




Tiger garden 

EXOTIC INDIAN CUISINE



ALLERGY. If you have an allergy that could harm your health.
Please contact us to find ingredients we use in all our
products before you place your order.

We use only the finest ingredients and spices available and create our own recipes for each of these exotic dishes.

Your patience is appreciated as we take the utmost pride and care to prepare each dish individually to your order

Please ask us if you would like any other dishes which are not included within this menu

Ⓜ These dishes include Rice

Ⓝ These dishes contain Nuts

🔥 Medium Spiced

🔥🔥 Hot

🔥🔥🔥 Very Hot

FIRST COURSE

VEGETARIAN DISHES

ALOO CHOP £5.50
Hot and spicy mashed potato rolled in crumbs

ONION BHAJI £5.50

VEG ROLL £5.50
Spicy mixed vegetables rolled in pastry

DALL PAKORA £6.50
Mashed lentils mixed with onions and coriander. Battered and fried in small pieces

🔥 **CHANA PUREE** £7.50
Spicy chick peas fried with small pieces of potato served on a puree bread

SEAFOOD DISHES

KING PRAWN ON PUREE £10.95
Spicy king prawn served on puree bread

KING PRAWN TANDOORI £10.95
Marinated in spicy yogurt and cooked over charcoal for a barbeque flavour

KING PRAWN BUTTERFLY £9.95
Lightly garnished with a hint of mint, covered in breadcrumbs

GARLIC KING PRAWN £9.95
Cooked in strings of onions and capsicum

🔥 **MASS BIRAN** £10.95
Famous Bangladeshi fish 'Boal' steak, fried and garnished with whole green chillies, onions, green pepper and fresh coriander

🔥🔥 **KING PRAWN SUKA** £9.95
Cooked in tamarind sauce to create a sweet and sour flavour to tantalize your taste buds

SALMON FISH TIKKA £9.95
Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven

MEAT DISHES

SHEEK KEBAB £7.95
Minced lamb delicately spiced, then barbecued over a charcoal fire

CHICKEN or LAMB TIKKA £7.95
Marinated in spicy yogurt and herbs then cooked over charcoal fire

TANDOORI CHICKEN (As above but on the bone) £7.95

TANDOORI LAMB CHOP £10.95
Marinated and grilled over charcoal served with salad and dips

DUCK TIKKA SLICES £9.95
Duck breast marinated and grilled over charcoal served with salad dips

MIXED PLATTER £10.95
Chicken Tikka, Sheek Kebab and Dall Pakora

MIXED KEBAB PLATTER £12.95
Sheek Kebab, Paneer Tikka, Chicken and Lamb Tikka

MAIN COURSE

TANDOORI SECTION

The dishes below are all marinated in a spicy yogurt with garlic, ginger, fresh coriander and other spices then cooked over a charcoal fire to give it that spicy barbeque flavour.
Served with a crisp fresh salad

TANDOORI LAMB CHOP	£18.95
TANDOORI CHICKEN <i>(On the bone)</i>	£13.95
CHICKEN or LAMB TIKKA or DUCK TIKKA	£13.95
KING PRAWN TANDOORI	£20.95
TANDOORI MIXED GRILL	£20.95
LAMB or CHICKEN SHASHLICK	£14.95
DUCK SHASHLICK	£18.95
SALMON FISH TIKKA	£18.95
Salmon fillet diced, marinated in herbs and spices & grilled in tandoori oven	
KING PRAWN SHASHLICK	£21.95
All shashlick dishes are served on a skewer like a Turkish kebab with pieces of capsicum, tomato and onion	

PREMIER SELECTION

Ⓡ HYDERABADI LAMB SHANK	£24.95
Slow cooked succulent lamb shank alongside potatoes, spinach, spring onion and a touch of coriander served with a pot of rice	
CHICKEN / LAMB / DUCK KORAI	£14.95
A richly spiced dish cooked with onion and capsicum chunks served in a koral to give the barbequed flavour	
Ⓝ CHICKEN or LAMB TIKKA MASSALA	£14.50
Barbequed chicken or lamb in a medium creamy sauce made of almonds and coconut. Exotically flavoured	
” GARLIC CHICKEN CHILLI MASSALA	£14.50
Sliced chicken pieces cooked with sliced garlic and fresh chillies. A very herby and spicy dish	
” CHICKEN BHUNA	£14.50
Lots of herbs, fresh coriander and tomatoes are used for this ever popular dish	
Ⓡ PAN FRIED CHICKEN TIKKA	£18.95
Marinated chicken cooked over charcoal then pan fried with capsicum onions, fresh coriander and fenugreek leaves served on a bed of rice	
Ⓝ CHICKEN or LAMB MAKHANI	£14.50
A mild creamy dish cooked in butter yogurt made of almonds and coconut to create an exotic flavour	
” CHICKEN or LAMB JALFREZI	£14.50
Fresh green chillies, onions fresh coriander, garlic and ginger are used to create this hot and aromatic dish	
” DUCK JALFREZI	£14.50
Sautéed duckling marinated in subtle spices, grilled then cooked with hot spices, fresh chillies, peppers and onions	
” CHICKEN SHAHEE	£14.50
Diced chicken in an exotic sauce created with mince meat, fresh herbs coriander and fenugreek leaves	
” LAMB BHUNJON	£14.95
Very tender pieces of meat poignantly spiced with tomato puree fresh garlic and tomatoes, coriander and fenugreek leaves.	
Ⓡ LAMB SHANK	£17.95
Exotic dish with short cut lamb marinated in spices with exotic gravy sauce	
” LAMB CHOP ACHARI	£19.95
French cut English lamb, cooked Indian style with fresh ginger and green herbs	
” JEERA CHICKEN	£14.50
With cumin seeds, peppers and spices in a special sauce. Hot aromatic flavour	
HYDERABADI LAMB BIRYANI	£24.95
Slow cooked lamb shank served with vegetable curry	

TRADITIONAL DISHES

Ⓝ **KORMA** **”** - **ROGAN JOSH** **”** - **DUPIAZA**

” **DANSAK** **”** - **MADRAS** **”** - **VINDALOO**

Each of the above dishes are available with:

LAMB / CHICKEN	£13.50	KING PRAWN	£17.95
LAMB / CHICKEN BIRIANI	£17.95	KING PRAWN BIRIANI	£20.95
VEGETABLES	£11.95	VEGETABLE BIRIANI	£12.95

VEGETARIAN MAIN COURSE

PANEER TIKKA	£12.95
Cube of vegetarian cheese grilled in the tandoor	
PANEER JALFREZI	£12.95
Cubes of cheese, cooked with fresh green chillies, onions, coriander & garlic	
SHABZI JALFREZI	£12.95
Mixed vegetables with tomato, garlic and green chillies	
SHABZI KORAI (Seasonal fresh vegetables)	£12.95

SEAFOOD SPECIALTY

”	KING PRAWN JALFREZI	£19.95
	Fresh green chillies, onions fresh coriander, garlic and ginger are used to create this hot and aromatic dish	
	KING PRAWN SAG	£20.95
	Hint of Bangladeshi cuisine, a very aromatic spinach dish with garlic, fresh coriander, herbs and spices	
(N)	KING PRAWN DELIGHT	£19.95
	A delightful mild, creamy, exotic and fruity dish with a hint of red wine	
”	KING PRAWN RANGOON	£20.95
	King prawn halved with shell on, highly seasoned with rest aromatic herbs and spices and fresh green chillies added to give the hot flavour	
	KING PRAWN KORAI	£19.95
	A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. Served in korai to give a barbequed flavour	
(N)	TANDOORI KING PRAWN MASSALA	£19.95
	Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured	
	MASS BIRAN	£19.95
	Famous Bangladeshi fish 'Boal' steak, fried and garnished with whole green chillies, onions, green pepper and fresh coriander	
(R)	PAN FRIED KING PRAWN	£20.95
	Marinated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and fenugreek leaves served on a bed of rice	
”	SALMON FISH JALFREZI	£18.95
	Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven	
	SALMON FISH KORAI	£18.95
	Richly spiced Salmon cooked with onions, green peppers, tomatoes and a touch of coriander	
	SALMON SPECIAL	£20.95
	Pieces of mouth watering grilled Salmon cooked alongside fried aubergine with spring onion and coriander	
	SEA BASS (Sea Bass cooked with chefs own recipe and rice)	£19.95
	SIDE DISHES	
	BRINJAL BHAJEE (Aubergine cooked with exotic flavour sauce)	£7.95
	ENDA BHUNJON	£7.95
	Poignantly spiced egg halves in an aromatic onion sauce	
”	ALOO CHANA	£7.95
	Spicy chick peas pan fried with small piece of potatoes	
	ALOO BEGUN (Potato with Aubergine)	£7.95
	CHANA PANEER	£7.95
	Spicy chick peas pan fried with small pieces of potatoes and cheese	
	SAG BHAJEE (Spinach)	£8.95
	ONION BHAJEE	£4.95
”	BOMBAY ALOO (Hot potatoes)	£6.50
	MATAR PANEER (Peas and cheese cooked in a mild creamy blend)	£6.50
	SAG PANEER (Spinach with cheese)	£8.95
	SAG ALOO (Spinach and potatoes)	£7.95
	BINDI BHAJEE (Okra) ladyfingers	£7.95
	MUSHROOM BHAJEE	£7.95
	SHABJI (Mixed vegetables)	£6.95
	ALOO METHI (Potatoes in fenugreek)	£7.95
	TARKA DALL (Lentils with fried garlic, a traditional dish)	£5.95
	DALL PAKORA	£5.95
	Mashed lentils, onions and fresh coriander mixed in batter, fried in small pieces	
	MIXED RIATHA (Carrots, onions, tomato and cucumber)	£2.25
	SIDE SALAD (Feta, Olive, Tomato, Onions & Cucumber)	£4.95
	SUNDRIES	
	NAAN	£3.95
	KEEMA NAAN	£4.95
	Special bread stuffed with spicy mince meat, baked in a clay oven	
	GARLIC NAAN (Garnished with crushed garlic)	£4.95
(N)	PESHWARI NAAN (Bread stuffed with almonds and raisins)	£4.95
	KULCHA NAAN (Bread stuffed with vegetables)	£4.95
	CHILLI NAAN (Bread stuffed with fresh green chillies & coriander)	£5.50
	CHAPATI	£2.00
	POROTA (Thick bread fried in butter)	£3.95
	PLAIN or SPICED POPADOM	£1.50
	CHUTNEYS (Per head)	£1.00
	RICE DISHES	
(N)	SPECIAL FRIED RICE (With eggs, nuts and raisins)	£6.50
	MUSHROOM RICE / VEGETABLES RICE	£6.50
	PLAIN RICE / PILAU RICE (Tilda Basmati)	£4.95

DRINKS MENU

BEERS	<i>(330ml)</i>	<i>(Draft-Half)</i>	<i>(Draft-Pint)</i>	<i>(660ml)</i>
COBRA	£4.95	£3.95	£6.95	£7.50
KING COBRA				£11.95
Lovingly crafted in Belgium's world famous Rodenbach brewery, King Cobra is the only Pilsner-style larger to be re-fermented in the bottle, following a process normally reserved for trappist ales				
TIGER (330ML)				£3.50
DRAUGHT KINGFISHER		1/2 PT £4.95	1 PINT £6.95	

SOFT DRINKS

LASSI (Yogurt Drink)	£5.25
COKE ZERO	£3.95
COKE, DIET COKE, LEMONADE, SODA WATER	£2.95
TONIC WATER, GINGER ALE, BITTER LEMON	£2.95
ORANGE JUICE or J20	£3.95
STILL or SPARKLING WATER	£5.25

SPIRITS **£4.95**

Whisky, Gin, Rum, Bacardi, Brandy, Southern Comfort, Vodka

WHITE WINE

HOUSE WHITE (A dry blend from South France)	£19.95
CHABLIS Premier Cru More robust than normal Chablis and showing real finesse	£34.95
CHABLIS Grand Cru Top of the range from a premier producer, J Moreau et Fils	£49.95
CHARDONNAY (Australia) Classic New World style, full flavour displaying oakey characteristics	£24.95
FRASCATI SUPERIOR (Flirty dry wine)	£20.95
SANCERRE St PIERRE (A dry, fragrant and very fruity sauvignon)	£32.95
GEWURZTRAMINER Grand Cru Intense herbal flavours - will complement our cuisine superbly - excellent value	£34.95

ROSE WINE

PINOT GRIGO ROSE, CASE DEFRA, Italy A lively nose of French raspberries and wild strawberries. Crisp, light and fragrant on the palate with a succulent finish.	£19.95
SANCERRE ROSE, DOMAINE DAULNY, France A pale delicate pink rose with seductive elegant strawberry fruit & a dry finish	£32.95

RED WINE


HOUSE RED (A dry Melot from South West France)	£19.95
MERLOT A new world offering with rich, fruity characteristics - try it on the palate with a succulent finish	£24.95
SHIRAZ (Australia) Ripe blackcurrants, more intense than its French Syrah counterpart	£24.95
ST EMILION (Predominately Merlot and softish in style)	£28.95
RIOJA GRAND RESERVA Nice bottle and age good oak but not too much to negate the wine's superb character	£38.95
BAROLO (PREMIER CRU - CHATEAU DE BLANGAY) A heavy and full flavoured wine from Piedmont, we've also chosen a good year	£38.95
DOMAINE DES CHANSSAUD 2005, FRANCE A full bodied red wine with a wonderful finish	£38.95
AMARONE DELLA VALPOLICELLA CLASSICO, Campagnola	£49.95

SPARKLING AND CHAMPAGNE

PROSECCO SPARKLING	£26.95
MOET & CHANDON (This one needs no introduction)	£59.95
BOLLINGER GRANDE ANNEE (Brut, a lot more individual than the non-vintage)	£95.95
KRUG BRUT ROSE (One of the kings of champagne, exquisite)	£279.95

WINE BY THE GLASS (175ml)

RED, WHITE or ROSE	£6.95
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Please contact us to find ingredients we use in all our
products before you place your order.

Tiger garden



EXOTIC INDIAN CUISINE

www.tigergarden.co.uk

**Prices include VAT
Optional 10% Service Charge**

The management reserves the right
to refuse to serve anyone without an explanation

Minimum charge £20 per head