

# APPETISERS

Served with crispy green salad and homemade mint sauce

- Tamanna's Tandoori Mix For Two** ..... £9.95  
Lamb TK, chicken tikka, SK kebab, Tandoori king prawn.
- Lamb Tikka** ..... £4.95  
Diced lamb marinated in yoghurt cooked over a charcoal oven.
- Chicken Tikka** ..... £4.50  
Diced chicken marinated in yoghurt cooked over a charcoal oven.
- Gourmet Chicken Mozzarella** <sup>new</sup> £4.95  
Slices of corn-fed chicken marinated in Tamanna's finest herbs and spices, cooked with baby potatoes, mixed pepper and red onions. Drizzled with buffalo mozzarella cheese.
- Mix Kebab** ..... £4.50  
Diced chicken, lamb, SK, kebabs marinated in yoghurt cooked over a tandoori charcoal oven.
- Chicken Wings** <sup>new</sup> ..... £4.50  
Chicken wings marinated in yoghurt infused with Tamanna's finest herbs and spices, cooked over a tandoori charcoal oven.
- Tandoori Chicken on the Bone** £3.95  
Quarter chicken marinated in yoghurt and cooked over a charcoal oven.
- Shami Kebab** ..... £3.50  
Lamb mince flavoured with chilli, onion, mint, coriander, shallow fried.
- Sheek Kebab** ..... £3.50  
Lamb mince flavoured with chilli, onion, mint, coriander, cooked over a charcoal oven.
- Chicken Chat** ..... £3.95  
Small pieces of cornfed chicken pan-fried with herbs and spices, served with deep-fried bread.
- Chicken Pokora** ..... £3.95  
Chicken marinated in gram flour with coriander, and deep fried.

# SEAFOOD APPETISERS

Served with crispy green salad and homemade mint sauce

- Prawn on Puri** ..... £4.50  
Cooked with coriander, served with a fluffy deep fried puri bread.
- King Prawn on Puri** ..... £6.95  
Cooked with coriander, served with a fluffy deep fried puri bread.
- Garlic King Prawn** ..... £5.95  
Pan fried large king prawns, herbs and spices with garlic, ginger and onions, and red chilli flakes.
- Fish Piazzi (Tilapia)** ..... £3.95  
Marinated tilapia fish gently shallow fried with herbs and spices, onions and mixed peppers.
- Tandoori King Prawns** ..... £6.95  
King prawns marinated in olive oil and tandoori grilled.
- Tandoori Scallops** <sup>new</sup> ..... £6.95  
Marinated tandoori king scallops - cooked in the tandoor charcoal oven, with Tamanna's finest herbs and spices.

*Non vegetarian*

- BBQ Baby Lamb Ribs** <sup>new</sup> ..... £5.95  
Marinated in yoghurt infused with Tamanna's finest herbs and spices, cooked over a tandoori charcoal oven, brushed with a honey glaze.
- Tandoori Welsh Lamb Chops** ..... *per chop* £3.20  
Marinated lamb chops cooked over charcoal.
- Lamb Chop Cooking Options - please specify: Blue, Rare, Medium Rare, Well Done**
- Keema Peas Puri** ..... £3.95  
Marinated lamb mince with fresh peas, served on a deep fried puri.
- Batiza's Special Kebab** ..... £3.95  
Spiced lamb mince and potatoes, shallow fried, topped with egg and coriander.
- Liver Tikka** ..... £3.95  
Pan fried chicken liver flavoured with roasted herbs and spices in olive oil and onions.
- Chicken or Lamb Shashlik** <sup>new</sup> ..... £5.95  
Marinated in yoghurt infused with Tamanna's finest herbs and spices, cooked over a tandoori charcoal oven, together with large chunks of onions, mixed peppers and tomatoes.
- Lamb Samosa** ..... £3.95  
Welsh lamb mince flavoured with herbs and spices in a fluffy pastry wrap.
- Welsh Lamb On Puri** ..... £4.95  
Marinated Welsh lamb slow-cooked with roasted herbs and spices, served on a fluffy deep fried Indian puri.
- Chicken and Prawn On Puri** ..... £4.95  
Corn fed chicken and Indian ocean prawns flavoured with roasted herbs and spices served on a fluffy deep fried Indian puri.
- Salmon Tikka** ..... £5.95  
Delectable scottish salmon subtly marinated in tantalising spices and tenderly baked in a clay oven.
- King Prawn Butterfly** ..... £4.95  
Spiced King prawns coated with egg and breadcrumbs and deep fried.
- Homemade Salmon Somasa** ..... £3.95  
Wild pink salmon cooked with roasted herbs and spices, wrapped up in pastry.
- Prawn Pokora** ..... £3.95  
Indian ocean prawns flavoured with spicy gram flour and garlic, then deep fried.
- King Prawn Palak Pakora** ..... £6.95  
King prawns and fresh spinach marinated in our chef's special sauce and deep fried.
- Fish Pakora** ..... £3.95  
Marinated tilapia fish cooked in gram flour with masala fish sauce, herbs and spices and deep fried.

# VEGETARIAN APPETISERS

Served with crispy green salad and homemade mint sauce

- Tamannas Veg Mix for two** ..... £7.95  
Veg samosa, onion bhaji, aloo pakora
- Garlic Mushroom** ..... £3.50  
Onion, garlic, coriander, herbs and spices.
- Mushroom Pakora** ..... £3.50  
Mushrooms flavoured with spicy gram flour and garlic, then deep fried.
- Paneer Pakora** <sup>new</sup> ..... £4.95  
Homemade Indian cottage cheese flavoured with spicy gram flour and garlic, then deep fried.
- Aubergine Pakora** ..... £3.95  
Organic aubergines flavoured with spicy gram flour and garlic, then deep fried.
- Cauliflower Pakora** <sup>new</sup> ..... £3.95  
Fresh organic cauliflower flavoured with spicy gram flour and garlic, then deep fried.
- Pickled Onion Pakora** <sup>new</sup> ..... £3.95  
Organic pickled onions flavoured with spicy gram flour and garlic, then deep fried.

# VEGETARIAN SPECIALITIES

All served in large containers.

All dishes can be prepared mild, medium or hot, please ask.

- Tamanna's Mixed Exotic Vegetable Curry** <sup>new</sup> ..... £9.95  
Green snaps, aubergine, butternut squash, courgette, gourd, yam and okra.
- Mixed Vegetable Balti** ..... £7.50  
Mixed vegetables, fresh coriander.
- Saag Aloo Balti** ..... £7.50  
Spinach, potatoes, fresh coriander.
- Aloo Chana Balti** ..... £7.50  
Potatoes, chickpeas, fresh coriander.
- Aloo Bengun Balti** ..... £7.50  
Aubergine, potatoes, fresh coriander.
- Zeera Aloo Balti** ..... £7.50  
Roasted cumin seed and potatoes, with fresh coriander.
- Mixed Vegetable Jalfrezi Balti** ..... £7.50  
Chilli and mixed vegetable, with fresh coriander.
- Courgette Chana Balti** ..... £7.50  
Courgette and chickpea with fresh coriander.

- Vegetable Samosa** ..... £3.50  
Mixed vegetables herbs and spices with pastry and deep fried.
- Hot Stuffed Mushrooms** <sup>new</sup> ..... £3.95  
Fresh mushroom, stuffed with mozzarella, red onions and baby potatoes and deep fried in gram flour.
- Onion Bhaji** ..... £3.20  
Finely chopped onion marinated with herbs and spices with gram flour and deep fried.
- Paneer Shashlik** <sup>new</sup> ..... £4.95  
Homemade Indian cottage cheese marinated with Tamanna's finest herbs and spices, cooked with onions, tomatoes and peppers over a tandoori charcoal oven.
- Potato and Chick Peas On Puri** £3.95  
Potatoes and chick pea flavoured with Tamannas herbs and spices, served with deep fried puri bread.
- Paneer Tikka** ..... £4.50  
Tandoori grilled cubes of Indian cheese flavoured with roasted herbs and spices.

- Sag Paneer Balti** ..... £7.95  
Fresh spinach cooked with fresh herbs and spices with Indian cheese and balti sauce.
- Sweetcorn Chana Balti** ..... £7.50  
Sweetcorn and chick pea with fresh coriander.
- Mushroom and Sweetcorn Masala** ..... £7.50  
Wild mushroom with sweet corn cooked with fresh herbs and spices and flavoured with a masala sauce (creamy).
- Channa Dhaal Masala** ..... £7.50  
Channa lentils, flavoured with a masala sauce (spicy and flavoursome).
- Moong Dhall Masala** ..... £7.50  
Green lentils flavoured with a masala sauce (spicy and flavoursome).
- Dhall Masala** ..... £7.50  
Red lentils flavoured with a masala sauce (spicy and flavoursome).

## TAMANNA'S SIGNATURE GOURMET BURGERS

Lamb	Beef	Corn-fed Chicken
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- Single** £5.95 ..... **Double** £6.95  
Served with skinny crunchy fries and fresh salad. Toppings are gently spiced with caramelized onions, tomatoes topped with mozzarella cheese and Tamanna's special sauce.

# CHEF'S SPECIALITIES

All served in large containers

All dishes can be prepared mild, medium or hot, please ask.

- King Prawn Razala** <sup>new</sup> ..... £11.95  
**Regular King Prawns** ..... £11.95  
**Jumbo US King Prawns** ..... £16.95  
Marinated king prawns grilled with fresh mixed peppers blended with Tamanna's finest herbs and spices, paired with spinach and garlic; drizzled with honey.
- Venison Exotica** <sup>new</sup> ..... £9.95  
Marinated sliced venison cooked with fresh Spanish onions, bay leaves, cinnamon and coriander, together with mixed peppers and whole red chilli in a thick aromatic sauce.
- Tamanna's Special Curry** <sup>new</sup> ..... £9.95  
Succulent lamb, chicken, prawns, mushrooms and bamboo shoots infused with herbs and spices and cooked in a homemade Balti sauce.
- Goat Curry** <sup>new</sup> ..... £10.95  
Baby goat on the bone, cooked with Tamanna's finest herbs and spices. *(When available).*
- Angus Beef Masala** <sup>new</sup> ..... £8.95  
Angus beef cooked with tomatoes, onions, ginger, garlic, coriander and garam masala, resulting in a thick aromatic bhuna sauce.
- Lamb Shank Masala** <sup>new</sup> ..... £9.95  
Baby lamb shank, marinated with Tamanna's finest herbs and spices, slow cooked, finishing in a succulent fragrant sauce.
- Butter Chicken** <sup>new</sup> ..... £8.95  
**- Lamb** <sup>new</sup> ..... £9.95  
Flavoured with ginger, garlic, pure butter, coconut flour, cream, sugar and herbs and spices.
- Patan Balti - Chicken** ..... £7.95  
**- Lamb** ..... £8.95  
Marinated chicken or lamb cooked over charcoal, then cooked with fresh spinach and balti sauce.
- Bengali Taste - Chicken** ..... £7.95  
**- Lamb** ..... £8.95  
Marinated chicken or lamb cooked with fresh ginger and garlic with herbs, spices and chilli naga (very hot).
- Kofta Paneer** ..... £7.95  
Marinated meatballs deep fried, cooked with a spicy bhuna sauce with Indian cheese.

- Duck Masala** ..... £8.95  
Tandoori duck marinated, cooked over charcoal then cooked gently with herbs and spices with mushroom and bamboo shoots with fresh cream
- Garlic Chilli - Chicken - Lamb** ..... £7.95  
£8.95  
Marinated chicken or lamb cooked with fresh whole garlic, green chilli, herbs, spices and a touch of tamarind sauce.
- Tandoori Chicken Tharkari** ..... £8.50  
24 hour marinated half chicken, cut into strips and cooked with tandoori sauce and a touch of cream.
- Jhaal Tandoori** ..... £8.50  
Two chicken pieces on the bone cooked with Tamanna's tandoori sauce, coriander, herbs and spices (hot).
- Rass - Chicken - Lamb** ..... £7.95  
£8.95  
Special herbs and spices, mixed peppers, pineapple, lychees and coriander and cream.
- Tikka Masala - Chicken - Lamb** ..... £7.95  
£8.95  
Special herbs and spices, special tandoori sauce, and a touch of cream (mild). *Nation's favourite.*
- Tikka Special Masala - Chicken - Lamb** ..... £7.95  
£8.95  
Tandoori lamb or chicken pieces cooked with lamb mince, garlic, ginger, spices, cream, coriander and tomatoes.
- Methy - Chicken - Lamb** ..... £7.95  
£8.95  
Tender cubes of spring lamb or chicken gently cooked in butter with organic fenugreek leaves, herbs and spices.
- Liver and Onion Masala** ..... £8.50  
Marinated corn fed chicken liver, with caramelised Spanish onions, fried garlic and ginger
- Desi Masala** ..... £9.95  
Traditional home cooked food Chicken or Lamb (both on the bone)
- Halibut Masala** <sup>new</sup> ..... £10.95  
Panfried halibut dressed with Tamanna's finest herbs and spices, then simmered in a flavoursome spiced creamy sauce.
- Monk fish** <sup>new</sup> ..... £10.95  
Delicately spiced pan fried monkfish cooked in a tomato onion broth.

## TAMANNA'S FAMOUS DONNER

- 100% beef donner** ..... £6.95  
Blended with caramelized onions with a hint of Tamanna's herbs and spices, bedded on a freshly baked tandoori naan bread.



TAMANNA'S SOMETHING FOR A CHANGE

- Keema Cheesy Chips** <sup>new</sup> ..... £7.50  
Flavoured spicy lamb mincemeat rested on crunchy skinny fries, drizzled with buffalo mozzarella cheese.

## TAMANNA'S SIGNATURE VEGETABLE GOURMET BURGER

- Single** £5.95 ..... **Double** £6.95  
Fresh mixed vegetables lightly spiced, served with Tamanna's finest toppings.

- WRAPS** All served on a large naan with a portion of skinny fries
- Chicken tikka ..... £7.50
- Seek Kebab ..... £7.50
- Mixed kebab ..... £8.50
- Chicken and Donner ..... £9.95



## INDIAN CURRY DISHES

All served in large containers

All dishes can be prepared mild, medium or hot, please ask.

### CHOOSE YOUR MAIN INGREDIENT

Chicken £7.50	Keema £7.95	Yorkshire Lamb £8.95	Venison £9.95	Angus Beef £8.95	Lamb Shank £9.95	Chicken Liver £8.50	Duck £8.95	Paneer £7.95	Pink Salmon £9.95	King Prawn £11.95	Jumbo U5 Prawns £16.95	Halibut £10.95	Prawn £8.95	Monkfish £10.95	Seabass £9.95	Tilapia £8.95
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### CHOOSE YOUR DISH

We make the ingredient you select above into one of our signature curries, below.

<b>Korma</b>	Mildly spiced, cooked with desiccated coconut flour, ghee, ginger and fresh cream, herbs and spices.
<b>Madras</b>	Cooked with slightly strong spices and herbs.
<b>Dhansak</b>	(HOT) Cooked with garlic, lentils, pineapple, herbs and spices.
<b>Rogan Josh</b>	Cooked with tomatoes, herbs and spices with ginger and garlic.
<b>Korai</b>	Large mixed peppers, onions, tomatoes, herbs and spices.
<b>Makhani</b>	Creamy with herbs and spices, pure butter and mango pulps
<b>Patia</b>	Ginger, garlic, mango, lemon juice, hot sweet and sour, herbs and spices
<b>Bhunus</b>	Cooked in richly aromatic herbs, spices, coriander and tomatoes
<b>Dopiazza</b>	Cooked with chunks of onion, herbs and spices
<b>Kashmiri</b>	(MILD) Cooked with pan fried banana, cream, desiccated coconut, with honey drizzled on top
<b>Chilli Masala</b>	Cooked with red chillis, herbs and spices
<b>Jalfrezi</b>	Pan fried green chilli, onion, mix peppers, fresh coriander, herbs and spices
<b>Achari</b>	Ginger, garlic, homemade mix pickle, herbs and spices
<b>Jeera</b>	Cumin seed, chunks of onion, mix pepper, ginger, garlic, herbs and spices

**Marinated Chicken or Lamb £1 Extra**

## BALTI DISHES

All served in large containers

All dishes can be prepared mild, medium or hot, please ask. Finely chopped onions, mixed peppers, tomatoes, fresh bullet chillies with blended herbs and spices, ginger, garlic, fresh sprinkled coriander, home made balti sauce.

### 1. CHOOSE YOUR MAIN INGREDIENT

Chicken £7.50	Keema £7.95	Yorkshire Lamb £8.95	Venison £9.95	Angus Beef £8.95	Lamb Shank £9.95	Chicken Liver £8.50	Duck £8.95	Paneer £7.95	Pink Salmon £9.95	King Prawn £11.95	Jumbo U5 Prawns £16.95	Halibut £10.95	Prawn £8.95	Monkfish £10.95	Seabass £9.95	Tilapia £8.95
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### 2. CHOOSE YOUR ACCOMPANIMENT

Keema (Minced Lamb Meat)	Mushrooms	Sag (spinach)	Chana (chickpeas)	Mixed Veg	Gobi (cauliflower)
Aloo (potatoes)	Aubergine	Sweetheart cabbage	Courgette	Sweetcorn	Peas

For example - start by choosing lamb and add a free accompaniment of spinach.

## TANDOORI DISHES

Cooked in a Charcoal Oven.

Marinated for 24 hours in tandoori special sauce, yoghurt, mint, coriander, herbs and spices.

<b>1/2 Tandoori Chicken</b>	<b>£7.95</b>	<b>Shashlick - King Prawn</b>	<b>£11.95</b>
<b>Full Tandoori Chicken</b>	<b>£14.95</b>	<b>- Chicken</b>	<b>£8.95</b>
<b>Chicken Tikka</b>	<b>£7.95</b>	<b>- Lamb</b>	<b>£9.95</b>
<b>Lamb Tikka</b>	<b>£9.95</b>	Cooked over charcoal oven with large onion, mixed peppers, tomatoes	
<b>Tandoori King Prawns</b>	<b>£11.95</b>	<b>Tandoori Mixed Grill</b>	<b>£12.95</b>
<b>Tandoori U5 Jumbo Prawns</b>	<b>£16.95</b>	King prawns, chicken, lamb, sheek kebab	

## BIRYANIS

All cooked with basmati pilau rice and served with a vegetable curry sauce

<b>Chicken Biryani</b>	<b>£8.95</b>	<b>Lamb Biryani</b>	<b>£9.95</b>
<b>Chicken &amp; Prawn Biryani</b>	<b>£9.95</b>	Welsh lamb gently cooked with Tamanna's herbs and spices	
<b>Chicken &amp; Mushroom Biryani</b>	<b>£8.95</b>	<b>Tamanna's Special Biryani</b>	<b>£9.95</b>
<b>Tandoori Chicken Tikka Biryani</b>	<b>£8.95</b>	Succulent lamb, chicken, prawns, mushrooms, bamboo shoots infused with Tamanna's herbs and spices. With Tilda aromatic basmati rice. Served with an omelette.	
<b>Tandoori King Prawn Biryani</b>	<b>£11.95</b>		
<b>Prawn Biryani</b>	<b>£9.95</b>		

## VEGETARIAN BIRYANIS

All cooked with basmati pilau rice & served with a vegetable curry sauce

<b>Mixed Vegetable</b>	<b>£8.95</b>	<b>Mushroom and Peas</b>	<b>£8.95</b>
<b>Sweet Corn</b>	<b>£8.95</b>	<b>Potatoes and Sweetcorn</b>	<b>£8.95</b>
<b>Mushroom and Sweetcorn</b>	<b>£8.95</b>	<b>Potatoes and Peas</b>	<b>£8.95</b>

## VEGETARIAN SIDE DISHES

All dishes can be prepared mild, medium or hot, please ask.

<b>Bombay Aloo</b>	<b>£4.95/£7.50 main</b>	<b>Tarka Dhaal</b>	<b>£4.95</b>
Potatoes		Lentils, fried garlic	
<b>Saag Aloo</b>	<b>£4.95</b>	<b>Channa Bhaji</b>	<b>£4.95</b>
Spinach and potatoes		Chick peas	
<b>Mushroom Bhaji</b>	<b>£4.95</b>	<b>Aloo Gobi</b>	<b>£4.95</b>
Fresh mushrooms		Potatoes, cauliflower	
<b>Aubergine Bhaji</b>	<b>£4.95</b>	<b>Vegetable Bhaji</b>	<b>£4.95</b>
Fresh aubergines		Mixed vegetables	
<b>Okra Bhaji</b>	<b>£4.95</b>	<b>Aloo Mutter</b>	<b>£4.95</b>
Fresh bindi (okra)		Potatoes and peas	

## ACCOMPANIMENTS

Plain naan	£2.50	Sweetcorn rice	£2.95
Keema naan	£2.95	Lemon rice	£2.95
Chilli naan	£2.95	Pickle tray	£3.20
Garlic naan	£2.95	4oz mango	£0.85
Garlic and chilli naan	£2.95	4oz mixed pickle	£0.85
Peshwari naan (sweet) drizzled with honey	£2.95	4oz mixed onion salad	£0.85
Stuffed naan with vegetables	£2.95	4oz homemade mint sauce	£0.85
Garlic and cheese naan	£2.95	4oz garlic mayo sauce	£0.85
Cheese naan	£2.95	4oz Tamanna's burger sauce	£0.85
Garlic, chilli and cheese naan	£2.95	Homemade raita	£2.50
Chappathi	£0.85	<i>toppings can be done with red onions, tomatoes and/or cucumbers</i>	
Tandoori rothi	£1.95	Spiced poppadoms	£0.85
Plain paratha	£2.50	Plain poppadom	£0.85
Keema paratha	£3.50	Tamanna's exotic green salad	£2.50
Red chilli paratha	£2.95	Crunchy fries	£2.50
Garlic paratha	£2.95	Crunchy cheesy fries	£3.00
Garlic and potato paratha	£2.95	<b>DRINKS</b>	
Vegetable paratha	£2.95	Coke Bottles	£2.50
Chilli and garlic paratha	£2.95	Cans 330ml	£1.00
Pilau tilda rice	£2.75	Coke, Diet Coke, Fanta, Pepsi, Vimto Sparkling, Sprite	
Boiled tilde rice	£2.50	Rubicon 330ml	£1.00
Mushroom pilau rice	£2.95	Mango/Guava/Passionfruit	
Keema pilau rice	£2.95	Mineral Water 500ml	£1.00
Egg pilau rice	£2.95	<b>KIDS MEALS</b>	
Fried rice	£2.95	Served with crunchy skinny fries	
Vegetable rice	£2.95	Chicken popcorn	£5.95
Chaana rice & red chilli flakes	£2.95	Chicken nuggets	£5.95
Coconut rice	£2.95	Cheesy potatoes	£5.95
Peas rice	£2.95	Fish fingers	£6.95
Garlic fried rice	£2.95		

ASK ABOUT  
**Tamanna's**  
GIFT VOUCHERS  
**£20 • £30 • £50**



## A WARM WELCOME TO TAMANNA'S

The name Tamanna translates quite literally into "desire". It is our desire to offer you authentic Indian cuisine, which has evolved over centuries. India tempts the senses with an entire range of subtle tastes and flavours.

Each dish is freshly prepared, with a variety of spices and ingredients to create distinct and individual flavours.

We use only the finest of fresh ingredients, which are skilfully cooked to create the perfect meal. With an emphasis on refined Indian cuisine, our menu incorporates both traditional classic favourites and original new dishes.

Our newly established dineaway, lends itself to the vibrancy of our Indian cuisine, in which we hope to create the perfect meal, to make your visit us the most desirable occasion.

Outdoor Catering Service Also Available

Order Line  
**T: 01422 885 665**

Free Delivery within 3 miles radius on orders over £15  
£2.50 per mile for orders outside 3 miles.

**Open 7 Days A Week**  
**Mon to Sun: 5pm - 11 pm**

Customer Notice: Please mention any food allergies to our staff before placing your order

**We Only Accept**  
**Cash or Cheque**



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**The Pride**  
**of Mytholmroyd**