

TIPU SULTAN

EVENTS & CATERING

CATERING SERVICES



VENUE HIRE



CORPORATE EVENTS



WE ARE MORE THAN JUST A RESTAURANT...

We take pride in catering for events of all sizes, from weddings and corporate events to fundraisers and social gatherings. For enquiries, please reach out to your local Tipu Sultan Nottingham branch. For events with over 50 attendees, contact us at 01156483326 or tipusultannottingham@gmail.com to coordinate with our Event Experts, who specialize in creating exceptional events.



Tipu Sultan is now an approved premises for
Marriages & Civil Partnerships



TAKEAWAY / DELIVERY

6B Wilford Rd, Ruddington,
Nottingham, NG11 6EN
0115 648 4376
[www. tipusultanruddington.co.uk](http://www.tipusultanruddington.co.uk)



DINE-IN / TAKEAWAY / DELIVERY

482 Mansfield Road,
Nottingham, NG5 2EL
01156483326
www.tipusultannottingham.co.uk

****Our menu items comply with Halal dietary guidelines****

APPETISERS

GRILLS

- MURGH SEEKH KEBAB

5.45
- Tender and juicy minced chicken croquettes, seasoned with intense tandoori spices
- SEEKH KEBAB

5.45
- Tender and juicy minced lamb croquettes, seasoned with intense tandoori spices
- CHILLI CHICKEN

6.45
- Crispy and flavorful stir-fried chicken, prepared in slightly sweet, spicy & tangy chilli sauce
- LAMB CHOPS

10.95
- Tipu Sultan's signature dish. Fresh, succulent and straight-off-the-grill lamb chops marinated in herbs & spices
- MURGH HARYALI TIKKA

6.75
- Tender chicken marinated in a blend of mint, spinach, coriander & spices
- CHICKEN MALAI TIKKA

6.95
- Tender chicken cooked in irresistible creamy cashew nuts-based marinade
- TANDOORI MURGH WINGS

6.45
- Succulent pieces of chicken wings marinated in Tipu's secret spices

SEAFOOD

- SALMON TIKKA

9.95
- Chunks of the finest salmon coated with Tipu's herbs & spices.
- JINGA TIKKA

11.95
- Extra large, succulent king prawns smothered in a spicy marinade and then cooked over a chargrill



PAKORAS & BHAJIS

- MURGH PAKORA

5.95
- FISH PAKORA

7.95
- ONION BHAJI

4.95

SAMOSAS & CHAATS

- KEEMA SAMOSA

4.95
- Homemade pastry filled with meat, potatoes, peas & Tipu's spices
- VEGETABLE SAMOSA

4.95
- Homemade light filo pastry with tasty vegetables and subtle spices
- ALOO TIKKI CHAT

4.95
- Mashed potato blended with onions, herbs & chillies
- SAMOSA CHAT

4.95
- Fried samosas served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce and spices
- PAPRI CHAT

5.45
- Crispy papris served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce & spices

VEGETARIAN

- CHILLI GARLIC MOGO CHIPS

4.95
- Crispy cassava chips cooked in an irresistible combination of tang and spices using chilli, garlic and tandoor spices
- ACHARI PANEER TIKKA

6.95
- Finest Indian cottage cheese squares, marinated in our chef's secret blend and cooked in special pickle spices.
- CHEESE TIKKA

5.25
- Potato blend with mozzarella, cottage cheese, spring onions, chillies, yogurt, tamarind sauce, and spices

PASTAS

- CREAMY CHEESE PASTA

9.95
- An indulgent pasta dish with al dente pasta in creamy cheese sauce, balanced with sharp cheddar, Parmesan, and garlic for a satisfying and delicious meal.
- VEGETABLE PASTA

9.95
- Soft pasta twists tossed in a chilli and tomato sauce mixed with fresh carrots, potatoes, courgette, mixed peppers, green peas, baby corn, cauliflower and sprinkled with grated cheddar cheese

- CHICKEN OR KEEMA PASTA

9.95
- Tender chicken tikka pieces or delicious mutton mince tossed into a spicy chilli and tomato pasta with fresh mixed peppers and mushrooms, sprinkled with grated cheddar cheese.



SALADS

- AVOCADO SALAD

8.95
- CORN SALAD CHICKEN CEASAR SALAD

8.95
- CHICKEN CEASAR SALAD

10.95
- KACHUMBER SALAD

3.45
- GARDEN SALAD

3.45
- CUCUMBER, PINEAPPLE AND MANGO SALAD

5.45

MAINS

TIPU'S MAIN COURSES

CHICKEN: 12.45 / GOSHT: 13.45
KEEMA (MINCE MEAT): 11.95 / VEG: 9.95

- BHUNA
- A rich thick sauce made from gently fried onions and tomatoes
- KORMA
- A mildest dish braised with cream, and coconut spices to produce a thick sauce

- DOPIAZA
- Cooked in lots and lots of Onions
- ROGAN JOSH
- Cooked with tomatoes, green peppers and onions
- PALAK
- Cooked with extremely rich and fresh spinach

FLAVORS OF OUR HERITAGE

- HALEEM

10.95
- Meat and lentils slow-cooked in a blend of mild spices
- PAYA

12.95
- Lamb trotters cooked traditionally in a well-balanced sauce
- MAGAZ

12.95
- Stir-fried lamb brain combined with a heartwarming gravy
- NIHARI

14.95
- Flavourful meat prepared with rich herbs & spices
- LAHORI CHANA

8.95
- Flavorful dish of Chickpeas cooked in authentic Lahori spices

- HYDERABADI
- Slow-cooked to perfection and blended with special herbs & spices
- MADRAS
- Cooked in a tomato and, spiced with ginger, green chilli and coriander

- DESI CHILLI
- Cooked with green chillies to perfection
- ACHARI
- Cooked perfectly in mustard oil with onion seeds, fennel, fenugreek seeds & pickle spices
- JALFREZI
- A dry dish cooked with onions, peppers

OLD FAVORITES

- CHICKEN TIKKA MASALA

12.45
- Tipu's special herbs and spices marinated chicken, in a creamy almond and coconut sauce
- BUTTER CHICKEN

12.45
- Chicken stripped off the bone and cooked in a full-bodied creamy sauce
- CHICKEN KORMA

12.45
- A rich chicken curry with tender chicken in a creamy sauce with fresh ground spices
- PESHWARI (CHICKEN OR GOSHT)

13.45
- Choice of meat slowly cooked on the bone in a delicately spiced sauce

SEAFOOD

- MACHI LASAN BHUNA

14.95
- Codfish cooked medium hot with a generous helping of fresh garlic, herbs & Tipu's secret spices
- MACHI BHARTA

14.95
- A tantalizing dish made with minced fish cooked in a delicious blend of fresh onion, tomatoes, ginger, garlic & Tipu's secret spices

VEGETARIAN

- VEGETABLE ACHARI

8.95
- A bold and tangy dish with fresh vegetables cooked in Tipu's special pickled spices
- DHAL MAKHANI

9.95
- An extremely rich and traditional Punjabi dish prepared with a mix of whole black lentils and cooked in a creamy style
- BOMBAY ALOO

9.95
- An authentic spicy potato dish bursting with flavours and infused with rich aromatic spices
- SEASONAL MIX VEGETABLES

9.95
- An intensely fragrant and fresh vegetables cooked in a special blend of Tipu's secret spices
- KARAH PANEER

10.95
- Cottage cheese cooked with fresh bell peppers and fragrant ground spice powder
- PANEER MAKHANI

10.95
- Cottage cheese cooked in a special blend of herbs & spices in a mild butter sauce
- PANEER KHURCHAN

10.95
- Cottage Cheese cooked in a semi-dry sauce and a secret blend of aromatic spices
- SAAG PANEER

9.95
- Luscious creamed spinach with cottage cheese cooked in fragrant ground spices



NAANS

- TANDOORI NAAN

2.55
- GARLIC NAAN

3.75
- KASHMIRI NAAN

4.25
- KEEMA NAAN

4.25
- CHEESE NAAN

4.25
- KULCHA NAAN

3.95
- ROTI

1.30
- CHEESE & GARLIC NAAN

4.50
- KEEMA CHEESE NAAN

4.95
- CHILLI GARLIC NAAN

4.25
- CHICKEN TIKKA & CHEESE NAAN

4.95

SUNDRIES

- STEAMED RICE

3.55
- Basmati rice steamed until fluffy
- PILAU RICE

3.85
- Prepared with ghee, saffron & onions
- MUSHROOM RICE

3.85
- Cooked with mushrooms & onions
- EGG RICE

3.95
- Cooked with eggs and spring onion
- FRIES

3.25
- MASALA FRIES

2.25
- POMEGRANATE & BOONDI RAITHA

1.95
- PICKLE TRAY

1.95
- EXTRA DIPS

0.50
- EXTRA POPPADOMS

0.75 each



TIPU'S BIYANIS

- FISH BIRYANI

14.95
- GOSHT BIRYANI

13.45
- MURGH BIRYANI

12.45
- VEGETABLE BIRYANI

11.45
- Served with choice of raita or curry sauce

KIDS MENU

5.95
Main Dish

- FISH FINGERS, SERVED WITH FRIES, AND FRUIT SHOOT
- MILD BUTTER CHICKEN WITH NAAN, RICE AND FRUIT SHOOT
- CHICKEN NUGGETS, SERVED WITH FRIES, AND FRUIT SHOOT

Allergen Notice: Menu items may contain allergens such as gluten, dairy, nuts, and others. Please inform a member of staff of any allergies or dietary concerns before ordering.