

# Tapadoms

B R I C K L A N E

## STARTER

If you like the starters so much you can never decide, then don't- our chefs have made three new platters, perfect for everyone! Each platter is made up of five of our most popular starters, so you get the best of everything: Share and enjoy.

<b>Mixed Platter</b> (min 2 person)	per person <b>£5.50</b>	<b>Paneer Tikka (v)</b>	<b>£3.95</b>
Vegetable Samosa, Paneer Tikka, Onion Bhaji, Sheek Kebab and Chicken Tikka. All served on a platter to share.		Chunks of cottage cheese marinated in herbs and spices. Grilled in the tandoori.	
<b>Tandoori Platter</b> (min 2 person)	per person <b>£6.50</b>	<b>Tandoori Chicken</b>	<b>£3.95</b>
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka. All served on a platter to share.		India's foremost offering to the world cuisine scene needs no introduction.	
<b>Vegetable Platter</b> (min 2 person)	per person <b>£5.25</b>	<b>Prawn Puree</b>	<b>£3.95</b>
Vegetable Samosa, Paneer Tikka, Onion Bhaji and Pakoras. All served on a platter to share.		Prawns cooked in a light curry sauce and wrapped in a puree bread.	
<b>Samosa (vegetable or meat)</b>	<b>£2.95</b>	<b>King Prawn Butterfly</b>	<b>£4.95</b>
<b>Onion Bhaji (v)</b>	<b>£2.95</b>	King Prawns coated in a bread crumbs and mixed herbs and spices deep fried.	
World famous snack of crisp onions deep fried on a coating on gram flour batter.		<b>Tandoori King Prawn</b>	<b>£5.50</b>
<b>Pakoras (v)</b>	<b>£3.50</b>	Jumbo king prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.	
Vegetable fritters coated in a gram flour batter, deep fried.		<b>Fish Tikka</b>	<b>£5.50</b>
<b>Chicken or Lamb Tikka</b>	<b>£3.95</b>	Prime cubes of fish mature in a mildly spiced, grilled in a tandoori oven.	
Chicken or Lamb marinated in a special blend of saffron, caraway seeds and yoghurt.		<b>King Prawn Puree</b>	<b>£5.95</b>
<b>Sheek Kebab</b>	<b>£3.95</b>	King prawns cooked in a light curry sauce and wrapped in a puree bread.	
Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.			

## TANDDORI SELECTION

These healthy and exiting dishes are all served with fresh green salad and cooling mint yoghurt dip.

The meats are marinated and seasoned with fresh herbs before and whilst cooking in the tandoori oven for an exquisite taste.

### Paneer Tikka (v)

£7.95

Chunks of cottage cheese soaked overnight in a sweet & sour vinaigrette, then marinated in pickle yoghurt, fenugreek and black onion seeds. Barbecued in the tandoori.

### Chicken or Lamb Tikka

£9.95

Tender of pieces of chicken or lamb marinated in a special selection of spices unique to Papadoms. Served with an Indian salsa salad.

### Tandoori Chicken

£9.95

Baby chicken marinated in ginger and garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil.

### Chicken or Lamb Shashlick

£9.95

Chicken or Lamb marinated in special selection of spices together with tomatoes, peppers and onions. Served with an Indian salsa salad.

### Fish Tikka

£10.95

Prime cubes of tilapia marinated in a mildly marinated of dill, fennel, ginger and a trace of mustard oil.

### Tandoori King Prawn

£11.95

Jumbo prawns delicately marinated in mixed herbs & spices, with black pepper dill.

### Tandoori Mixed Grill

£11.95

The ultimate tandoori experience, traet yourself to the entire platter of delicious meats. Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken.

## CHEFS SPECIALS

These speciality dishes are the fruition of the labour's of our chef's.

Their specialist touch is born from years of experience and each dish bears the signature taste of our Award winning chefs.

### Chicken Shanazi (Award Winning Dish 2008)

£10.95

Mince chicken cooked with chef's special shanazi spices. fairly dry medium dish, served in a sizzling karahi.

### Gosth E Khalia

£9.95

Shredded meat cooked with chef's own recipe and spice. Medium hot dish fairly dry, recommended for spice lovers.

### Gosth E Bindi

£9.95

Chicken or lamb cooked with okra (bindi). Medium dish.

### Gosth E Hara Bara

£9.95

Lamb or chicken cooked with seasonal vegetables. Medium hot dish. Recommended for people who like a little bit of side dish with their meat.

### Chicken or Lamb Jalfrizi

£9.95

Strips of chicken or lamb cooked with peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

### Garlic Chilli Chicken

£9.50

Barbecued chicken tikka cooked in afresh green chilli and garlic sauce of caramelised onions. Fairly hot dish.

### Xacute Chicken

£9.50

Chicken cooked with aromatic herbs and spices with coconut and red chillies.

### Butter Chicken

£9.50

Tandoori grilled tikka of chicken simmered in smooth gravy, with honey, cream powdered almond & coconut, mild and creamy.

### Chicken Joipuri

£9.75

Tender chicken tikka strips cooked with mushroom & peppers in fairly hot tamarind sauce.

### Chicken or Lamb Pasanda

£9.75

Sliced lamb cooked with fresh cream, ground cashew nuts and mild spices.

### Lamb Shank

£12.95

Lamb Shank cooked with Chefs special medium spices .

## FISH SELECTION

<b>Roopchanda</b> (Prompet) (Award Winning Dish 2006) <b>£11.95</b>	<b>Ayr Fish Bhuna with Aloo</b> <b>£12.95</b>
Queen fish from the Indian ocean marinated in lemon juice. Cooked with exotic spices, freshly made coriander sauce with tomatoes and garlic. Very popular sylheti dish.	Another famous fish from the subcontinent. Ayr fish fried and cooked with chef's special spice with baby potatoes. A medium dry dish. Highly recommended.
<b>King Prawn Malaai</b> (Award Winning Dish 2007) <b>£11.95</b>	<b>Fish Zingha</b> <b>£11.95</b>
Fresh prawns are marinated with freshly ground spices and sautéed with tomatoes and onion, then completed by the addition of smooth cream.	Fish cooked with seasonal Bangladeshi vegetables.
<b>King Prawns Malabar</b> <b>£11.95</b>	<b>Fish Kufta</b> <b>£11.95</b>
King prawns with fresh green chillies, curry leaves, mustard spices & coconut cream.	Mince fish ball cooked with chef's own spice. A very unique and tasty dish only to Papadoms.
<b>Boal Fish Bhuna</b> <b>£11.95</b>	<b>Fish Baza</b> <b>£11.95</b>
Famous Bangladeshi fish fried and cooked in Bangladeshi style with chef's own Bangladeshi spice. This is a fairly dry medium dish. If you love fish then this would be highly recommended.	Boal fish fried with onion.
	<b>Hara Fish Masala</b> <b>£11.95</b>
	Tilapia fish cooked to chef's mother recipe.

*Please note some of the fish dishes may have bones in them!*

## BALTI SPECIALS

Balti dishes are prepared in an iron souk, with caosicum, tomatoes & selection of herb and spices coked a specail medium hot

<b>Balti Chicken</b>	<b>£8.95</b>
<b>Balti Lamb</b>	<b>£8.95</b>
<b>Balti Vegetables</b>	<b>£7.95</b>
<b>Balti Prawns</b>	<b>£9.50</b>
<b>Balti King Prawns</b>	<b>£10.95</b>

## CHEF'S VEGETABLE SPECIALITY

<b>Vegetable Masala</b>	<b>£6.95</b>
<b>Paneer Tikka Massala</b>	<b>£6.95</b>
<b>Vegetable Korma</b>	<b>£6.95</b>
Very mild with fresh cream, flavoured, coconut, sultana and almond powder	
<b>Vegetable Jalfrezi</b> (hot)	<b>£6.95</b>
Cooked with fresh green peppers, sliced onions and tomatoes.	
<b>Vegetable Dupiza</b> Cooked with fresh fried onions.	<b>£6.95</b>
<b>Vegetable Karahi</b> (served in sizzling karahi)	<b>£6.95</b>
Korai dishes are cooked in exotic spices and then tossed dry in an iron pan	
<b>Paneer Tikka Karahi</b> (served in sizzling karahi)	<b>£6.95</b>
<b>Chana Aloo</b> Cooked with chickpeas and potaoes	<b>£6.95</b>
<b>Dall Samba</b> Lentils with mixed vegetables	<b>£6.95</b>

## OLD FAVOURITES

If you are after a traditional bite, then try one of our best sellers. These timeless classics are prepared with recipes unique to the Papadoms. Should you wish for our chef to create a dish not listed, please allow plenty of time!

<b>Madras Chicken or Lamb</b>	<b>£7.95</b>
Boneless chicken or lamb cooked in hot curry sauce. Fairly hot.	
<b>Bhuna Chicken or Lamb</b>	<b>£7.95</b>
Chicken or lamb cooked in a fairly dry medium sauce.	
<b>Vindaloo Chicken or Lamb</b>	<b>£7.95</b>
Timeless classic for those who are looking for the hot bite.	
<b>Korma Chicken or Lamb</b>	<b>£8.95</b>
Chicken or lamb pieces slow cooked in smooth creamy gravy.	
<b>Rogon Josh Lamb or Chicken</b>	<b>£8.95</b>
A very special old mogul recipe, tomato flavoured: sauce rich & spicy.	
<b>Dupiaza Chicken or Lamb</b>	<b>£8.95</b>
Chicken or lamb cooked with onions dry medium spice. Lots of onions.	
<b>Tikka Masala Chicken or Lamb</b>	<b>£7.95</b>
We present our exclusive recipe of succulent chicken tikka in a smooth sauce. Mild & creamy.	
<b>Karahi Chicken or Lamb</b>	<b>£9.50</b>
Chicken or lamb cooked in semi-dry sauce and red, green and yellow peppers and shallots. Served in sizzling karahi.	
<b>Sag Chicken or Lamb</b>	<b>£9.50</b>
Tender pieces of chicken or lamb cooked with spinach.	
<b>Dansak Chicken or Lamb</b>	<b>£9.50</b>
Chicken or lamb cooked with lentils. Sweet sour & hot.	
<b>King Prawn Pathia</b>	<b>£10.95</b>
Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce. Indian's answer to sweet & sour.	
<b>King Prawn Sag</b>	<b>£10.95</b>
Jumbo king prawns cooked with spinach.	
<b>Chicken Biryani</b>	<b>£10.95</b>
Chicken pieces cooked with mixed herbs and rice, served with vegetable curry.	
<b>Lamb Biryani</b>	<b>£10.95</b>
Lamb pieces cooked with mixed herbs and rice, served with vegetable curry.	
<b>Chicken or Lamb Tikka Biryani</b>	<b>£11.95</b>
Chicken or lamb tikka pieces cooked with mixed herbs and rice, served with vegetable curry.	
<b>King Prawn Biryani</b>	<b>£12.95</b>
King Prawn cooked with mixed herbs and rice, served with vegetable curry.	

# VEGETARIAN SPECIALS

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy.

These dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

	Side	Main
<b>Mixed Vegetable Curry</b>	<b>£3.75</b>	<b>£6.50</b>
Mixed vegetables cooked in a traditional sauce.		
<b>Bombay Aloo</b>	<b>£3.75</b>	<b>£6.95</b>
A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix.		
<b>Mushroom Bhaji</b>	<b>£3.75</b>	<b>£6.95</b>
A semi-dry dish of diced mushroom cooked with mixed spices.		
<b>Sag Aloo</b>	<b>£3.75</b>	<b>£6.95</b>
A delicacy of cumin tempered potatoes & spinach cooked with tomato, onion and a home-made spice mix.		
<b>Sag Paneer</b>	<b>£3.75</b>	<b>£6.95</b>
Indian cheese cooked with spinach.		
<b>Aloo Gobi</b>	<b>£3.75</b>	<b>£6.95</b>
Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.		
<b>Bhindi Bhaji</b>	<b>£3.75</b>	<b>£6.95</b>
Okra laced with a tangy melange of cumin seeds and lime, cooked with onion and tomato masala.		
<b>Brenjal Bhaji</b>	<b>£3.75</b>	<b>£6.95</b>
Aubergines, cooked with tomatoes and onions.		
<b>Channa Masala</b>	<b>£3.75</b>	<b>£6.95</b>
Chick peas cooked with special spice mix.		
<b>Matter Paneer</b>	<b>£3.75</b>	<b>£6.95</b>
Indian cheese cooked with peas & cream.		
<b>Sag Bhajee</b>	<b>£3.75</b>	<b>£6.95</b>
Spinach cooked with garlic and mixed spices.		
<b>Cauliflower Bhaji</b>	<b>£3.75</b>	<b>£6.95</b>
Cauliflower cooked with mixed spices.		
<b>Tarka Dal</b>	<b>£3.75</b>	<b>£6.95</b>
A channa and red lentil preparation made into an exotic dish garlic, cumin seeds and whole		

## RICE & BREADS

<b>Pilau Rice</b>	<b>£2.95</b>
<b>Steamed Rice</b>	<b>£2.95</b>
<b>Mushroom Rice</b>	<b>£3.95</b>
<b>Mixed Vegetable Rice</b>	<b>£3.95</b>
<b>Special Fried Rice</b> Rice Fried with egg & peas	<b>£3.95</b>
<b>Coconut Rice</b>	<b>£3.95</b>
<b>Lemon Rice</b>	<b>£3.95</b>
<b>Keema Rice</b> Rice Fried with mince meat	<b>£3.95</b>
<b>Traditional Naan</b>	<b>£2.75</b>
<b>Keema Naan</b>	<b>£2.95</b>
<b>Peshwari Naan</b>	<b>£2.95</b>
<b>Garlic Naan</b>	<b>£2.95</b>
<b>Cheese Naan</b>	<b>£2.95</b>
<b>Paratha</b>	<b>£2.95</b>
<b>Tandoori Roti</b>	<b>£2.95</b>
<b>Chapathi</b>	<b>£1.95</b>

## SIDE ORDERS

**Papadom & Chutney tray £1.00** (Each)

**Raitha £1.95**

Please note curry dishes can be made using Tikka or Prawns (additional cost £1.00) where they are not stated.

Example; Chicken Tikka Bhuna £7.95 + £1.00

All prices include VAT @ 17.5%. A 12.5% suggested gratuity will be added to your bill.

