

**FREE**  
DELIVERY SERVICE  
DELIVERY WITHIN A 5 MILE RADIUS  
MINIMUM ORDER £15.00  
COLLECTIONS 10% DISCOUNT  
MINIMUM ORDER £15.00



# SEVERN TANDOORI

11 BRIDGE STREET,  
STOURPORT-ON-SEVERN DY13 8UX

**01299 823090**

[www.severntandoori.co.uk](http://www.severntandoori.co.uk)

5.30 TO 11.30PM EVERY NIGHT  
INC BANK HOLIDAYS

- Fully Air Conditioned •
- Fully Licensed •
- Gift Vouchers Available •
- Order Online •

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**FINE**  
INDIAN CUISINE  
—◆—

Located in the picturesque market town of Stourport-on-Severn, we are an Indian Restaurant and Takeaway offering an authentic Indian dining experience.

We pride ourselves on our friendly service and our front of house staff will do their utmost to ensure you have the best dining experience possible. Our chef's have many years experience cooking at some of the finest Indian establishments in India and the UK. Using knowledge gained over time as well as authentic, age old recipes, we aim to ensure you have a most memorable night out.

We only use the freshest ingredients, sourcing our spices and other ingredients on a daily basis ensuring your meal offers the aromas and tastes of India and Bangladesh. We have a fully stocked bar and an international wine list to fully complement your meal.



**SEVERN**  
TANDOORI

## Shuruat (Starters)

- Malai Tikka** £5.25  
Chicken stuffed with minced lamb, cooked in tandoor on a skewer.
- Lamb Chops** £5.95  
Lamb chops lightly marinated and barbecued in tandoori.
- Lamb Bora** £5.25  
Slow cooked tender lamb cubes, lightly spiced.
- Chicken Tikka** £4.75  
Boneless chicken, marinated in yogurt with a light spice, cooked in tandoori.
- Tandoori Chicken** £4.75  
Chicken on the bone, marinated with tandoori flavours, cooked in tandoori.
- Sheek Kebab** £4.75  
Minced lamb seasoned with herbs and spices.
- Shami Kebab** £5.25  
Minced lamb cooked with fresh herbs, spices and onions. Fried egg on top.
- Nargis Kebab** £5.25  
A hard boiled egg encased in seasoned mince lamb.
- Chicken Pakora** £4.75  
Spicy chicken dipped in batter and deep fried.
- Ramli Kebab (Chicken)** £5.25  
Spiced minced chicken with spinach and onion.
- Chicken Chaat** £5.25  
Pieces of chicken cooked in tangy sauce served with small puris.
- Panch Labra** £6.25  
Chicken Tikka, Lamb Tikka, Sheek Kebab, Onion Bhaji, Fish Pakora.
- Bilathi Mirchi (chicken or lamb)** £5.25  
Stuffed pepper grilled in the tandoori oven.
- Special Platter** £6.95  
Ashwari prawn, ramli kebab, lamb chop, salmon tikka and vegetable samosa.

### Food Allergy Notice

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## Mass Mar (Seafood Starters)

### Prawn on Puri **£5.25**

Spiced prawns served on Indian pancake.

### Machur Dim **£5.25**

Roe fish garnished with onions and herbs then covered in golden crumbs and deep fried.

### Fish Pakora **£5.25**

Spicy fish dipped in batter and deep fried.

### Salmon Tikka **£6.25**

Lightly spiced Salmon Fish garnished with fried onions.

### Ashwari Prawn **£6.25**

King prawns cooked in tandoori. Lightly spiced.

### Seafood Platter **£6.95**

Machur Dim, Fish Pakora, Salmon Tikka, Ashwari Prawn.

## Sabzi (Vegetarian)

### Onion Bhaji **£4.75**

Onion mix with spices. Fried in batter.

### Garlic Mushroom **£4.75**

Mushroom stir fried with garlic.

### Samosa **£4.75**

Triangular pastry filled with spicy vegetables.

### Paneer & Mushroom Shaslick **£5.25**

Mushroom and Paneer marinated with onion and capsicum. Barbecued in the tandoor.

### Sabzi Mishali **£5.25**

Individually battered mushroom, cauliflower, potatoe, aubergine, onion and deep fried.



GARLIC



MINT



BAY LEAVES



CINNAMON

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## MAIN COURSES

### Murghi (Poultry Specials)

#### Daloshi **£9.25**

Pieces of chicken cooked with dry-spice, black pepper, cumin and onions.

#### Dullah (Dhaniya) **£9.25**

For lover of coriander! Marinated chicken cooked with ginger onions and spices. Garnished with a generous amount of coriander.

#### Jaipur **£9.25**

Served with strips of chicken, cooked with onion and capsicum with a topping of crispy fried onions.

#### Mozadar Haash **£12.95**

Pieces of duck cooked with caramalised onions, finely chopped chillies and lemon zest. Fairly spicy.

#### Tokh **£12.95**

Medium duck dish flavoured with tamarind and fenugreek leaves.

#### Alphonso **£9.25**

Mild creamy dish cooked with mango pulp and pistachios.

#### Chettinad **£9.25**

A South Indian dish, cooked piece of chicken, crushed chillies, onions and cranberries.

#### Mirchi Roshan (Chilli Garlic) **£9.25**

Fairly hot dish, cooked with onions, capsicum, chilli and garlic.

#### Hari Korma **£9.25**

Korma with a hot taste, based on a classic Mughal cuisine. Cooked with assortment of spices, with chilli, garlic and cashew nut.

#### Kufta **£9.25**

Tandoori chicken stripped off the bone then cooked with spicy minced lamb.

#### Garam Naga **£9.25**

For hot curry enthusiast! Chicken cooked with Naga chilli.

#### Shenaz **£9.25**

Pieces of chicken breast cooked in a yogurt sauce and ground spice sauce, flavoured with fenugreek leaves.

#### Bombaywala **£9.25**

Spicy chicken, ground spices cooked with potatoes.

#### Jhul **£9.25**

Cooked with fried onions, finely chopped chillies and lemon zest. Fairly hot.

#### Murgi tikka masala **£9.25**

Diced tandoori chicken, in a mild almond, coconut and yogurt creating a rich thick creamy sauce.

## Goshtaba (Lamb Specials)

### Kharai **£10.25**

Lamb pieces extensively flavoured with herbs and spices. Cooked with capsicum and served on skillet.

### Harawala **£10.25**

Tender lamb with spinach, garlic, ginger, chilli and a hint of mint.

### Nihari **£10.25**

Slow cooked lamb in a madras strength sauce flavoured with Fennel, fresh chillies and vinegar.

### Toran **£10.25**

A cumin, cashew nut, poppy seed, and coconut milk based dish of lamb in a subtle taste.

### Imli **£10.25**

A spicy dish from Hyderabad. Lamb is marinated in hara masala, and cooked in Imli (tamarind) sauce with pimento, roast black pepper and corriander.

### Pasanda **£10.25**

Sliced lamb cooked in a mild creamy sauce with fresh cream, butter, ground almond and whole cashew nuts.

### Gust Tikka Masala **£10.25**

Marinated lamb delicately cooked in creamy sauce with almond and coconut.

### Kailash **£10.25**

Spicy lamb dish cooked with sweet chilli sauce. Garnished with freshly chopped tomato.

### Bhindi Goshtaba **£10.25**

Lamb and okra prepared with onion and capsicum. Fairly hot.

### Jaipur **£10.25**

Strips of lamb cooked with onion and green pepper with a topping of crispy fried onion.

### Khoshia **£10.25**

Madras – hot lamb, slow cooked slices of lamb garnished with garlic and herbs.

## Gaay Ka Maans (Beef Specials)

### Jhul **£10.95**

Fairly hot with finely chopped chilli, onion and lemon zest.

### Tetoi **£10.95**

Cooked with onion and extensive use of tamarind giving a sharp tangy taste. Fairly hot.

### Chukka **£10.95**

Sliced pieces of beef with garlic, coconut milk and coriander. Sweet and spicy.

### Maharaja **£10.95**

Mild beef cooked with chefs own selection of spices.

## Machali (Seafood Specials)

### Kadai Palak **£13.50**

King Prawns with spinach, garnished with garlic leaving a tantalising taste.

### Sizzling Garlic Kadai Prawn **£13.50**

King prawns in a thick sauce prepared with onion, peppers and chillies. Garnished with garlic.

### Tandoori Kadai Masala **£13.50**

Marinated king prawns baked in the tandoori then cooked in mild creamy sauce made from almond and coconut.

### Jhinga Bahar **£13.50**

King prawns prepared with the tails, cooked in a spicy sauce consisting of onions, peppers, fresh chillies and plenty of garlic.

### Baingan Wala Chingri **£10.25**

Fresh aubergine cooked with prawns in flavoursome garam masala sauce.

### Mass Bhuna **£11.95**

Fish cooked with finely chopped onion and green pepper.

### Salmon Salon **£13.50**

Salmon and cauliflower in a light spicy sauce, cooked with fresh chillies and fresh cloves of garlic.

### Balti Machli **£13.50**

Prawn, salmon and king prawn traditionally prepared curry dish thoroughly garnished with onions and green pepper. Herbs and spices used to flavour this dish.

## Shakahari Bhojan (Vegetarian)

### Paneer Masala & Mushroom **£8.95**

Paneer and mushroom in a mild creamy sauce also with onion and green pepper.

### Sabzi Mirchi Roshan **£8.95**

Mix vegetable, quorn and aubergine in a spicy sauce consisting of chilli and garlic.

### Sabzi Nashlee **£7.95**

Mildly spiced capsicum, mushroom, potatoe, cauliflower and mustard seed.

### Chana Sag Aloo **£7.95**

Chickpeas spinach and potatoes cooked with finely chopped onions and spices.

### Sabzi Chettinad **£7.95**

Fresh cauliflower, potato and mushroom in a cranberry and crushed chilli sauce.



## Tandoor Ki Swaad (Tandoori Specials)

All tandoori dishes are barbecued in a clay oven also known as the tandoor. All the following are individually marinated in spices and left for hours to give its distinctive flavour. Served with fresh salad and yoghurt mint sauce.

<b>Chicken Tikka</b>	<b>£8.50</b>
<b>Tandoori Chicken</b> (on the bone)	<b>£8.50</b>
<b>Lamb Tikka</b>	<b>£9.50</b>
<b>Lamb Chops</b>	<b>£11.50</b>
<b>Salmon Tikka</b>	<b>£13.50</b>

Lightly spiced salmon served on bed of onion and garlic.

<b>Tandoori King Prawn</b>	<b>£13.50</b>
<b>Tandoori Mix</b>	<b>£10.95</b>

Tandoori chicken, sheek kebab, chicken tikka and lamb tikka.

<b>Chicken Shaslick</b>	<b>£9.95</b>
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Prepared with marinated onion, tomato and green pepper. Cooked in the tandoor.

<b>Lamb Shaslick</b>	<b>£10.95</b>
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Served on a sizzler with marinated chunks of onion, pepper and tomatoes cooked in the tandoor.

<b>Special Shaslick</b>	<b>£13.50</b>
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(Chicken Tikka, Lamb Tikka, Tandoori King Prawn). Served on a sizzler with marinated chunks of onion, pepper and tomatoes cooked in the tandoor.

<b>Severn Platter</b>	<b>£13.50</b>
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Lamb Chop, Ashwari Prawn, Malai Tikka.

## Biryani

Prepared with the finest basmati rice, nuts, sultanas and garnished with tomato and cucumber. Served with vegetable curry.

<b>Chicken</b>	<b>£9.95</b>
<b>Lamb</b>	<b>£11.50</b>
<b>King Prawn</b>	<b>£13.95</b>
<b>Prawn</b>	<b>£11.50</b>
<b>Vegetable</b>	<b>£8.950</b>
<b>Mix Biryani</b>	<b>£11.95</b>

Chicken, lamb, prawn and a fried egg on top.

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## Balti Dishes

Traditionally prepared curry dish thoroughly garnished with onions and green pepper. Herbs and spices used to flavour this dish.

Any one vegetable of your choice can be added to the dishes for an extra £1.

<b>Chicken</b>	<b>£8.50</b>
<b>Lamb</b>	<b>£9.50</b>
<b>Prawn</b>	<b>£9.50</b>
<b>King Prawn</b>	<b>£12.95</b>
<b>Quorn</b>	<b>£8.95</b>
<b>Vegetable</b>	<b>£7.95</b>
<b>Keema Aloo Chana</b>	<b>£9.50</b>

Minced lamb, potato and chick peas.

<b>Mix</b>	<b>£10.95</b>
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Chicken, lamb, prawn and spinach.

<b>Tandoori balti</b>	<b>£12.95</b>
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Chicken tikka, lamb tikka, sheek kebab and tandoori chicken stripped off the bone.

## Traditional Dishes

<b>Korma</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Cream is used to create the delicacy of its flavour and creamy texture. mild.

<b>Madras</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Hot taste prepared with chilli and hot spices.

<b>Bhuna</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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A thoroughly garnished dish cooked with onion, green pepper tomato and selected spices.

<b>Sagwala</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Cooked with fresh spinach herbs and spices. Flavoured with fresh coriander.

<b>Patia</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Hot, sweet and sour using tomato, lemon and chilli.

<b>Dhansak</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Prepared with lentils, pineapple and lemon juice creating a spicy sharp sweet and sour texture.

<b>Rogan Josh</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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A delicate combination with plenty of herbs and moderate spices. Garnished with tomatoes fried with onion and garlic.

<b>Dupiaza</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Is prepared with copious amount of onion

<b>Jalfrazi</b>	Chicken <b>£8.25</b>	Lamb <b>£9.25</b>
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Classic and famous dish cooked with fresh green chillies, onions, herbs and spices.

## Side Accompaniments

<b>Chotti Bhaji</b> Spicy cabbage.	<b>£3.95</b>
<b>Bombay Aloo</b> Spiced potatoes cooked with finely chopped onions.	<b>£3.95</b>
<b>Sag Bhaji</b> Spinach cooked with fried onions and garlic.	<b>£3.95</b>
<b>Cauliflower Bhaji</b>	<b>£3.95</b>
<b>Mushroom Bhaji</b>	<b>£3.95</b>
<b>Chana Bhuna</b> Chick peas cooked with onions with light spice and sauce.	<b>£3.95</b>
<b>Tarkha Dhall</b> Lentils with fried garlic.	<b>£3.95</b>
<b>Vegetable Curry</b>	<b>£3.95</b>
<b>Sag Aloo</b> Spinach and potatoes.	<b>£4.25</b>
<b>Aloo Gobi</b> Cauliflower and potatoes.	<b>£4.25</b>
<b>Sag Paneer</b> Spinach with traditional indian cheese.	<b>£4.25</b>
<b>Aloo Chana</b> Potato and chickpeas.	<b>£4.25</b>
<b>Chana Paneer</b> Chickpeas with indian cheese.	<b>£4.25</b>
<b>Begun Bhaji</b> Aubergines lightly flavoured.	<b>£4.25</b>
<b>Bhindi Bhaji</b> Okra.	<b>£4.25</b>
<b>Keema Peas</b> Mince lamb and peas.	<b>£4.75</b>
<b>Mushroom and Aubergine</b> Spicy fresh mushroom and aubergine.	<b>£4.25</b>
<b>Moto Paneer</b> Garden peas and cheese.	<b>£4.25</b>
<b>Rice</b>	
<b>Boiled Rice</b>	<b>£2.80</b>
<b>Pilau Rice</b> Tradition rice, cooked in a light butter.	<b>£3.30</b>
<b>Fried Rice</b> Onions lightly fried till brown.	<b>£3.30</b>
<b>Lemon Fried Rice</b>	<b>£3.95</b>
<b>Mushroom Pilau</b> Lightly spiced mushrooms and onions.	<b>£3.95</b>
<b>Sag Fried Rice</b> Cooked with spinach and onions.	<b>£3.95</b>
<b>Keema Pilau Rice</b> Minced lamb cooked in ground spices.	<b>£4.45</b>
<b>Special Pilau Rice</b> (Egg, Peas, Nut and Sultana).	<b>£4.45</b>

## Bread

<b>Plain Nan</b>	<b>£2.80</b>
<b>Peshwari Nan</b> Stuffed with coconut, almond and sultana.	<b>£3.30</b>
<b>Garlic Nan</b> With a topping of garlic.	<b>£3.30</b>
<b>Keema Nan</b> Stuffed with spicy minced lamb.	<b>£3.30</b>
<b>Kulcha Nan</b> Stuffed with finely chopped onions.	<b>£3.30</b>
<b>Coriander Nan</b> With a topping of fresh coriander.	<b>£3.30</b>
<b>Chapatti</b> Made from wheat flour, unleavened and cooked on a griddle.	<b>£1.95</b>
<b>Paratha</b> Made from wheat flour and butter inn layers and deep fried for a crispy outside.	<b>£3.50</b>
<b>Stuffed Paratha (vegetable)</b> As above and stuffed with vegetables.	<b>£3.95</b>
<b>Poppadom (plain or spiced)</b> A thin crisp served plain or spicy.	<b>£0.90</b>

## Condiments

<b>Mint Sauce</b>	<b>£0.90</b>
<b>Red Sauce</b>	<b>£0.90</b>
<b>Mango Chutney</b>	<b>£0.90</b>
<b>Onion Salad</b>	<b>£0.90</b>
<b>Mixed Pickle</b>	<b>£0.90</b>
<b>Onion or Cucumber Raita</b>	<b>£2.00</b>
<b>Green Salad</b>	<b>£2.00</b>



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## Set Meal A for 2 persons

**£19.50 per person**

Poppadom and Condiments

**Starters:**

Chicken Tikka, Sheek Kabab, Onion Bhaji

**Main Dishes:**

Chicken Jaipur, Lamb Imli,

**Side Dish:**

Sag Aloo, Pilau Rice, Garlic Nan

## Set Meal B for 2 persons

**£21.50 per person**

Poppadom and Condiments

**Starters:**

Panch Labra,

**Main Dishes:**

Jhul, Harawala

**Side Dish:**

Cauliflower Bhaji, Tarka Dhal,  
Pilau Rice, Peshwari Nan

## Set Meal C for 4 persons

**£22.50 per person**

Poppadom and Condiments

**Starters:**

Special Platter

**Main Dishes:**

Chicken Dullah, Lamb Tikka Massalla, Beef  
Chukka, Sizzling Garlic Kadai Prawn

**Side Dish:**

Chana Sag Aloo, Pilau Rice,  
Onion Nan & Coriander Nan

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