TINDLI
INDIAN CUISINE
BY CHEF KARNAVAR

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 cuchumber, lemon wedge, tomato garlic chutney, Gun powder.

Devilled Cauliflower £8.00
Cauliflower florets and bell peppers tossed in, tangy and spicy sauce, gun powder

Devilled 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 cuchumber

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

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

Classic Chicken Tikka £10.50
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.

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

Fish Mohini ☆ £18.00
Chef's creative dish inspired from Kerala and West Bengal, Seabream, mango, aubergine, okra, coconut milk

Bamboo Chicken Biriyani ☆ £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 Biriyani £14.50
served with apple cucumber raita, lime pickle

Malabar Costal Prawn Biriyani ☆ £18.50

Malabar Chicken Dum Biriyani £16.50

Lamb Dum Biriyani £17.50

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

Kadai

Roasted peppers, crushed coriander, cumin, chilli

Paneer £14.50 | Chicken £15.50 | Lamb ☆ £17.50

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.

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

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

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

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.

Rice

Steamed Basmati Rice £3.50

Saffron Pulao Rice £5.50

Matta Rice £3.50

Vegeterian · Vegan on Request · Gluten Free

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

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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

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.

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 "☆"

AFTER DINNER MENU

DESSERTS

SHAHI TUKDE
Rich Indian bread pudding, Brioche, Cardamom, Saffron, Pistachio, Mix berry compot

PAZHAMPORI & VANILLA ICE CREAM
Ripe plantain fritters, sesame seeds, cardamom

MANGO CHEESECAKE
*CONTAINS GELATINE

CHOCOLATE BROWNIE

CHOCOLATE FONDANT

TEA

ENGLISH BREAKFAST	£3.50
GREEN	£3.50
EARL GREY	£3.50
PEPPERMINT	£3.50
GOJI BERRY	£5.50
GENMAICHA	£5.50
SENCHA GINGER	£5.50
SENCHA ORANGE	£5.50
SENCHA CRANBERRY & ROSE	£5.50

COFFEE

LATTE		£4.50
CAPPUCINO		£4.50
AMERICANO		£3.95
ESPRESSO	SGL: £2.50	DBL: £3.50
MACHIATO	SGL: £2.50	DBL: £3.50

LIQUEUR COFFEES

BAILEYS IRISH CREAM	£7.95
DISARONNO AMARETTO	£7.95
KAHLUA	£7.95
JAMESON IRISH WHISKY	£7.95
AVALLEN CALVADOS	£8.95

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL