Royal Tandoori
READING

حلال
HALAL

Starter Vegetarian Dishes

Gobi Manchurian 7.25
(Battered cauliflower cooked in a fusion of indochinese style)

Starter Non-Vegetarian Dishes

Chilli Chicken 7.95
(Battered chicken cooked with hot herbs and spices)

Mild
Medium
Hot
Very hot
(N) May contain nuts

Appetisers

Eye Openers

1. **Plain Pappadam** 1.25
2. **Spicy Pappadam** 1.25

Vegetarian

3. **Vegetable Samosa** 4.75
(Minced vegetable with spices wrapped in a crispy fried pastry)
4. **Punjabi Samosa** 4.95
(Crisp triangular pastry filled with vegetables and spices)
5. **Onion Bhaji** 5.50
(Crispy battered and fried julienne of onions)
6. **Chilli Paneer** 7.95
(Fried cottage cheese stir fried with chef's mix of spices and herbs)
7. **Paneer Shashlik** 8.95
(Chunks of paneer marinated in spices and grilled in a tandoor with peppers and onions)
8. **Plain Chips** 3.50
(Deep fried potatoes)

Non -Vegetarian

9. **Seekh Kebab** 6.95
(Skewered spiced minced lamb cooked in tandoori oven)
10. **Chicken Tikka** 9.25
(Chicken breast marinated in spices and yoghurt, cooked in the clay oven and served on a hot sizzler)
11. **Tandoori Chicken (half)** 9.25
(Chicken on the bone cooked with Indian spices, yoghurt and served on a hot sizzler)
12. **Lamb Shashlik** 9.95
(Skewered pieces of marinated lamb in spices cooked in tandoor oven served with peppers and onions on a hot sizzler)

Royal Tandoori Delicacies

Vegetarian

(Dishes marked with *can be ordered as a side dish for 3.99 when ordered with a main meal)

13. **Dal Makhani (N)** 7.95
(Lentils cooked in makhani sauce)
14. ***Tadka Dal** 7.50
(Mixed lentils cooked in traditional method)
15. **Kadai Paneer** 7.95
(Cubes of cottage cheese cooked in fresh garlic, cumin corriander seeds and peppers)
16. **Paneer Makhani (N)** 7.95
(Cubes of cottage cheese cooked with butter in a rich creamy sauce)
17. **Malai Kofta (N)** 7.50
(Delicious, creamy, savoury dish of Mughlai origin, vegetarian version of the famous Kofta curries)
18. ***Saag Paneer** 7.95
(Cubes of cottage cheese with spinach and cream)
19. **Matter Paneer** 7.50
(Cottage cheese cooked with green peas in special medium curry sauce)
20. **Saag Aloo** 7.50
(Potatoes cooked with spinach and cream)
21. ***Bhindi-do-Piyaza** 7.50
(Okra cooked with fresh onions in a traditional style)
22. ***Bombay Aloo** 7.50
(New potatoes cooked in tomato sauce with mustard seeds and coriander)
23. ***Mixed Vegetable Curry** 7.50
(Fresh vegetables cooked in traditional Indian style)
24. **Vegetable Jalfrezi** 7.50
(Hot, rich and flavorsome curry with an array of vegetables)
25. ***Channa Masala** 7.50
(Spicy chickpeas in curry sauce)
26. **Rajma Masala** 7.50
(Red Kidney Beans in curry sauce with sliced potato
27. **Achari Paneer** 7.95
(Paneer cooked with chef's special masala)

Non - Vegetarian

28. **Chicken Tikka Masala (N)** 10.95
(Most popular delicacy from the sub continent cooked in tomato cream sauce)
29. **Dhaba Chicken** 10.95
(Traditional Indian chicken curry)
30. **Kadai Chicken** 10.95
(Pieces of chicken cooked in freshly crushed garlic, cumin, coriander seeds and pepper)
31. **Chicken Jalfrezi** 10.95
(Hot and spicy chicken curry with onion, peppers and green chillies)
32. **Saag Chicken** 10.95
(Chicken cooked with spinach and cream)
33. **Murg Achari** 10.95
(Traditional Indian chicken curry with chef's special masala and garlic)
34. **Chicken Korma (N)** 10.95
(Mild and creamy dish)
35. **Butter Chicken (N)** 10.95
(Chicken on the bone cooked in tandoor with Makhani sauce)
36. **Murg Lavabdar** 10.95
(Chicken cooked with freshly crushed garlic, finely chopped peppers and onion)
37. **Lamb Rogan Josh** 11.50
(Traditional medium hot curry of lamb blended with spices and herbs)
38. **Saag Lamb** 10.95
(Lamb cooked with spinach and cream)
39. **Lamb Jalfrezi** 10.95
(Hot and spicy lamb curry with onion, peppers and green chillies)
40. **Achari Lamb** 11.50
(Lamb cooked with chef's special masala and garlic)
41. **Kadai Lamb** 11.50
(Pieces of lamb cooked in freshly crushed garlic, cumin, coriander seeds and pepper)
42. **Lamb Korma (N)** 11.50
(Mild and creamy dish)
43. **Devil Lamb** 11.50
(Exceedingly hot and spicy lamb curry, hottest on the menu)
44. **Lamb Hydrabadi** 11.50
(Lamb cooked with fresh mint leaves and herbs in a spicy masala)
45. **Goan Fish Curry** 9.95
(Pieces offish simmered in a tangy sauce made with coconut)

Bread

*Any additional topping would be charged 0.75 per topping

46. **Roti** 2.95
(Whole wheat bread cooked in clay oven)
47. **Aloo Paratha** 3.95
(Freshly baked wheat flour bread stuffed with potatoes and cooked in tandoor)
48. **Butter Nan** 3.25
(Freshly baked fine flour bread from the tandoor with butter)
49. **Plain Nan** 2.95
(Freshly baked fine flour bread from the tandoor)
50. **Garlic Nan** 3.25
(Freshly baked fine flour bread topped with chopped garlic and buttered, cooked in tandoor)
51. **Chilli Nan** 3.25
(Freshly baked fine flour bread topped with freshly chopped chilli and buttered, cooked in tandoor)
52. **Coriander Nan** 3.25
(Freshly baked fine flour bread topped with freshly chopped coriander and buttered, cooked in tandoor)
53. **Peshawari Nan (N)** 3.95
(Freshly baked fine flour bread stuffed with coconut and nuts, cooked in tandoor)
54. **Royal Special Nan** 3.75
(Freshly baked fine flour bread stuffed with chef's special masala and cheese)

Rice

*All biryani's are served with cucumber raita

55. **Plain Rice** 3.75
(Steamed basmati rice)
56. **Pulao Rice** 3.95
(Turmeric flavoured basmati rice)
57. **Jeera Pulao** 3.95
(White basmati rice with cumin seeds)
58. **Mushroom Pulao** 3.95
(White basmati rice with button mushrooms)
59. **Egg Fried Rice** 3.95
(White basmati rice with egg, spring onions and soya sauce)
60. **Vegetable Biryani (N)** 9.95
(Flavoured basmati rice with mixed vegetables and nuts)
61. **Chicken Biryani (N)** 11.00
(Flavoured basmati rice with chicken, coriander, onions and nuts)
62. **Lamb Biryani (N)** 11.95
(Flavoured basmati rice with lamb, coriander, onions and nuts)

Extras

63. **Plain Yoghurt** 2.50
64. **Raita** 3.00
(Yoghurt with cucumber, mint and toasted cumin)
65. **Green Salad** 3.50
(Freshly chopped tomatoes, cucumber, carrots and lettuce)

Desserts

66. **Guiab Jamun** 3.75
(sweet dumpling in sugar syrup)
67. **Guiab Jamun with ice cream** 4.00
68. **Kulfi (Pistachio/Badam/Mango/Malai)** 3.75
69. **Ice Creams** 3.75
(Vanilla/Strawberry/Chocolate)

Something Hot

70. **Tea or Coffee** 2.95
71. **Masala Chai (Mixed-Spice Tea)** 3.25
72. **Espresso** 2.95
73. **Cappuccino** 2.95
74. **Hot Chocolate** 3.25

Vegan Menu

75. **Vegetable Samosa** 4.75
(Minced vegetable with spices wrapped in a crispy fried pastry)
76. ***Bombay Aloo** 7.50
(New potatoes cooked with mustard seeds and coriander, spiced)
77. **Saag Aloo** 7.50
(Potatoes cooked with spinach)
78. ***Bhindi-do-Piyaza** 7.50
(Okra cooked with fresh onions in a traditional style)
79. ***Kali Dal** 7.95
(Lentils cooked in traditional style)
80. ***Mixed Vegetable Curry** 7.50
(Fresh vegetables cooked in traditional Indian style)
81. **Roti** 2.95
(Whole wheat bread cooked in clay oven)
82. **Green Salad** 3.50
(Freshly chopped tomatoes, cucumber, carrots and lettuce)

The Royal Tandoori Restaurant in the heart of Reading serves only the finest Indian food. All of our dishes are prepared using the finest spices from India and the freshest produce.

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Royal Tandoori Wine Selection

	175ml	250ml	Bottle
White Wines			
1. **Los Romeros Sauvignon Blanc, Central Valley, Chile** Fragrant aromas of lemon and gooseberries with a zesty finish.	5.95	6.95	19.95
2. **Footsteps Chardonnay, South-Eastern Australia** A fresh style of apricot slices and a twist of citrus, suitable for any occasion.	5.95	6.95	19.95
3. **Vinuva Pinot Grigio delle Venezie, Italy** Delicately flavoured with notes of green apple and pear.	5.95	6.95	19.95
4. **Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, South Africa** Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.	5.95	6.95	19.95
5. **Southern Rivers Sauvignon Blanc, Marlborough, New Zealand** Fresh and crisp with classic characters of gooseberry and tropical flavours.			21.95
Rose Wine			
6. **Vinuva Pinot Grigio Rose delle Venezie, Italy** A delicate pink wine full of fresh, summer-fruit aromas.	5.95	6.95	19.95
7. **Whispering Hills White Zinfandel, California, USA** Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.	5.95	6.95	19.95
Red Wines			
8. **Los Romeros Merlot, Central Valley, Chile** A soft, warm, smooth red with lots of blackcurrant and plum fruits and a dash of spice.	5.95	6.95	19.95
9. **Footsteps Shiraz, South Eastern Australia** These grapes are amongst the spiciest and most ready to burst blackberry style in all of Riverland.	5.95	6.95	19.95
10 **Portillo Malbec, Uco Valley, Mendoza, Argentina** Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a 'touch of spice.	5.95	6.95	19.95
11. **Marques de Morano Rioja Crianza, Spain** Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.			21.95
12. **Flagstone The Music Room Cabernet Sauvignon, Western Cape, South Africa** Summer fruits, cassis, fennel, mint, dark, bitter chocolate, all wrapped up in serious, warm toasty oak. Palate is all about chunky, chewy, integrated tannins.			27.95
Sparkling & Champagne			
13. **Imperativo Prosecco Extra Dry, Italy** Fine bubbles and delicately fruity aromas: the palate is crisp and lively.			20.95
14. **Da Luca Prosecco, Italy** Pear and peach fruit on a lively, yet soft and generous palate.			7.95
15. **Louis Dornier et Fils Brut, France** A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.			37.95
16. **Moet & Chandon Brut Imperial, France** A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.			54.95
17. **Laurent-Perrier Cuvee Rose Brut, France** The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.			69.95

Aperitifs

	50ml
Sherry	3.00
Martini sweet or dry	2.90
Cinzano Bianco	2.90
Pimms No 1	3.30
Campari	3.00

Draught Beer & Cider

	Half	Pint
Kingfisher	3.00	5.95
Cobra	3.00	5.95

Bottles & Cans

Guinness Surger	4.25
Budweiser 330ml	3.95
Corona 330ml	3.95
Cobra 330ml	3.95
Kingfisher 330ml	3.95
Kingfisher 650ml	6.50
Peroni 330ml	3.95
Cobra 660ml	6.50
London Pride 568ml	5.50
Cobra Zero Alcohol	3.50

Cider

Magners Original 568ml	5.50
Magners Pear 568ml	5.50
Kopparberg Mixed Fruit 500ml	5.50
Kopparberg Strawberry & Lime	5.50

Brandy & Port

	25ml
Martell Brandy	3.95
Courvoisier VSOP	4.35
Ruby Port	3.75

Liqueurs

	25ml
Grand Marnier	3.50
Tia Maria	3.50
Drambuie	3.50
Cointreau	3.50
Sambuca	3.50
Baileys	3.50
Fire Ball	3.50
Archers	3.20
Disaronno	3.50
Jagermeister	3.50

Spirits

	25ml
Gordons Gin	3.20
Bombay Sapphire Gin	3.50
Smirnoff Vodka	3.25
Bacardi	3.25
Bells Whiskey	3.25
Jameson's	3.50
Johnnie Walker Black Label	3.75
Southern Comfort	3.25
Jack Daniels	3.25
Glenfiddich	4.25
Glenmorangie	4.25
Chivas Regal	4.25
Captain Morgan Dark Rum	3.25
Captain Morgan Spiced Rum	3.25
Malibu	3.25
Tequila	3.50

Mineral Water, Soft Drinks & Fruit Juices

Mineral Water Still or Sparkling 1 Ltr	3.50
Still or Sparkling 330ml	2.00
Orange Juice	2.50
Apple Juice	2.50
J20	2.80
Mango Juice	2.50
Lassi (Mango, Sweet or Salty)	3.50
Jug of Lassi	14.99
Fresh Juices (Regular) (Orange, Apple or Carrot)	3.95
Fresh Passion Fruit Juice	3.25
Fresh Passion Fruit Jug	14.99
Coca Cola/Diet Coke/Coke Zero/ Fanta/Sprite 330ml	3.30
Mixers (200ml tonic, slimline tonic, soda)	2.00
Post Mix	
Dash	1.00
Cordial & Soda Half Pint	2.00
Coke Half Pint	2.95
Diet Coke Half Pint	2.95
Lemonade Half Pint	2.95
Sprite Half Pint	2.95
Fanta Pint	4.00
Fanta Half Pint	2.95
Coke or Diet Coke Pint	4.00
Sprite or Lemonade Pint	4.00
Appletizer original & Pomegrante 257ml	2.80
Red Bull	2.95
Pineapple Juice & Cranberry Juice 200ml	2.50
Tomato Juice 200ml	2.50
Gingerale 200ml	2.50

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