

## BIRYANI

*Comes with tarka dall or raita*

Hyderabadi Dum Biryani (D,G) Chicken 15.9  
*Aromatic basmati rice and pieces of tender chicken or lamb, cooked in a dum style served in a pastry sealed pot*  
Lamb 16.9

Subz Biryani 13.9  
*Basmati rice with vegetables and aromatic spices combined together for a delicious biryani*

Chicken Tikka Biryani (D, MD) 14.9

## RICE

Steam Rice 4.7  
*Basmati*

Pilau Rice (D) 5.2  
*Basmati rice cooked whole spices cumin*

Tapas Rice (D) 5.5  
*Dill and basil basmati rice*

Keema Rice (D) 5.9  
*Minced lamb with potato*

Egg Rice (D,E) 5.5  
*Basmati rice with egg*

Mushroom Rice (D) 5.5  
*Basmati rice with button mushrooms*

## BREAD

Plain Naan (D,E,G,) 2.9  
*Indian flatbread cooked in a clay oven*

Keema Naan (D,E,G,) 4.5  
*Spiced mince lamb stuffing*

Honey and Sesame Naan (D,E,G,N) 3.9  
*Made from locally produced honey with coconut and pistachio*

Cheese Naan (D,E,G) 3.9  
*Cheese stuffing*

Garlic & Coriander Naan (D,E,G,) 3.9  
*Fresh chopped garlic with coriander bread*

Paratha (D,G,) 3.5  
*Shallow fried Indian flatbread*

Roti (G) 2.9  
*Whole wheat bread baked in Tandoor*

Bread Basket (D,E,G,) 7.9  
*Naan, roti, garlic naan*

## VEGETARIAN DISHES

Dall Tarka (D) 6.5  
*Lentils tempered with garlic and cumin*

Mushroom Bhaji 6.5  
*Fresh button mushrooms cooked with light spices*

Korai Vegetables 6.5  
*Our signature vegetarian dish, all locally sourced from farmer's markets*

Saag Aloo (D, MD) 6.5  
*Spinach & potato*

Bombay Aloo (MD) 6.5  
*Dry roasted potato with cumin and mustard seeds*

Shimla Mirch Aloo 6.5  
*Potatoes and mix peppers cooked with cumin flavoured spices.*

Chana Masala (MD) 6.5  
*Spiced chick peas in a delightful masala sauce*

Aloo Ravia (MD) 7.5  
*Hot and spicy fresh aubergine and potatoes cooked in a rich smoked tomato and mustard seed gravy and fresh chopped coriander*

Bindi Dopiazza 7.5  
*Fresh okra with caramelised onions*

Aloo Gobi 7.5  
*Potato and cauliflower*

## SIDES & SALADS

Poppadom Basket (G) per person 2.9  
*Mixture of poppadoms served with a selection of homemade chutneys*

Raita (D) 3.9  
*Yogurt with cucumber & roasted cumin*

Masala Chips 6.9  
*Potato chips sprinkled with TAPAS masala spice mix*

Chips 4.9  
*The classic side dish*

Bengal Salad 4.5  
*Slice red onion, tomatoes, fresh chilli, lemon, cucumber*

## TAPAS KIDDIES

Popcorn Chicken (G) 7.5  
*served with peas and chips*

Fish n Chips (F,G) 7.5  
*served with peas and chips*

Mini Chicken Tikka Masala (D,MD) 7.5  
*with rice or chips*

Mini Chicken Korma (D,N) 7.5  
*with rice or chips*

# TAPAS

INDIAN - MEZZE - GRILL

## WELCOMES YOU



tapasluton



Tapas Dining



tapasluton



TAPAS

Chicken 65 (E,G)	10
Spicy cubed chicken flavoured with south Indian spices and curry leaves	
Garlic King Prawns (C,E,D)	13.5
Crispy king prawn with shell in our special fiery TAPAS sauce	
Chilli Chicken (E,G)	10.5
South Indian style crunchy chicken chunks tossed in a spicy chilli sauce	
Wild Ajwain Salmon (D,F)	12
Tandoori grilled salmon smoked in medley of spices with black pepper & carom seeds	
Adrika Mutton Chops (D)	12
Succulent mutton chops marinated in raw papaya and yogurt and selected homemade spices cooked in tandoor	
King Prawn Puri (C,G)	13
Sauteed with onions, peppers, mild spices and herbs served on a puri bread	
Gilafi Sheekh Kebabs (D,E)	10
Locally sourced minced lamb marinated with herbs and spices cooked in a tandoor	

VEGETARIAN TAPAS

Palak Patta Chaat (D, G)	8
Fresh spinach leaves, fried in gram flour to perfection, topped with an assortment of savoury spices and finished with sweet and sour chutney	
Kurkuri Bindi	7.5
Crispy okra fries coated in tapas spices, you cannot stop eating them	
Chilli Paneer (D,G)	10
Cubes of paneer and bell peppers tossed in a sweet & spicy sauce	
Samosa Chaat (D,G)	7.5
Punjabi vegetable samosas served with spiced chickpeas and drizzled with a melody of chutneys and sweet yogurt	
Papri Chaat (D, G)	7.5
A beautiful mix of chick peas, potato and chutney topped with an assortment of crunchy toppings	
Shingara (G)	7.5
Crispy pastry filled with lightly spiced vegetables (most popular snack in Bangladesh)	
Achari Paneer Tikka (D,MD)	9.5
Chargrilled Indian cottage cheese, mixed with peppers and seasoned with an assortment of our signature spices	
Onion Palak Bhajee (G)	7.5
Onion with leaf spinach with mild spices	
Halloumi Meshwi (D)	10
Chargrilled halloumi on a bed of leaves with methi aloo fritters with a sweet and tangy sauce	
Chilli Garlic Mogo	8
Cassava Chips tossed with onions and bell peppers in a homemade sweet chilli sauce with fresh garlic and chilli	

WINGS

Chatpata (E,G,S)	10.5
Tangy and spicy, a TAPAS favourite	
Honey Glazed (E,G, Ss)	10.5
Un"bee"lievable sticky sweet favourite, made using locally produced honey	
Drums of Heaven	10.9
Wings fried in our secret hot and spicy chilli sauce. Not for the faint hearted!	
Tandoori Wings (D, MD)	10.9
Smoky flavoured wings marinated in a family recipe cooked over charcoal	

GRILL & TANDOOR

Tandoori Chicken (half) (D, MD)	10.9
Half spring chicken on the bone marinated in yogurt with herbs and spices then cooked in a tandoor	
Haryali Tikka (D, MD)	10.5
In a coriander, mint and green chilli marinade	
Chicken Tikka (D, MD)	10.5
Chicken pieces marinated in a blend of spices and barbecued in the tandoor	
Murgh Malai Tikka (D, MD)	10.9
Tandoori glazed chicken in garlic, ginger and cream cheese marinade	
Shaslick (D, MD)	13.5
Chargrilled chicken with mixed peppers, onions, tomatoes marinated in chef's spices	
Tandoori King Prawn (C,D, MD)	16.9
Jumbo king prawns lightly marinated in a blend of spices and cooked in a clay oven	
Tandoori Mix Grill (D, MD)	17.9
Assortment of chicken tikka, tandoori chicken, tandoori chop, gilafi kebab served with naan bread	
Tandoori Mutton Chops (D, MD)	16.5
Luscious best end mutton chops cooked in special spices in a tandoor	



CHEF'S SIGNATURE DISHES		
Mains on Plate. All Signature dishes will be served with Tapas rice.		
1971 (D, MD)		16.9
Chargrilled chicken breast with delicately spiced stuffing of cheese and spinach, then simmered in a tantalising medium sauce		
Korai Angara		16.9
Chicken pieces marinated in traditional spices with a smoky aroma and charcoal flavour		
Nalli Ghosht		17.5
Slow braised lamb shank in an aromatic Lucknowi Nihari spice served with gravy		
Nawabi King Prawn (C)		20.9
Infused with aromatic spices with shell and served on smoked aubergine		
Malvani Tilapia (F, MD)		18.9
Pan fried fillet of tilapia lightly spiced and simmered and served on a bed of baby spinach		
Fish Malabari (F, MD)		16.9
Tilapia with tomatoes, chilli and sweet garlic sauce		

SHARING PLATTERS

Mezze Platter (serves 2-3) (D,G)	45.9
Lamb shish, chicken shish, adana kofte, grilled wings, served with Arabic rice, chips, bread and salad	
Special Tawa Platter (serves 2-3) (D, G, MD)	42.9
Sheekh kebab, chicken tikka, haryali tikka, tandoori wings, pan fried shredded chicken, dhaba chicken or railway lamb curry, pilau rice, naan and chips with a Bengal salad	
Vegetarian Platter (serves 2-3) (D, G, MD)	31.5
Chilli paneer, shingara, aloo gobi, chips, onion palak bhajee, naan, pilau rice, subz haryali and salad	

REGIONAL SPECIALITIES

Old Delhi Butter Chicken (D,MD)	11.9
Pieces of chicken tikka simmered in a rich caramelised creamy tomato sauce with dried fenugreek leaves	
Railway Lamb Curry	12.9
Lamb (on the bone) cooked in its own juices with ginger, caramelised onion and ground aromatic hot spices and potato. Inspired by the pantries of Indian trains	
Saag Gosth	12.9
Lamb sauteed with spinach, herbs & spices in a medium spice sauce topped with spring onion	
Chicken Chettinad	10.9
A classic South Indian dish, simmered in sauce of black pepper, cooked with coconut milk with a medley of intense spices	
Dhansak (D)	10.9
A Parsi dish cooked with chicken with coarsely crushed spices and lentils in a hot, sweet and sour sauce	
Chicken Tikka Masala (D,MD)	11.9
No need for a description - Britain's favourite dish	
Dhaba Chicken	11.5
Chicken curry cooked home style (on the bone), from the roadside kitchens of Punjab	
Shahi Korma (D,N,MD)	11.9
Supreme pieces of chicken breast cooked in an aromatic saffron korma sauce	
Green Jalfrezi (MD)	11.9
Chicken with sauteed onions and green peppers in a hot green spicy sauce with Bedfordshire green chillies	
Rajasthani Laal Maas	13.9
Tender pieces of lamb slow cooked to perfection in a spicy red chilli sauce from the land of forts & palaces	
Seven Chilli Chicken	11.9
Fiery hot dish cooked with Bedfordshire Naga and a mixture of roasted chillies	
Kosha Mansho	13.5
Aromatic slow cooked lamb in a thick bhuna sauce, a famous Bengali delicacy	
Mirchi King Prawn (C)	19.5
Cooked in shell and pan fried in a fragrant red sauce with roasted red chillies	

FOOD ALLERGIES & INTOLERANCES

Please advise a member of the team if you have any special dietary requirements or any allergies, we may need to be aware of.

Please note that our menu is prepared using many ingredients including allergens.

Whilst every care is taken, we cannot completely eliminate the risk of allergen transfer.

Fish may contain small bones.

Key:

C= Crustaceans F= Fish N= Nuts

D= Dairy G= Gluten Ss= Sesame

E= Egg MD= Mustard S= Soya

