



# ROYAL



# Fandoori

*Takeaway Menu*

OPENING TIME

Monday to Friday 5pm - 11 pm

Saturday and Sunday 4pm - 11pm

**Tel: 01779 474720 & 474721**

8 Kirk Street, Peterhead, AB42 1RX

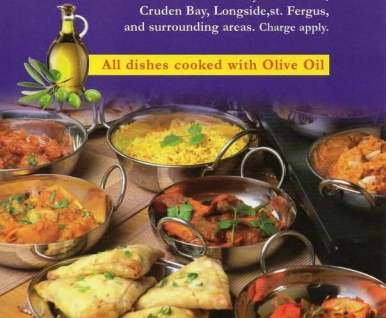
**FREE HOME DELIVERY**

in Peterhead For order over £20

Order under £20 incur a £2.50 Delivery charge.

We also delivery in Boddam,  
Cruden Bay, Longside, st. Fergus,  
and surrounding areas. Charge apply.

**All dishes cooked with Olive Oil**





## STARTERS:

<b>SATAY CHICKEN</b> .....	4.50
Marinated skewered chicken satay mixed with peanut sauce.	
<b>CHICKEN PAKORA:</b> .....	3.75
<b>VEGETABLE PAKORA:</b> .....	2.95
a light soft mix vegetable gram flower and spices of deep fried.	
<b>MIXED PAKORA:</b> .....	4.25
Chicken, Vegetable and mushroom pakora.	
<b>BAHARI COMBI:</b> .....	4.50
fresh mushroom stuffed with special minced lamb coated with spiced batter.	
<b>ONION BAJI:</b> .....	2.95
chopped onion with lentils and spices deep fried.	
<b>KING PRAWNS BUTTERFLY:</b> .....	4.75
King prawns cooked with herbs and spices then coated in crispy golden batter.	
<b>PRAWNS PUREE:</b> .....	3.75
Spicy massala dressing in steamed prawns with puree (Tortilla) bread.	
<b>KING PRAWNS PUREE:</b> .....	4.75
Spicy massala dressing in steamed Bengal king prawns with puree (Tortilla) bread.	
<b>CHATT SUPREME:</b> .....	3.75
Chicken or Potato or Chick peas(Channa) or Mushroom cooked with a special chaat masala, herbs & spices with puree(tortilla) bread giving it a very unique taste.	
<b>CHICKEN TIKKA:</b> .....	3.75
diced chicken marinated in natural herbs and then cooked in the tandoor oven.	
<b>LAMB TIKKA:</b> .....	3.75
deliciously soft and tender pieces of marinated Lamb cooked in the tandoori oven.	
<b>TANDOORI CHICKEN:</b> .....	4.50
Chicken (on the bone) marinated and cooked in the tandoori oven.	
<b>SHEEK KEBAB:</b> .....	3.75
minced lamb in a skewer in the tandoori oven.	
<b>MIX KEBAB:</b> .....	4.75
Chicken tikka,Lamb tikka & sheek KEBAB.	

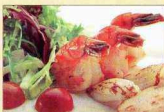
## MASSALA SPECIAL:

*(rice is not included)*

*The following MASALA dishes are prepared with meat from tandoori in a combination of yoghurt, ground almonds, double cream, and a selection of special herbs and spices, cooked with Royal Tandoori's own recipe.*

**ARE AVAILABLE IN:**

<b>CHICKEN TIKKA MASSALA</b> .....	7.95
<b>LAMB TIKKA MASSALA:</b> .....	7.95
<b>TANDOORI KING PRAWNS MASSALA:</b> .....	12.75
<b>AKBORI SPECIAL MASSALA:</b> .....	9.95
(Chicken tikka, Lamb tikka & Tandoori king prawns)	



# ROYAL TANDOORI SPECIALS

## MAKHANI CHICKEN/LAMB : .....7.95

Chicken/lamb tikka from the tandoori which is then immersed in a delicious spiced buttery sauce. Very popular dish.(also known as butter chicken)

## AKBORI SPECIAL MAKHANI: .....9.95

Lightly marinated chicken,lamb & king prawns delicately roasted in the tandoori, which is then immersed in a delicious spiced creamy buttery sauce.

## MANGO KORMA CHICKEN/LAMB: .....7.95

House speciality using mango pulp, cream coconut and almonds.

## PASSANDA LAMB/CHICKEN: .....7.95

Cooked in a creamy sauce of ground almonds sweet yoghurt, spicy ground herbs smooth in taste.

## RESHMI CHICKEN/LAMB: .....7.95

marinated strips of chicken pan fried with chef's special medium strength channa dal coriander sauce with a touch of spring onions. Medium strength.

## TENGA CHICKEN/LAMB.....7.95

Chicken or lamb tikka cooked medium or madras strength Bengali bhuna style with a touch of orange zest.

## CHICKEN ZEEEA .....7.95

Spiced chicken/Lamb tikka pieces cooked in a richly spiced sauce with fresh coriander and fried fennel seeds.

## ROSHUNI CHICKEN/LAMB:.....7.95

Lamb / chicken tikka cooked with garlic, fresh coriander and green pepper.

## NAWABI CHICKEN/LAMB.....7.95

Cooked in tandoori traditional style, blended into slightly tangy sauce to a medium strength, using our chef's recipe with a hint of garlic, ginger and coriander.

## BONANI CHICKEN/LAMB .....7.95

Barbecued in the tandoori cooked with fried mushrooms, fried onion, green pepper to Royal tandoori own recipe.

## PANJABI CHICKEN/LAMB.....7.95

Marinated chicken tikka cooked in punjabi massala and coriander garnished with finely chopped deep fried onions.

## MURGH MASSALA: .....10.95

Half chicken tandoori cooked on the bone prepared with ginger garlic onions almonds and lamb mince sprinkled lightly with coriander. very special test.

## CHICKEN CHILLI MASSALA .....7.95

Chicken/Lamb tikka cooked bhuna style using fenugreek leaves and chopped green chilli for that spicy kick.

## RYHANI MASSALA CHICKEN/LAMB .....7.95

spicy hot dish cooked with fresh ginger and a hot massala sauce.

## GOAN DISH CHICKEN/LAMB .....7.95

A hot and spicy dish with onions, garlic ginger chilli hot curry paste coconut cream coriander and lemon juice.

## NAGA - CHEF'S ULTIMATE SPECIALITIES ..7.95

(CHICKEN TIKKA/LAMB TIKKA)

Naga is the famous king of all chillies from south East-Asia very aromatic and fairly hot. This dish is carefully prepared bhuna style with a touch of naga. This dish is for all madras and vindaloo lovers. (All Royal Tandoori special dishes £2 extra for King Prawns)

## KARAHI DISHES: (CHICKEN TIKKA/LAMB TIKKA) .....7.95

Barbecued in the tandoori cooked with ginger, garlic, onions, whole cumin seeds, tomato, fresh coriander & Royal tandoori own specie recipe.(£2 extra for King Prawns)

## MUGHLAI KARAH: .....7.95

Chicken tikka and spicy meat cooked with fresh karahi sauce.

## AKBORI SPECIAL KARAH: .....9.95

barbecued chicken, lamb,& king prawns in a rich texture sauce with garlic fresh ginger, onions green chillies and sprinkled fresh coriander.

## DELHI CHICKEN OR LAMB .....7.95

## CHICKEN OR LAMB SARDARI .....7.95



# ALL TIME FAVOURITES

## NORTH BENGAL FRUITY

Mild fruity dish

### KORMA:

a very mild dish, cooked with double cream coconut and ground almonds.

### REDFORD DELICACY:

almonds, coconut, cashew nuts, yoghurt and rare wild ground herbs. Mild smooth and fresh in taste.

### ROGAN JOSH:

steam cooked with garlic spring onions and fresh coriander leaves covered in tomatoes and light creamy sauce.

### DUPIAZA:

Cooked in a medium sauce with diced onions pepper and Tomato's garnished with garlic and coriander.

### BHUNA:

preparations of this dish entails making double strength medium sauce thickened with tomato puree garlic fresh tomato's methi leaves sprinkled with fresh coriander.

### SAAG:

Steam cooked and lightly fried with garlic and medium spices than prepared with spinach.

### PATIA:

cooked with garlic fresh coriander slightly hot sweet and sour sauce.

### JALFEEZI:

Steam cooked pieces prepared with onions green pepper green chilli. This is hot and spicy dish full of flavour.

### PARSEE:

A famous parsee wedding dish. Lavishly garnished with lentils and fresh lemon. Simply superb.

### DANSAK:

this is a sweet and sour hot dish with a very refreshing taste obtained by combining the best lentils and juicy pineapple chunks.

### MADRAS:

this is most popular hot dish.

### GARLIC CHILLI:

origin from south India. Cooked in a fresh slice of garlic green chilli plum tomato's and garnished with coriander hot and ideal for garlic lovers.

### GREEN HERB

Cooked with green pepper, fresh mint, fresh coriander, green chilli, mixed spices and lime juice. Medium & spices.

### VINDALOO

Famously hot dish prepared with a piece of potato, garlic, hot green chilli and hot thick sauce.

### ACHARI

A speciality from Hyderabad, pieces cooked in a tantalizing pickled masala, laced with whole green chilli. Medium to hot dish.

## BALTI DISHES:

*Lots of fresh garlic, ginger, fresh coriander and our own special balti sauce, with medium slightly tangy but smooth and full of flavour.  
Please specify strength Mild/medium/hot.*

**ALO-GUSHT BALTI (LAMB & POTATO) .....5.75**

**AKBORI SPECIAL BALTI: .....9.95**  
(chicken tikka lamb tikka & tandoori king prawns.)

**ALL TIME FAVOURITES ARE AVAILABLE IN:**

**CHICKEN .....5.25**

**LAMB .....5.35**

**PRAWNS .....5.50**

**KIND PRAWNS .....9.95**

**VEGETABLES .....5.15**

**CHICKEN TIKKA OR LAMB TIKKA .....7.95**



## TANDOORI SPECIALITIES:

*Marinated in our special tandoori herb mix then baked in the tandoori oven, served with pilau rice or nan bread and a special vegetable curry:  
Specify mild/medium/hot*

**TANDOORI CHICKEN:** .....8.75

Half tandoori chicken (on the bone) marinated and boiled in a tandoori oven.

**CHICKEN/LAMB TIKKA:** .....8.75

A dish from the hindukush mountains, boneless morsel of lamb of chicken marinated in natural yoghurt and rare spices then boiled in the tandoori oven.

**TANDOORI MIX GRILL:** .....12.75

A feast for tandoori lovers, sheek KEBAB, chicken tikka, lamb tikka, tandoori king prawn and a piece of tandoori chicken.

**TANDOORI GARLIC CHICKEN:** .....8.75

Half chicken marinated in our special garlic sauce and cooked with tandoori oven.

**TANDOORI KING PRAWNS:** .....12.95

Kind prawns marinated in our natural herbs and roasted in the tandoori oven.

### SHASLIK:

Mildly spiced, skewered with tomato, green pepper, onions and served with spicy yoghurt sauce available in

**CHICKEN / LAMB** .....8.75

**KING PRAWNS** .....12.95

## BIRIYANI SPECIALITIES:

*Basmati rice prepared with saffron and ghee, this is then fried with onions, prepared with the following:*

**CHICKEN** .....7.70

**LAMB** .....7.75

**PRAWN & MUSHROOM** .....7.75

**KING PRAWNS** .....9.75

**VEGETABLE** .....6.30

**AKBORI SPECIAL BIRIYANI** .....9.95

## SIDE DISHES:

**ALL SIDE DISHES ARE** .....3.25

### BINDI BHAJI:

okra with fresh onions, our own spices.

### MUSHROOM BHAJI:

a combination of mushroom with lightly spiced sauce.

### ALOO MOTOR CHILLI:

Potatoes and peas with chopped green chilli.

### SAAG ALOO:

a combination of spinach and potatoes with our own spices.

### SAAG PONEER:

a combination of spinach of cheese.

### MIXED VEGETABLES BHAJI:

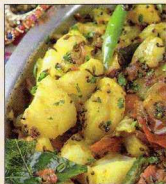
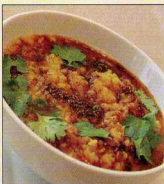
a selection of the best vegetables cooked with green peppers on a dry curry.

### TARKA DALL:

Lentils garnished with garlic.

### DALL MASALA:

thick spicy lentils garnished with garlic and fennel seeds.





## RICE DISHES:

FLUFFY STEAMED RICE .....	2.00
PILAU RICE .....	2.15
FRIED RICE .....	2.25
MUSHROOM RICE.....	2.40
VEGETABLE RICE .....	2.40
LEMON CASHEW RICE .....	2.40
MOTOR PILAU RICE .....	2.40
GARLIC FRIED RICE.....	2.40
SPECIAL FRIED RICE .....	2.50
KEEMA RICE.....	2.50

## NAN BREAD:

PLAIN NAN .....	2.25
GARLIC NAN.....	2.40
PESHWARI NAN.....	2.40
ONION KULCHA NAN .....	2.40
KEEMA NAN .....	2.50
CHEESE NAN .....	2.40
VEGETABLE NAN .....	2.40
TANDOORI ROTI .....	1.80
LACHA PARATHA.....	2.30
CHAPATI (TORTILLA).....	1.25
PAPADAMS (SPICY).....	0.60
RAITA (COOL YOGHURT) .....	1.75

## EUROPEAN DISHES:

CHICKEN AND CHIPS .....	5.95
SIRLOIN STEAK AND CHIPS .....	8.20
OMELETTE AND CHIPS .....	5.50
SCAMPI AND CHIPS .....	7.15
CHIPS. ....	2.00

## SET MEAL

SET CARRY OUT MEAL FOR 2 .....	17.50
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**Starters:** Chicken Tikka, Vegetable Pakora,  
2 Papadoms & 3 condiments

**Main Course:** Choose of any 2 Main Dishes  
(Chicken/Lamb/Vegetables)

**Rice and Nan bread:** Choice of one Rice and one Nan bread  
(Shashlick dishes £2.00 Extra, king prawns £3.50 &  
Biryani dishes £2.50, Murgh Masala £4.50)

