

## SIDE DISHES

VEGETABLE CURRY.....	£4.50
BOMBAY POTATOES.....	£4.50
VEGETABLE BHAJEE.....	£4.50
SAG ALOO.....	£4.50
SAG BHAJEE.....	£4.50
SAG PONIR.....	£4.50
MUSHROOM BHAJEE.....	£4.50
TARKA DALL.....	£4.50
BHINDI BHAJEE.....	£4.50
BRINJAL BHAJEE.....	£4.50
DUM TORI.....	£4.50
CHANA MASALA.....	£4.50

## SPECIAL BREADS

PLAIN NAAN baked in the clay oven. (self raising flour).....	£3.20
PESHWARI NAAN stuffed with sultana and almond(self raising flour).....	£3.50
KEEMA NAAN stuffed with mince meat (self raising flour).....	£3.95
GARLIC NAAN with garlic (self raising flour).....	£3.50
KULCHA NAAN stuffed with vegetables (self raising flour).....	£3.50
PARATHA made with wheat flour shallow fried in oil.....	£3.50
STUFFED PARATHA stuffed with vegetables fried in oil (wheat flour).....	£3.80
KEEMA PARATHA stuffed with mince meat (wheat flour).....	£3.95
CHAPATI wheat flour bread baked over open stove.....	£2.80
PURI wheat flour bread deep fried in oil.....	£2.80
TANDOORI ROTI Thick wheat flour bread baked in tandoori oven.....	£3.50

## RICE

PLAIN RICE.....	£3.20
PILAU RICE.....	£3.80
SPECIAL FRIED RICE.....	£4.50
MUSHROOM RICE.....	£4.50
VEGETABLE RICE.....	£4.50
KEEMA RICE.....	£4.95
COCONUT RICE.....	£4.50
LEMON RICE.....	£4.50
ONION RICE.....	£4.50

## SUNDRIES

PAPADOM OR SPICY PAPADOM.....	£0.90
ONION SALAD.....	£0.90
CHUTNEYS AND PICKLES (per pot).....	£0.90
INDIAN SALAD (spicy hot).....	£3.50

## We are delighted to welcome you to Highlands Tandoori

Highlands Tandoori is a state of fashion, aspirational, young and young at heart. Highlands Tandoori is smooth and sexy, fast and funky. Today itsays a lot about the kind of person you are, Sophisticated, stylish, cool and fashion conscious.

At Highlands Tandoori we have tried to put the past behind us and move into the present. the Indian Cuisine served here is an amalgam of old and new. The menu is a stunning repertoire of 'favorite' Indian dishes of the last 30 years, and a 200 years old style of cooking deemed so spectacular that, until now, only a few places in the world were able to, successfully serve it. This is the legendary Dum Pukt Indian Cuisine, Created by the Moghuls, (Turk Mongols by origin and Muslim by religion). The so-called mythical "food of Kings"

The Moghuls were lovers of nature and the good life and had a keen sense of beauty, and a passion for elegance. This was reflected in the presentation of food delicate flavoring mouth watering dishes, and superb silky sauces.

Highlands Tandoori also reflects this same philosophy. This is all based around the values of traditional Indian hospitality and service, delivered with style, panache and distinction. Food that is served at its best quality.

As one would say"TOP NOSH" shubo bhojan

If there is any dishes that you particularly like, that you do not see on our menu,Please ask, our chefs will be happy to prepare it for you. As long as we have the correct ingredients.

### Payments

we accept all major debit and credit cards over the total amount of £10



If you would like to add any combination to a dish e.g mushroom, potato, chillis, there will be a £1.50 charge.

(tindaloo extra £3.50 pence, phall extra £4.50 pence)

**Any discrepancy must be notified on the night of the meal**

**Time given on orders are approximate only**

The Management reserves the right to refuse service anytime with out any reason

ALL PRICE INC. V.A.T @ 20%

### FOOD ALLERGY WARNING Please ask for dietary advice

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 or 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

# Highlands Tandoori

INDIAN & BANGLADESHI CUISINE



Fully Licensed & Airconditioned

Open 7 Days a Week  
(inc. All Bank Holidays)

5.00pm - 11.00pm  
97 Highlands Road  
Fareham, Hampshire  
Po15 6hz

www.highlandstandoori.com

**01329 849111**  
**01329 849122**

**TAKE AWAY  
MENU**

Managed by : Badgermediaservices:  
@menu-2024!

## APPETISER

<b>VEGETABLE PAKORA</b> (6 pcs).....	<b>£4.25</b>
Spicy, prepared with a combination of vegetable and green chilli and rich herbs.	
<b>ONION BHAJEE</b> (4pcs).....	<b>£4.50</b>
Crisp and spicy onions deep fried in a coating of gram flour batter,until golden brown.	
<b>MEAT OR VEGETABLE SAMOSA</b> (2pcs).....	<b>£4.25</b>
Triangular pastry stuffed with medium spice minced lamb or vegetables.	
<b>CHICKEN OR ALOO CHAT</b> .....	<b>£4.95</b>
Diced chicken tikka or potatoes cooked in chat massala.	
<b>TANDOORI CHICKEN</b> (On the bone).....	<b>£5.95</b>
A piece of on the bone chicken marinated in yoghurt and spices, then cooked in the tandoori clay oven.	
<b>CHICKEN OR LAMB TIKKA</b> (4pcs).....	<b>£4.95</b>
Pieces of breast chicken or pieces of lamb marinated in yoghurt, spice and cooked in tandori clay oven.	
<b>MIXED KABAB</b> .....	<b>£6.50</b>
Consist of 1pc sheek kebab, 1 pc of shami kebab, 2pc of onion bhajee.	
<b>SHAMI KEBAB</b> (2pcs).....	<b>£4.75</b>
Minced lamb mixed with herbs and spices then shallow, fried in burger shape.	
<b>BUTTY KEBAB</b> (4pcs).....	<b>£4.75</b>
Fresh lamb marinated in spice and herbs then cooked in tandoori clay oven.	
<b>SHEEK KEBAB</b> (2pcs).....	<b>£4.75</b>
Minced lamb mixed with herbs and spices then cooked in tandoori clay oven.	
<b>KING PRAWN BUTTERFLY</b> .....	<b>£6.50</b>
King prawn flattened to form a butterfly shape, then delicately spiced with egg yolk and Breadcrumbs and then deep fried.	
<b>HIGHLANDS MIX SELECTION</b> .....	<b>£5.95</b>
Selection consisting of sheek kebab, chicken tikka, onion bhajee,butterfly prawn.	

## TO SHARE

<b>PRAWN PURI FOR 2</b> .....	<b>£12.50</b>
Prawn cooked in a medium bhuna sauce served on a puri bread.	
<b>TANDOORI MIX STARTER FOR 2</b> .....	<b>£13.50</b>
Consist of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab.	
<b>KEBAB PLATTER FOR 2</b> .....	<b>£12.50</b>
A feast for kebab lovers, Sheek Kebab, Shami Kebab, Butty Kebab.	
<b>MIXED KABAB FOR 2</b> .....	<b>£12.50</b>
Consist of 2pc sheek kebab, 2pc of shami kebab, 4pc of onion bhajee.	
<b>HIGHLANDS MIX SELECTION FOR 2</b> .....	<b>£12.50</b>
Selection consisting of sheek kebab, chicken tikka, onion bhajee,butterfly prawn.	

## TANDOORI SPECIALITIES

All served salad and house mint sauce

<b>HALF TANDOORI CHICKEN</b> (on the bone).....	<b>£10.95</b>
Spring chicken marinated with yoghurt and spice in tandoori clay oven.	
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£8.95</b>
Pieces of breast chicken or pieces of lamb marinated in yoghurt and spice and cooked in tandori clay oven.	
<b>CHICKEN OR LAMB SHASHLIK</b> .....	<b>£10.95</b>
Pieces of breast chicken or diced pieces of lamb marinated in yoghurt, herbs, and spices then cooked in tandoori clay oven.	
<b>KEBAB PLATTER BUTTY</b> .....	<b>£13.95</b>
A feast for kebab lovers, Sheek Kebab, Shami Kebab, Butty Kebab, lamb tikka	
<b>TANDOORI MIXED GRILL</b> .....	<b>£14.95</b>
Consist of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab, butty kebab	
<b>TANDOORI KING PRAWN</b> .....	<b>£14.95</b>
King Prawns marinated in yoghurt and spices and then cooked in the Tandoori oven.	
<b>TANDOORI KING PRAWN SHASHLIK</b> .....	<b>£15.95</b>

## BIRIYANI DISHES

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

<b>CHICKEN OR LAMB BIRIYANI</b> .....	<b>£9.95</b>
<b>CHICKEN OR LAMB TIKKA BIRIYANI</b> .....	<b>£11.50</b>
<b>SPECIAL MIXED BIRIYANI</b> .....	<b>£11.50</b>
<b>PRAWN BIRIYANI</b> .....	<b>£9.95</b>
<b>KING PRAWN BIRIYANI</b> .....	<b>£15.50</b>

## HOUSE SPECIALITIES

<b>SHAHI CHICKEN OR LAMB TIKKA</b> .....	<b>£9.95</b>
Cooked with fresh coriander, almond powder, in light tandoori spice.	
<b>CHICKEN OR LAMB TIKKA MASALA</b> .....	<b>£9.95</b>
Chicken tikka cooked in selected mixed spices (masala)	
<b>MURAG MASSALA</b> .....	<b>£13.95</b>
Tandoori chicken stripped and cooked in a thick bhuna sauce with mince meat, boiled egg and fresh tomatoes.	
<b>CHICKEN OR LAMB TIKKA JALFREZI</b> .....	<b>£10.95</b>
Spiced with fresh ginger, garlic, onion, capsicum and tomatoes and green chillies.	
<b>SHAHI TANDOORI KING PRAWN</b> .....	<b>£14.95</b>
King Prawns Cooked with fresh coriander, Almond powder, in light Tandoori spice	
<b>TANDOORI KING PRAWN KARAHI</b> .....	<b>£14.95</b>
cooked in a karahi with medium spices, garlic,ginger,onions and tomatoes.	

## SET MEALS

<b>SET MEAL FOR 1 (NON VEGETARIAN)</b> .....	<b>£17.95</b>
Consists of chicken tikka, onion bhajee (starter), lamb dupiaza, vegetable curry, pilau rice & nan bread.	
<b>SET MEAL DELUXE FOR 2</b> .....	<b>£36.95</b>
Consists of tandoori mix starter, followed by chicken tikka masala, lamb balti, vegetable curry, Sag bhajee, large vegetable rice, garlic nan & Keema nan	
<b>SET MEAL FOR 2</b> .....	<b>£33.95</b>
Consists of chicken chat, lamb Samosa (starter), chicken passanda, lamb rogan, sag aloo, large pilau rice, peshwari nan & plain nan	
<b>SET MEAL FOR 3</b> .....	<b>£47.95</b>
Consists of pakora, shami kebab (starter) followed by 1 chicken tikka karahi, 1 shahi lamb tikka, chicken tikka, sag aloo, 3 pilau rice 2 nan bread	
<b>SET MEAL FOR 4</b> .....	<b>£70.95</b>
Consists of 2 sheek kebab, 2 onion bhajee (starter) followed by 1 lamb Bhuna, 1 chicken balti , 1 chicken tikka, 1shahi lamb tikka, 1 vegetable curry, 1 mushroom bhajee, 4 pilau rice & 2 nan bread.	

## VEGETARIAN SPECIAL

<b>MUSHROOM MASALA</b> .....	<b>£8.95</b>
<b>PANEER KORMA</b> Made with ponir cheese.....	<b>£8.95</b>
<b>SAG PONIR</b> Spinach and cheese.....	<b>£8.95</b>
<b>VEGETABLE DANSAK/PATHIA</b> inc.pilau rice.....	<b>£9.95</b>
<b>VEGETABLE BALTI</b> (inc nan).....	<b>£9.50</b>
<b>VEGETABLE KORMA</b> .....	<b>£8.95</b>
<b>VEGETABLE BIRIYANI</b> .....	<b>£9.25</b>
<b>GARLIC CHILLI PONIR</b> .....	<b>£9.50</b>
<b>VEGETABLE SAMBA</b> .....	<b>£8.95</b>
<b>VEGETABLE JALFREZY</b> .....	<b>£8.95</b>
<b>CHANA MASALA</b> .....	<b>£8.95</b>
<b>SET MEAL FOR 1 (VEGETARIAN)</b> .....	<b>£16.95</b>
Consists of vegetable pakora (starter),vegetable balti, brinjal bhajee, pilau rice & nan	
<b>SET MEAL FOR 2 (VEGETARIAN)</b> .....	<b>£31.95</b>
Aloo chat and vegetable samosa (starter) vegetable samba, mushroom massalla, sag ponir, large pilau rice, nan bread	

## KORMA DISHES

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

<b>CHICKEN OR LAMB</b> .....	<b>£8.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£10.50</b>
<b>PRAWN</b> .....	<b>£9.95</b>
<b>KING PRAWN</b> .....	<b>£14.95</b>

## ROGAN JOSH

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

<b>CHICKEN OR LAMB</b> .....	<b>£8.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£10.50</b>
<b>PRAWN</b> .....	<b>£9.95</b>
<b>KING PRAWN</b> .....	<b>£14.95</b>

## SATHKORA DISHES

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

<b>CHICKEN OR LAMB</b> .....	<b>£9.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£11.50</b>
<b>PRAWN</b> .....	<b>£9.95</b>
<b>KING PRAWN</b> .....	<b>£14.95</b>

## CHEFS RECOMMENDATIONS

<b>LAMB KATA GOA-WALA</b> .....	<b>£9.95</b>
Tender piece of lamb cooked in yoghurt, brown onions, crushed red chillies.( spicy hot).	
<b>KARAHI MURAG/KARAHI GOSHT</b> .....	<b>£9.50</b>
Chicken or lamb cooked in a karahi (metal Wok) with medium spices, ginger, garlic, and onions, highly spiced	
<b>LAMB OR CHICKEN TIKKA MAKONI</b> .....	<b>£9.95</b>
A Traditional mild creamy dish cooked with almond and butter. (known as butter chicken)	
<b>LAMB OR CHICKEN JALFREZI</b> .....	<b>£9.50</b>
Cooked with fresh ginger, garlic, capsicum and tomatoes and green chillies.	
<b>CHICKEN OR LAMB TIKKA PASANDA</b> .....	<b>£9.95</b>
Cooked in a very traditional way with yoghurt and almond to create a mild creamy sauce	
<b>CHICKEN OR LAMB TIKKA REZALA</b> .....	<b>£9.95</b>
Chicken or Lamb tikka cooked with chillie pickle, onions, yoghurt and fresh coriander	
<b>CHICKEN OR LAMB TIKKA KARAHI</b> .....	<b>£9.95</b>
Chicken or lamb cooked in a karahi (metal Wok) with medium spices, ginger, garlic, and onions, peppers, highly spiced	
<b>GARLIC CHILLI CHICKEN OR LAMB</b> .....	<b>£10.50</b>
Cooked with garlic, green chillies in a, hot spicy sauce. (madrass hot)	
<b>TANDOORI KING PRAWN JALFREZI</b> .....	<b>£14.95</b>
Cooked in a spicy hot sauce with green chillies, garlic, tomatoes and onions.( spicy hot)	

## NAGARIA DISHES

hot flavour of bangladeshi naga chillies to give a unique flavour

<b>CHICKEN OR LAMB</b> .....	<b>£9.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£11.50</b>
<b>PRAWN</b> .....	<b>£9.95</b>
<b>KING PRAWN</b> .....	<b>£14.95</b>

## BALTI DISHES

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

<b>CHICKEN OR LAMB BALTI</b> .....	<b>£9.95</b>
<b>CHICKEN OR LAMB TIKKA BALTI</b> .....	<b>£11.50</b>
<b>PRAWN BALTI</b> .....	<b>£9.95</b>
<b>KING PRAWN BALTI</b> .....	<b>£14.95</b>

## PATHIA DISHES

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

<b>CHICKEN OR LAMB PATHIA</b> .....	<b>£9.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£11.50</b>
<b>PRAWN PATHIA</b> .....	<b>£9.95</b>
<b>KING PRAWN PATHIA</b> .....	<b>£14.95</b>

## DANSAK DISHES

Prepared in an enriched spicy thick lentil sauce, sweet, sour, and hot taste, served with pilau rice

<b>CHICKEN OR LAMB DANSAK</b> .....	<b>£9.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£11.50</b>
<b>PRAWN DANSAK</b> .....	<b>£9.95</b>
<b>KING PRAWN DANSAK</b> .....	<b>£14.95</b>

## BHUNA DISHES

A combination of spices and fresh herbs cooked, together to provide, a dish of medium strength with a thick sauce as compared to a curry. (med spices)

<b>CHICKEN OR LAMB</b> .....	<b>£8.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£10.50</b>
<b>PRAWN</b> .....	<b>£8.95</b>
<b>KING PRAWN</b> .....	<b>£13.95</b>

## DUPIAZA DISHES

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

<b>CHICKEN OR LAMB</b> .....	<b>£8.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£10.50</b>
<b>PRAWN</b> .....	<b>£8.95</b>
<b>KING PRAWN</b> .....	<b>£13.95</b>

## CURRY/MADRAS/VINDALOO

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

<b>CHICKEN OR LAMB</b> .....	<b>£8.95</b>
<b>CHICKEN OR LAMB TIKKA</b> .....	<b>£10.50</b>
<b>PRAWN</b> .....	<b>£8.95</b>
<b>KING PRAWN</b> .....	<b>£13.95</b>

Recommended for 4 person

<b>KULCHI LAMB</b> .....	<b>£79.95</b>
<b>KULCHI CHICKEN</b> .....	<b>£69.95</b>

Marinated for 24 hour in a blend of dozen individual herbs and spices, followed by 8 hour soak at intervals with fragrant fresh spices blended in meticulous portions. slow mixing of medium sauce adds the the extra flavour, exquisite taste and an enchanting presentation.

includes, chicken tikka, sheek kebab (minced lamb), mixed vegetables, mushrooms, special rice, and nan bread.