	Starters	
	Lamb Tikka	£7.50
*	Chicken Tikka	£6.50
v	Ponier Tikka	£5.50
	Jinga 65	£8.75
	Squid Pakura	£7.50
*	Sheek Kebab	£6.95
*	Mixed Kebab	£7.25
*	Chicken Chat	£5.95
v	Aloo Chat	£5.50
	King Prawn Butterfly	£7.50
	King Prawn Suka Whole Char-grilled king prawn cooked in Tarmarind s	£8.75
	Maas Bhaji Deep fried Talapia fish served with shallots & spring o	£6.95 onions
	Tandoori Chicken (on the bone)	£6.25
*	Tandoori King Prawn	£8.75
V	Samosa vegetable	£6.25
*	Samosa Meat	£6.95
*	Samosa chicken	£6.25
* V	Onion Bhaji	£5.75
*	Prawn Puri	£6.50
	Indian pancake with spiced prawns	00.50
	King Prawn Puri	£8.50
	Garlic Mushroom Puri	£5.50
	Stuffed Mushrooms	£6.95
	Mushrooms stuffed with lamb minced meat	

## Persian Dhansak Dishes

Sweet, sour and hot, cooked with various types of lentils and served with Pulao Rice

⋆ Chicken Dhansak ∫	£16.50
⋆ Lamb Dhansak ∫	£17.95
Beef Dhansak ∫	£18.95
Prawn Dhansak ∫	£17.50
🗸 Vegetable Dhansak 🕽	£15.50
King Prawn Dhansak ∫	£19.95

### Chicken Dishes

#### All chicken is diced

£11.95
£11.95
£11.95
£11.95
£11.95
£11.95
£11.95

#### Lamb Dishes

#### All Lamb is diced

Kurma	£13.95
Very mild, cooked with coconut flour and cream  Kashmir  Cooked with fruits and cream	£13.95
⋆ Madras ∬	£13.95
Vindaloo <b>∭</b>	£13.95
★ Bhoona Medium hot, well spiced, fairly dry	£13.95
Bengal Cooked with almond, tomatoes and cream	£13.95
★ Rogan Josh Cooked with tomato, green peppers and a touch of garlic	£13.95

#### Tandoori Dishes

⋆ Chicken Tikka

Sizzling Tandoori specialities served with side salad Tandoori Chicken HALF£11.95 FULL£21.50 Chicken marinated in spices and barbecues in clay oven

Diced chicken marinated in spices and barbecued in c	ay oven
Lamb Tikka	£15.25
Diced lamb marinated in spices and barbecued in clay	oven
Tandoori King Prawn Specially spiced king size prawns cooked in clay oven	£20.95
Chicken Shaslick Chicken cooked in clay oven with green peppers, chopped onions and tomatoes	£14.25
Salmon Shaslick Salmon cooked in clay oven with green peppers, chop onions and tomatoes	£18.95

#### ⋆ Tandoori Mixed Grill £19.95 Pieces of chicken, lamb, sheek kebab, tandoori chicken, salad and nan included

### House Specialities

#### Tandoori Specials served with pulao rice

⋆ Hook Tandoori Special 崩	£18.9
Chicken, lamb, prawn and fish cooked with spe	ecial spices

### Chicken

Tandoori Chicken Mosalla	£16.50
Cooked in special sauce with pure ghee, spices an	d herbs
tossed in hutter - off hone	

r	Chicken Tikka Mosalla	£16.50
	Diced chicken, barbecued in clay oven, cooked with	
	ghee, almond flour, cream and tossed in butter with	ı special
	sauce	

Chicken Tikka Speciality	£16
Chicken Tikka and minced lamb cooked together v	with
special Indian herbs and spices	

⋆ Tandoori Chicken Morisa	£16.5
Pieces of tandoori boneless chicken coc	ked in clay oven,
re-cooked with a blend of hot sauce and	fresh garlic, green
chilli and green pepper	

⋆ Chicken Tikka Morisa	£16.50
Chicken cooked in clay oven, then I	blended with hot sauce,
fresh garlic, green chilli and green p	pepper

★ Chicken Jalfaizy	£16.5
Cooked with green pepper, spring onions, few green chillies	shallots and a

*	Chicken Tikka Korai	£16.50
	Diced onion, green peppers, tomatoes, with herbs, and tossed in Korai	well spiced

Chicken Tikka Bhoona	£16.50
★ Garlic Chilli Chicken Marlic and chilli with special spice	£16.50
⋆ Butter Chicken	£16.50

A very tasty, creamy mild curry	
Chicken Makhani	£16.5
Breast of chicken stuffed with keems (minced me	at) and

### cheese, cooked with mild sauce

### Prawn

Served with fried rice

Tandoori King Prawn Mosalla	£20.95
King Prawn Korai	£20.95
King Prawn Jalfaizy 所	£20.95
Rani King Prawn	£20.95

## Beef

#### Our beef is sourced locally from Newlyns Farm Shop

#### Beef Handi £18.95 Traditional Indian dish, cooked in traditional Indian saucepan,

#### served with a medium sauce on a bed of rice Beef Shatkora £18.95

#### ★ An exquisite dish made with only the freshest Bangladeshi lemons which add zest to the beef

Beef Granny	£18.95
Cooked for generations, this dish is made with the b	est beef
cooked in a medium sauce	

Beef Vindaloo ∭	£18.95
Diced onion, green peppers, tomatoes, with her	bs, well
spiced and tossed in Korai	

Masbani Gosht	£18.95
Beef Naga ∭	£18.95
Garlic and chilli with special spice	

Beef Lemon Grass	£18.95
A very tasty curry cooked with fresh lemon grass	

### \* Lamb Lamb

fresh green chillies

Lamb Tikka Korai

Lamb Passanda

Lamb Jalfaizy 🔰

and a few green chillies

Ada Gost

Lamb Kupta

well spiced and tossed in Korai

Lamb Tikka Speciality ★ Lamb Tikka and minced lamb cooked together

with special Indian herbs and spices

sauce, almond, sultanas and cream

Cooked with diced onion, green pepper, herbs,

Marinated lamb cooked with pure ghee, in special

Fairly hot dish of minced lamb with special spice

★ Cooked with green peppers, spring onions, shallots

Aromatic lamb cooked with yoghurt, ginger,

coriander and flavoured with herbs and spices

Lamb Tikka Mosalla	£17.95	⋆ Balti Chicken	£16.5
Diced lamb, barbecued in clay oven, cooked with	217.50	Balti Lamb	£17.9
pure ghee, almond flour, cream and tossed in butter with special mild sauce		Balti King Prawn	£20.9
Lamb Chilli Mosalla III	£17.95	Balti Vegetables	£15.5

£17.95

£17.95

£17.95

£17.95

£17.95

£17.95

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#### Served with medium vegetable curry

*	Chefs special Biryani	£18.75
	A mixture of meats: chicken, lamb and king	
	prawn pre-cooked with special spices topped	
	with an Indian style omelette, served with a	
	medium hot sauce	

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* Unicken	£15.50
Lamb	£16.95
Prawn	£15.95
King Prawn	£20.95
Mushroom	£12.95
Vegetable	£13.50

Served with rice and vegetables

Nawabi Gost	£19.95
Tender pieces of lamb cooked over charcoal and	

## served with grilled onions, tomatoes, pepper, pulao rice

### ★ Chicken Kapsila Tender chicken cooked with almond flour and touch of pistachio flour, flavoured with herbs and spices, butter and cream. A very subtle, mild dish served with pulao

#### rice and vegetables Salmon Sumander £19.95

Fillet of salmon flavoured with garlic, herbs and	
aromatic spices lightly fried and served with tange	/

<b>v</b> Special Vegetable Platter	£17.9
A selection of vegetables in a specially prepared	

sauces served on a bed of rice	
Talapia Fish Platter	£18.95

#### Very tasty boneless fresh water fish with special sauce

### Balti Dishes

#### Balti Dishes served with Nan

⋆ Balti Chicken	£16.50
Balti Lamb	£17.95
Balti King Prawn	£20.95
Balti Vegetables	£15.50

### Biriyani Dishes

★ Chefs special Biryani	£18.75
A mixture of meats: chicken, lamb and king	
prawn pre-cooked with special spices topped	
with an Indian style omelette, served with a	
medium hot sauce	

### Seafood

Prawn Madras 🔰	£11.95
Prawn Vindaloo ∭	£11.95
Prawn Bhoona Medium hot, well spiced, fairly dry	£12.50
Prawn Kurma Very mild, cooked with coconut flour and cr	£12.50 eam
King Prawn Madras 🔰	£16.50
King Drawn Vindalaa	C16 E0

King Prawn Vindaloo ∭	£16.50
King Prawn Bhoona Medium hot, well spiced, fairly dry	£16.50
King Prawn Kurma Very mild, cooked with coconut flour and cream	£16.50
Gong Fish Curry (Seabass) Shallow fry fillet cooked with curry leafs,	£19.95

★ Monk Fish Curry	£17.95
Specially marinated and cooked with curry	

crushed

⋆ Maas Moris Masala 🖠	£14.9
Bangladeshi fish lightly spiced o	ooked onions

### Bangladeshi fish, lightly spiced, cooked or tomatoes, green chilli and pepper Maria Diama Kami

Maas Biran Korai	£14.95
Lightly fried Bangladeshi fish cooked w	
of fresh herbs and spices served with	onions,
pepper and tomato, tossed in Korai	

### Maas Roshun Bhoona

Bangladeshi fish flavoured with fresh herbs and spices garnished with garlic, onions and

### No Chillies: Mild / Medium

Fairly Hot Hot Very Hot

#### Upgrade any Rice or Nan for an extra 50p

★ = Favourite **V** = Vegetarian

### Vegetarian Specials

Using only the best and freshest selected

Shubji Bhaji (main dish, dry) £11.95

Vegetarian Special curry (with sauce) £11.95

Vegetable Jalfraizy £16.50

Served with pulao rice

\* Vegetable Kurma £11.95

### Vegetarian Side Dishes

Mixed Vegetable Curry	£6.25
⋆ Mushroom Bhaji	£5.95
Bhindi Bhaji (okra)	£5.95
Cauliflower Bhaji	£5.95
Sag Bhaji	£5.95
Aloo Gobi	£5.95
★ Bombay Aloo ∫	£5.95
Channa Mosalla (chick peas)	£5.95
Tarka Dal	£5.95
⋆ Onion Bhaji	£5.75
Mottor Ponir	£5.95
* Sag Ponir	£5.95
Shubji Bhaji	£5.95
Brinjal Bhaji	£5.95
Courgette Bhaji	£5.95

### Rice & Sundries

	Boiled Rice	£3.60
*	Pulao Rice (with saffron)	£3.95
	Vegetable Pulao	£4.75
*	Mushroom Rice	£4.75
	Special Fried Rice	£4.95
	Keema Rice	£4.95
	Lemon Rice	£4.75
	Paratha	£3.50
	Stuffed Paratha	£4.50
*	Chapathi	£2.20
	Papadum	£1.10
	Spiced Papadum	£1.10
	Raitha (onions and cucumber)	£2.25
	Chutney and pickle	£1.00
	Chips	£2.50

### Tandoori Bread

v Cheese & Chilli Nan

**⋆ v** Plain Nan

	Keema Nan (minced meat)	£4.25
٧	Garlic Nan <sub>(garlic)</sub>	£3.75
٧	Peshwari Nan (fruit & nuts)	£3.75
	Mixed Nan (garlic & minced meat)	£4.25
v	' Sag Nan (spinach)	£3.75

£3.25

£4.25

## **HOOK TANDOORI**

Welcome to Hook Tandoori. We offer an award-winning, unique fusion of Bangladeshi, Indian and Asian Cuisine.

Using only the finest ingredients, we are proud to present here a range of sumptuous dishes which draw together the finest traditional and contemporary dishes from across the region.

At Hook Tandoori we are renowned for our excellent food and hospitality. We encourage you to try something new, or why not let our waiters suggest a range of dishes for you?

Experience the whole range of delicious flavours.

Enjoy you meal and we look forward to seeing you again soon.



The management reserve the right to refuse admission without giving any reason for doing so.

All prices inclusive of VAT.

### **HOOK TANDOORI**

1 Fairholme Parade, Station Rd, Hook, Hampshire RG27 9HE

**EST 1986** 

# HOOK TANDOOR

take away menu





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are proud to announce our prestigious

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2015, 2016, 2018, 2019 & 2021

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WINNER 2014

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www.hooktandoori.co.uk