



# Tall Trees Restaurant

## Indian Menu

### Starters

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#### Mixed Vegetable Pakora v

Deep-fried vegetables in a home-made batter

#### Tandoori Grilled Mushroom v

Stuffed cheese mixed herbs & spices (Grilled mushrooms)

#### Vegetable Samosa v

Pastry parcels stuffed with potatoes, green peas and freshly ground herbs

#### Chicken Pakora

Deep fried chicken in a homemade batter

#### Raunak-E-Seek

Lamb mince with our own bukhara style spices cooked in a clay oven

#### Chicken Tikka

Boneless baby chicken pieces marinated with a succulent blend of spices and then cooked in traditional tandoor

### Indian Dishes Served with Pilau Rice

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#### Butter Chicken

Chicken Pieces roasted in butter, tomato and kastoori methi blended with our special herbs and spices

#### Chicken/Lamb Korma

Cooked in coconut and a creamy sauce

#### Chicken/Lamb Bhuna

cooked with aromatic thick gravy with tomatoes, onions, and gingers

#### Chicken/Lamb Madras

cooked with onions, tomato-based gravy with hot spices

#### Chicken/Lamb Jalfrezy

cooked with onions, peppers, tomatoes and mixed spices

#### Lamb Saag

Spinach and mustard leaves cooked with punjabi spices

## Breads & Rice

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**Plain Naan**

**Garlic Naan**

**Butter Naan**

**Peshwari Naan**

**Sweet Naan with Coconut**

**Tandoori Roti**

**Wheat flour bread baked in tandoor**

**Kingswood Special Rice**

**Basmati rice cooked with pepper, fried egg and special herbs**

**Chawal-E- Mushroom**

**Mushroom fried basmati rice**

## Accompaniments

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**Poppadum Platter (Serve for two)**

**With chutneys**

**Spiced Onions**

**Mango Chutney**

## Indian Dishes Served with Pilau Rice Cont..

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**North Indian Garlic Chicken**

**Cooked with Garlic, chilies aromatic Sauce**

**Chicken Tikka Masala**

**Chicken tikka pieces covered and marinated with Punjabi spices**

**Chicken Kadai**

**Cooked with Peppers, onion and kadai spices**

## Vegetarian Dishes

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**Dal Tadka**

**Yellow lentils cooked with a fusion of spices and cumin seeds**

**Bhindi Masala**

**Cubes of okra cooked with tomato & indian spices**

**Saag Aloo**

**Spinach and mustard leaves cooked with indian spices**