Starters

Served with mint sauce & green salad

Papadom Spice Papadom Chutney / Pickles Mango chutney, mint sauce, or salad, mixed pickle.	0.60 0.60 0.60 nion	Tawa Tikka Lamb Tikka Duck Tikka Paneer Tikka Indian cheese	3.50 3.70 3.70 3.70
Large Mint Sauce Large Salad Samosa (meat or veg) Onion Bhaji Sheek Kebab Shami Kebab Naga Kebab (Hot & spicy) Reshmi Kebab Nargis Kebab Chicken Tikka Naga Tikka (Spicy)	2.40 1.20 2.70 2.70 3.50 3.50 3.70 3.90 3.90 3.50 3.90	Tandoori Chicken Tandoori Lamb Chops Chicken or Aloo Chat Stuffed Pepper Chicken, veg or keema Tikka on Puri Pakura A choice of chicken, paneer or ve Chana Mossalla Mix Platter Special Chilli Fry (Chicken or Paneer) Hot & spicy	3.90 3.90

Tandoori Dishes

Served with mint sauce & green salad

Chicken Tikka	6.90	Chicken Shashlick	7.90
Tandoori Chicken (Half)	6.90	Lamb Shashlick	8.40
Lamb Tikka	7.20	Tandoori Lamb Chops	8.40
Duck Tikka	8.40	Tandoori Mix Grill (Free Nan	9.90
Naga Tikka (Spicy)	8.40	Chilli Fry (Chicken or Paneer)	7.90
Paneer Tikka (Indian cheese)	6.90	Hot & spicy	

Fish Specialities

Served with mint sauce & green salad

Prawn Cocktail King Prawn Butterfly	Starter 3.90 3.90	Main
Fish Pakura	3.90	7.90
Prawn on Puri	3.90	7.90
King Prawn on Puri	4.90	10.50
Tikka Salmon Fish	4.90	10.50
Tandoori King Prawn	4.90	10.50

Fish Dishes

May contain small bones

Salmon Tikka Curry 10.50

Fresh salmon cooked with tandoori mossala sauce, fried & cooked with onions, tomatoes & capsicum.

Salmon Tikka Mossalla 10.50 Fresh salmon marinated in herbs and spices then cooked in a sauce with almond. coconut, sugar & cream

Salmon Tikka Jalfrezi Fresh salmon cooked with onion, green chilli, coriander and capsicum to give a fairly

Salmon Sag (Spinach) 10.50 Salmon fillet cooked with fresh spinach. A touch of garlic and spice. A medium

strength dish. Fish Bhuna (Tilapia Fish) 10.50 Bangladeshi boneless fish cooked with onions, tomatoes & chef's special recipe

Fish Naga (Tilapia Fish) (Hot & Spicy)

Cooked with naga chilli pickle (hottest of all chillies) to create a lovely, tasty dish 10.50 10.50

Salmon Tikka Shatkora Cooked with mossalla sauce, garlic, onions, capsicum & shatkora (citrus fruit).

Tandoori Kina Prawn Stir Fry 10.50 Tandoori king prawn cooked with onion, pepper, ginger, garlic & tomato ketchup.

Jhinga Mossalla (Tandoori King Prawn) 10.50 King size prawns marinated with freshly ground spices and barbecued over flaming

charcoal, then cooked with spices, cream and butter to Mishu's own recipe. Tandoori King Prawn Jalfrezi

Cooked with onion, green chilli, coriander and capsicum to give a fairly hot taste.

Signature Dishes

Chicken Tikka 7.90 Lamb Tikka / Duck Tikka 8.40

Mishu Special

Boneless tandoori chicken cooked with delicate creamy sauce with mango

Mishu Chilli Special

Marinated with garlic, tamarind and dried bullet chillies with a touch of naga pickle.

Mishu Honey

Cooked with almond, sugar, cream &

Mishu Deliaht

Cooked with almond, yoghurt, sugar and mango chutney.

Mishu Palpali

Marinated with garlic, fenugreek leaf, chilli paste and voghurt.

Mishu Jalpati

Cooked with a combination of spicy jalfrezi and pathia sauce along with a good handful of fresh green chillies.

Mishu Paneer Special

Cooked with onion. Indian cottage cheese & special sauce. Topped with

Mishu Kulkarni

Cooked with mince meat and spinach in tamarind sauce with chef's special recipe.

Chef's Recommendations

Chicken Tikka 7.40 Lamb Tikka / Duck Tikka 7.90

Tikka Mossalla

Marinated with herbs and spices cooked with almond, coconut, sugar &

Tandoori Chicken Mossalla

Marinated with herbs and spices cooked with almond, coconut, sugar &

Veg/Paneer Tikka Mossalla

Marinated with herbs and spices cooked with almond, coconut, sugar & cream

Karahi Mossalla

Cooked with almond, coconut, cashew nuts, sugar & cream.

Murgi Mossalla

Tikka with minced lamb cooked with spices & flavoured with green herbs and egg.

Chilli Mossalla

Cooked with blended green chilli. capsicum & coriander.

Badami

Cooked with peanut butter, cream, sugar & almond.

Butter

Cooked with butter, cream, almond, sugar & garlic.

Pasanda

Cooked with cream, sugar, yoghurt & poppy seeds.

Mustard

With roasted coconut, mustard seed, black pepper, red chilli & ginger.

Cooked with onion, pepper, ginger in a medium sauce.

Karahi

Cooked with tomatoes & capsicum with chef's special recipe.

Achari

Blended extensively with rich herbs & spices for a hot and spicy taste.

Garlic

Cooked with exotic herbs & spices. garnished with fresh garlic & coriander.

Jalfrezi

Cooked with onion, green chilli, coriander & capsicum to give a fairly hot taste.

Garlic Chilli

Cooked with fresh garlic, green chilli & chef's special recipe.

Rezella

Cooked with tamarind sauce & chef's special recipe.

Ginger

Fresh tikka cooked with fresh ginger & chef's special recipe.

Kerella

Cooked with fresh tikka, onion & capsicum. Fairly hot dish.

Shatkora

Cooked with fresh tikka, onion, capsicum & citrus fruit. Fairly hot dish.

Bombay Bahar

Cooked with potatoes, egg, tomatoes & coriander. Medium hot.

Stir Frv

Cooked with onion, peppers, garlic & tomato ketchup.

Shashlick Bhuna

Roasted with onions, tomatoes & capsicum in the clay oven then cooked in a special bhuna sauce.

Lamb Chop Bhuna Roasted with onions, tomatoes &

capsicums in a clay oven then cooked with a bhuna sauce.

Shahi Chicken 8.40

Chicken filled with spicy minced lamb & simmered in exotic oriental spicy sauce.

Tandoori Mix Massalla 9.90

Chicken tikka, lamb tikka & tandoori king prawn marinated with herbs and spices cooked with almond, coconut. sugar & cream.

Naga Chilli Wonder Dishes

Exotic, spicy, tasty and hot dishes, specially garnished with the naga chilli.

Chicken Tikka 7.90 Lamb Tikka / Duck Tikka 8.40

Naga Sagwala	Naga King Prawn Bhuna	9.90
Naga Dupiaza	Naga King Prawn Sag	9.90
Naga Pathia	Mishu Mix Naga Special	9.90
Naga Dansak	Chicken tikka, lamb tikka & tandoori king prawn.	

Balti Dishes

Naga Jalfrezi

Balti dishes are medium hot curries cooked with ginger, garlic and dozens of herbs & spices. Served in a large 'karahi' - a wok like dish.

Vegetable / Mushroom	6.10	Duck Tikka	7.90
Paneer	6.10	Keema Balti	7.90
Chicken	6.90	Mishu Mixed	8.50
Lamb or Prawn	7.40	Chicken & Prawn	7.90
Sagwala (Chicken or Lamb)	7.40	Chicken & King Prawn	8.50
Chicken & Mushroom	7.40	King Prawn	9.90
Garlic (Chicken or Lamb Tikka)	7.40	Tandoori King Prawn	10.50
Chicken Tikka	7.40	Tandoori Mixed	9.90
Lamb Tikka	7.90	Chicken tikka, lamb tikka & tand king prawn	doori

Traditional Dishes

Chicken	6.20	Keema (Minced meat)	7.40
Lamb	6.90	Prawn	6.90
Chicken Tikka	6.90	King Prawn	9.90
Lamb Tikka/Duck Tikka	7.40	Vegetable/Mushroom	6.10

Korma (Sweet)

A mild creamy dish cooked with coconut cream & coconut powder.

Moglai (Mild)

A mild dish cooked with mild spices & pineapple.

Cooked with onions, tomatoes & a selection of spices. A little condensed but tasteful medium dish.

Malaya

Medium spices with pineapple

Ceylon

Fairly hot dish cooked with coconut & a slice of lemon.

Rogan Josh

A robustly spiced dish garnished with fried onions, tomatoes and cashew nuts.

Dupiaza

A maximum quantity of fresh onions, applied with dozens of spices for a medium dish.

Saawala

Cooked with fresh spinach, spices and herbs. A medium strength dish.

Dhansak

Cooked with pineapple, lentils & herbs for a sweet, sour & hot taste.

A fairly hot, sweet and sour tasting dish.

Madras/Vindaloo/Phall

All these dishes are mainly hot with vindaloo being hotter than madras and phall being hotter than vindaloo.

Curry (Medium)

Cooked with chef's special spices.

Biryani Dishes

Cooked with Basmati rice, served with a vegetable curry.

Vegetable/Mushroom	6.90	Lamb Tikka	8.70
Chicken	7.40	Tandoori Chicken	8.20
Lamb	7.90	Mishu Special	8.50
Prawn	7.90	King Prawn	9.90
Malaya Chicken	7.90	Tandoori Mix	9.90
Chicken Tikka	8.20	Chicken tikka, lamb tikka & tandoori king prawn.	

Nan Bread

Plain Nan	2.10	Cheese & Coriander I	Nan2 90
Peshwari Nan	2.50	Mishu Special Nan	3.20
Stuffed Nan	2.50	Cheese, garlic, keema & chill	li paste
Garlic Nan	2.50	Tandoori Roti	2.10
Onion Nan	2.50	Chapati	1.10
Cheese Nan	2.50	Paratha	2.10
Keema Nan	2.90	Stuffed Paratha	2.50
Tikka Nan	2.90	Chips	2.10
Cheese & Onion Nan	2.90	Mossalla Chips	3.20
Garlic Chilli Nan	2.70	Raitha	1.00
Cheese & Garlic Nan	2.90		

Rice

Boiled Rice	2.10	Mushroom Pilau Rice	2.70
Pilau Rice	2.40	Spinach Pilau Rice	2.70
Fried Rice	2.40	Coconut Rice	2.70
Egg Fried Rice	2.70	Lemon Rice	2.70
Garlic Fried Rice	2.70	Chilli Fried Rice	2.70
Peas Pilau Rice	2.70	Chicken Fried Rice	2.90
Special Fried Rice	2.70	Keema Pilau Rice	2.90
Vegetable Pilau Rice	2.70	Tandoori Pilau Rice	2.90

Vegetable Menu

	Main	Side
Vegetable Curry	6.10	3.20
Mushroom Curry	6.10	3.20
Vegetable Bhaji	6.10	3.20
Bhindi Bhaji (Okra)	6.10	3.20
Mushroom Bhaji	6.10	3.20
Cauliflower Bhaji	6.10	3.20
Tarka Dhal (Lentils)	6.10	3.20
Aloo Gobi (Potato & Cauliflower)	6.10	3.20
Bombay Aloo (Curried Potato)	6.10	3.20
Sag Bhaji (Spinach)	6.10	3.20
Sag Paneer (Spinach & Cheese)	6.10	3.20
Mottor Paneer (Peas & Cheese)	6.10	3.20
Sag Aloo (Spinach & Potato)	6.10	3.20
Chana Bhaji (Chick Peas)	6.10	3.20
Fried Mushroom	6.10	3.20
Extra Sauce	4.50	3.50

Any dishes not on the menu can be made on request.

English Dishes

Served with salad & mint sauce

Chicken Nuggets & Chips	6.50
Fried Scampi & Chips	6.50
Chicken Omelette & Chips	6.50
Prawn Omelette & Chips	6.50
Mushroom Omelette & Chips	6.50

Set Meal For 2

2 Papadoms Sheek Kebab & Onion Bhaji

Chicken Tikka Massalla Lamb Jalfrezi Vegetable Curry

Pilau Rice & Nan £27.00

Vegetarian Meal For 1

2 Papadoms Onion Bhaji

Vegetable Curry Tarka Dhal Mushroom Bhaji

Pilau Rice £15.00

Desserts

Pineapple Fritter	2.50
Banana Fritter	2.50
Kulfi (Mango / Pistachio)	2.50
Hazelnut Crunch	3.70
Coconut Helado	3.70
Punky	3.70
Fantastica	3.70

Drinks

Any Can of Soft Drink	1.00
Any Bottle of Soft Drink	2.50

Apart from Biryanis, no other dishes are served with rice or nan. Extra vegetables to any dish extra £1.00.

ALLERGENS & INTOLERANCES

Please note many of our dishes contain allergens such as dairy, gluten, nuts etc. Please ask about your meal when ordering and we will be happy to advise you.

Delivery Time: We aim to deliver within 45 minutes to an hour, however if delivery is likely to take longer, you will always be notified.

WE ARE NOT LICENSED WE DO NOT ACCEPT CARD PAYMENTS

The management reserves the right to refuse admission/ service without disclosing reasons.







Tandoori Balti Restaurant & Takeaway

FREE HOME DELIVERY

minimum order £12.00 within 5 mile radius £1.50 charge for orders under £12.00

OPEN 7 DAYS A WEEK

including Bank Holidays - 5.30pm to 11.00pm

SPECIAL OFFER

For every collected order over £12 you will get a FREE portion of Onion Bhaji

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SUNDAY & THURSDAY NIGHT SPECIAL 4 Course Meal £11.95 (Dining In Only)