

A
Warm
Welcome
to
Highlands Tandoori

For your information

If there is any dishes you like and its not on our menu, Please ask our front of house staff, our chefs will be happy to prepare it for you as long as have the correct ingredients.

Please note : spices in most dishes on our menu are medium to mild if you would like to adapt any of the dishes please ask when ordering your meal, we will do our best to accomodate your request.

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order

Disclaimer

We make every attempt to identify ingredients that may cause an allergic reactions for those with food allergies.

However there is always risk of contamination as in our kitchen we use products such as, milk, eggs, gluten, seafood, nuts, and capsicum, although we have strict cross contamination policies;

We can not guarantee a total absence of these products in any of our cuisine's, meat, chicken nor vegetable, or spices bought in. Customers with food allergies must be aware of this risk.

We will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources

Please note : 10% service charge applies to tables over 6 people

A DEPOSIT OF £10 PER HEAD IS REQUIRED FOR TABLE 8 OR OVER.

THE DEPOSIT IS NON REFUNDABLE.

Any discrepancy must be notified on the night of the meal

If you have enjoyed your experience at highlands tandoori.
Please do recommend us to your friends and family.

Like our facebook page Please 

Appetisers

PAPADOMS	£0.95
SPICED PAPADOMS	£0.95
CHUTNEYS PER PERSON	£0.95
INDIAN SALAD (spicy hot).....	£3.95

Starters

KING PRAWN BUTTERFLY	£7.75
King prawn flattened to form a butterfly shape, then delicately spiced with egg yolk and Breadcrumbs and then deep fried.	
PRAWN PALAK PANCAKE	£7.25
Prawn cooked with spinach in a medium bhuna sauce served on a puri bread.	
HIGHLANDS MIX SELECTION	£6.95
A comprehensive selection consisting of sheek kebab, chicken tikka, onion bhajee, butterfly prawn.	
VEGETABLE PAKORA (6 pcs).....	£5.25
A tasty medium spicy hot Indian snack prepared with a combination of vegetable and Green chilli and herbs.	
ONION BHAJEE (4pcs).....	£5.50
Famous snack of crisp and spicy onions deep fried in a coating of gram flour batter, until golden brown.	
MEAT OR VEGETABLE SAMOSA (2pcs).....	£5.25
Triangular pastry stuffed with medium spice minced lamb or vegetables.	
CHICKEN OR ALOO CHAT	£5.95
Diced chicken tikka or potatoes cooked in chat massala served with salad.	
TANDOORI CHICKEN (On the bone).....	£6.95
Chicken marinated on yoghurt and spices, then cooked in the tandoori clay oven served with salad.	
CHICKEN OR LAMB TIKKA (4pcs).....	£5.75
chicken or pieces of lamb marinated in yoghurt and spice and cooked in tandoori clay oven served with salad	
MIXED KEBAB	£7.50
Consist of 1pc sheek kebab, 1pc of shami kebab, 2pc of onion bhajee served with salad.	
SHAMI KEBAB (2pcs).....	£6.25
Minced lamb mixed with herbs and spices then shallow fried in burger shape served with salad.	
BUTTY KEBAB (4pcs).....	£6.25
Fresh lamb marinated in spice and herbs then cooked in tandoori clay oven served with salad.	
SHEEK KEBAB (2pcs).....	£6.25
Minced lamb mixed with herbs and spices then cooked in tandoori clay oven served with salad.	

To Share

TANDOORI MIX STARTER (for 2).....	£13.50
KEBAB PLATTER (for 2) seek kebab, shami kebab, butty kebab.....	£13.50
PRAWN PURI (for 2).....	£13.50
Prawn cooked in bhuna style medium sauce served on a puri bread (deep fried)	
HIGHLANDS MIX SELECTION	£13.50
A comprehensive selection consisting of sheek kebab, chicken tikka, onion bhajee, butterfly prawn.	
MIXED KEBAB	£13.50
Consist of, sheek kebab, shami kebab, onion bhajee served with salad.	

Tandoori specialities

dishes below is served with salad

HALF TANDOORI CHICKEN (on the bone).....	£12.75
Spring chicken marinated with yoghurt and spice in tandoori clay oven served with salad.	
CHICKEN OR LAMB TIKKA	£11.25
Pieces of breast chicken or pieces of lamb marinated in yoghurt and spice and cooked in tandori clay oven served with salad.	
CHICKEN OR LAMB SHASHLIK	£12.95
Pieces of breast chicken or diced pieces of lamb marinated in yoghurt, herbs, and spices then cooked in tandoori clay oven.	
KEBAB PLATTER BUTTY	£15.95
A feast for kebab lovers, Lamb tikka, Sheek Kebab, Shami Kebab, Butty Kebab.	
TANDOORI MIXED GRILL	£18.95
Consist of Tandoori Chicken, Chicken tikka, Lamb tikka, Sheek Kebab, butty kebab, curry sauce, 1 nan.	
TANDOORI KING PRAWN	£18.50
King Prawns marinated in yoghurt and spices and then cooked in the Tandoori oven.	
TANDOORI KING PRAWN SHASHLIK	£19.50
King Prawn marinated in yoghurt and spices then cooked with tomatoes, peppers, onions in the Tandoori oven.	
DELUX MIX GRILL	£21.95
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, shami kebab, butty kebab, (1) king prawn vegetable pakora, curry sauce, nan.	

House specialities

CHICKEN OR LAMB TIKKA MASSALA	£12.75
Chicken tikka cooked in selected mixed spices (massala)	
SHAHI CHICKEN OR LAMB TIKKA	£12.75
Chicken or lamb tikka cooked with fresh coriander, Almond powder, in light Tandoori spice.	
CHICKEN OR LAMB TIKKA PASSANDA	£12.75
Chicken or lamb cooked in a very traditional way with yoghurt and almond to create a mild creamy sauce.	
LAMB OR CHICKEN TIKKA MAKONI	£12.75
A Traditional mild creamy dish cooked with almond and butter which is also known as butter chicken.	
CHICKEN OR LAMB TIKKA REZALA	£12.75
Chicken or Lamb tikka cooked with chillie pickle, onions, yoghurt and fresh coriander.	
MURAG MASSALA	£16.95
Chicken tikka stripped and cooked in a thick bhuna sauce with mince meat, boiled egg and fresh tomatoes.	

Dansak dishes

Persian dishes are a combination of sweet, sour, and hot, cooked with lentil, served with pilau rice.

CHICKEN OR LAMB DANSAK	£11.75
CHICKEN OR LAMB TIKKA DANSAK	£13.50
PRAWN DANSAK	£11.50
KING PRAWN DANSAK	£16.50

Pathia dishes

Highly spiced, prepared in a enriched thick sauce for sweet, sour, and hot taste, served with pilau rice.

CHICKEN OR LAMB PATHIA	£11.75
CHICKEN OR LAMB TIKKA	£13.50
PRAWN PATHIA	£11.50
KING PRAWN PATHIA	£16.50

Sathkora dishes

Cooked in a medium bhuna style sauce with adding the distinctive flavour of bangladehi citrus

CHICKEN OR LAMB SATHKORA	£11.50
CHICKEN OR LAMB TIKKA SATHKORA	£12.95
PRAWN SATHKORA	£11.50
KING PRAWN SATHKORA	£16.50

Nagaria dishes

Cooked in a spicy bhuna style sauce with adding the hot flavour, of bangladeshi naga chillies to give a unique flavour

CHICKEN OR LAMB NAGARIA	£11.50
CHICKEN OR LAMB TIKKA NAGARIA	£12.95
PRAWN NAGARIA	£11.50
KING PRAWN NAGARIA	£16.50

Balti dishes

Cooked with onions, pepper, tomato, and balti spices (medium) inc, nan

CHICKEN OR LAMB BALTI	£11.50
CHICKEN OR LAMB TIKKA BALTI	£13.50
PRAWN BALTI	£11.50
KING PRAWN BALTI	£16.50

Biriyani dishes

following dishes is prepared with rice cooked in light spice, herbs, and served with a vegetable curry.

CHICKEN OR LAMB BIRIYANI	£11.50
CHICKEN OR LAMB TIKKA BIRIYANI	£13.50
SPECIAL MIXED BIRIYANI	£13.50
PRAWN BIRIYANI	£11.50
KING PRAWN BIRIYANI	£16.50

Chefs recommendations

CHICKEN OR LAMB TIKKA KARAH	£12.95
Cook in a metal wok (karahi) with fresh ginger, garlic, onions, capsicum and tomatoes.	
CHICKEN OR LAMB TIKKA JALFREZI	£12.95
Cooked and spiced with fresh ginger, garlic, onion, capsicum and tomatoes and green chillies.	
LAMB OR CHICKEN JALFREZI	£11.95
Cooked and spiced with fresh ginger, garlic, capsicum and tomatoes and green chillies.	
GARLIC CHILLI CHICKEN OR LAMB (madras hot).....	£12.95
Chicken or lamb cooked with garlic, green chillies in a hot spicy sauce.	
LAMB KATA GOA-WALA	£12.95
Tender piece of lamb cooked in yoghurt, brown onions, crushed red chillies.(spicy hot).	
HIGHLANDS CHEF SPECIAL	£16.95
Selection of mix tandoori dishes, seek kebab, chicken tikka, lamb tikka,tandoori chicken(on the bone) cooked together in herbs and spices selected by our chef.(Sweet, spicy hot)	
KARAH MURAG/KARAH GOSHT.....	£11.95
Chicken or lamb cooked in a karahi (metal Wok) with medium spices,ginger,garlic, and onions, highly spiced	
TANDOORI KING PRAWN JALFREZI	£16.50
King prawn cooked in tandoori then cooked in a spicy hot sauce with green chillies, garlic, tomatoes and onions.(spicy hot)	
TANDOORI KING PRAWN KARAH	£16.50
King prawn cooked in tandoori then cooked in a karahi (metal wok) with medium spices,garlic,ginger,onions and tomatoes.	

Set meals

SET MEAL FOR 1 (non vegaterian)	£21.95
chicken tikka, onion bhajee (starter), lamb dupiaza, vegetable curry, pilau rice & nan bread.	
SET MEAL DELUXE FOR 2	£51.95
tandoori mix starter (starter), chicken tikka masala, lamb balti, vegetable curry, Sag bhajee, large vegetable rice,garlic nan & Keema nan	
SET MEAL FOR 2	£46.95
chicken chat, lamb Samosa (starter), chicken passanda, lamb rogan, sag aloo, Large pilau rice, peshwari nan & plain nan	
SET MEAL FOR 3	£60.95
pakora, shami kebab (starter), chicken tikka karahi, shahi lamb tikka, chicken tikka , bombay aloo, 3 pilau rice & 2 nan bread	
SET MEAL FOR 4	£86.95
sheek kebab, onion bhajee (starter), lamb Bhuna, chicken balti, chicken tikka, shahi lamb tikka, vegetable curry, mushroom bhajee, pilau rice, nan bread.	

Vegetarian dishes

MUSHROOM MASSALA	£10.95
PANEER KORMA Made with cheese.....	£10.95
SAG PANEER Spinach and cheese.....	£10.95
VEGETABLE DANSAK/PATHIA (inc.pilau rice).....	£11.50
VEGETABLE BALTI (inc nan).....	£11.50
VEGETABLE KORMA	£10.95
VEGETABLE SAMBA mix vegetables with spinach and lentils.....	£10.95
VEGETABLE JALFREZI mix vegetables cooked with green chillis, onions, peppers(hot).....	£10.95
VEGETABLE GARLIC CHILLI mix vegetables cooked with green chillis, garlic (hot).....	£10.95
VEGETABLE PASSANDA	£10.95
VEGETABLE MASSALA	£10.95
GARLIC CHILLI PONIR	£10.95
VEGETABLE BIRYANI	£10.95

Vegetarian set meals

SET MEAL FOR 1 (VEGETARIAN)	£20.95
Consists of vegetable pakora (starter), vegetable balti, brinjal bhajee, pilau rice & nan	
SET MEAL FOR 2 (VEGETARIAN)	£40.95
Aloo chat and vegetable samosa (starter) vegetable samba, mushroom massalla, sag ponir, large pilau rice, nan bread.	

Dupiaza dishes

A moist and juicy dish cooked with plenty of onions and methi leaf, medium spiced and garnished with corriander.

CHICKEN OR LAMB DUPIAZA.....	£10.50
CHICKEN OR LAMB TIKKA DUPIAZA.....	£12.50
PRAWN DUPIAZA.....	£11.50
KING PRAWN DUPIAZA.....	£16.50

Korma dishes

Suitable for first time curry eaters, Cooked with coconut, almonds in a sweet creamy sauce of various mild herbs and spices

CHICKEN OR LAMB KORMA.....	£10.50
CHICKEN OR LAMB TIKKA KORMA.....	£12.50
PRAWN KORMA.....	£11.50
KING PRAWN KORMA.....	£16.50

Curry/ madras/ vindaloo

Medium, hot, very hot respectively (tindaloo extra £3.50, phall extra £4.50)

CHICKEN OR LAMB.....	£9.95
CHICKEN OR LAMB TIKKA.....	£11.50
PRAWN.....	£10.50
KING PRAWN.....	£15.50

Side dishes

VEGETABLE CURRY.....	£5.10
BOMBAY POTATOES.....	£5.10
VEGETABLE BHAJEE (dry).....	£5.10
SAG ALOO.....	£5.10
SAG BAHJEE.....	£5.10
SAG PONIR.....	£5.10
MUSHROOM BAHJEE.....	£5.10
TARKA DALL.....	£5.10
BHINDI BAHJEE.....	£5.10
BRINJAL BAHJEE.....	£5.10
DUM TORI.....	£5.10
DHAI RATHA.....	£3.50

Bhuna dishes

A combination of spices and fresh herbs cooked together to provide a dish of medium strength dish with thick sauce.

CHICKEN OR LAMB BHUNA.....	£10.50
CHICKEN OR LAMB TIKKA BHUNA.....	£12.50
PRAWN BHUNA.....	£11.50
KING PRAWN BHUNA.....	£16.50

Rogon dishes

Here is a unique character of this dish is desired from the use of tomatoes and onions and methi leaves.

CHICKEN OR LAMB ROGAN.....	£10.50
CHICKEN OR LAMB TIKKA ROGAN.....	£12.50
PRAWN ROGAN.....	£11.50
KING PRAWN ROGAN.....	£16.50

Rice

PLAIN RICE.....	£3.95
PILAU RICE.....	£4.50
KEEMA RICE.....	£5.95
SPECIAL FRIED RICE.....	£5.25
MUSHROOM RICE.....	£5.25
VEGETABLE RICE.....	£5.25
COCONUT RICE.....	£5.25
LEMON RICE.....	£5.25
ONION RICE.....	£5.25

Breads

PLAIN NAAN.....	£3.70
PESHWARI NAAN.....	£4.30
KEEMA NAAN.....	£4.75
CHEESE NAN.....	£4.75
GARLIC NAAN.....	£4.30
KULCHA NAAN.....	£4.30
PARATHA.....	£4.30
STUFFED PARATHA.....	£4.50
KEEMA PARATHA.....	£4.75
CHAPATI.....	£3.30
PURI.....	£3.30
TANDOORI ROTI.....	£4.30

KULCHI LAMB.....	£96.95
KULCHI CHICKEN.....	£80.95

Recommended for 4 person.

Whole leg of lamb or chicken marinated for 24 hour in a blend of dozen individual herbs and spices, slow cooked. The slow mixing of medium sauce adds the the extra flavour and exquisite taste and an enchanting presentation. includes, chicken tikka, sheek kebab (starter) , mixed vegetables, mushrooms, special rice and nan bread.