

## Banquets

A selection of dishes that highlights Tabla Indian Cuisine

- 1. 2 Course Banquet** **34.90 per head**  
Servings of mixed entrees of Onions Pakoras, Aloo Bhonda, Seekh Kebab, Chicken Tikka plus a selection of main meals consisting of Chefs choice of Curries, Bread, Rice and Accompaniments
- 2. 3 Course Banquet** **39.90 per head**  
Servings of mixed entrees of Onions Pakoras, Aloo Bhonda, Seekh Kebab, Chicken Tikka plus a selection of main meals consisting of Chefs choice of Curries, Bread, Rice, Accompaniments rounded up with Desserts and Tea/Coffee

## Fried Entrees

Served with Chilli Sauce

- 3. Onion Bhagis (5 pieces)** **10.90**  
By popular demand, the newest addition to our menu is a combination of finely chopped onions, mixed with our special spices and coated in a seasoned batter.
- 4. Onion Pakoras (5 pieces)** **8.90**  
These are very popular all over India and have established themselves as a firm favourite. They are made by coating finely shredded onions and spinach with a spicy batter.
- 5. Aloo Bhonda (5 pieces)** **8.90**  
The Nation's favourite tea-time snack. Mashed potatoes mixed in special herbs dipped in chick pea batter served deep fried.
- 6. Samosas (2 pieces - meat or vegetable)** **9.90**  
The ever popular samosas make a wonderful treat on an occasion. Fresh home-made crispy triangular shaped pastries stuffed with either fine lamb mince or vegetables, served deep fried.
- 7. Prawn Pakoras (5 pieces)** **14.90**  
The Indian love of snacks is apparent in the wide range of mouth watering recipes. These fresh jumbo prawns marinated in garlic and herbs dipped in batter are served deep fried.
- 8. Chicken Pakoras (5 pieces)** **10.90**  
Fresh Chicken pieces marinated in garlic and herbs dipped in batter and deep fried.
- 9. Paneer Pakoras (5 pieces)** **10.90**  
Home-made cottage cheese cubes mixed in spices and batter served deep fried.
- 10. Machi Pakoras (5 pieces)** **10.90**  
Marinated pieces of fish coated in a spicy garlic and herb batter, served deep fried.
- 11. Vegetarian Combination (5 pieces)** **10.90**  
A selection of Onion Pakoras, Aloo Bhondas and Vegetable Samosa.

## Tandoori Entrees

Served with Mint and Yoghurt Sauce

- 12. Chicken Tikka** **12.90**  
One of the most popular dishes where succulent boneless chicken is marinated in special spices and herbs and cooked in a charcoal oven. **(main) 22.90**
- 13. Seekh Kebab** **12.90**  
An authentic taste from mughal kitchens with fine lamb mince blended in special herbs skewered and and barbecued in tandoori. **(main) 22.90**
- 14. Jhinga Kebab** **14.90**  
Tasty fresh king prawns marinated in garlic and a touch of ginger flavour with an exotic selection of blended herbs, spices and yoghurt cooked over a charcoal fire.
- 15. Tandoori Chicken** **12.90**  
KING OF TANDOOR - this delicacy is a mouthwatering sight to behold where maryland chicken **(main) 22.90**  
is marinated in special mughal spices and herbs with yoghurt and cooked over a charcoal fire in tandoori oven.
- 16. Lamb Rack (half-rack)** **19.90**  
A magnificent tandoori dish of juicy ginger-flavoured lamb racks, marinated in a spice-laced cumin based yoghurt, are cooked to perfection and served on a spinach puree.
- 17. Tabla Combination (5 pieces)** **13.90**  
A selection of Chicken Tikka, Seekh Kebab, Onion Pakoras and Aloo Bhonda served with chilli and mint sauce.
- 18. Tandoori Platter (10 pieces)** **24.90**  
A combination of Chicken Tikka, Seekh Kebab, Jhinga Kebab and Tandoori Chicken

## Tabla Specials

All our curries are Mild unless requested Hot

- 19. Dhan Saak (Chicken or Lamb)** **19.90**  
Traditional middle eastern delicacy that travelled to India in the 15th Century. Combination of meat, vegetables and lentils cooked with exotic spices and condiments.
- 20. Meat Kofta** **19.90**  
Seasoned lamb mince, cooked in a tasty herb and light spice sauce flavoured with poppy seeds.
- 21. Murgh Nizami (Chicken or Lamb)** **19.90**  
A delicacy from Hydrabad ( South India) with a dominant flavour of coconut & curry leaves.
- 22. Kadhai Jhinga** **24.90**  
A semi-dry dish of juicy king prawns cooked with capsicum, onion & tomato.
- 23. Scallop Banjara** **24.90**  
A semi-dry seafood delight with a rich flavour of coriander & fenugreek.

## Main Meals

All our curries are Mild unless requested Hot

### **Chicken**

- 24. Mughlai Chicken Jalfrezi** 19.90  
This is a wonderfully aromatic chicken dish with a tasty chicken curry cooked in royal spices with sliced onions, capsicum & tomato.
- 25. Chicken Ragini** 19.90  
This is a classic example of the popular mughal cuisine which is noted for its royal flavourings and smooth sauces with coconut milk.
- 26. Chicken Tikka Masala** 19.90  
An eye-pleasing and colourful delicate flavour of chicken smothered in almond and creamy sauce with onion, tomato and capsicum makes a wonderful choice.
- 27. Butter Chicken** 19.90  
Delicious boneless tandoori chicken with smooth thick and silky paste clinging to the pieces of chicken makes it an irresistible choice.
- 28. Lahori Chicken** 19.90  
This is a delicious combination of boneless pieces of chicken and spinach cooked with fennel and coriander.
- 29. Chicken Korma** 19.90  
This delicious chicken dish is classic North Indian with ground almond and yoghurt gravy.
- 30. Mango Chicken** 19.90  
This delicately flavoured chicken is smothered in a creamy almond sauce and finished with mango paste.

### **Lamb**

- 31. Shahi Lamb Korma** 19.90  
The word 'shahi' means royal, so this particular korma was created in the royal kitchens of the Mughals of India. Tasty diced lamb cooked in ground almond and yoghurt with thick creamy sauce.
- 32. Lamb Madras** 19.90  
This delicious curry is named after Madras (Southern India) and is cooked in a gravy flavoured by a few ground spices and coconut cream.
- 33. Lamb Sagwala** 19.90  
This is an excellent way to cook lamb though a little unusual. Tender and juicy diced lamb cooked with special herbs and a touch of ginger and the gravy thickened with spinach paste is delicious.
- 34. Badami Lamb** 19.90  
Is a richer version of korma where the lamb is cooked in yoghurt and almond and the result is a thick and silky gravy with a delicious taste.
- 35. Lamb Roganjosh** 19.90  
Finds its origin in Kashmir. Tasty diced lamb cooked in tomato and cashewnut flavoured gravy with leafy coriander.
- 36. Kashmiri Lamb** 19.90  
This is a delectable lamb dish with a slightly creamy texture and fruity flavour; it is simmered gently in a smooth velvety sauce with ground spices and dried fruits.

### **Beef**

- 37. Beef Vindaloo** 19.90  
It is traditionally a hot curry, but the quantity of chillies can be adjusted to suit individual taste. Tasty diced beef cooked in special vindaloo sauce with potatoes.
- 38. Beef Do Piazza** 19.90  
A mild beef curry cooked with an abundance of onions and garnished with fresh leafy coriander.
- 39. Beef Nilgiri Korma** 19.90  
The delicate flavour of diced beef smothered in almond and cream sauce with spinach and mint paste.
- 40. Bhuna Ghosh** 19.90  
The ever-popular superb beef curry seasoned with fried onions and tomato finished in a smooth thick gravy.

### **Seafood**

- 41. Fish Masala** 19.90  
Makes a very nutritious dish and a few fairly standard ingredients transform the taste dramatically. Here pieces of fish are seasoned with onion and tomato in a smooth thick gravy.
- 42. Fish Curry** 19.90  
A firm-fleshed catch marinated in lemon juice and simmered with special coconut flavoured gravy gives the fish a rather smooth and velvety texture.
- 43. Prawn Masala** 24.90  
This is a delicate but richly flavoured dish with fresh and juicy prawns seasoned with garlic, onion and tomato.
- 44. Prawn Curry** 24.90  
Fresh prawns cooked in coconut flavoured gravy with a touch of lemon and fresh leafy coriander gives it an unique taste.
- 45. Prawn Balchao** 24.90  
A combination masala - whole spice, dry roasted and tempered - all ground to a fine paste. Juicy prawns marinated and cooked in masala paste and finished in a smooth, silky thick gravy.
- 46. Chilli Prawns** 24.90  
Fresh and juicy prawns are cooked gently with sliced onion, tomato, capsicum and selected ingredients ending the final flavour of the dish to be subtle and delicious.

## Vegetable

- 47. Naurathan Korma** 17.90  
A variety of seasonal vegetables are cooked together in a gravy flavoured by ground almond and yoghurt.
- 48. Kadhai Paneer** 17.90  
The Nations favourite paneer delicacy. A colourful combination of paneer, capsicum and tomato cooked with mughal spices and fresh coriander served semi-dry.
- 49. Paneer Shahi Masala** 17.90  
A delectable vegetarian dish made from Indian cottage cheese, Paneer is simmered with onion, tomato and capsicum in a gravy flavoured with creamy cashew sauce.
- 50. Paneer Sagwala** 17.90  
A vegetarian's dream: home-made cottage cheese and spinach cooked together in a smooth rich gravy with special herbs.
- 51. Aloo Masala** 16.90  
An exotic and colourful combination of potatoes simmered with onion, tomato and capsicum in special mughal spices with coriander.
- 52. Mattar Paneer** 17.90  
The Nations favourite paneer delicacy home-made cottage cheese cooked with juicy peas and flavoured with cashew sauce.
- 53. Chann Paneer** 17.90  
A Wonderful combination of chick-peas and home-made cottage cheese.
- 54. Rajmal Paneer** 17.90  
Red Kidney beans served with indian cottage cheese and a smooth thick gravy.
- 55. Chann Masala** 16.90  
A delicious combination of chick-peas smothered in almond and creamy sauce with onion, tomato and capsicum.
- 56. Rajmal Masala** 16.90  
A delicate combination of red kidney beans simmered with onion, tomato and capsicum in special spices.
- 57. Chann Aloo** 16.90  
An exotic blending of chick-peas, potatoes together with onion tomato and capsicum in special spices, with coriander.
- 58. Bombay Aloo** 17.90  
A timeless dish combining baby potatoes cooked in a creamy coconut sauce with special spices, coriander and curry leaves.
- 59. Malai Kofta** 17.90  
Koftas are very popular throughout India. They are tasty balls of potato and cottage cheese cooked with special herbs and spices.
- 60. Dal Punjabi** 15.90  
This is a speciality of the northeastern region of India. A lentil delicacy with special herbs and spices cooked over a slow fire.
- 61. Dal Sagwala** 16.90  
This dish is full of essential nutrients and goes well with any other delicacy. Spinach and lentil complement each other extremely well when finished with mughal magic.
- 62. Yellow Dal** 18.90  
This is a speciality of India. A toor lentil delicacy with special herbs and spices cooked over a slow fire finished with zucchini and carrot.

## Side Servings

### Rice Varieties

- 63. Palaou Rice** (Basmati) **Small 4.50 | Large 6.50**
- 64. Savoury Rice** **Small 5.50 | Large 7.50**  
Basmati rice sauteed with thin slices of onion, carrot, peas & spices.
- 65. Multani Biryani** (Lamb | Chicken | Beef) **20.90**  
Vegetables with fluffy rice and dried fruits. (Prawns) **24.90**

### Bread Varieties

- 66. Naan** A tandoori bread made of plain flour. **3.90**
- 67. Roti** A simple wholemeal bread baked in oven. **3.90**
- 68. Garlic Naan** Tandoor-baked with fresh garlic butter. **4.90**
- 69. Herb Naan** Poppy, sesame seeds and special spices. **4.90**
- 70. Vegetable Parantha** Stuffed potato and herbs. **5.50**
- 71. Keema Naan** Stuffed with prime lamb mince. **5.50**
- 72. Onion Kulcher** Stuffed with onions and herbs. **5.50**
- 73. Lahori Kulcher** Tandoori naan stuffed with dry fruit. **5.50**
- 74. Cheese & Spinach Naan** Cheese and spinach filling. **5.50**
- 75. Paneer Kulcher** Home-made cottage cheese bread. **5.50**
- 76. Tikka Kulcher** Stuffed with Chicken Tikka and Herbs. **5.50**
- 77. Paneer Tikka Kulcher** Chicken tikka & cheese fillng. **5.50**

### A Selection of Side Dishes

- 78. Raita** **3.50**  
Freshly chopped onion, cucumber and coriander mixed with yoghurt, tomatoes and herb.
- 79. Banana Coconut** **4.90**  
Pieces of banana with seasoned coconut.
- 80. Indian Salad** **3.50**  
Freshly chopped onion, tomato and cucumber
- 81. Sweet Mango Chutney** **3.50**
- 82. Pickles** (Chilli, Mixed) **3.50**
- 83. Pappadams** (4 pieces) **3.50**

### A Selection of Drinks

- 84. Softdrinks** **4.00**  
Coke, Diet Coke, Orange Juice, Lemonade, Mineral Water, Fanta, Lemon Lime and Bitters, Lemon Squash
- 85. Bottled Water** **4.00**
- 86. Sparkling Water** **4.50**
- 87. Tea** **3.50**
- 88. Masala Tea** **3.80**  
Indian tea with Cardamom, Cloves and Milk
- 89. Coffee** **3.50**  
Cappucino, Latte, Mocha.
- 90. Lassi** **6.00**  
Traditional Indian Drink with Milk and Yoghurt base in deliscious Mango or Rosewater Flavours.