



Tiger garden



EXOTIC INDIAN CUISINE

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 Ⓞ Contain Gluten
Ⓝ These dishes contain Nuts Ⓥ Vegetarian
ⓓ These dishes contain Dairy Ⓜ Contain Mustard

- 🌶️ Medium Spiced
🌶️ Hot
🌶️🌶️ Very Hot

FIRST COURSE

VEGETARIAN DISHES

ALOO CHOP Hot and spicy mashed potato rolled in crumbs	£5.50
ONION BHAJI	£5.50
VEG ROLL Spicy mixed vegetables rolled in pastry	£5.50
DALL PAKORA Mashed lentils mixed with onions and coriander. Battered and fried in small pieces	£6.50
CHANA PUREE 🌶️ Spicy chick peas fried with small pieces of potato served on a puree bread	£7.50

SEAFOOD DISHES

KING PRAWN ON PUREE Spicy king prawn served on puree bread	£10.95
KING PRAWN TANDOORI Marinated in spicy yogurt and cooked over charcoal for a barbeque flavour	£10.95
KING PRAWN BUTTERFLY Lightly garnished with a hint of mint, covered in breadcrumbs	£9.95
GARLIC KING PRAWN Cooked in strings of onions and capsicum	£9.95
MASS BIRAN 🌶️ green chillies, onions, green pepper and fresh coriander	£10.95
KING PRAWN SUKA 🌶️🌶️ Cooked in tamarind sauce to create a sweet and sour flavour to tantalize your taste buds	£9.95
SALMON FISH TIKKA Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven	£9.95

MEAT DISHES

SHEEK KEBAB Minced lamb delicately spiced, then barbecued over a charcoal fire	£7.95
CHICKEN OR LAMB TIKKA Marinated in spicy yogurt and herbs then cooked over a charcoal fire	£7.95
TANDOORI CHICKEN (As above but on the bone)	£7.95
TANDOORI LAMB CHOP Marinated and grilled over charcoal served with salad and dips	£12.95
DUCK TIKKA SLICES Duck breast marinated and grilled over charcoal served with salad dips	£9.95
MIXED PLATTER Chicken Tikka, Sheek Kebab and Dall Pakora	£11.95
MIXED KEBAB PLATTER Sheek Kebab, Paneer Tikka, Chicken and Lamb Tikka	£13.95

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.

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 that spicy barbeque flavour. Served with a crisp fresh salad.

TANDOORI LAMB CHOP	£19.95
TANDOORI CHICKEN <i>(On the bone)</i>	£13.95
CHICKEN OR LAMB TIKKA OR DUCK TIKKA	£14.95
KING PRAWN TANDOORI	£21.95
TANDOORI MIXED GRILL	£22.95
LAMB OR CHICKEN SHASHLICK	£15.95
DUCK SHASHLICK	£18.95
SALMON FISH TIKKA	£18.95
Salmon fillet diced, marinated in herbs and spices & grilled in tandoori oven	
KING PRAWN SHASHLICK	£23.95
All shashlick dishes are served on a skewer like a Turkish kebab with pieces of capsicum, tomato and onion	

PREMIER SELECTION

HYDERABADI LAMB SHANK	£27.95
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	£15.95 / £16.95
A richly spiced dish cooked with onion and capsicum chunks served in a koral to give the barbequed flavour	
CHICKEN OR LAMB TIKKA MASSALA	£15.95 / £16.50
Barbequed chicken or lamb in a medium creamy sauce made of almonds and coconut. Exotically flavoured	
GARLIC CHICKEN CHILLI MASSALA	£15.50
Sliced chicken pieces cooked with sliced garlic and fresh chillies. A very herby and spicy dish	
CHICKEN BHUNA / LAMB BHUNA	£15.50/£16.50
Lots of herbs, fresh coriander and tomatoes are used for this ever popular dish	
PAN FRIED CHICKEN TIKKA	£19.95
Lots of herbs, fresh coriander and tomatoes are used for this ever popular dish	
CHICKEN OR LAMB MAKHANI	£15.50 / £16.50
A mild creamy dish cooked in butter yogurt made of almonds and coconut to create an exotic flavour	
CHICKEN OR LAMB JALFREZI	£15.50 / £16.50
Fresh green chillies, onions fresh coriander, garlic and ginger are used to create this hot and aromatic dish	
DUCK JALFREZI	£16.50
Sautéed duckling marinated in subtle spices, grilled then cooked with hot spices, fresh chillies, peppers and onions	
CHICKEN SHAHEE	£15.50
Diced chicken in an exotic sauce created with mince meat, fresh herbs coriander and fenugreek leaves	
LAMB BHUNJON	£15.95
Very tender pieces of meat poignantly spiced with tomato puree fresh garlic and tomatoes, coriander and fenugreek leaves	
LAMB SHANK	£19.95
Exotic dish with short cut lamb marinated in spices with exotic gravy sauce	
LAMB CHOP ACHARI	£22.95
French cut English lamb, cooked Indian style with fresh ginger and green herbs	
JEERA CHICKEN	£15.50
With cumin seeds, peppers and spices in a special sauce. Hot aromatic flavour	
HYDERABADI LAMB BIRYANI	£27.95
Slow cooked lamb shank served with vegetable curry	
KEEMA PEAS	£18.95
Mince lamb cooked with peas	

TRADITIONAL DISHES

KORMA	ROGAN JOSH	DUPIAZA	BHUNA
DANSAK	MADRAS	VINDALOO	PASANDA

Each of the above dishes are available with:

LAMB £15.50	CHICKEN £14.50	KING PRAWN	£20.95
LAMB / CHICKEN BIRIANI	£18.95	KING PRAWN BIRIANI	£22.95
VEGETABLES	£12.95	VEGETABLE BIRIANI	£14.95

VEGETARIAN MAIN COURSE

PANEER TIKKA	£14.95
Cube of vegetarian cheese grilled in the tandoor	
PANEER JALFREZI	£14.95
Cubes of cheese, cooked with fresh green chillies, onions, coriander & garlic	
SHABZI JALFREZI	£13.95
Mixed vegetables with tomato, garlic and green chillies	
SHABZI KORAI <i>(Seasonal fresh vegetables)</i>	£13.95

SEAFOOD SPECIALTY

KING PRAWN JALFREZI	£22.95
Fresh green chillies, onions fresh coriander, garlic and ginger are used to create this hot and aromatic dish	
KING PRAWN SAG	£23.95
Hint of Bangladeshi cuisine, a very aromatic spinach dish with garlic, fresh coriander, herbs and spices	
KING PRAWN DELIGHT	£22.95
A delightful mild, creamy, exotic and fruity dish with a hint of red wine	
KING PRAWN RANGOON	£22.95
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	£22.95
A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. Served in Korai to give a barbequed flavour.	
TANDOORI KING PRAWN MASSALA	£22.95
Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured	
MASS BIRAN	£22.95
Famous Bangladeshi fish 'Boal' steak, fried and garnished with whole green chillies, onions, pepper and fresh coriander	
PAN FRIED KING PRAWN	£22.95
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	£19.95
Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven	
SALMON FISH KORAI	£19.95
Richly spiced Salmon cooked with onions, green peppers, tomatoes and a touch of coriander	
SALMON SPECIAL	£21.95
Pieces of mouth watering grilled Salmon cooked alongside fried aubergine with spring onion and coriander	
SEA BASS <i>(Sea Bass cooked with chefs own recipe and rice)</i>	£20.95

SIDE DISHES

BRINJAL BHAJEE <i>(Aubergine cooked with exotic flavour sauce)</i>	£8.50
ENDA BHUNJON <i>(Poignantly spiced egg halves in an aromatic onion sauce)</i>	£8.50
ALOO CHANA <i>(Spicy chick peas pan fried with small piece of potatoes)</i>	£8.50
ALOO BEGUN <i>(Potato with Aubergine)</i>	£8.50
CHANA PANEER	£8.50
Spicy chick peas pan fried with small pieces of potatoes and cheese	
SAG BHAJEE <i>(Spinach)</i>	£9.95
ONION BHAJEE	£4.95
BOMBAY ALOO <i>(Hot potatoes)</i>	£6.95
MATAR PANEER <i>(Peas and cheese cooked in a mild creamy blend)</i>	£6.95
SAG & MUSHROOMS	£8.95
SAG PANEER <i>(Spinach with cheese)</i>	£9.95
SAG ALOO <i>(Spinach and potatoes)</i>	£8.95
BINDI BHAJEE <i>(Okra) ladyfingers</i>	£8.95
MUSHROOM BHAJEE	£7.95
SHABJI <i>(Mixed vegetables)</i>	£7.95
ALOO METHI <i>(Potatoes in fenugreek)</i>	£7.95
TARKA DALL <i>(Lentils with fried garlic, a traditional dish)</i>	£6.95
DALL PAKORA	£5.95
Mashed lentils, onions and fresh coriander mixed in batter, fried in small pieces	
MIXED RIATHA <i>(Carrots, onions, tomato and cucumber)</i>	£2.25
SIDE SALAD <i>(Feta, Olive, Tomato, Onions & Cucumber)</i>	£4.95
ALOO GOBI	£6.95

SUNDRIES

NAAN	£3.95
KEEMA NAAN	£4.95
Special bread stuffed with spicy mince meat, baked in a clay oven	
GARLIC NAAN <i>(Garnished with crushed garlic)</i>	£4.95
PESHWARI NAAN <i>(Bread stuffed with almonds and raisins)</i>	£4.95
KULCHA NAAN <i>(Bread stuffed with vegetables)</i>	£4.95
CHILLI NAAN <i>(Bread stuffed with fresh green chillies & coriander)</i>	£5.50
CHAPATI	£2.95
POROTA <i>(Thick bread fried in butter)</i>	£4.50
PLAIN OR SPICED POPADOM	£1.50
CHUTNEYS <i>(Per head)</i>	£1.00

RICE DISHES

SPECIAL FRIED RICE <i>(With eggs, nuts and raisins)</i>	£6.95
MUSHROOM RICE / VEGETABLES RICE	£6.95
PLAIN RICE / PILAU RICE <i>(Tilda Basmati)</i>	£4.95
KEEMA RICE <i>(Mince lamb cooked with rice)</i>	£8.50

BEERS	(330ml)	(Draft-Half)	(Draft-Pint)	(660ml)
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)				£4.95
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	£3.25
TONIC WATER, GINGER ALE, BITTER LEMON	£3.25
ORANGE JUICE or J20	£3.95
STILL or SPARKLING WATER	£5.95

SPIRITS **£4.95**

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

WHITE WINE

HOUSE WHITE (A dry blend from South France)	£23.95
CHABLIS Premier Cru	£34.95
More robust than normal Chablis and showing real finesse	
CHABLIS Grand Cru	£49.95
Top of the range from a premier producer, J Moreau et Fils	
CHARDONNAY (Australia)	£26.95
Classic New World style, full flavour displaying oakey characteristics	
FRASCATI SUPERIOR (Flirty dry wine)	£23.95
SANCERRE St PIERRE (A dry, fragrant and very fruity sauvignon)	£33.95
GEWURZTRAMINER Grand Cru	£35.95
Intense herbal flavours - will complement our cuisine superbly - excellent value	

ROSE WINE

PINOT GRIGIO ROSE, CASE DEFRA, Italy	£23.95
A lively nose of French raspberries and wild strawberries. Crisp, light and fragrant on the palate with a succulent finish.	
SANCERRE ROSE, DOMAINE DAULNY, France	£32.95
A pale delicate pink rose with seductive elegant strawberry fruit & a dry finish	

RED WINE

HOUSE RED (A dry Merlot from South West France)	£23.95
MERLOT	£26.95
A new world offering with rich, fruity characteristics - try it on the palate with a succulent finish	
SHIRAZ (Australia)	£27.95
Ripe blackcurrants, more intense than its French Syrah counterpart	
ST EMILION (Predominately Merlot and softish in style)	£29.95
RIOJA GRAND RESERVA	£39.95
Nice bottle and age good oak but not too much to negate the wine's superb character	
BAROLO (PREMIER CRU - CHATEAU DE BLANGAY)	£39.95
A heavy and full flavoured wine from Piedmont, we've also chosen a good year	
CHÂTEAU MAUCOIL CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE AOP	£60.95
The palate has a plush berry fruit, subtle savoury spice and ripe tannins with a long finish	
AMARONE DELLA VALPOLICELLA CLASSICO, Campagnola	£49.95

SPARKLING AND CHAMPAGNE

PROSECCO SPARKLING	£26.95
MOET & CHANDON (This one needs no introduction)	£69.95
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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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