

Exclusive Indian cuisine / Royal Tandoori.

Contributors

Royal Tandoori (Crofton Park, London)

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WITH AWARD WINNING CHEF



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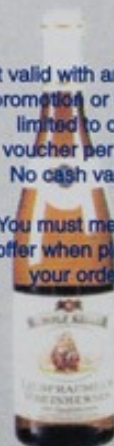
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Starters

1. ONION BHAJEE Sliced onions in a spicy butter, deepfried.....1.50
2. SAMOSA (Vegetables) Triangular pasty stuffed with vegetables.....1.40
3. SAMOSA (meat) Triangular pasty stuffed with spiced minced meat.....1.40
4. SHAMI KEBAB Minced and ground dill with herbs and spice2.20
5. SHEEK KEBAB Minced meat, pungently spiced and grilled2.20
6. CHICKEN TIKKA Chicken lightly spiced and skewered grilled Charcoal.2.40
7. LAMB TIKKA.....2.40
8. KEBAB ROLL.....2.40
9. TANDOORI CHICKEN Marinated in yoghurt and grilled in tandoor..2.40
10. KING PRAWN BUTTERFLY.....3.25
11. PRAWN PUREE.....2.30
12. PRAWN COCKTAIL.....1.80

Tandoori Dishes

(cooked in a clay oven with charcoal heat)

13. TANDOORI CHICKEN (half).....3.85
14. CHICKEN TIKKA (main) marinated with spices and grilled4.30
15. LAMB TIKKA (as above) (main).....4.30
16. CHICKEN SHASHLIK5.00
Tomatoes, onions, green pepper the mixing of home made sauce in this particular dish adds to its exquisite taste.
17. LAMB SHASHLIK (as above).....5.00
18. TANDOORI MIXED GRILL.....7.00
Contains tandoori chicken, chicken tikka, lamb tikka, sheek kebab, king size prawns, marinated and delicately spiced and barbecued in skewers.
19. TANDOORI KING PRAWN.....6.95
20. SHEEK KEBAB (main).....4.25
21. LAMB CHOP.....4.50
Tender lamb, marinated in special green herbs and tandoori spice, barbecued in tandoori served with salad

Duck Specialities

22. DUCK TANDOORI.....4.90
Marinated in yoghurt, tandoori spice, barbecued in tandoori, garnished with grilled tomatoes, onion and green pepper.
23. DUCK MASALLA Cooked as above, with red wine5.50

House Specialities

24. CHICKEN TIKKA MASALLA.....5.00
Diced spring chicken marinated for several hours in a home prepared sauce of selected herbs and spices, barbecued over flaming charcoal in the tandoori oven, cooked in an enriched Massala sauce. Dazzling flavour.
25. LAMB TIKKA MASALLA (as above).....5.00
26. CHICKEN TIKKA ZALE MASALLA (hot)5.10
27. LAMB TIKKA ZALE MASALLA (hot).....5.10
28. CHICKEN TIKKA MAKHANI (buttered).....4.50
29. LAMB TIKKA MAKHANI (buttered).....4.50
30. PRAWN MAKHANI (buttered).....4.50
31. CHICKEN BADAMI PASANDA.....4.95
Prepared as the chicken tikka described above, with almonds and red wine
32. LAMB BADAMI PASANDA (as above).....4.95
33. TANDOORI KING PRAWN MASALLA.....7.00
Delicately cooked King Prawn as Chicken Tikka Masalla with almonds

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Chef's Recommendations

34.	CHICKEN ROYAL PURI	5.95
	Marinated with yoghurt, Tia Maria, fresh cream almond, coconut and decorated with lettuce, cucumber, tomatoes and green pepper. Served with hot or mild sauce.	
35.	SALI BOTI CHICKEN	5.95
	A famous Parsi wedding dish. Tender Chicken cooked with dried apricots in a spicy red masalla. Lavishly garnished with crisp straw potatoes.	
36.	SALI BOTI LAMB (as above).....	5.95
37.	CHICKEN JALFREZI	5.50
	Chicken cooked with onion, fresh garlic, ginger and green chillies, flavoured with delicate herbs with a sprinkle of green coriander.	
38.	LAMB JALFREZI (as above).....	5.50
39.	TANDOORI KING PRAWN JALFREZI	7.00
40.	BOMBAY CHICKEN	3.85
	Boneless chicken cooked in butter, egg and potato with traditional herbs and spices.	
41.	BOMBAY LAMB (as above).....	3.85
42.	MAGLAI CHICKEN	4.00
	Boneless chicken cooked in butter with egg, tomato fresh garlic and spices with a sprinkle of green coriander.	
43.	MAGLAI LAMB (as above).....	4.00
44.	CHEF'S SPECIAL	5.50
	Specially cooked in butter with lamb, chicken, prawn, garlic and tomatoes, highly spiced and herbed.	
45.	MEAT THALI	8.00
46.	VEGETABLE THALI	7.25
47.	BUTTER CHICKEN TIKKA	5.00
48.	CHICKEN CHILLI MASALLA (chilli, pepper with sauce).....	4.50
49.	LAMB CHILLI MASALLA (same as above).....	4.50
50.	CHICKEN KORAH I.....	4.95
51.	LAMB KORAH I.....	4.95

Medium Curries

52.	CHICKEN CURRY (Off the bone).....	3.10
53.	LAMB CURRY	3.10
54.	KING PRAWN CURRY	5.10
55.	PRAWN CURRY	3.35

Madras Curry (fairly hot)

56.	CHICKEN MADRAS (Off the bone).....	3.15
57.	LAMB MADRAS	3.15
58.	KING PRAWN MADRAS	5.10
59.	PRAWN MADRAS	3.40

Vindaloo Dishes (very hot)

60.	CHICKEN VINDALOO (off the bone).....	3.20
61.	LAMB VINDALOO	3.20
62.	KING PRAWN VINDALOO	5.20
63.	PRAWN VINDALOO	3.40

Kurma Dishes

	<small>Cooked in rich cream sauce of various mild herbs and spices</small>	
64.	CHICKEN KURMA (off the bone).....	3.50
65.	LAMB KURMA	3.50
66.	KING PRAWN KURMA	5.20
67.	PRAWN KURMA	3.60

Bhuna Curry Dishes

A combination of spices and herbs fried together provide a dish of medium strength and rather dry consistency as compared with curry.

68.	CHICKEN BHUNA (off the bone).....	3.50
69.	LAMB BHUNA.....	3.50
70.	KING PRAWN BHUNA.....	5.20
71.	PRAWN BHUNA.....	3.75
72.	CHICKEN TIKKA BHUNA.....	4.50

Rogan Josh

The unique character of this dish derived from the use of tomatoes, onions, fried in special oil, this is ideal for those who like tomatoes.

73.	CHICKEN ROGAN (off the bone).....	3.50
74.	LAMB ROGAN.....	3.50
75.	KING PRAWN ROGAN.....	5.20
76.	PRAWN ROGAN.....	3.75

Dupiaza Dishes

This is similar to bhuna dishes but with extra onions.

77.	CHICKEN DUPIAZA (off the bone).....	3.50
78.	LAMB DUPIAZA.....	3.50
79.	KING PRAWN DUPIAZA.....	5.20
80.	PRAWN DUPIAZA.....	3.75

Set Meals

81.	SET MEALS FOR ONE PERSON.....	7.95
	1 Papadom, chicken tikka, meat bhuna vegetable curry, onion bhajee pilaw rice	
82.	SET MEAL FOR 2 PERSONS.....	14.95
	Contains chicken tikka, onion bhajee prawn bhuna, Bombay aloo, Rogan josh, mushroom bhajee, 2 pilaw rice, 1 nan and 2 papadoms	

Royal Balti Specialities

83.	BALTI TROPICAL Combination of meat, chicken and prawn.....	5.95
84.	BALTI NEPALIAN CHICKEN.....	4.50
	Cooked with chunks of onion, capsicum and tomatoes and served in a minty flavoured thick sauce.	
85.	BALTI NEPALIAN LAMB cooked as above.....	4.50
86.	BALTI NEPALIAN KING PRAWN as above.....	5.95
87.	BALTI MURGI MUSSALLAM.....	5.95
	Chicken cooked with mincemeat, cauliflower and whole boiled egg and herbs from Royal special recipe.	
88.	VEGETABLE BALTI.....	3.75

Dansak Dishes

Hot, sweet and sour curry, cooked with lentils (served with pilaw rice)

89.	CHICKEN DANSAK (off the bone).....	5.50
90.	LAMB DANSAK.....	5.50
91.	KING PRAWN DANSAK.....	6.50
92.	PRAWN DANSAK.....	5.95

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Vegetable Dishes

120. DRY MIXED VEGETABLE	1.95
121. VEGETABLE CURRY	1.95
122. MUSHROOM BHAJI.....	1.95
123. CAULIFLOWER BHAJI.....	1.95
124. BRINJAL BHAJI.....	1.95
125. BHINDI BHAJI (Okra).....	1.95
126. SAG BHAJI.....	1.95
127. BEANS BHAJI	1.95
128. BOMBAY POTATO.....	1.95
129. ALOO SAG BHAJI.....	1.95
130. GREEN SALAD	1.10
131. TARKA DALL	1.95
132. RAITHA (Cucumber or Onion).....	0.90
133. DOHI (Yoghurt).....	0.85

Special Vegetable

134. SABZI SATRANG (Okra, karela, tinda & Aubergine).....	2.20
135. MOTOR PONIR (Cheese & peas)	2.10
136. CHANA MASALLA (Chick peas)	2.10
137. GOBI ALOO (Cauliflower and potato)	2.10
138. NARKEL RAMI (Beans & Coconut).....	2.10
139. DALL SAMBA (Vegetable lentils)	2.10
140. CHANA SAG (Spinach and chickpeas)	2.10
141. ALOO MAKHANI (Mild with butter)	2.10
142. SAG PONIR (Spinach and Cheese)	2.10

Special Bread

143. KEEMA NAN Nan stuffed with minced meat.....	1.45
144. PESHWARI NAN Stuffed with saltanas, almonds and coconut powder	1.45
145. GARLIC NAN	1.45
146. STUFFED NAN (with vegetable).....	1.45
147. NAN Unleavened bread baked in a clay oven	1.35
148. PARATHA Special bread in layers, fired in clarified butter	1.25
149. STUFFED PARATHA	1.45
150. CHAPATI	0.60
151. TANDOORI ROTI.....	1.20
152. PUREE Wheat flour thin bread in layers fried in deep oil	0.60
153. PAPADOM	0.40
154. MOSSALA PAPADAM	0.45

Rice

155. PLAIN RICE	1.30
156. PILAW RICE.....	1.40
157. ROYAL FRIED RICE (prawn, peas & egg).....	2.20
158. MIXED FRIED RICE (peas and mushroom).....	1.95
159. MUSHROOM RICE.....	1.95
160. EGG PILAU RICE.....	1.95
161. COCONUT RICE	2.00
162. VEGETABLE RICE.....	1.95
163. SPECIAL FRIED RICE.....	1.95

Desserts

164. BANANA FRITTERS.....	1.40
165. PINEAPPLE FRITTERS	1.40
166. INDIAN LASSI (Sweet or Salty)	1.40

Chutney and Drinks

167. CHUTNEY & PICKLES.....	0.30
168. CAN OF DRINK	0.50
169. BOTTLE OF DRINK.....	1.50

Pathia Dishes (including rice)

Cooked as a dansak without lentils, with tomato puree

93. CHICKEN PATHIA (off the bone).....	5.00
94. LAMB PATHIA.....	5.00
95. KING PRAWN PATHIA.....	6.50
96. PRAWN PATHIA.....	5.50

Biriany Dishes (including rice)

The following dishes are prepared with saffron rice, cooked with almonds and raisins garnishes with cucumber, tomatoes, served with vegetable curry.

97. CHICKEN BIRIANY (off the bone).....	5.00
98. LAMB BIRIANY.....	5.00
99. KING PRAWN BIRIANY.....	6.25
100. PRAWN BIRIANY.....	5.25
101. VEGETABLE BIRIANY.....	4.25
102. CHICKEN TIKKA BIRIANY.....	6.25
103. MIX BIRIANY (chicken, lamb and prawn).....	6.50

With Sag

This is a unique combination of fresh spinach cooked in medium spices of your choice.

104. CHICKEN SAG.....	3.65
105. LAMB SAG.....	3.65
106. KING PRAWN SAG.....	5.75
107. PRAWN SAG.....	3.75

Ceylon Dishes

A fairly hot curry cooked with spices and ground coconut

108. CHICKEN CEYLON.....	3.45
109. LAMB CEYLON.....	3.45
110. KING PRAWN CEYLON.....	5.40
111. PRAWN CEYLON.....	3.65

Joypuri Dishes Sour and hot taste

112. CHICKEN JOYPURI.....	3.45
113. LAMB JOYPURI.....	3.45
114. KING PRAWN JOYPURI.....	5.40
115. PRAWN JOYPURI.....	3.65

Malayan Dishes

Those who like fruits these delicious curries are cooked with pineapple, medium spiced.

116. CHICKEN MALAYAN.....	3.75
117. LAMB MALAYAN.....	3.75
118. KING PRAWN MALAYAN.....	5.75
119. PRAWN MALAYAN.....	3.95