

## Starters

KING PRAWN BUTTERFLY	£4.95
KING PRAWN PURI	£4.95
TANDOORI KING PRAWN	£4.95
PRAWN & PURI	£4.95
TANDOORI CHICKEN	£3.95
CHICKEN TIKKA	£3.50
LAMB TIKKA OR DUCK TIKKA	£3.95
SHEEK KEBAB	£3.25
MIXED KEBAB	£4.95
SOMOSA <i>Meat or Vegetable</i>	£2.95
CHICKEN CHAT	£3.50
ALOO CHAT	£2.95
ONION BHAJI OR VEGETABLE PAKORA	£2.95

## Tandoori Specialities

TANDOORI KING PRAWN	£10.95
<i>King prawn marinated in special spices and cooked in the clay oven</i>	
TANDOORI MIXED GRILL	£11.95
<i>Selection of lamb tikka, chicken tikka, tandoori chicken, tandoori king prawn, sheek kebab and nan bread</i>	
CHICKEN SHASHLIK	£7.95
<i>Pieces of spring chicken cooked in a clay oven with onions, green peppers and tomato</i>	
LAMB TIKKA OR DUCK TIKKA	£7.95
<i>Pieces of spring lamb or duck marinated in yoghurt and spices cooked in a clay oven</i>	
CHICKEN TIKKA	£7.50
<i>Pieces of spring chicken marinated in yoghurt and spices cooked in a clay oven</i>	
TANDOORI CHICKEN (HALF)	£7.50
<i>Spring chicken on the bone marinated in yoghurt and spices cooked in a clay oven</i>	
LAMB SHASHLIK OR DUCK SHASHLIK	£8.50
<i>Tender lamb or duck pieces cooked with onions, tomato and green peppers in a clay oven</i>	
SHEEK KEBAB	£7.50
<i>Minced lamb marinated with herbs and spices, skewered and barbecued</i>	

## The Ultimate Balti

*Any of these dishes can be prepared as a vegetable £5.50*

BALTI MEAT/CHICKEN - medium	£6.95
BALTI PRAWN - medium	£7.95
BALTI KING PRAWN - medium	£9.50
BALTI TROPICAL	£7.95
<i>Chicken tikka, lamb tikka, mixed vegetables</i>	
BALTI CHICKEN, LAMB OR DUCK CHILLI MASALA	£7.95
<i>Flavoured with fresh green chilli to a hot taste</i>	
BALTI CHICKEN, LAMB OR DUCK TIKKA MASALA	£7.95
<i>Creamy and medium hot</i>	
BALTI TAJ MAHAL SPECIAL <i>Chicken, meat, prawn</i>	£7.95
BALTI NAVRATTAN MULTIVEG	£5.95
<i>Made with cauliflower, carrot, chickpeas mushroom, beans, peas, cabbage and spinach</i>	

## Chicken or Lamb

CHICKEN or LAMB KORMA - <i>Very mild</i>	£6.95
CHICKEN or LAMB CURRY - <i>Medium</i>	£6.50
CHICKEN or LAMB MADRAS - <i>Fairly hot</i>	£6.95
CHICKEN or LAMB VINDALOO - <i>Very hot</i>	£6.95
CHICKEN or LAMB DUPIAZA - <i>Medium hot cooked with fried onion and tomato</i>	£6.95
CHICKEN or LAMB ROGAN <i>Medium hot, spicy curry with tomato and herbs</i>	£6.95
CHICKEN or LAMB JALFREZI <i>Fairly hot cooked with onion, tomato, green peppers and green chilli</i>	£6.95
CHICKEN or LAMB DANSAK <i>Sweet, sour and hot cooked with lentils</i>	£6.95
CHICKEN or LAMB KORAY <i>Medium Hot</i>	£6.95
CHICKEN or LAMB MALAYA <i>Mild cooked with pineapple</i>	£6.95
CHICKEN or LAMB PATHIA <i>Sweet, sour and hot cooked with tomatoes</i>	£6.95
CHICKEN or LAMB BOMBAY <i>Medium cooked with egg and potato</i>	£6.95
CHICKEN or LAMB BHUNA <i>Coked with onions, tomatoes and fresh spices</i>	£6.95
CHICKEN or LAMB METHI <i>Highly spiced dish cooked with exotic herbs</i>	£6.95
CHICKEN or LAMB SAG <i>Cooked with spinach and medium spice</i>	£6.95
CHICKEN or LAMB KASHMIR <i>Mild cooked with banana</i>	£6.95

## Seafood

PRAWN KORMA - <i>Very mild</i>	£7.95
PRAWN CURRY - <i>Medium</i>	£6.95
PRAWN MADRAS - <i>Fairly hot</i>	£6.95
PRAWN VINDALOO - <i>Very hot</i>	£6.95
PRAWN DUPIAZA <i>Medium hot cooked with fried onion &amp; tomato</i>	£7.95
PRAWN MUSHROOM - <i>Medium cooked with mushroom</i>	£7.95
PRAWN PATHIA <i>Sweet, sour and hot cooked with tomatoes</i>	£7.95
PRAWN BHUNA <i>Cooked with tomatoes and fresh spices</i>	£7.95
PRAWN SAG - <i>Cooked with spinach and medium spice</i>	£7.95
KING PRAWN KORMA - <i>Very mild</i>	£9.95
KING PRAWN CURRY - <i>Medium</i>	£8.95
KING PRAWN MADRAS - <i>Fairly hot</i>	£8.95
KING PRAWN VINDALOO - <i>Very hot</i>	£8.95
KING PRAWN DUPIAZA <i>Medium hot cooked with fried onion &amp; tomato</i>	£9.95
KING PRAWN MUSHROOMS - <i>Medium cooked with mushroom</i>	£9.95
KING PRAWN PATHIA <i>Sweet, sour and hot cooked with tomatoes</i>	£9.95
KING PRAWN BHUNA - <i>Medium</i>	£9.95
KING PRAWN SAG <i>Cooked with spinach and medium spice</i>	£9.95
KING PRAWN DANSAK - <i>Sweet, sour and hot cooked with lentils</i>	£9.95
KING PRAWN JALFREZI - <i>Fairly hot With onions, tomatoes and green chillies</i>	£9.95

## Specialities Of The House

*Any of these dishes can be prepared as a vegetable £5.50*

CHICKEN, LAMB OR DUCK TIKKA MASALA	£7.95
<i>Marinated chicken, lamb or duck pieces, charcoal grilled, cooked in thick creamy sauce</i>	
GARLIC & HERB CHICKEN, LAMB OR DUCK	£7.95
<i>Spring chicken, lamb or duck marinated in tandoori spices, cooked with garlic, spring onion &amp; herbs</i>	
TANDOORI KING PRAWN MASALA	£11.50
<i>Marinated king prawns, charcoal grilled, cooked in a thick creamy sauce</i>	
CHICKEN, LAMB OR DUCK REZALLA	£7.95
<i>Pieces of spring chicken, lamb or duck barbecued in a clay oven, cooked with tomato, green peppers, onions and green chillies</i>	
CHICKEN or LAMB PASANDA	£7.95
<i>Marinated chicken or lamb cooked in a mild creamy sauce with almond</i>	
CHICKEN, LAMB OR DUCK TIKKA KORAY	£7.95
<i>Chicken, lamb or duck marinated in bandore spices, cooked with butter in a thick sauce. Tomato, onion and green pepper.</i>	
PESHWARI CHICKEN, LAMB OR DUCK	£7.95
<i>Spring chicken, lamb or duck marinated in tandore spices, cooked with tomato, onion &amp; green peppers with special sauce</i>	
CHEF'S SPECIAL KING PRAWN	£13.50
<i>Whole king sized prawns cooked with butter, onion, green peppers and tomato, served in a boiling souk</i>	
BUTTER CHICKEN	£7.95
<i>Marinated chicken, cooked in a mild, creamy sauce with butter &amp; cottage cheese</i>	
CHICKEN OR LAMB MAKHANI	£7.95
<i>Cooked with a mild creamy sauce with herbs.</i>	

## Biriani Dishes

*The biriani is the classic regal dish of India it is always served at special occasions*

CHEFS SPECIAL BIRIANI <i>Chicken, lamb &amp; prawn</i>	£9.95
LAMB TIKKA OR DUCK TIKKA BIRIANI	£8.95
CHICKEN TIKKA BIRIANI	£8.95
KING PRAWN BIRIANI	£10.95
CHICKEN BIRIANI	£7.95
LAMB BIRIANI	£8.50
PRAWN BIRIANI	£8.50
VEGETABLE BIRIANI	£6.95

## Vegetable Side Dishes

*Any of the vegetable dishes can be prepared as a main dish for £5.50*

VEGETABLE KORMA	£3.25	BHINDI BHAJI	£3.25
MUSHROOM BHAJI	£3.25	PLAIN DHAL	£3.25
SAG ALOO	£3.25	TARKA DHAL	£3.25
MIXED DRY VEG	£3.25	CHANNA MASALA	£3.25
MIXED VEG CURRY	£3.25	ALOO PEAS	£3.25
ALOO GOBI	£3.25	BRINJOL BHAJI <i>Aubergine</i>	£3.25
BOMBAY ALOO	£3.25	ONION BHAJI	£2.95
CAULIFLOWER BHAJI	£3.25	SAG BHAJI	£3.25

## New Chef's Special

SULTAN DELIGHT <i>(medium hot)</i> <i>Chicken lamb on salmon cooked with seven spices and thick cocktail sauce.</i>	£8.95
KUFTA SPECIAL <i>(medium or hot)</i> <i>Chicken, lamb on chital mince marinated onion, peppers with nine different spices shallow fried then cooked with chef's special sauce.</i>	£8.95
ACHARY CHICKEN, LAMB OR DUCK <i>Chicken, lamb or duck cooked in a mint and pickle sauce with bengal red chillies.</i>	£8.95
TAJ BIRAN <i>Marinated chicken, lamb or duck shallow fried with onions, peppers fresh spices and garlic in chef's special bhuna sauce.</i>	£8.95
JALL JALL NAGA <i>Marinated chicken lamb or duck cooked with garlic fried onion, peppers and tomatoes in bhuna sauce with naga pickle. Hot dish.</i>	£8.95
GOA SPECIAL <i>Chicken cooked in sweet, creamy coconut sauce with mango sauce, very mild dish.</i>	£8.95
MOWCHAK <i>Chicken or lamb in a mild curry sauce with pistachio and honey.</i>	£8.95
GARLIC CHILLI CHICKEN, LAMB OR DUCK <i>Marinated chicken, lamb or duck cooked with fresh garlic and green chilli with chef special sauce.</i>	£8.95
JEERA CHICKEN <i>Marinated chicken cooked with medium chef special sauce and fried cumin.</i>	£8.95

## Noodle Dishes

CHICKEN, LAMB, PRAWNS, KING PRAWNS, VEGETABLES OR EGGS

STARTER	£3.95
MAIN	£6.95
KING PRAWN	£8.95

## Children Dishes

FISH FINGER & CHIPS	£5.95
CHICKEN NUGGETS & CHIPS	£5.95

## Side Orders

MIXED SALAD	£2.75
GREEN SALAD	£2.75

*NB( for Set Meal)*

*If you want to order any King Prawn or Mixed grill dish add*

*Set Meal for 1: £2.00. Set Meal for 2: £4.00*

*Set Meal for 3: £5.00. Set Meal for 4: £5.00*

*The management reserves the right to refuse admission or any order given personally*

## Rice & Accompaniments

PLAIN RICE - <i>Basmati Rice</i>	£1.95
PILAU RICE - <i>Basmati Rice</i>	£2.50
SPECIAL FRIED RICE - <i>Basmati fried rice with egg &amp; peas</i>	£2.95
MUSHROOM FRIED RICE	£2.95
EGG FRIED RICE	£2.95
NAN - <i>Special bread baked in tandoori oven</i>	£1.95
KEEMA NAN - <i>Nan bread stuffed with mince lamb</i>	£2.50
GARLIC NAN - <i>Nan bread with garlic</i>	£2.50
PESHWARI NAN - <i>With almond, coconut &amp; sultanas</i>	£2.50
PARATHA - <i>Thick, deep fried bread</i>	£2.25
STUFFED PARATHA - <i>Bread stuffed with vegetables</i>	£2.95
CHAPATI - <i>Thin, baked bread</i>	£1.45
PURI - <i>Thin pancake like bread, deep fried</i>	£1.30
PAPADOM	£0.60
MASALA PAPADOM	£0.60
RAITHA - <i>Cucumber or onion</i>	£1.95
CHIPS	£1.95
CHUTNEY & PICKLE - <i>per portion</i>	0.25

## Set Meals

**No Discount for set meals**

### SET MEAL FOR ONE £13.95

*1 Papadom, Starter: Onion Bhaji or Vegetable Pakora*

*Main course: Any main course from the menu except for King Prawn & Mixed Grill, Vegetable of the day, 1 Pilau Rice, 1 Nan Bread*

### SET MEAL FOR TWO £26.95

*2 Papadoms, Starter: Onion Bhaji or Chicken Tikka,*

*Main Course: Any 2 main courses from the menu except for King Prawn and Mixed Grill, Vegetable of the day, 2 Pilau Rice and 1 Nan Bread or 2 Nan Bread and 1 Pilau Rice*

### SET MEAL FOR THREE £39.95

*3 Papadoms, Starter: Any 3 Starters from the menu except for King Prawn*

*Main Course: Any 3 main courses from the menu except for King Prawn and Mixed Grill, Vegetable of the day and any other side dish, 2 Pilau Rice and 2 Nan Bread*

### SET MEAL FOR FOUR £52.95

*4 Papadoms, Starter: Any 4 Starters from the menu except for King Prawn*

*Main Course: Any 4 main courses from the menu except for King Prawn and Mixed Grill, Vegetable of the day and any other side dish, 3 Pilau Rice and 3 Nan Bread*



# Mahmood's Tandoori Nights

**6 Cheapside, St Helier, Jersey, C.I, JE2 3PG**

**ORDER HOTLINE**

**01534 60 70 91**

**OPENING HOURS**

**Sunday - Thursday**

**5.30pm - 11.00pm**

**Friday & Saturday**

**5.30pm - 11.30pm**

**5% Discount**  
on Take Away Collections

**Home Delivery Available**  
Minimum order £15.00

**As seen on TV**

**International Indian chef of the year Award winning chef Mahmood**

**www.mt-nights.info**

*To enjoy the meal fully, please consume it as soon as possible*