

TANDOOR

CHOP HOUSE

WEEKDAY MIGHTY THALI / 32.5 PER PERSON

DUE TO THE HUGE POPULARITY OF OUR SUNDAY MIGHTY THALI, WE ARE VERY PLEASED TO NOW OFFER OUR WEEKDAY MIGHTY THALI, FEATURING A GREAT ARRAY OF DISHES FROM OUR A LA CARTE MENU. FOR A MINIMUM 2 PEOPLE. AVAILABLE 12-4PM, MON-FRI ONLY. VEGETARIAN OPTION ALSO AVAILABLE *.

Amritsari crispy lamb chops (*Tandoor roasted cauliflower), Black pepper chicken tikka (*Lasooni paneer), Beetroot seekh kebab, Tandoor squash, Chickpea chaat, Black dahl, Nimbu masala fries, Spinach & mustard greens saag, Kachumber salad, all served with a selection of naans, sauces and chutneys, a true feast!

SMALL PLATES

- Bhaji onion rings with smoked aubergine raita (v) / 7
- Chickpea chaat, tamarind, pomegranate & green chilli (v) / 7.5
- Seekh kebab roll, green chutney & pomegranate / 8.5
- Cauliflower croquettes, lime pickle mayo (v) / 7
- Beetroot seekh kebab, chilli lime, coconut yoghurt, pickled red onions (vg) / 6.5
- Turmeric hummus, baby radishes (vg) / 5.5

TANDOOR

- House tandoor chicken (gf) / 17
- MARKET FISH Whole sea bream (gf) / 16
- Tandoor roasted cauliflower (v/gf) / 13.5
- Amritsari crispy lamb chops (gf) / 23
+£6 per extra chop
- Black pepper chicken tikka (gf) / 17
- Tandoori duck breast (gf) / 19
- Lasooni paneer (v/gf) / 15
- Masala boti rubbed ribeye (gf) / 21
- VEGAN SPECIAL Tandoor squash (vg) / 15.5

TANDOOR CHICKEN SPECIALS

Our latest addition, just for weekday lunch **BUTTER CHICKEN**, tender tandoor chicken cooked into a beautiful spice infused, creamy tomato sauce / 18

The fantastic **HOT HONEY CHICKEN**, tender chicken breast pieces with pickled swede & pickled red onion, curry leaf sauce, yoghurt and fresh coriander / 18

Our famous **CORONATION CHICKEN CAESAR SALAD** in two sizes! Perfect as a starter, main, or as an accompaniment to any tandoor dish 7.5 / 15

SIDES

- Nimbu masala fries (vg) / 5.5
- Black dahl (v/gf) / 6.5
- Spinach & mustard greens saag (vg) / 6
- Tomato, onion & cucumber kachumber (vg/gf) / 5.5

NAANS

- Tandoori roti (vg) / 5
- Butter naan (v) / 5
- Bone marrow naan / 6.5
- Green chilli, garlic & mature cheddar naan (v) / 6.5
- Butter chicken naan / 6.5
- Chickpea roti (v) / 5

SWEET

- Nutella naan with coconut ice cream (v) / 7.5
- Coal roasted pineapple with mango sorbet (vg/gf) / 7
- Malai kulfi on a stick, malted caramel with pistachio (v) / 7
- Masala chai / 3.5

Lunch Menu is available:
Monday to Friday 12-4pm only



tandoorchophouse.com

Please let our staff know of any allergies.
All our dishes may contain nuts.
An optional 12.5% service charge will be added
to your bill which goes directly to our staff.

CRAFT BEER & CIDER

Coalition Brewing Unity Lager 4.5% ABV, Purley / 6
Meantime London Lager 4.1% ABV, Greenwich / 6
Curious Lager 4.7% ABV, Kent / 5.5
Vedett Pilsner 5% ABV, Puurs / 6.5
ALCOHOL FREE Lucky Saint 0.5% ABV, Bavaria / 5

White Rhino Brewing Co. **PALE ALE** 4.3% ABV, Malanpur / 6.5
LIGHT AND REFRESHING, OUR INDIAN HOUSE ALE

Meteor Session IPA 4.8% ABV, Alsace / 6.5
Chapel Down Curious Apple Cider 5.2% ABV, Kent / 6.5

COCKTAILS

Spiced Raspberry Rani / 12
Limoncello Chaat Margarita / 10.5
Punjabi Sour / 12
Espresso Martini / 12.5
Darjeeling Negroni / 11.5

Our new House Cocktail Special **SUNDARBANS SUNSET**, created using Indian spiced white rum, dark rum, lemon and pineapple juice with a splash of Disaronno / 12.5

CHOP HOUSE GIN & TONICS

Portobello Road no.171 / 7.5
Lemon - London Essence Classic Indian tonic
East London Liquor Company London Dry / 7.5
Lime - London Essence Classic Indian tonic
Sipsmith London Dry / 9.5
Lemon, Thyme - London Essence Grapefruit & Rosemary
Hendrick's / 10.5
Orange - London Essence Blood Orange & Elderflower
Star of Bombay / 10.5
Grapefruit - London Essence Pomelo & Pink Pepper
Tanqueray no.10 / 11.5
Orange, Thyme - London Essence Classic Indian tonic

A fantastic alternative to our Gin & Tonics, Five Rivers **INDIAN SPICED WHITE RUM & TONIC**, created using Indian botanicals; cardamom, coriander, cassia, ginger and clove, distilled into a dry spiced rum with no added sugar / 9.5
Lime, Star Anise - London Essence Classic Indian tonic

WHITE

Le Paradou Viognier, France (TAP) 7 / 28
Sartori Soave DOC, Veneto, Italy 8.5 / 35
Bellemare Picpoul, Languedoc, France 8 / 34
Tesch 'Dry' Riesling, Nahe, Germany 9.5 / 39
Mar de Frades Albarino, Spain 13 / 55

RED

Le Paradou Grenache, France (TAP) 7 / 28
Cuma Organic Malbec, Mendoza, Argentina 8 / 33
Ramon Bilbao Crianza, Rioja, Spain 9.5 / 37.5
D'Arenberg d'Arrys Shiraz / Grenache, Aus 10 / 47
Bogle Phantom Cabernet Sauvignon / Merlot / Zinfandel / Petit Syrah, USA 13.5 / 61.5

ROSÉ

Roubertas, Provence, France 8.5 / 34

FIZZ

Divina Cava, Catalonia, Spain 9.5 / 39

MOCKTAILS

Coconut and Pineapple Piñita Colada / 6
Rosemary, Mint and Ginger Fizz / 5.5
Nimbu Pani (Indian Lemonade) / 5
Lemon Raspberry Bliss / 5.5

A SELECTION OF SPIRITS, SOFT DRINKS, TEAS AND COFFEE ARE AVAILABLE UPON REQUEST.

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