



PRE STARTERS

- Assorted Pappadom Basket £4.50
Ripe mango chutney

SMALL PLATES

- Onion Okra Bhaji £7.00
Tamarind chutney, green mint chutney, chat masala
- Punjabi Vegetable Samosa £6.50
Coriander leaves, tamarind chutney, mint chutney
- Hara Bhara Kebab £6.50
Green chutney, tamarind chutney
- Cauliflower 65 £7.00
Pineapple cucumber, lemon wedge, tomato garlic chutney, Gun powder.
- Deville Cauliflower £8.00
Cauliflower florets and bell peppers tossed in, tangy and spicy sauce, gun powder
- Fish Cutlet £7.50
fish cake, pineapple relish, tomato chutney
- Deville Chicken £9.00
Crunchy chicken breast & bell peppers tossed in tangy and spicy sauce
- Chicken 65 £7.70
Crispy chicken breast with gun powder, tomato garlic Chutney & pineapple cucumber

STREET FOOD/CHAAT

- Pav Bhaji £7.50
Chopped onion, tomato, coriander, and fried green chilli, Dry garlic chutney, lemon wedge
- Samosa Channa Chaat £7.50
Crushed samosas & chickpeas curry with zesty chutneys and sweet yogurt, fresh pomegranate, onions, tomatoes
- Dahi Vada £7.50
Chilled black gram fritters dunked with spices, tamarind and mint chutneys
- Raaj Kachori £11.00
King of all Chaat/Kachories, crispy bowl shaped pastry filled with black gram fritters, potato, black chickpea pomegranate, mint chutney tamarind chutney and sweet yogurt
- Paani Puri £6.50
Crispy hollow breads filled with chickpea, potato, onion, coriander, tangy spicy sauce
- Dahi Puri £7.50
classic Indian street food made with crisp puris topped with spiced potatoes, tangy chutneys, cooling yoghurt, and crunchy sev, sweet, savoury
- Bhel Puri £6.50
Indian street food made with puffed rice tossed with fresh vegetables, tangy tamarind chutney, herbs, and crunchy sev.

TANDOOR DISHES FRESH FROM OVEN

- Paneer Tikka Shashlik £8.50
Oven roasted, marinated Indian cottage cheese With tomato, bell peppers and onion.
- Classic Chicken Tikka £10.50
Oven roasted boneless chicken thigh marinated in lemon juice, Cinnamon, garlic, greek yogurt.
- Tandoori Chicken £12.50
Oven roasted boneless chicken thigh marinated in lemon juice, Cinnamon, garlic, greek yogurt.

TINDLI SPECIAL CURRIES

- Prawn Masala £18.50
Indian ocean fresh prawns cooked with tomato, lime leaves, garlic, turmeric, ginger, lemon juice, coconut milk, kashmiri chilli powder
- Butter Chicken/Old Delhi Style Chicken £16.50
Oven roasted marinated boneless chicken thighs in creamy Buttered tomato gravy
- Chicken Lababdar £16.50
16th century Mughal emperor style chicken curry, Cardamom, tomato, black pepper
- Malabar Chicken Curry £15.50
Boneless chicken thigh, cardamom, fennel seeds, ginger, onion, garlic, Black pepper, coconut milk, Curry leaves
- Andhra Chicken Curry £15.50
Bold South Indian dish made with tender chicken simmered in a spicy chilli rich gravy, packed with heat, depth.
- Saag Gosht £17.50
Lamb Curry with spinach.
- Mutton & Potato Curry £17.50
Slow-cooked mutton and potatoes in a rich, spiced onion and tomato gravy, hearty, comforting, and full of flavour.
- Aattirachi Curry £17.50
Mutton, cardamom, cinnamon, fennel, black pepper, & coconut milk

BRITISH CLASSIC CURRIES

	Veg / Paneer	Chicken	Lamb
Tikka Masala	£14.50	£15.50	
Velvety, mildly spiced tomato, cream, and butter sauce. Smooth, rich, and comforting.			
Madras curry	£14.50	£15.50	£17.50
A hot and lively dish from the south of India, featuring a rich, tomato based sauce packed with crushed chillies, garam masala.			
Vindaloo	£14.50	£15.50	£17.50
A blistering, extra-hot curry featuring a thick, dark sauce packed with fiery red chillies, roasted spices, and a sharp twist of vinegar and garlic.			
Jalfrezi	£14.50	£15.50	£17.50
A hot, stir-fried curry featuring a thick, rich sauce tossed with crisp peppers, onions, and fresh green chillies for a bright, fiery kick.			
Korma	£14.50	£15.50	
A beautifully mild and creamy curry cooked in a velvety sauce of sweet coconut, fresh cream, and ground almonds. Rich in flavor with absolutely no heat.			

OTHER CURRIES

- Channa Masala £11.50
Chickpeas curry tomato, onion, ginger, garlic, cardamom, Dry mango powder, cinnamon, coriander powder
- Paneer Makhani £14.50
Paneer (Indian cottage cheese) cooked in a tomato Gravy with cream & butter
- Egg Masala £13.50
South Indian style boiled egg's curry. Ginger, onion, Black pepper, garlic, curry leaves, tomato, coconut milk

TINDLI SIGNATURE

- Spiced Chicken Burger + Gunpowder Fries £15.50
House made soft bun Chicken tikka patty, Spicy mayo, green chutney, gun powder, onion, tomato, little gem lettuce & pickled gherkins
- Fish Mohini £18.00
Chef's creative dish inspired from Kerala and West Bengal, Seabream, mango, aubergine, okra, coconut milk
- Bamboo Dum Parotta £16.00
kerala parotta, chicken curry, egg, onion, dry coconut chutney
- Bamboo Chicken Biryani £17.00
steamed in bamboo basket, banana leaf, Pineapple cashew nut, raisins, egg

BIRIYANIS

All Biriyanis served with apple cucumber raita, lemon pickle and spicy chutney

- Jackfruit & Vegetable Dum Biryani £14.50
served with apple cucumber raita, lime pickle
- Malabar Costal Prawn Biryani £18.50
- Malabar Chicken Dum Biryani £16.50
- Lamb Dum Biryani £17.50

Kadai

Roasted peppers, crushed coriander, cumin, chilli

Paneer £14.50 | Chicken £15.50 | Lamb £17.50

LUNCH COMBO

Tuesday to Friday
12 -2.30 pm

- Vegetarian Combo £11.00**
Old Delhi style Paneer Makhani side of Basmati rice or Butter naan.
- North Indian Chicken Combo £13.00**
Old Delhi style Chicken Makhani along with side of Basmati rice or Butter Naan
- South Indian Chicken Combo £12.00**
Malabar Chicken curry served with Matta rice or Kerala Parotta
- Lamb Combo £13.00**
Lamb curry with potatoes served along with side of pulao rice or Butter Naan.
- Parotta Combo £13.00**
Beef Ularthiyathu with Kerala parotta

DOSA

Fermented rice and lentil crêpe served with coconut chutney tomato-garlic chutney, and vegetable sambar

- Butter Dosa £8.50
- Potato Masala £10.50
- Chicken Tikka Masala £12.00
- Lamb Masala £13.00

SIDES

- Tadka Dal £6.50/£10.50
Slow-cooked yellow lentils, gently spiced and finished with a sizzling tempering of garlic, cumin, and dried red chillies, rich, warming, and full of depth.
- Dal Makhani £7.50/£10.50
Three types of lentil, garlic, cumin, turmeric, tomatoes, corrainger leaves, green chilli
- Bhindi Do Pyaza £6.50
- Bombay Aloo £6.00
- Saag Aloo £6.00
- Onion Chilli Lime Salad £3.50
- Gun Powder Fries £4.00
Potato fries seasoned with gun powder. Served with Spicy Mayo
- Fries £3.50

ACCOMPANIMENTS

Breads

- Plain Naan £3.50
- Butter Naan/Garlic Naan/Chilli Naan £4.00
- Butter Roti £3.50
- Lacha Paratha £4.00
- Stuffed Naan (Paneer/Potato) £4.00
- Peshwari Naan £5.50
- Kerala Parotta £3.50

Kerala Parotta is a flaky South Indian flatbread, hand layered and pan cooked until crisp on the outside and soft inside.

Kallappam

- Egg Kallappam £4.00
- Kottayam Kallappam £2.50

Rice

- Steamed Basmati Rice £3.50
- Saffron Pulao Rice £5.50
- Matta Rice £3.50

Vegetarian Vegan on Request Fish Meat

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in some game dishes. 10% discretionary service charge added to the bill



TINDLI - PROMOTIONAL MENUS



KIDS MENU

Starters £5.00

Bhel Puri
Dahi Puri
Veg Samosa
Onion Okra bhaji
Chicken Tikka
Chicken Nuggets

Mains £7.50

Butter Chicken
Paneer Makhani
Chicken Korma
Daal Makhani
Kids Burger with Fries

Dosa £5.00

Butter Dosa
Potato Dosa
Cheese Dosa

Sides £2.50

Basmati Rice
Matta Rice
Pulao Rice

TINDLI SPECIAL CHICKEN MANDI ☆

Mandi is a traditional slow-cooked rice meat dish from Middle east, Known for its gentle spices, aroma & smoky flavours

	Half	Full
Classic	£25.00	£35.00
Kanthari	£25.00	£35.00
Peri-peri	£25.00	£35.00

SIP WITHOUT LIMITS

For 90 minutes available for Lunch & Dinner

Bottomless Bubbles £6.50

(Coke, Diet Coke, Coke Zero, Lemonade, Cordials)

The Endless Toast £19.50

House wines, Prosecco, Bottled Beer or House draught beer.

DATE NIGHT

Tue-Thu: 3 Course - £27.50pp
Fri-Sun: 3 Course - £32.50pp

Minimum 2 guests required

3 small plates
1 non vegetarian curry (Meat or Fish)
1 vegetarian curry
1 Rice and 1 Naan

Pick dishes from the A la carte menu excluding the dishes marked with "☆"

Dessert
(Pick any 2 from the A la carte)

XXL Mint To Be Cocktail (to share)

A fruity gin cooler infusing fresh mint and electric blue citrus. Accompanied by two straws, it is designed to be shared and savored together.

UNLIMITED DOSA

Every Wednesday Dinner
For 90 mins
Last entry 8:00pm

Vegetarian - £22.50 pp
Meat & Fish - £27.50 pp

Fermented rice and lentil crepes.
Served with Coconut chutney, tomato-garlic chutney and vegetable sambar

Vegetable Dosa:

Potato Masala Dosa, Paneer Dosa, Cheese Dosa, Mixed Vegetable Dosa and Mixed vegetable Uttapam

Meat Dosa:

Chicken Dosa, Beef Dosa, Egg Dosa, Mutton Dosa

*Served fresh, one round at a time.
No takeaway for unfinished items.

SHARING SET MENU

Tue-Thu

2 Course - £17.50 pp
3 Course - £22.50 pp

Fri-Sun:

2 Course - £22.50 pp
3 Course - £27.50 pp

Minimum 2 guests required

2 small plates
1 non vegetarian curry (Meat or Fish)
1 vegetarian curry
1 Rice and 1 Naan

Pick dishes from the A la carte menu excluding the dishes marked with "☆"

FIRST AND LAST OFFER

Get 25% off* on the A la carte menu
(before 6 pm and post 9 pm only)

TUESDAY BOGO

Select any 2 starters and 2 curries from the à la carte menu excluding the ones with the "☆". The lower-priced starter and mains will be on us.

SUNDAY BRUNCH

£19.50 PP

Every Sunday 12 pm - 5 pm
Last entry 3:30pm

Feast on our unlimited buffet, offering a wide selection of authentic Indian curries, rice, naan and unlimited Dosas.