

Enjoy the Tarana experience

Starter

Spiced Papadum, Plain Papadum & Chutney

Main

Please choose one of the following main for individual or all the dishes will be served to table individually, for everyone to share

Chicken Korma - Very Mild & Creamy

Traditionally mild but rich in texture, it is prepared by mixing coconut, fresh cream and blended with nuts, which are then fragrantly spiced with aromatic spices to produce its distinctive mild creamy flavour.

Lamb Dhansak - Fairly Hot

Lamb cooked with sliced onions, lentils, lemon juice & chilli, resulting in an exotic sweet, sour & hot Partnership

Chicken Bhuna - Medium Strength

Sliced onions, green peppers, fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture .

Vegetable Curry - Medium Strength

Mixed vegetable blend with special spices that transforms vegetable into a special curry.

Side

Bombay Aloo

Pilau Rice

Naan

£20.95 per Head

If you would like additional servings of any of these wonderful dishes, please let us know and we will gladly bring them to you at no additional charge.

Enjoy the Tarana experience

Starter

Plain Papadum, Spiced Papadum & Chutney

APPETISERS

all served, as a platter.

Tarana mixed starter

Samosa, Piazi, Chicken Tikka, Sheek Kebab. Served with green salad & mint yoghurt sauce.

Main

Please choose one of the following main for individual or all the dishes will be served to table individually,
for everyone to share

Chicken Village - Fairly Hot

Chef's 2002 award winning dish cooked with chicken tikka, mince lamb, onions, green chilli, ginger, garlic, coriander & herbs

Chicken Tikka Masala - Mild

chicken tikka cooked in special flavoured sauce with almond, coconut, and fresh spice & cream.

Lamb Rogan Josh - Medium Strength

Traditional north indian dish that is spicy but not too hot. Lamb pan-fried in an aromatic spice blend and then served with fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture garnished with coriander.

Tiger Prawn Bhuna - Medium Strength

sliced onions, green peppers, fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture.

Side vegetable

Bombay Aloo

Dall Saag

Lentils & Spinach

Vegetable Curry - Medium Strength

Mixed vegetable blend with special spices that transforms vegetable into a special curry.

Served with

Pilau Rice

Mushroom Rice

Naan

Garlic Naan

£24.95 per Head

If you would like additional servings of any of these wonderful dishes, please let us know and we will gladly bring them to you at no additional charge.

Starter

Spiced Papadum, Plain Papadum & Chutney

APPETISERS

all served, as a platter.

Tarana mixed starter

Samosa, Piazzi, Chicken Tikka, Sheek Kebab. Served with green salad & mint yoghurt sauce.

Main

Please choose one of the following main for individual or all the dishes will be served to table individually, for everyone to share

Chicken Tikka Masala - Mild

chicken tikka cooked in special flavoured sauce with almond, coconut, and fresh spice & cream.

Naga chicken - Fairly Hot

tarana Chef Special, chicken tikka, onions, coriander & marinated Naga chilli (special green Chilli)

Lamb Bhuna - Medium Strength

sliced onions, green peppers, fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture.

Vegetable Balti - Medium Strength

sliced onions, green peppers, herbs & spices blended into a rich chicken curry with our special past.

Tiger Prawn Dhansak - Fairly hot

Prawns cooked with sliced onions, lentils, lemon juice & chilli, resulting in an exotic sweet, sour & hot Partnership

Side vegetable

Saag Aloo

Spinach & potato

Tarka Dall

Lentils with garlic

Vegetable Curry - Medium Strength

Mixed vegetable blend with special spices that transforms vegetable into a special curry.

Sundries

Pilau Rice

Mushroom Rice

Tandoori Bread

Naan

Garlic Naan

Desserts

Vanilla ice-cream or Coffee, Tea

£29.95 per Head

If you would like additional servings of any of these wonderful dishes, please let us know and we will gladly bring them to you at no additional charge.