

VEGETABLE SPECIALS

Guchi Badshahi (medium) Black mushrooms, potatoes, peas and tomato all tossed into the hot frying garlic and onions, cooked with fenugreek leaves until dry	£9.95
Vegetable Korai (medium) Dark spices infused with the mix of the vegetables, cooked to perfection	£9.95
Vegetable Dhansak (hot) Cooked with lentils, giving a sweet, sour and hot taste, served with pilau rice	£10.95
Brinjal Acchar Aubergine and tomatoes in pickling spices	£10.95

VEGETABLE SIDES

Mushroom Bhaji	£4.85	Bindi Bhajii	£4.85
Cauliflower Bhaji	£4.85	Tadka Dhall	£4.85
Bombay Aloo	£4.85	Chana Bhaji	£4.85
Aloo Gobi	£4.85	Saag Poneer	£4.85
Mix Vegetable Curry	£4.85	Black Dhall (Thick texture of lentils)	£5.50
Saag Bhaji	£4.85	Punjabi Vegetables (Okra, cauliflower, potato & carrots)	£5.50
Saag Aloo	£4.85		
Begun Bhajii (Aubergine)	£4.85		

RICE

Plain Rice	£3.45	Plain Naan	£3.45
Saffron Pilau Rice	£3.75	Garlic Naan	£3.60
Mushroom Rice	£3.95	Peshwari Naan	£3.60
Lemon Rice	£3.95	Keema Naan	£3.60
Garlic Rice	£3.95	Cheese Naan	£3.60
Special Fried Rice	£3.95	Plain Paratha	£3.45
		Chappati	£1.95

SIDES

Chips	£3.50	Tamarind Sauce	£0.65
Pappadom	£1.00	Mango Chutney/Pickle	£0.65
Cucumber Raitha	£2.50	Onion Salad	£0.65
Plain Raitha	£1.95	Mint Sauce	£0.65



WE PARTICIPATED AT
THE TASTE OF BRITAIN

Curry fest



ENTREPRENEUR
OF THE YEAR 2018
WINNER



OUR CATERING SERVICES

Book us for your Wedding,
Occasions Birthdays,
Anniversaries and
Corporate parties. Contact
us for details.

SUNDAY BUFFET LUNCH

ADULT: £14.95 | CHILD: £10.95 (under 10 years of age)
(12pm - 3pm)

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ALL MAJOR CREDIT CARDS ACCEPTED



Featured IN PAT CHAPMAN'S
COBRA GOOD
CURRY GUIDE 2013

Fetcham SINCE 1983
Tandoori
INDIAN CLASSICAL DINING

Takeaway Menu

ORDER LINES
01372 374927
01372 360310

10%
DISCOUNT
WHEN SPENT £20 OR MORE
(ON COLLECTION)



www.fetchamtandoori.co.uk

OPEN 7 DAYS A WEEK

Mon- Thu: 5pm-10:30pm

Fri-Sat: 5pm-10:30pm

Sun: Lunch: 12pm-3pm | Dinner: 5pm-10:30pm

FREE DELIVERY

On order over £25 | Last order 9pm
Subject to availability.

248 COBHAM ROAD
FETCHAM | SURREY | KT22 9JF

STARTERS

Samosas Spicy lamb or flavoursome vegetables wrapped in a pastry	£4.85
Murug Chat Sliced chicken tikka tossed with tomatoes and cucumber in chat spice, served on a puree bread	£4.95
Chicken Tikka/Lamb Tikka Chicken/Lamb pieces marinated overnight in yoghurt, with Indian spices and barbecued to perfection	£5.95
Sheek Kebab Minced lamb flavoured with delicate spices and herbs and specially barbecued on skewers	£4.95
Mixed Kebab Assortment of grilled chicken, lamb tikka & sheek kebab	£5.95
Onion Bhajee Spiced shredded onions, bound with gram flour, deep fried	£4.50
Prawn Puri King Prawn Puri Lightly spiced prawns cooked in a special thick sauce served inside a puree	£5.95 £6.95
Garlic Mushrooms Fried garlic until golden, tossed with mushrooms, onions and fenugreek leaves	£4.95
Lamb Tikka Stir Fry Very thinly sliced leg of lamb cooked with cumin and coriander, with a final touch of garam massala	£5.95
Chilli Paneer Cubes of Indian cottage cheese pan fried with peppers and onions	£5.95
Salmon Tikka Succulent pieces of salmon marinated with garlic, herbs, spices and yogurt. Barbecued to perfection	£6.95

Clay oven GRILLS



Our tandoori oven gives a BBQ texture on the following dishes, the ingredients are steeped in a mildly spiced yogurt based marinade, light & easily digestible, making it a healthy option.

Chicken or Lamb Tikka Boneless chicken or lamb marinated in yogurt. Spices, ginger, garlic, coriander, barbecued to perfection	£9.95
Tandoori Chicken Half Full Leg and breast of chicken marinated in aromatic spices and barbecued to perfection	£9.95 £15.95
Tandoori Mixed Grill Our chefs selection of delicious grills. Served with naan bread	£15.95
Shaslick Lamb/Chicken King Prawn This is our most popular dishes of all, again mouth-watering succulent meat skewered with peppers, onions and tomato, infused with delicate spices	£11.95 £18.95
Tiger King Prawns Clay oven grilled King prawns marinated with eastern exotic spices.	£18.95
Malai Tikka Breast of chicken marinated in cheese, along with yoghurt, roasted black pepper & very very delicate spices. Succulent and juicy.	£11.95

MEDIUM

Murug Shatkora Curry Chicken pieces cooked with citrus fruit (originates from Asia) which creates a slightly bitter, sweet tangy taste served with pilau rice	£13.95
King Prawn Boshundara Jumbo prawns cooked in a medium curry sauce with a final touch of lime juice & honey giving a spicy sweet taste	£14.95
Railway Lamb Curry Slow cooked lamb with rich spices in caramelised onions. This dish is a British Raj Colonial - era, that was served on 1st class train journeys in India	£11.95
Korai King Prawn Lamb/Chicken Dark rich authentic spices giving that ultimate burst of flavour, cooked with peppers and onions	£14.95 £10.95
Manchurian Chicken A very popular dish that's cooked with exotic spices gives a sweet, sour & hot flavour.	£9.95
Kosha Murug Chana Breast of chicken chopped with onions, tossed in a pan with chickpeas until dry, served with pilau rice	£13.95
Katmandu Gurka Inspired by Nepalese cooking, half tandoori chicken cooked with lamb mince on the bone or without bone.	£9.95
Saag Lamb/Chicken King Prawn Spinach cooked in fried garlic and onions with plenty of fenugreek leaves with a touch a lime juice	£10.95 £13.95

MILD

X-cuti Chicken Curry Chicken Tikka cooked with azoyan, coconut, cumin, curry leaves & cream giving a unique flavour	£9.95
Murug Badami Chicken Tikka cooked with homemade yogurt, cashew nuts in a thick creamy sauce	£9.95
Murug Makoni Chicken Tikka cooked with coconut, with a spice giving a slightly tangy taste which disappears when cream and butter is finally put into the cooking	£9.95
Chicken Tikka Mussala Britain's most favourite dish made with a variety spices, coconut	£9.95
Tikka Passanda Tandoori King Prawn Lamb or chicken These are cooked with coconut in a rich creamy sauce with red wine	£16.95 £9.95

HOT

Sylhety Sylhet is at the eastern part of Bangladesh and is famous for its unique cooking styles. Leg of lamb chopped into small pieces cooked with onions & peppers in homemade coconut yoghurt (madras hot)	£10.95
Murug Achar (Vindaloo Hot) Chicken Tikka cooked with pickle, onions, peppers and dark spices topped with garam massala	£12.95
Gun Powder Chicken/Lamb Smokey fiery hot sauce cooked with dry Kashmiri chili.	£12.95
Grill Garlic Chilli Chicken Diced chicken breast cooked with peppers giving a strong garlic & chilli taste	£11.95
Naga Bhut Jolokia Chicken/Lamb The words 'naga bhut jolokia' best described as ghost pepper that grows in the Indian states of Assam, Nagaland and Manipur. Our chef reduces the level of heat by using yogurt and lemon	£11.95
Jalfrezi King Prawn Chicken/Lamb Tikka A very dry gravy that is cooked with hot spices giving a burst of flavour and hotness	£14.95 £10.95

KASHMIRI STYLE LEG OF LAMB

(Two days notice required. Dining in only)
whole leg of lamb marinated for two days with exotic spices and herbs.
Served with rice and vegetable curry.



SERVES 4 PEOPLE | £99.95

TIMELESS FAVOURITES

	Prawn	King Prawn	Lamb	Chicken	Chicken Tikka
Curry	£9.45	£13.95	£9.05	£9.05	£11.95
Madras	£9.45	£13.95	£9.05	£9.05	£11.95
Vindaloo	£9.45	£13.95	£9.05	£9.05	£11.95
Korma 	£9.45	£13.95	£9.05	£9.05	£11.95
Bhuna	£9.45	£13.95	£9.05	£9.05	£11.95
Dhansak (Served with Pilau Rice)	£11.95	£14.95	£11.95	£11.95	£12.95
Balti	£11.95	£14.95	£12.95	£11.95	£13.95
Rogan	£9.45	£13.95	£9.05	£9.05	£11.95
Dopiaza	£9.45	£13.95	£9.05	£9.05	£11.95
Biryani (Served with fresh vegetable curry)	£12.50	£14.95	£12.50	£12.50	£13.95

FOOD ALLERGIES & INTOLERANCES

Before you order your food, please speak to our staff if you want to know about our ingredients.

 Contains Nuts/trace of nuts

