



Sun - Thu 5:30pm to 11:00 | Fri & Sat 5:30 to 11:30
48 Broad Street | Chesham | Bucks | HP5 3DX

10% discount on all collected orders
Free Delivery on orders over £16 (within a 3 mile radius)

Authentically Indian
Chesham
Tandoori
EST. 1980

01494 775 241 / 782 669

Scan and
order online

Vegan Specials

Choose from an accompaniment of **boiled rice, tandoori roti** or **plain poratha**. All vegan options priced at **£12.95**.

Please note that all our vegan dishes are prepared with vegan butter & coconut milk (for creamier dishes) and cooked using separate utensils and pans to minimise cross contamination with meat based dishes.

Niramish

A medley of fresh mixed vegetables cooked in a lightly spiced dry sauce. Authentic Bangladeshi home style cooked.

Saag Chana

Chick peas and spinach butter stir fried in a dryish sauce. A classic Indian favourite.

Makhni Beans

A rich and creamy combination of butter beans cooked with freshly diced garlic and coconut milk.

Phorash Bhuna

Kidney beans cooked in a traditionally thick, onion based sauce with a very distinctive flavour. Topped with a slice of tomato.

Quorn Jalfrezi

our special meat alternative dish cooked in a spicy sauce with fresh green chillies, tomatoes and capsicum.

Quorn Tikka Masala

Diced quorn pieces cooked in our very own tikka masala spice and coconut milk.

RECOMMENDED MENUS

Set Menu A

£29.50

Main Dishes

Lamb Rogan Josh
Chicken Tikka Massala

Served with a side of **Aloo Gobi, Pilau Rice & a naan bread.**

Set Menu B

£32.95

Starters

Onion Bhaji
Lamb Samosa

Main Dishes

Chicken Tikka
Chicken Sagwala

Served with a side order of **brinjal bhaji and Pilau Rice & a garlic naan bread.**

Important Allergen Information

Please note that some of our dishes may not be suitable for people with nut or gluten allergies. Please notify or ask a member of our staff for specific allergen details.

Order online at www.cheshamtandoori.co for our latest promotions

VEGETARIAN

Vegetarian Main Dishes

You may have any dish as a main dish - a few examples are

Vegetable Baiti £8.95
Vegetable Dhansak £7.95
Vegetable Kurma £7.95
Vegetable Rogan £7.95
Vegetable Chilli Massala £7.95
Chana Aloo Bhuna £7.95



Vegetable Peshwari £8.95
Mushroom Biryani £10.15
Vegetable Biryani £10.15

Vegetarian Sides

All vegetarian sides £5.25
Any dish as a main £7.95

Vegetable Curry
Chana Massala (chickpeas)
Dall (lentils)
Dall Tarka (lentils with garlic)
Niramish (mixed dry vegetables)
Mushroom Bhaji

TRADITIONAL FAVOURITES

Moglai chicken / Lamb Biryani (with Onions) £14.25

Chicken / Lamb Tikka Biryani £14.25

Baiti £8.95
A slow cooked dish, resulting in a succulent spicy taste with a slight tang to the taste buds.

Chicken: £10.70
Lamb: £10.70
Prawn: £10.95
King Prawn: £15.35

Dhansak £8.95
Originally a Persian dish, a spicy hot yet almost sweet and sour curry in a thick dhal sauce.

Chicken: £8.75
Lamb: £8.75
Prawn: £9.05
King Prawn: £13.95

Biryani £8.95
A dry curry cooked with saffron flavoured rice. Accompanied by a medium vegetable curry.

Chicken: £11.80
Lamb: £11.80
Prawn: £11.95
King Prawn: £15.35

TIKKA SPECIALS £10.70

Inc. Bhuna, Dupizza, Malayan, Rogan Josh, Kurma, Vindaloo, Ceylon, Madras (Dhansak £10.95)

Vindaloo £8.50
A very hot dish consisting of a semi thick rich sauce with added potatoes.

Bhuna £8.50
A traditional curry, with a distinctive taste and a thick onion based sauce.

Dopizza £8.50
This dish contains double the quantity of onions than any other style of curry. Rounded off with large slices of green peppers.

Rogan Josh £8.50
Generous helpings of paprika and tomatoes puree and topped with tomato cubes.

All the following dishes are priced as follows.

Chicken or Lamb: £8.50 Prawn: £8.50 King Prawn: £13.75

Kurma £8.50
A mild creamy dish containing coconut milk and fresh herbs.

Malayan £8.50
Another mild dish - this time with added pineapple. Cooked in a rich creamy sauce.

Madras £8.50
The traditional favourite, fairly hot strength curry with a semi - rich sauce.

Ceylon £8.50
A coconut flavoured dish - medium hot with a thick gravy.

Sag & Chana
Mushroom & Aloo
Bhindi Bhaji (Okra)
Sag Bhaji (spinach)
Cauliflower Bhaji
Cauliflower Bhaji
Brinjal Bhaji (aubergine)
Bombay Aloo
Aloo Sag (Spinach & Potatoes)
Aloo Gobi (Cauliflower & Potatoes)
Mottir Panir (Cheese and Peas)
Sag Panir (Cheese and spinach)