THE TORRANYARD

INDIAN KITCHEN & BAR

ALLERGENS

We have labelled our menu with the below allegens used in our dishes.
Please be advised, food prepared here could contain or may have come in contact with the 14 allergenic ingredients listed below:

1. Celery
This includes celery stalks, leaves, seeds & the root called celeriac. You can find celery in celery salt, salads, some meat products, soups & stock cubes.

2. Cereals containing Gluten
Wheat (such as spelt & Khorasan wheat/ Kamut), rye, barley & oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, meat, products, pasta, pastry, sauces, soup & fried foods which are dusted with flour.

3. Crustaceans
Crabs, Prawns & Scampi are crustaceans. Shrimp paste, often used in south-east Asian curries or salads, is an ingredient to look out for.

4. Eggs
Eggs are often found in cakes, some meat products, mayonnaise, pasta, quiche, sauces & pastries or foods brushed or glazed with egg.

5. Fish
You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes & worcestershire sauce.

6. Lupin
Yes, lupin is a flower, but it's also found in flour! Lupin flour & seeds can be used in some types of bread, pastries & even pasta.

7. Milk
Milk is a common ingredient in butter, cheese, cream, milk powders & yoghurt. It can also be found in foods brushed or glazed with milk, & in powdered soups & sauces.

8. Molluscs
These include mussels, land snails, squid & whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.

9. Mustard
luquid mustard, mustard powder & mustard seeds fall into this category. This ingredient can also be found in bread, curries, marinades, meat products, salad dressings, sauces & soups.

10. Nuts
Not to be mistaken with peanuts, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds & hazelnuts. You can find nuts in breads, biscuits, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils & sauces.

11. Peanuts
Peanuts are actually a legume & grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts. sauces (such as satay sauce), as well as in groundnut oil & peanut flour.

12. Sesame Seeds
These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil & tahini. They are sometimes toasted & used in salads.

13. Soya
Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour ot tofu, soya is a staple ingredient in oriental food. it can be also found in desserts, ice cream, meat products, sauces & vegetarian products.

14. Sulphur Dioxide
(Sometimes known as sulphites) This is an ingredient often used in dried fruit. You might also find it in meat products, soft drinks, vegetables as well as in wine & beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

STARTERS

EASTERN APPETISERS

VEGETABLE PAKORA	£5.00
VEGETABLE SAMOSA	£5.00
ONION BHAJI	£5.00
ONION RINGS	£5.00
GOBI PAKORA	£5.50
MUSHROOM PAKORA	£5.50
HAGGIS PAKORA	£5.50
PANEER PAKORA	£5.50
MIXED PAKORA	£6.00
CHICKEN PAKORA	£6.00
GARLIC CHICKEN PAKORA	£6.50
FISH PAKORA	£6.50
LARGE VEG PAKORA	£9.00
LARGE MIXED PAKORA	£10.00
LARGE CHICKEN PAKORA	£11.00

MAIN COURSES

CURRY DISHES

MILD • HOT • MADRAS • VINDALOO 50P EXTRA

CHICKEN CURRY	£8.00
MINCE CURRY	£8.00
LAMB CURRY	£8.50
BEEF CURRY	£8.50
PRAWN CURRY	£8.50
SPECIAL CURRY (chicken, lamb & prawn)	£9.00
KING PRAWN CURRY	£11.00

VEGETARIAN DISHES

SAAG & ALOO	£8.00
VEGETABLE CURRY	£8.00
ALOO GOBI SABJI	£8.00
MUSHROOM CURRY	£8.00
TARKA DAAL	£8.00
SWEET & SOUR CHANNA	£8.00
PANEER CURRY	£8.00

ANY OF THE ABOVE DISHES MAY BE ORDERED AS A SIDE DISH - £5.50

TANDOORI SIZZLERS

FRIED RICE, CURRY SAUCE & SALAD INCLUDED

CHICKEN TIKKA £13.00
Marinated with spices & yoghurt

SEEKH KEBAB £13.00
Minced lamb sausages

CHICKEN TIKKA KEBAB £13.00
Served on Nan bread with salad only

CHICKEN TIKKA GOLD £13.50
Marinated in a mild honey sauce

GARLIC CHICKEN TIKKA £13.50
Marinated in a rich garlic sauce

LAMB TIKKA £13.50
Sliced lamb marinated in a spicy yoghurt sauce

GARLIC LAMB TIKKA £14.00
Lamb marinated in a rich garlic sauce

TANDOORI CHICKEN £14.00
Chicken breast on the bone

CHICKEN TIKKA SHASHLIK £14.00
Chicken tikka cooked with green peppers, onions, mushrooms & tomatoes

LAMB TIKKA SHASHLIK £14.50
Lamb tikka cooked with onions, mushrooms, peppers & tomatoes

TANDOORI MIXED GRILL £17.00
Consists of Tandoori chicken, lamb tikka, chicken tikka and nan bread

KING PRAWN TANDOORI £18.00
Fresh King Prawns marinated in a Tandoori sauce

POORIS

MILD OR SPICY STRENGTH 50P EXTRA

CHANNA POORI	£5.50
MUSHROOM POORI	£5.50
CHICKEN POORI	£6.00
LAMB POORI	£6.00
PRAWN POORI	£6.00

EUROPEAN APPETISERS

SOUP OF THE DAY	£5.00
PRAWN COCKTAIL	£5.50
SPICY MUSHROOMS	£6.00
GARLIC MUSHROOMS	£6.00

SPECIAL EASTERN APPETISERS

CHICKEN CHAAT	£5.50
CHICKEN TIKKA	£6.00
SEEKH KEBAB	£6.00
TANDOORI CHICKEN	£6.50
LAMB TIKKA	£6.50
CHICKEN TIKKA GOLD	£6.50
GARLIC CHICKEN TIKKA	£6.50
GARLIC LAMB TIKKA	£7.00
CHICKEN TIKKA WRAP	£7.00
TIKKA MIX STARTER	£7.50
BUTTERFLY KING PRAWN	£8.00

HARRYS SPECIAL DISHES

CHICKEN TIKKA £10.00 . LAMB TIKKA £10.50 . TIKKA MIX £11.00 . KING PRAWN £12.50

DILBEHAR KORMA
Korma cooked with dry fruit and nuts.

PARSEE KORMA
Korma with a hint of sweet & sour.

HARI KORMA
Korma with a hint of chilli.

PUNJABI KORMA
Korma cooked with green peppers & honey.

MAHARANI MASALA
Dish cooked with ginger, garlic, onions and peppers in a mild buttery sauce.

MURGH CHANNA
Cooked with chick peas for a medium blend.

JALANDHAR
Spicy dish cooked with chopped chillies in a rich sauce.

BENGALI
A rich sauce with onions & peppers with a dash of honey.

NAWABI
A thick spicy sauce cooked with onions, peppers, garlic & chilli.

KERALA CHILLI
Spicy dish cooked with a unique chilli & garlic blend.

MANCHOOR
Wok stir-fry with chicken, soy sauce, onions, peppers.

DESI
Very spicy dish with cooked in chilli sauce.

DISH OF THE DAY
Varies from very mild curry to spicy dishes

CHEF'S SPECIALITIES

RICE NOT INCLUDED

Chicken Tikka	£9.50	Tikka Mix	£10.50
Lamb Tikka	£10.00	King Prawn	£12.00

TIKKA MASALA
Country's favourite tikka pieces first charcoaled, then cooked in rich mild creamy sauce.

BUTTER MASALA
Cooked in the same style as Tikka Masala, but in a mild yoghurt sauce with buttery flavouring.

BUTTER GARLIC MASALA
The name says it all. Similar to Tikka Masala cooked in a mild garlic sauce.

MAKHANI MASALA
Barbecued tikka pieces cooked in a sweet and sour mild sauce, topped with almond flakes to give a nutty taste.

CHASNI
Tikka pieces blended in a sweet and sour mild sauce.

PASANDA
The meat is cooked in a yoghurt sauce and topped with cashew nuts.

JALFREZI
Medium sauce with peppers & onions cooked over a fast heat to preserve the crunch of the vegetables.

MASALEDAR
Traditional tandoori style curry, blended into a tangy medium sauce with Punjabi spices and peppers.

JAIPURI
Cooked with chunks of peppers, mushrooms & onions in a medium to spicy yoghurt sauce.

KARAHI
Tikka pieces cooked with onions, green peppers, ginger and garlic sauce.

BALTI
Cooked in a rich dry sauce consisting of chunks of onions & peppers.

SHARABIE MASALA 50P EXTRA
Tikka pieces cooked in a richly spiced red wine sauce.

BRANDY MASALA 50P EXTRA
Cooked in a rich cognac sauce, maintaining a medium to spicy taste.

MALAIDAR
The meat is cooked in a mild spinach and mushroom sauce.

PARDESI
Tikka pieces, cooked with spinach, onions & mushrooms with rich herbs & spices.

ACHARI
Cooked in a rich thick sauce with a hint of mixed pickle.

BEGUM BEHAR
Tikka pieces in minced lamb sauce blended and cooked in a rich dry sauce with cashew nuts.

CHILLI MASALA
Cooked with Punjabi green chillies in a special Torranyard sauce.

GARAM MASALA
Tikka pieces cooked with grounded Punjabi spices.

SOUTH INDIAN GARLIC CHILLI
Tikka cooked in peppers, onions, fresh garlic & ginger, for a sweet chilli taste.

NENTARA
Pieces of tikka cooked with prawns in a unique sauce.

TORRANYARD CHEF'S SPECIAL
Chicken tikka & Lamb tikka with prawns in a medium bhoona style sauce.

AMNEETS *Old* FAVOURITES

RICE NOT INCLUDED

Vegetable	£8.50	Chicken	£9.00	Lamb	£9.50	Special	£10.00
Mushroom	£8.50	Mince	£9.00	Beef	£9.50	King Prawn	£11.50
		Paneer	£9.00	Prawn	£9.50		

KORMA
Creamy sauce with a mild, light coconut flavour.

KASHMIRI KORMA
Korma cooked with pineapple, mango or banana.

CEYLONESE KORMA
Korma cooked with fresh lemon juice to give a mild tangy taste.

DOPIAZA
Curry cooked with onions & extra spices.

DHANSAC
Lentil based dish.

ROGAN JOSH
Medium curry cooked in a onion & tomato based sauce.

GORKA
Mild curry cooked with mixed fruit.

METHI GOSHT
A rich dry sauce cooked with indian green herbs.

PATIA
Sweet & sour mango chutney based dish

BHOONA
Thick dry dish cooked with onions, peppers & fresh tomatoes.

ARVANIS BIRYANIES

AN EASTERN STIR-FRY, MIXED WITH RICE, PEAS, HERBS AND A TOUCH OF SALT SERVED WITH A MEDIUM CURRY SAUCE.

VEGETABLE	£9.50	LAMB	£11.00	SPECIAL	£12.00
CHICKEN	£10.50	BEEF	£11.00	KING PRAWN	£13.50
MINCE	£10.50	PRAWN	£11.00		
		CHICKEN TIKKA	£11.00		

ARJANS KiDz CLUB

CHICKEN NUGGETS & CHIPS	£6.50
FISH FINGERS & CHIPS	£6.50
VEGGIE FINGERS & CHIPS	£6.50
KIDZ CHICKEN BIRYANI (NO CURRY SAUCE)	£6.50

ACCOMPANIMENTS

FRIED RICE	£3.00
BOILED RICE	£3.00
SPECIAL FRIED RICE	£4.50
MUSHROOM FRIED RICE	£4.50
ONION FRIED RICE	£4.50
CHAPATI	£2.00
BUTTERED CHAPATI	£2.00
PLAIN PARATHA	£3.50
GARLIC PARATHA	£4.00
STUFFED PARATHA veg or mince	£4.00
POPPADOM	EACH £1.00
SPICED ONIONS	£2.00
MIXED PICKLE	£1.00
YOGHURT	£2.00
RAITHA	£2.00
MANGO CHUTNEY	£2.00
SALAD	£2.00
FRIED MUSHROOMS	£3.50
CURRY SAUCE	small £4.00 .... Large £4.50
SPECIAL SAUCE	small £4.50 .... Large £5.00
CHIPS	£3.00
GARLIC & CHILLI CHIPS	£4.00
CHIPS & CHEESE	£4.50
CHIPS & CURRY SAUCE	£4.50

EUROPEAN

Served with chips and salad.

PLAIN OMELETTE	£8.00
FRIED CHICKEN	£8.50
CHICKEN OMELETTE	£8.50
CHICKEN NUGGETS	£9.50
FRIED SCAMPI	£9.50
FISH & CHIPS	£10.00
CHICKEN MARYLAND	£10.00
SIRLOIN STEAK	£17.00

SALADS INCLUDES CHIPS

CHEESE & PINEAPPLE SALAD	£7.50
PRAWN SALAD	£8.00
CHICKEN SALAD	£8.00

TANDOORI ACCOMPANIMENTS

TANDOORI CHAPATI	£2.50
NAN BREAD	£3.50
PESHWARI NAN	£4.00
GARLIC NAN	£4.00
KASHMIRI NAN	£4.00
VEG NAN	£4.00
MINCE NAN	£4.00
HONEY NAN	£4.00
ONION NAN	£4.00
CHILLI NAN	£4.00
GARLIC & CORIANDER NAN	£4.50
CHEESE & GARLIC NAN	£4.50