

TANDOOR

CHOP HOUSE

THE BIG FESTIVE FEAST / 50 PER PERSON

AVAILABLE TO ALL PARTIES OF 2 OR MORE PEOPLE, COMPULSORY MENU FOR ALL PARTIES OF 6 OR MORE
OUR FANTASTIC CHRISTMAS 3 COUSE SHARING MENU

Try a bit of everything with our festive three-course sharing menu - two mains from the tandoor, plus all the things on the side.

Available for lunch and dinner, Monday to Saturday and dinner only on Sunday.

PLEASE ASK YOUR SERVER FOR FULL DETAILS

WEEKDAY MIGHTY THALI / 32.5 PER PERSON

WILL RETURN AFTER CHRISTMAS ON DECEMBER 27TH

SMALL PLATES

Bhaji onion rings with smoked aubergine raita ^(v) / 7

Seekh kebab roll, green chutney & pomegranate / 8.5

Chickpea chaat, tamarind, pomegranate & green chilli ^(v) / 7.5

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

Lasooni paneer ^(v/gf) / 15

Masala boti rubbed ribeye ^(gf) / 21

VEGAN SPECIAL Tandoor squash ^(vg) / 15.5

TANDOOR CHICKEN SPECIALS

Our silky **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

Butter chicken naan / 6.5

Green chilli, garlic & mature cheddar naan ^(v) / 6.5

Peshwari naan ^(v) / 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 / 4

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
Cobra Lager 4.5% ABV, Burton Upon Trent / 6.5
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
White Rhino Brewing Co. **IPA** 5.5% ABV, Malanpur / 6.5
PERFECT WITH OUR FOOD, OUR INDIAN HOUSE ALES

Chapel Down Curious Apple Cider 5.2% ABV, Kent / 6.5

COCKTAILS

Sundarbans Sunset / 12.5
Limoncello Chaat Margarita / 11
Punjabi Sour / 12.5

Spiced Raspberry Rani / 12.5
Hazelnut Espresso Martini / 12.5
Darjeeling Negroni / 12

Our sublime new Cocktail Special **AAM NAARIYAL**, created using Pangea fruity spiced dark rum, coconut and mango pureé / 12.5

CHOP HOUSE GIN & TONICS

Portobello Road no.171 / 8
Lemon - London Essence Classic Indian tonic
East London Liquor Company London Dry / 8
Lime - London Essence Classic Indian tonic
Sipsmith London Dry / 10
Lemon, Thyme - London Essence Grapefruit & Rosemary

Star of Bombay / 10.5
Grapefruit - London Essence PomeLo & Pink Pepper
Hendrick's / 11
Orange - London Essence Blood Orange & Elderflower
Tanqueray no.10 / 12
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 / 10

Lime, Star Anise - London Essence Classic Indian tonic

WHITE

Le Paradou Viognier, France (TAP) 7.5 / 29
Bellemare Picpoul, Languedoc, France 8.5 / 36
Sartori Soave DOC, Veneto, Italy 9 / 37
Tesch 'Dry' Riesling, Nahe, Germany 10 / 41
Mar de Frades Albarino, Spain 13.5 / 57

RED

Le Paradou Grenache, France (TAP) 7.5 / 29
Cuma Organic Malbec, Mendoza, Argentina 8.5 / 35
Ramon Bilbao Crianza, Rioja, Spain 10 / 39
D'Arenberg d'Arrys Shiraz / Grenache, Aus 10.5 / 49
Bogle Phantom Cabernet Sauvignon / Merlot / Zinfandel / Petit Syrah, USA 14 / 63

ROSÉ

Roubertas, Provence, France 9 / 36

FIZZ

Divina Cava, Catalonia, Spain 10 / 41

MOCKTAILS

Coconut and Pineapple Piñita Colada / 6.5
Rosemary, Mint and Ginger Fizz / 6

Nimbu Pani (Indian Lemonade) / 5.5
Lemon Raspberry Bliss / 6

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

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