

VEGETABLE SIDES

Mushroom Bhaji	5.25
Cauliflower Bhaji	5.25
Bombay Aloo	5.25
Mix Vegetable Curry	5.25
Saag Bhaji	5.25
Saag Aloo	5.25
Begun Bhajii (Aubergine)	5.25
Bindi Bhajii	5.25
Tadka Dhall	5.25
Saag Poneer	5.25

RICE

Plain Rice	3.95
Saffron Pilau Rice	4.25
Mushroom Rice	4.50
Garlic Rice	4.50
Egg Rice	4.50

BREAD

Plain Naan	3.60
Garlic Naan	3.95
Peshwari Naan	3.95
Keema Naan	3.95
Cheese Naan	3.95
Chappati	1.95

SIDES

Chips	3.95	Lime Pickle	0.95
Pappadom	1.00	Onion Salad	0.95
Cucumber Raitha	2.95	Mint Sauce	0.95
Tamarind Sauce	0.95		



WE PARTICIPATED AT
THE TASTE OF BRITAIN

Curry fest



ENTREPRENEUR
OF THE YEAR 2018
WINNER



Fetcham SINCE 1983
Tandoori
INDIAN CLASSICAL DINING

Takeaway Menu

Catering services

Book us for your

WEDDING

OCCASIONS

BIRTHDAYS

ANNIVERSARIES &
CORPORATE PARTIES

CONTACT US FOR DETAILS



ORDER LINES

01372 374927

01372 360310



— Order online —
www.fetchamtandoori.co.uk

OPENING HOURS

Tues- Sun: 5pm-10pm | Closed on Monday

HOME DELIVERY AVAILABLE

£3 applies on deliveries Upto 2 miles thereafter £4.99
Maximum radius 4.5 miles

LAST ORDER 9PM. Subject to availability.

ALL MAJOR CREDIT CARDS ACCEPTED



follow us on
Facebook



248 COBHAM ROAD
FETCHAM | SURREY | KT22 9JF

STARTERS

Samosas <i>Spicy lamb or flavoursome vegetables wrapped in a pastry</i>	4.95
Chicken Tikka <i>Chicken pieces marinated overnight in yoghurt, with Indian spices and barbecued to perfection</i>	5.95
Naga Chicken Tikka ** <i>Chicken tikka pieces marinated Tandoori spices with naga and Serrano chillis</i>	6.95
Lamb Tikka <i>Lamb pieces marinated overnight in yoghurt, with Indian spices and barbecued to perfection</i>	6.95
Mixed Kebab <i>Assortment of grilled chicken, lamb tikka & sheek kebab</i>	7.95
Onion Bhajee <i>Spiced shredded onions, bound with gram flour, deep fried</i>	4.95
King Prawn Puri Prawn Puri <i>Lightly spiced King prawns/Prawns cooked in a special thick sauce served inside a puri</i>	8.95 7.95
Salmon Tikka <i>Succulent pieces of salmon marinated with garlic, herbs, spices and yogurt. Barbecued to perfection</i>	8.95

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 <i>Boneless chicken or lamb marinated in yogurt. Spices, ginger, garlic, coriander, barbecued to perfection</i>	12.95
Tandoori Chicken Half Full <i>Leg and breast of chicken marinated in aromatic spices and barbecued to perfection</i>	12.95 15.95
Tandoori Mixed Grill <i>Our chefs selection of delicious grills. Served with naan bread</i>	16.95
Shaslick Lamb/Chicken King Prawn <i>This is our most popular dishes of all, again mouth-watering succulent meat skewered with peppers, onions & tomato, infused with delicate spices</i>	12.95 18.95
Tulsi King Prawns <i>Tandoori spiced marinated in greek yoghurt, cream cheese, ground coriander, cumin, mustard and mint.</i>	19.50

MEDIUM

King Prawn Boshundara <i>Jumbo prawns cooked in a medium curry sauce with a final touch of lime juice & honey giving a spicy sweet taste.</i>	15.95
Railway Lamb Curry <i>Slow cooked lamb with rich spices in caramelised onions. This dish has its root in British Raj Colonial-era. It was served on 1st class train journeys in India.</i>	13.95
Korai Lamb/Chicken King Prawn <i>Dark rich authentic spices giving that ultimate burst of flavour, cooked with peppers and onions</i>	11.95 15.95
Manchurian Chicken <i>A very popular dish that's cooked with exotic spices gives a sweet, sour & hot flavour.</i>	11.95
Katmandu Gurkha <i>Inspired by Nepalese cooking, half tandoori chicken cooked with lamb mince on the bone or without bone.</i>	11.95
Saag Lamb/Chicken King Prawn <i>Spinach cooked in fried garlic and onions with plenty of fenugreek leaves with a touch of lime juice</i>	11.95 15.95
Sylheti Lamb <i>Leg of lamb chopped into small pieces, cooked with onion & peppers in home-made coconut yogurt (Madras hot)</i>	13.95

MILD

Chicken Tikka Mussala  <i>Britain's most favourite dish made with a variety spices, coconut</i>	11.95
Tikka Passanda Chicken/Lamb King Prawn <i>These are cooked with coconut in a rich creamy sauce with red wine</i>	11.95 16.95
Murug Makoni (Butter chicken) <i>Old Delhi style butter chicken with a touch of fenugreek</i>	11.95

HOT

Grill Garlic Chilli Chicken ** <i>Diced chicken breast cooked with peppers giving a strong garlic & chilli taste</i>	11.95
Naga Jolokia Chicken/Lamb King Prawn *** <i>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</i>	11.95 15.95
Jalfrezi Chicken/Lamb King Prawn ** <i>A very dry gravy that is cooked with hot spices giving a burst of flavour and heat</i>	11.95 15.95

TIMELESS FAVOURITES

	KING PRAWN	LAMB	CHICKEN
Curry	15.95	10.95	10.50
Madras	15.95	10.95	10.50
Vindaloo	15.95	10.95	10.50
Korma 	15.95	10.95	10.50
Bhuna	15.95	10.95	10.50
Dhansak <i>Served with Pilau Rice</i>	17.50	15.95	15.95
Balti <i>Served with plain naan</i>	17.50	15.95	15.95
Rogan	15.95	10.95	10.50
Dopiaza	15.95	10.95	10.50
Biryani <i>Served with fresh vegetable curry</i>	15.95	14.95	14.95

VEGETABLE SPECIALS

Vegetable Korai (medium) <i>Dark spices infused with the mix of the vegetables, cooked to perfection</i>	9.95
Vegetable Dhansak (hot) <i>Cooked with lentils, giving a sweet, sour and hot taste, served with pilau rice</i>	12.95
Guchi Badshahi (medium) <i>Mushrooms, potatoes, peas and tomato all tossed into the hot frying garlic and onions, cooked with fenugreek leaves until dry</i>	9.95

FOOD ALLERGIES & INTOLERANCES

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

