



## INDIAN CUISINE

Our journey began with Chandni Pure Vegetarian Restaurant on Leytonstone High Road, serving the local vegetarian community with delicious takeaway meals.

Today, that legacy continues at Tad's Tandoori, where we blend tradition with innovation. While we remain dedicated to crafting exquisite vegetarian dishes, we now also offer a selection of flavorful non-vegetarian delights.

Inspired by authentic Indian street food, our menu stays true to its roots while being thoughtfully reimagined in our kitchen. More than just a place to eat, Tad's Tandoori is an experience—where every dish takes you on a culinary journey through the vibrant flavors of India.

From our famous methi na gota to our signature specialties, there's something here you won't want to miss. Join us in our warm, welcoming space and enjoy food made with passion, served with a smile.

0208 500 8369

[www.tadstandoori.com](http://www.tadstandoori.com)



# Appetizers

## Vegetarian

<b>Veg Samosa</b>	<b>£5.50</b>
Deep fried golden pastry stuffed with flavorful mixed vegetable.	
<b>Methi na Gota</b> 🍷	<b>£7.95</b>
Deep fried fritter made with a batter of gram flour, methi leaves and green chilli.	
<b>Maru na Bhajia</b> 🍷	<b>£7.95</b>
Thinly sliced potatoes coated in a gram flour batter and spices, deep-fried [Crispy].	
<b>Masala Mogo</b>	<b>£8.95</b>
Crispy cassava pieces toasted in fragrant blend of aromatic spices.	
<b>Plain mogo</b>	<b>£7.95</b>
Wedges of cassava lightly salted and deep fried.	
<b>Sizzling Mogo</b>	<b>£10.95</b>
Cassava chunks tossed in a garlic and chilli sauce indo chinese style.	
<b>Onion Bhaji</b>	<b>£7.99</b>
Crispy golden fritters made with finely sliced onions coated in a spiced gram flour batter and deep fried.	
<b>Chilli Paneer</b>	<b>£9.95</b>
Crispy cottage cheese toasted in a tangy, spice sauce with bell peppers & onions.	
<b>Manchurian Ball</b>	<b>£8.95</b>
Fried vegetable balls tossed in indo chinese sauce.	
<b>Vegetarian Noodles</b>	<b>£7.95</b>
Indo Chinese, vegetables and noodles, tossed with our chef, special sauce.	
<b>Kurkuri Bhindi</b> 🍷	<b>£8.95</b>
Crispy and crunchy fried okra coated in a spiced gram flour batter.	
<b>Chilli Garlic Mushrooms</b>	<b>£8.95</b>
Sautéed mushrooms toasted in a bold spicy chilli garlic sauce.	
<b>Paneer 65</b>	<b>£9.50</b>
Marinating cottage cheese in a spice mix, dipping in a flour batter and deep fried.	
<b>Gobi 65</b>	<b>£7.50</b>
Fried cauliflower spices and herbs.	
<b>Mushroom 65</b>	<b>£8.50</b>
Crispy, mushrooms fried, bold and tangy flavor.	
<b>Samosa Chaat</b>	<b>£7.95</b>
Crispy samosa with chickpeas are served with sweet yogurt, tangy tamarind sauce and sprinkle of chaat masala.	
<b>Papri Chaat</b>	<b>£7.50</b>
Crispy puri topped with chickpea potatoes, sweet yogurt green chutney, tamarind sauce, pomegranate and gram noodles.	

## Non-Vegetarian

<b>Lamb Samosa</b>	<b>£5.59</b>
Crispy pastry filled with spiced minced lamb.	
<b>Chicken Samosa</b>	<b>£5.59</b>
Crispy pastry filled with spiced chicken.	

<b>Chicken 65</b>	<b>£9.95</b>
Deep fried fritter made with a batter of gram flour, methi leaves and green chilli.	
<b>Chilli Chicken</b>	<b>£10.50</b>
Deep fried crispy chicken toast with onion bell pepper in indochinese sauce.	
<b>Fish 65</b>	<b>£9.95</b>
Crispy, spicy fried fish marinated in aromatic spices toast in curry leaves with mustard seed and green chilli.	
<b>Masala Fried Fish with Bone</b>	<b>£12.50</b>
Crispy fried fish with bones, seasoned with a flavorful blend of spices.	
<b>Chilli Garlic Prawns</b> 🍷	<b>£13.95</b>
Spicy prawns sauteed in a garlic and chilli sauce.	
<b>Amritsari Fish Pakora</b>	<b>£10.50</b>
Crispy, golden-battered fish fitters seasoned with aromatic spices.	
<b>Chilli Garlic Fish</b>	<b>£10.50</b>
Spicy fish fitters sauteed in a rich garlic and chilli sauce.	

## The Tandoor

<b>Lamb Chops (3)</b> 🍷	<b>£11.95</b>
Succulent lamb chops marinated in aromatic spice and yogurt cooked in a clay oven.	
<b>Paneer Tikka</b>	<b>£9.50</b>
Cubes of marinated cottage cheese, infused with spices and yogurt, cooked in clay oven.	
<b>Tandoori Soya Chaap</b>	<b>£9.50</b>
Soya chaap marinated in traditional Indian spices and yogurt cooked in clay oven.	
<b>Chicken Tikka</b>	<b>£10.95</b>
succulent boneless chicken pieces marinated in aromatic spices and yogurt overnight, cooked in a clay oven.	
<b>Murgh Achari</b>	<b>£10.95</b>
Tender chicken marinated in a tangy and achari tads chef special masala with yogurt cooked in a clay oven.	
<b>Hariyali Chicken Tikka</b>	<b>£9.95</b>
Juicy chicken marinated with fresh mint leaves and coriander with yogurt cooked in a clay oven.	
<b>Tandoori wings</b>	<b>£9.95</b>
Juicy chicken wings marinated in a rich blend of tandoori spices with yogurt cooked in a clay oven.	
<b>Chicken Kebab</b>	<b>£8.95</b>
Flavorful minced chicken skewers infused with aromatic spices and herbs cooked in a clay oven.	
<b>Lamb Kebab</b>	<b>£8.95</b>
Succulent minced lamb skewers seasoned with blend of spices and herbs cooked in a clay oven.	
<b>Tandoori King Prawns</b>	<b>£16.90</b>
Grilled juicy king prawns marinated in a blend of tandoori spices and yogurt cooked in a clay oven.	
<b>Tad's Special Tandoori Mix Grill</b> 🍷	<b>£24.95</b>
A combination of chicken(tikka,hariyali,achari,wings,kebab) lamb kebab, lamb chops cooked in a clay oven.	



# Mains

## Vegetarian

- Paneer Tikka Masala** £10.50  
Cottage cheese cooked in tandoor cooked in masala gravy with bell peppers and onions.
- Saag Paneer** £10.50  
Toasted paneer with spinach and green mustard leaves cooked in onion tomato gravy rich and creamy.
- Paneer Bhurji** 🌱 £10.50  
Grated paneer sauteed in ghee with onions, tomatoes, ginger garlic paste and spices.
- Mix Vegetable Curry** £10.50  
A vibrant medley of seasonal vegetables simmered in a rich and aromatic curry sauce.
- Mutter Methi Corn** £10.50  
A delightful combination of green peas, fresh fenugreek leaves, and sweet corn cooked in onion masala gravy.
- Baingan Bharta** £10.50  
Smoky roasted eggplant mashed and cooked with onions, tomatoes and spices.
- Bhindi Jalfrezi** 🌱 £10.50  
Stir-fried okra cooked with bell peppers, onions and a blend of spices.
- Chana Masala** £10.50  
Spicy chickpea curry simmered in a rich tomato-based sauce, infused with aromatic spices.
- Bombay Aloo** £10.50  
A flavourful dish of potatoes cooked with spices, tomatoes and mustard seeds, offering a deliciously tangy and mildly spicy taste.
- Kofta la Jawab** £10.50  
Indian cheese balls cooked in smooth silky creamy rich tomato gravy.
- Tarka Daal** £10.50  
Lentils cooked and tempered with fragrant spices and garlic, creating a flavourful dish.
- Dal Makhni** £10.50  
A rich and creamy black lentils dish slow-cooked with butter and spices.

## Non-Vegetarian

- Desi Chicken (on the bone or boneless)** £11.95  
Tender chicken pieces cooked in a traditional indian desi style gravy.
- Chef Special Methi Chicken** 🌱 £11.95  
Juicy chicken cooked with fresh fenugreek leaves and aromatic spices.
- Kadhai Chicken** £11.95  
Succulent chicken pieces stir-fried with bell peppers and onions in a spicy tomato-based gravy.
- Naga Chicken** £11.95  
Spicy hot and flavorful chicken cooked with naga chillies and aromatic spices.
- Butter Chicken** £11.95  
Chicken cooked in a clay oven with a buttery silky and creamy tomato sauce.

## Lamb Dishes

- Desi Lamb (on the bone or boneless)** £13.95  
Tender lamb pieces slow cooked in indian traditional gravy sauce.
- Lamb Kadhai** £13.95  
Succulent lamb cooked with bell peppers and onions in a spicy tomato-based sauce.
- Lamb Keema** 🌱 £13.95  
Minced lamb cooked with aromatic spices, peas and onion tomato ginger garlic paste.
- Chicken Tikka** £13.95  
Succulent boneless chicken pieces marinated in aromatic spices and yogurt overnight, cooked in a clay oven.

## Sea food

- Fish Masala** £14.95  
Tender fish fillets cooked in a mustard seed curry leaf, spicy and tangy masala sauce with coconut milk.
- Naga King Prawns** £14.95  
King prawns cooked in a fiery naga chilli onion tomato base gravy.

## Biryani

(served with raita)

- Vegetable Biryani** £12.00  
Fragrant basmati rice layered with a medley of seasonal vegetables and aromatic spices.
- Chicken Biryani** £13.95  
Aromatic basmati rice cooked with tender chicken pieces, infused with rich spices and herbs.
- Lamb Biryani** £14.95  
Succulent lamb pieces layered with fragrant basmati rice and a blend of spices.

## Rice

- Steamed Rice** £4.50  
Basmati aromatic long grain rice.
- Jeera Rice** £4.50  
Fragrant basmati rice sauteed with cumin seeds and fresh coriander.
- Mushrooms Rice** £5.50  
Savoury rice cooked with mushrooms and blend of herbs.
- Veg Schezwan Rice** £5.95  
Spicy and tangy stir-fried rice tossed with colourful vegetables and bold schezwan sauce.

## Naans

Plain Naan	£2.50
Butter Naan	£2.75
Chilli Naan	£3.95
Garlic Naan	£3.95
Tandoori Roti	£2.50
Paratha	£2.00
Keema Naan	£4.95

## Sides

Fried or Roasted Poppadom	£1.50
Mixed Pickle	£1.00
Masala Poppadom	£2.50
Spicy and crispy lentil papadom garnished with onions, tomatoes, green chilli and coriander.	
Punjabi Salad	£5.50
Slice cucumber, tomato, onion, carrot, whole green chilli.	

Onion Salad **£3.50**  
Onion rings fried green chilli fresh lemon and mix pickle.

Chickpea Salad **£5.50**  
A boiled chickpea mixed with tomato onion green chilli fresh coriander with chaat masala.

Peanut Salad **£5.50**  
Roasted peanut mixed with tomato onion green chilli fresh coriander with chaat masala.

Chutney **£1.00**  
Yogurt mint chutney, coriander chutney, tamarind chutney, mango chutney.

Raita **£3.75**  
A cooling yogurt-based side dish mixed with fresh tomatoes, cucumber onion and crushed cumin.

## Deassert

Malai Kulfi Stick	£3.50
Gajar Halwa with Ice Cream	£6.95
Gulab Jamun with Ice Cream	£6.95



Tad's Tandoori

ALLERGY DIETARY REQUIREMENTS - PLEASE INFORM US OF ANY FOOD ALLERGIES AND OTHER DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. WE WILL DO OUR BEST TO MEET ANY SPECIAL REQUEST.

WHILST WE TAKE CARE TO REMOVE ANY SMALL BONES OR SHELLS FROM OUR DISHES, THERE IS A SMALL CHANCE THAT SOME MAY REMAIN.



Hainault Golf Club, Romford Road, Chigwell, Essex, IG7 4QW



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