <i>A selection of Rack of Lamb Tikka, Chicken Tikka, Vegetable Samosa, Lamb Chop & Onion Bhaji specially selected by our chef</i>	30
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MALAI DAR DESHI MURGH <i>Marinated supreme chicken coated with mozzarella cheese and garlic. Grilled in the tandoor</i>	8
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LAMB CHOP <i>Welsh mountain rack of lamb marinated for 24 hrs in tandoori spices. Served with salad & our house sauce</i>	10
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VEGETABLE STARTERS

All suitable for vegetarians

VEGETABLE PAKORA <i>Marinated vegetables in an authentic batter</i>	8
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SPICY HONEY-FIED PANNEER <i>Great for vegetarians! Paneer coated with honey then dry cooked with fenugreek garam masala and Kashmiri chilli flakes</i>	9
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ONION BHAJI <i>Beautifully spiced onions in a special batter</i>	7
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VEGETABLE SAMOSA <i>Triangles of pastry stuffed with vegetables</i>	7
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HARIYALI TIKKA <i>Deep-fried sago crust potato cakes filled with cheese & spinach</i>	8
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VEGETABLE SHINGARA <i>Pyramid shaped short crust pastries filled with a delicious authentic spicy blend of mixed vegetables</i>	7
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SEAFOOD STARTERS

PRAWN ON PURI <i>Delicately spiced, sweet & sour prawns served on a puri (a pancake style bread)</i>	9
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KING PRAWN PURI <i>Delicately spiced, sweet & sour king prawns served on a puri (a pancake style bread)</i>	12
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FRESH SALMON SHASHLIK <i>Grilled salmon cooked with onions & peppers</i>	10
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KING PRAWN BUTTERFLY <i>King prawn in egg & bread crumbs, spiced & fried in butter</i>	10
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ZAFRONI JHINGA <i>Indian Ocean Jumbo King Prawns in dill, garlic, cashew nuts, cream cheese with Greek yogurt. Cooked in our tandoor, served with green chutney, mangos & pomegranate relish</i>	9
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TANDOORI COD <i>Cod fillet slowly cooked in the tandoor then dressed with a tomato & onion sauce</i>	12
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MAINS TASTE OF TANDOOR

All dishes are marinated, skewered & cooked in our clay Tandoor oven. These dishes are served with fresh salad & our home-made mint sauce.

CHICKEN TIKKA <i>(Off the bone) Diced chicken marinated in tandoori spice and grilled in the clay oven</i>	16
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TANDOORI CHICKEN <i>Half chicken on the bone marinated in a special yogurt sauce with a blend of herbs & spices, cooked in our tandoor</i>	18
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TANDOORI KING PRAWNS <i>Marinated in chef's own recipe & barbecued over charcoal in our tandoor</i>	21
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LAHORI LAMB CHOPS <i>Tender and juicy lamb chops, cooked in a tandoori oven and coated with our chef's special karahi sauce. The subtle taste is a sweet, tangy, spicy, zingy & barbecue flavour</i>	22
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WESTBOURNE TANDOORI MIXED GRILL <i>Served sizzling hot! A mixture of tandoori chicken, chicken tikka, lamb tikka & seekh kebab</i>	24
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GRILLED SEABASS <i>Whole Seabass with a lightly spiced ginger sauce drizzled over the perfectly tandoori grilled fish with onion salad & served with pea rice & separate pot of homemade special hot spicy sauce</i>	29
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KING LOBSTER TIKKA MASALA <i>Whole lobster barbecued in tandoor & then added to a creamy tomato & onion sauce. We can prepare this dish mild, medium or hot, served with a special salad & special lemon rice</i>	34
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INDIAN *Hyderabadi Dum* BIRYANI

An authentic rich dish cooked separately and flavoured with ghee & spices. The main ingredient is cooked separately with onions, garlic, ginger, fresh coriander leaves. Includes a side dish of mixed vegetables.

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CHICKEN TIKKA	15	PRAWN	15
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WESTBOURNE TANDOORI SHASHLIK
Shashlik dishes are marinated, skewered & cooked in our clay Tandoor oven with green peppers, tomatoes & onions. These dishes are served with fresh salad & our home-made mint sauce.

CHICKEN TIKKA (Diced) <i>Chicken grilled with green peppers, tomatoes & onions</i>	19
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KING PRAWN (shell off) <i>Tandoori King Prawns with green peppers, tomatoes & onion</i>	25
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SALMON (Fillet) <i>Fresh Salmon grilled in our tandoori oven with green pepper, tomatoes & onions</i>	27
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WESTBOURNE TANDOORI SIGNATURE SELECTIONS

GARLIC CHILLI RUCHI (Chicken, Lamb or Prawn) <i>A dish with a lot of garlic plus sweet chilli & dill. A must for garlic lovers!</i>	19	LAAL PATENGA (Chicken, Lamb or Prawn) <i>Cooked with fresh crushed garlic & mango sauce balanced with crushed chillies to give a mouthwatering dish from Goa</i>	18
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TANDOORI CHICKEN BHUNA <i>Pulled tandoori chicken with onions, tomatoes & garam masala, with thick bhuna sauce & a spicy garnish with coriander</i>	17	ZAL ZAL (Chicken, Lamb or Prawn) <i>A dish noted for its spices & flavour using Kashmiri, masala, coriander & chillies. This is a hot dish!</i>	19
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WESTBOURNE TANDOORI SPECIAL <i>Cooked with a mix of chicken tikka, lamb tikka & king prawn with green pepper, whole garlic, ginger paste, chef's secret recipe & spices. A superb fully flavoured dish that you will love.</i>	22
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DESHI MURGH KI NAWABI BOTTI <i>Marinated organic sliced pieces of chicken coated with cheddar cheese & chopped garlic, skewered & cooked in our tandoori oven. A dedicated tomato & cashew nut sauce. Served with coriander & jeera rice</i>	21
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MURGH MALABAR CURRY <i>Juicy chunks of chicken sautéed with curry leaves, ginger and mustard seeds. Coconut & tamarind juice with fresh chillies added to create a sweet, sour & hot taste</i>	17
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SHABNAM CHINGRI <i>An authentic dish from Kerala with shelled fresh baby lobster prepared with saffron, Keralian spices and coconut milk. Tempered with mustard seeds, shredded ginger & curry leaves</i>	26
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INSTECHI CURRY (Goan fish curry) <i>Halibut steak cooked with Goan spices in fresh coconut milk & curry leaves</i>	22
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