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Wombourne Tandoori Restaurant

Cuisine of Bengal

Air Conditioned ~ Fully Licensed

Take Away Menu

We welcome old and new friends to Wombourne's premier and longest established Indian Restaurant under the expert management of Rafique Miah and his brother, Head Chef Makhan. With their many years of experience they have brought together a team of knowledgeable assistant chefs and waiters to provide you with the highest standards of service and cuisine.



10% DISCOUNT
ON ORDERS OVER £10
FROM TAKEAWAY MENU PRICE



Tel: Wombourne (01902) 324148 / 324437
www.wombournetandoori.com

Open 7 Days a Week
5:30pm – 11:30pm
Including all bank holidays

High Street,
Wombourne,
Opposite The Green
WV5 9DN

 Wombourne Tandoori Restaurant

Wombourne Tandoori Weekday Promotion
Every Tuesday & Wednesday
2 FOR 1
24 HOUR ADVANCE BOOKING
BUY ONE GET ONE FREE

AVAILABLE FROM 6.00PM TILL 10.00PM

Conditions: Offer does not apply on takeaways. Offer applies to main meals only. Each main meal has to be accompanied by a portion of rice or naan bread per person. Only one main meal per person can be purchased. Maximum number of 8 people. Offer not valid on any public bank holiday and Valentine night plus. Not to be combined with any other offers or promotions.

Our Menu consists of Bengali, Tandoori and other Asian specialities which are famous throughout the Indian sub-continent. These preparations are rich in flavour and have their own individual tastes and aromas. All our dishes are prepared to a medium strength and are created individually for you using freshly ground and mixed spices and herbs exactly as they are made in our own country.

SHURAAT - STARTERS

All starters are served with a fresh salad

TANDOORI CHICKEN	£3.25
Young Spring Chicken marinated in Yoghurt with herbs and spices.	
CHICKEN OR LAMB TIKKA	£3.25
Boneless Chicken or Diced Lamb with spices and herbs cooked in a clay oven.	
SHEEK KEBAB OR CHICKEN KEBAB	£3.25
Minced Lamb & Minced Chicken mixed with onions, spices and herbs, barbecued on a skewer.	
SHAMI KEBAB or HASINA KEBAB	£3.35
Minced Lamb & minced Chicken mixed with onions, herbs and spices, served with an omelette.	
NARGIS KEBAB	£3.50
Spice mince lamb wrapped around egg and deep fried and complemented with an omelette	
KEBAB PLATTER	£3.35
An assortment of Chicken and Lamb Tikkas.	
TANDOORI LAMB CHOPS	£4.75
Fresh lamb chops marinated and then cooked in the tandoor oven	
TANDOORI KING PRAWN	£5.75
Marinated King Prawns with herbs and spices.	
KING PRAWN BUTTERFLY	£5.75
Marinated Giant Prawns in fresh spices, coated and lightly fried.	
FRIED PRAWNS	£3.35
Prawns cooked with herbs and exotic spices.	
SAMOSAS or CRISPY SPRING ROLLS	£3.25
Our Chef's own savoury pasties filled with spicy minced lamb or vegetables.	
ONION BHAJEE	£3.25
Marinated deep fried onions with herbs and spices.	
MORICH FUSHKA	£3.50
A whole pepper stuffed with spiced chicken or lamb or vegetables cooked in clay oven.	
CHICKEN CHAT	£3.25
Chicken pieces dusted with spices and lightly fried.	
CHICKEN TIKKA GARLIC PUREE	£3.75
Tikka pieces cooked with fresh garlic and served on a Puree Bread.	
PRAWN COCKTAIL	£3.25
Baby prawns on a bed of lettuce served with Marie Rose Sauce.	
SALMON TIKKA	£5.95
Fresh filleted salmon marinated in spiced yoghurt and cooked in the Tandoor	
TANDOORI MONKFISH	£5.95
Monkfish fillet marinated and barbecued in a clay oven.	
RAFIQUE'S SPECIAL PLATTER FOR FOUR PERSONS	£12.95
A selection of our starters including Onion Bhajee, Sheek Kebab, Chicken Tikka and Fried Prawns.	

TANDOORI KHAZANA

Served with a fresh green salad

TANDOORI CHICKEN	£7.95
Young Spring Chicken marinated in Yoghurt with herbs and spices.	
CHICKEN / LAMB TIKKA	£7.95
Boneless Chicken or diced Lamb with spices and herbs cooked in a clay oven.	
PAPCILA CHICKEN or LAMB	£8.25
Boneless Chicken or Cubes of Lamb cooked on a skewer with capsicum, tomatoes and onions.	
TANDOORI KING PRAWN King Prawns marinated in herbs and spices	£12.95
SIZZLER SPECIAL	£10.50
Our chef's selection of Tandoori specialities served with Nan Bread.	
PANEER TIKKA	£7.95
SALMON TIKKA	£12.95
Fresh filleted salmon marinated in spiced yoghurt and cooked in the Tandoor	
TANDOORI MONKFISH Monkfish fillet marinated and barbecued in a clay oven.	£12.95
TANDOORI LAMB CHOPS	£9.95
Fresh lamb chops marinated and then cooked in the tandoor oven	

SIFARISH - E -KHAS - CHEF'S SPECIALITIES

Our team of experienced Bengali chefs led by Makhan, have created a wonderful selection of tasty dishes for your delight. Many are unique to our restaurant and have become firm favourites with our regular patrons. These dishes represent the many exciting and differing cuisines of India.

TIKKA MOSALLAH (Chicken or Lamb tikka)	£7.50
Marinated Chicken Tikka cooked with spices, coconut and cream.	
TANDOORI MURGI MOSALLAH	£9.95
Off the bone spring chicken with minced lamb and cooked mosallah style served with pilau rice.	
TANDOORI KING PRAWN MINCE MOSALLAH	£13.95
King Prawns cooked in exotic spices with minced lamb and fresh herbs served with pilau rice.	
TIKKA MINCE MOSALLAH	£7.50
Tikka pieces cooked with minced lamb, spices and herbs.	
SHAH PASSANDA (Chicken or Lamb tikka)	£7.50
Cooked in mild spices with cream, almonds and flavoured with red wine.	
MALAE-KI-MURGHI	£7.50
Our Chef's favourite chicken dish-rich and sweet.	
GOLDEN CHICKEN	£7.50
Tandoori Chicken simmered with onions, green peppers, spices and garnished with an omelette.	
TANDOORI CHICKEN BHUNA	£7.50
Marinated Chicken, roasted in a clay oven, cooked in dry spices with onions and seasoned with fresh herbs.	
TIKKA SPECIAL	£7.50
Lamb cooked with Chicken and green beans with special spices.	
GARLIC MOSALLAH (Chicken or Lamb tikka)	£7.50
The traditional favourite Tikka dish enhanced with fresh garlic.	
JALFREZI - YOUR CHOICE OF CHICKEN OR LAMB	£7.50
A medium hot preparation using fresh green chillies and garam masala.	
PANEER TIKKA JALFRAZI	£7.50
A medium hot preparation using fresh green chillies and garam masala.	
JHINGA JALFREZI	£12.95
King prawns cooked with green chilli, onion, capsicum and fresh coriander.	
JHINGA GOA	£12.95
The famous Goan King Prawn dish using fresh chillies, garlic and coriander leaves.	
KEEMA MATTAR	£7.50
Minced lamb with green peas and hot tangy spices.	
CHICKEN PESHWARI	£7.50
Tikka pieces simmered in a rich mosallah sauce with fruits and spices.	

SPECIAL BALTI DISHES

From the North Western area of Kashmir and Punjab, we bring you the Balti style of cooking. Freshly prepared dishes with tomatoes, capsicums and the liberal use of coriander leaves served in the traditional karai.

RAFIQUE'S SPECIAL BALTI - A Mixture of Chicken, Lamb and Prawn	£7.25
CHICKEN, LAMB OR PRAWN BALTIS	£6.95
CHICKEN TIKKA BALTI	£7.25
CHICKEN, LAMB OR PRAWN VEGETABLE BALTIS	£7.50
CHICKEN, LAMB OR PRAWN MUSHROOM BALTIS	£7.50
CHICKEN, LAMB OR PRAWN SAGWALLA (Spinach) BALTIS	£7.50
CHICKEN, LAMB OR PRAWN GARLIC BALTIS	£7.50
KING PRAWN BALTI	£10.50
VEGETABLE BALTI	£6.50

BASMATI KA KHAZANA - BIRYANI DISHES

Basmati rice dishes served with a medium spicy vegetable sauce

CHICKEN OR LAMB TIKKA BIRYANI	£9.25
PERSIAN CHICKEN BIRYANI	£9.25
LAMB, CHICKEN OR PRAWN BIRYANI	£8.75
KING PRAWN BIRYANI	£12.95
RAFIQUE'S SPECIAL BIRYANI	£10.95

RAFIQUE'S SIGNATURE DISHES

- SATKORA - LAMB OR CHICKEN**£8.95
 Satkora is a famous Bangladeshi fruit with a taste very similar to fresh lemons. The peel is extensively used in our cooking and this preparation comes directly from our home kitchen. It can be enjoyed with chopped lamb or fresh pieces of chicken breast. White Boiled Rice is recommended to complete this dish.
- CHICKEN TIKKA JAFLONGHE**£8.95
 Jaflong is a popular tourist spot near Sylhet which has developed a dry style of cooking. This Tikka dish of tender barbecued chicken breast uses green peppers, sliced onions, fresh herbs and spices to create a medium strength, mouth watering taste to excite your palate. Pilau Rice and Sag Bhajee are recommended to accompany this distinctive dish.
- RAJ JHINGA MALAE**£12.95
 The plumpest King Prawns are specially selected for this dish hailing from the unusually named sea port of Cox's Bazaar situated on the Bay of Bengal. Devotees of our ever popular 'MALAE-KI-MURGHI' will love this variation using King Prawns. Pride of Basmati Pilau Rice makes an ideal addition to this dish.
- CHEESY CHICKEN OR LAMB**.....£8.95
 Whilst a form of cottage cheese is often used in Asian vegetarian cuisine, this creation is based upon a popular starter dish served to us on our visit to Dhaka's 5 star Hotel Sonargaon. This flavoursome preparation uses cubes of chicken breast topped with freshly granulated cheese. This dish is recommended to be accompanied with Hara Pilau Rice and Chana Bhuna.
- CHICKEN TIKKA SYLHETI**£8.95
 It is often a surprise to learn that over 90% of our so called Indian restaurants rely upon the Bangladesh city of Sylhet for many of its kitchen staff and their style of cooking. This dish was popular in our home and we have followed the original method of preparation which was used in our family kitchen. It has a mild strength which is enriched by slow cooking and highlighted with mango fruit. We suggest that you try it with our Pride of Basmati Pilau Rice.
- CHICKEN TIKKA SEREMONGOLI**£8.95
 Pineapples were originally introduced to India by the Portuguese in the sixteenth century but the warm humid climate of Bangladesh became the centre for their cultivation. Used extensively in this dryish sweet preparation, the flavours blend with the succulent chicken pieces in a subtle manner. Recommended accompaniments are Mushroom Pilau Rice and Bindi Bhajee.
- CHOTA CHINGRI CHITTAGONG**£8.95
 Chittagong is a major fishing port on the Bay of Bengal and this famous shrimp dish comes from the kitchens of one of its leading hotels. Enlivened with coconut, mustard seeds and fresh chilli, this spicy hot dish is very popular with curry lovers.
 We recommend that you try it with Boiled White Rice and an Onion Bhajee.
- CHICKEN JEERA HYDERABADI**£8.95
 A concentration of whole cumin seeds with succulent breast of fresh chicken creates this speciality from the southern Indian state of Hyderabad.
 A medium strength creation enhanced with the distinctive flavour of fresh coriander leaves. Peas Pilau and Aloo Gobi are recommended to accompany this dish.

TRADITIONAL REGIONAL DISHES

- SAGWALLA** - Cooked with fresh Spinach and Spices
- CHICKEN, LAMB OR PRAWN SAGWALLA**£6.95
- CHICKEN TIKKA SAGWALLA**.....£7.95
- KING PRAWN SAGWALLA**.....£10.95
- ROGANI** - Garnished with Tomato, Onion and Spices
- CHICKEN, LAMB OR PRAWN ROGANI**.....£6.95
- CHICKEN TIKKA ROGANI**.....£7.95
- KING PRAWN ROGANI**.....£10.95
- BHUNA** - A fairly dry tomato dish with fresh coriander
- CHICKEN, LAMB OR PRAWN BHUNA**£6.95
- CHICKEN TIKKA BHUNA**£7.95
- KING PRAWN BHUNA**£10.95
- KURMA** - A very mild preparation using grated coconut and cream
- CHICKEN, LAMB OR PRAWN KURMA**.....£6.95
- CHICKEN TIKKA KURMA**.....£7.95
- KING PRAWN KURMA**.....£10.95
- DHANSAK** - A medium hot sweet and our dish cooked with pineapple, lentils and spices.
- CHICKEN, LAMB OR PRAWN DHANSAK**.....£6.95
- CHICKEN TIKKA DHANSAK**£7.95
- KING PRAWN DHANSAK**£10.95

TRADITIONAL REGIONAL DISHES CONTINUED

DUPIAZA - A tasty dish using roasted onions to provide a medium hot flavour	
CHICKEN, LAMB OR PRAWN DUPIAZA	£6.95
CHICKEN TIKKA DUPIAZA	£7.95
KING PRAWN DUPIAZA	£10.95
PATHIA - A distinctive Persian dish with a hot sweet and sour taste	
CHICKEN, LAMB OR PRAWN PATHIA	£6.95
CHICKEN TIKKA PATHIA	£7.95
KING PRAWN PATHIA	£10.95

BAHAR - E - SUBZI DELICIOUS FRESH VEGETABLE SIDE DISHES

These vegetable dishes can be served as main a course at an extra charge.

CHANA BHUNA - Chick peas with spicy onions and tomatoes.....	£2.60
BINDI BHAJEE - Ladies Fingers sautéed with onion and spices.....	£2.60
HARA BHAJEE - Field Mushrooms cooked with exotic spices	£2.60
GOBI BHAJEE - Fresh Cauliflower with spices.....	£2.60
SAG BHAJEE - Fresh Spinach with herbs and spices	£2.60
ALOO GOBI - Potatoes and Cauliflower spiced with herbs.....	£2.75
SAG ALOO - Fresh Spinach and Potato with dry spices	£2.75
BOMBAY ALOO - Spiced Potatoes	£2.60
TARKA DAL - Garlic simmered in lentil sauce	£2.60
SAG OR MATTAR PANEER - Cottage cheese with spinach or peas.....	£3.25
RAITA - Cucumber and Onions in yoghurt.....	£1.30

CHAWAL - Rice and Sundries

PILAU RICE - The finest Basmati Rice	£2.40
BOILED RICE - Plain steamed Rice	£2.30
HARA PILAU - Basmati Rice with Mushrooms	£2.65
MATTAR PILAU - Basmati Rice with fresh Peas	£2.65
FRIED RICE - Rice fried with onions and ghee	£2.40
EGG FRIED RICE - Rice fried with egg, onions and ghee.....	£2.65
PAPADUMS	£0.60
SPICED PAPADOMS	£0.65
CHUTNEYS AND PICKLES	£0.80
CHIPPED POTATOES	£2.40

TANDOORI BREADS

NAN - Leavened bread cooked in the Tandoor.....	£2.10
KEEMA NAN - Stuffed with mixed minced lamb and chicken.....	£2.35
HASINA NAN - Stuffed with spicy minced chicken	£2.35
CHEESE NAN - Stuffed with grated cheese	£2.35
PESHWARI NAN - Prepared with fruits and powdered nuts	£2.35
GARLIC NAN - Stuffed with fresh garlic and coriander leaves	£2.35
SUBZI NAN - Stuffed with fresh Vegetables	£2.35
ONION KULCHA - Stuffed with fresh coriander and onions.....	£2.35
PARATHA - Sylheti's famous speciality bread	£2.35
SUBZI PARATHA - Filled with fresh vegetables	£2.75
CHAPATI - Thin roasted bread.....	£1.25

ENGLISH DISHES

Served with French Fries, Peas, Tomato and Green Salad

FRIED SCAMPI	£8.95
CHICKEN OMELETTE a.....	£8.95
MUSHROOM OMELETTE	£8.95
CHEESE OMELETTE	£8.95
CHICKEN NUGGET	£8.95

If you have a favourite dish that is not shown on our menu,
Please ask our manager and if time and ingredients permit our
experienced chefs would be happy to prepare it for you.

ALL CHICKEN IS FRESH CHICKEN BREAST - NOT FROZEN

Wombourne Tandoori Restaurant

Cuisine of Bengal

Air Conditioned ~ Fully Licensed

High Street, Wombourne, Staffordshire

Tel: Wombourne (01902) 324148 / 324437

Take Away Menu

Wombourne Tandoori Weekday Promotion

Every Tuesday & Wednesday

2 FOR 1

AVAILABLE
FROM
6.00PM TILL
10.00PM

BUY ONE GET ONE FREE 24 HOUR ADVANCE BOOKING

Conditions: Offer does not apply on takeaways. Offer applies to main meals only.
Each main meal has to be accompanied by a portion of rice or nan bread per person.
Only one main meal per person can be purchased. Maximum number of 8 people.
Offer not valid on any public/bank holiday and valentine night plus throughout December to January 2nd.
Not to be combined with any other offers or promotions.

Genetically Modified Foods

We share the concern over the indiscriminate use of GM goods and additives and wish to reassure our friends and patrons that we never knowingly use such materials. All of our main suppliers of fresh meats, vegetables and fruit have assured us that their produce is GM-free. Any canned goods used, particularly including our Vegetable cooking oils, are checked for the inclusion of GM materials to try and eliminate their use in our kitchens.

However, as we use so many different ingredients in the preparation of the wide range of dishes that are served to you, it is impossible to give a 100% guarantee that no Genetically Modified material is present. We do give you our personal assurance though, that all efforts are taken to ensure that you are served with a meal that you would be happy to prepare in your own kitchen.

Artificial Colouring

Certain Indian food has often been characterised by a distinctive vivid red colour and, indeed, the most popular Chicken Tikka Masallah would not appear to be the same if it wasn't presented with its familiar bright red coating. However, this colour is achieved by the use, or more likely over-use, of various artificial colouring agents which are not present in the original Indian cuisine. Recent research has suggested that the over-use of some of these colourings could be harmful and has recommended that their use be more carefully controlled. Mindful of the need to provide you with a healthy, tasty and wholesome meal, cooked in a traditional style and manner, we have decided to limit the use of artificial colourings in all our dishes. We are sure that you will appreciate this health conscious move on our part for your benefit and also believe that you will taste the real flavour of the ingredients as a result.

ALLERGY NOTICE

Our dishes may contain: gluten, eggs, peanuts, fish, nuts, mustard, milk or shrimp.

**IF YOU ARE ALLERGIC TO CERTAIN INGREDIENTS
PLEASE NOTIFY OUR STAFF BEFORE ORDERING.**

**We always welcome your comments on our
menus & your stay with us.**

Established in 1989 and still under the original management.

Our value, quality and quantity is second to none.