

Starters

Lamb Tikka	£4.75
Chicken Tikka	£3.95
Ponier Tikka	£3.95
Sheek Kebab	£4.75
Mixed Kebab	£4.25
NEW Shami Kebab	£4.75
Chicken Chat	£3.95
Aloo Chat	£3.95
King Prawn Butterfly	£5.70
Chicken Suka	£3.95
Breast of chargrilled chicken cooked in Tamarind sauce	
King Prawn Suka	£5.70
Whole chargrilled king prawn cooked in Tamarind sauce	
Tandoori Chicken (on the bone)	£3.95
NEW Chicken Wings	£3.95
Samosa (meat or vegetable)	£4.75/£3.95
Chicken Tikka Samosa	£3.95
Onion Bhaji	£3.45
Prawn Puree	£3.95
Indian pancake with spiced prawns	
King Prawn Puree	£5.70
Lamb Puree	£4.75
Garlic Mushroom Puree	£3.95
Stuffed Mushrooms	£3.95
Mushrooms stuffed with lamb minced meat	
NEW Catfish (deep fried)	£3.95

Persian/Dhansak

Sweet, sour and hot, cooked with various types of lentils and served with Pulao Rice

Chicken Dhansak	£11.45
Lamb Dhansak	£12.45
Beef Dhansak	£11.45
Prawn Dhansak	£11.45
Vegetable Dhansak	£11.45
King Prawn Dhansak	£14.45

Chicken Dishes

All chicken is diced

Kurma	£7.95
Very mild, cooked with coconut flour, sultanas and cream	
Kashmir	£7.95
Cooked with fruits, sultanas and cream	
Madras	£7.95
Vindaloo	£7.95
Bhoona	£7.95
Medium hot, well spiced, fairly dry	
Bengal	£7.95
Cooked with almond, tomatoes and cream	
Rogan Josh	£7.95
Cooked with tomato, green peppers and a touch of garlic	

Lamb Dishes

All lamb is diced

Kurma	£8.95
Very mild, cooked with coconut flour, sultanas and cream	
Kashmir	£8.95
Cooked with fruits, sultanas and cream	
Madras	£8.95
Vindaloo	£8.95
Bhoona	£8.95
Medium hot, well spiced, fairly dry	
Bengal	£8.95
Cooked with almond, tomatoes and cream	
Rogan Josh	£8.95
Cooked with tomato, green peppers and a touch of garlic	

Tandoori Dishes

Sizzling Tandoori specialities served with side salad

Tandoori Chicken	HALF £7.95 FULL £11.95
Chicken marinated in spices and barbecued in clay oven	
Chicken Tikka	£8.95
Diced chicken marinated in spices and barbecued in clay oven	
Lamb Tikka	£9.95
Diced lamb marinated in spices and barbecued in clay oven	
Tandoori King Prawn	£15.95
Specially spiced king size prawns cooked in clay oven	
Chicken Shaslick	£8.95
Chicken cooked in clay oven with green peppers, chopped onions and tomato	
Tandoori Mixed Grill	£11.95
Pieces of chicken, lamb, sheek kebab, tandoori chicken, salad and nan included	

House Specialities

Tandoori Specials served with Pulao Rice

Hook Tandoori Special	£14.45
Chicken, lamb, prawn and fish cooked with special spices	
Chefs Special Biryani	£12.45
A mixture of meats and fish topped with a Indian style spicy omelette, served medium hot sauce	

Chicken Dishes

Tandoori Chicken Mosalla	£12.45
Cooked in special sauce with pure ghee, spices and herbs tossed in butter – off bone	
Chicken Tikka Mosalla	£12.45
Diced chicken, barbecued in clay oven, cooked with pure ghee, almond flour, cream and tossed in butter with special sauce	
Chicken Tikka Speciality	£12.45
Chicken Tikka and minced lamb cooked together with special Indian herbs and spices	

Tandoori Chicken Morisa	£12.45
Pieces of tandoori boneless chicken cooked in clay oven, re-cooked with a blend of hot sauce and fresh garlic, green chilli and green pepper	

Chicken Tikka Morisa	£12.45
Chicken cooked in clay oven, then blended with a hot sauce, fresh garlic, green chilli and green pepper	

NEW Chicken Wings Morisa	£12.45
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Chicken Jalfaizy	£12.45
Cooked with green pepper, spring onions, shallots and a few green chillies	

Chicken Tikka Korai	£12.45
Diced onion, green pepper, tomatoes, with herbs, well spiced and tossed in Korai	

NEW Chicken Wings Korai	£12.45
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Chicken Tikka Bhoona	£12.45
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Garlic Chilli Chicken	£12.45
Garlic and chilli with special spice	

Butter Chicken	£12.45
A very tasty, creamy mild curry	

Prawn Dishes

Tandoori King Prawn Mosalla	£16.45
King Prawn Korai	£16.45
King Prawn Jalfaizy	£16.45
NEW Rani King Prawn	£16.45
Served with fried rice	

Beef Dishes

Beef Handi	£12.45
Traditional Indian dish, cooked in traditional Indian saucepan, served with a medium sauce and a bed of rice	
Beef Shatkora	£12.45
An exquisite dish made with only the freshest Bangladeshi lemons which add zest to the beef dish	
Beef Granny	£12.45
Cooked for generations, this dish is made with best beef cooked in a medium sauce	

NEW Beef Vindaloo	£12.45
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NEW Beef Peazi	£12.45
Beef with diced onion, green pepper and chef's special spices	

NEW Beef Naga	£12.45
Beef with Bangladeshi hot and flavoured chilli	

NEW Beef Lemon Grass	£12.45
Medium hot dish of beef with lemon grass	

Lamb Dishes

Lamb Tikka Mosalla	£13.45
Diced lamb, barbecued in clay oven, cooked with pure ghee, almond flour, cream and tossed in butter with special mild sauce	

Lamb Tikka Korai	£13.45
Cooked with diced onion, green pepper, herbs, well spiced and tossed in Korai	

Lamb Tikka Speciality	£13.45
Lamb Tikka and minced lamb cooked together with special Indian herbs and spices	

Lamb Passanda	£13.45
Marinated lamb cooked with pure ghee, in special sauce, almond, sultanas and cream	

NEW Lamb Kupta	£13.45
Fairly hot dish of minced lamb with special sauce	

Shorisha Lamb	£13.45
Lamb served with a roasted mustard seed sauce	

Lamb Jalfaizy	£13.45
Cooked with green pepper, spring onions, shallots and a few green chillies	

Ada Gost	£13.45
Aromatic lamb cooked with yogurt, ginger, coriander and flavoured with herbs and spices	



Chefs Special Platters

Nawabi Gost	£14.45
Tender pieces of lamb cooked over charcoal and served with grilled onions, tomatoes, pepper, pulao rice and vegetables	
Duck Special	£13.45
Duck Breast cooked with medium special sauce, garnished with vegetables and rice	

Chicken Kapsila	£13.45
Tender chicken cooked with almond flour and a touch of pistachio flour, flavoured with herbs and spices, butter and cream. A very subtle, mild dish served with pulao rice and vegetables	

Chicken Moglai	£13.45
Chicken cooked with special mild sauce with ground almond garnished with hard boiled eggs served with Pulao rice and vegetables	

Salmon Sumander	£13.45
Fillet of salmon flavoured with garlic, herbs and aromatic spices lightly fried and served with tangy sauce, rice and vegetables	

Special Vegetable Platter	£13.45
A selection of vegetables in a specially prepared sauces served on a bed of rice	

Fish Platter	£13.45
A selection of the highest quality seasonal fish	

NEW Talapia Fish Platter	£14.45
Very tasty boneless fresh water fish with special sauce	

Balti Dishes

Balti Dishes served with Nan

Balti Chicken	£11.25
Balti Lamb	£12.25
Balti King Prawn	£16.25
Balti Vegetables	£10.25

Biryani Dishes

Mixed with Basmati rice, cooked in ghee with sultanas and coconut flour, garnished with tomato and served with medium vegetable curry

Chicken	£11.45
Lamb	£12.45
Prawn	£11.45
King Prawn	£16.45
Mushroom	£9.45
Vegetable	£9.45

Fresh Water Fish Dishes

Prawn Madras	£7.95
Prawn Vindaloo	£7.95
Prawn Bhoona	£7.95
Medium hot, well spiced, fairly dry	
Prawn Kurma	£7.95
Very mild, cooked with coconut flour, sultanas and cream	
King Prawn Madras	£11.95
King Prawn Vindaloo	£11.95
King Prawn Bhoona	£11.95
Medium hot, well spiced, fairly dry	
King Prawn Kurma	£11.95
Very mild, cooked with coconut flour, sultanas and cream	

Bangladeshi Fish Dishes

Maas Moris Masala	£10.95
Bangladeshi fish, lightly spiced, cooked onions tomatoes, green chilli and pepper	
Maas Biran Korai	£10.95
Lightly fried Bangladeshi fish cooked with a blend of fresh herbs and spices, served with onions, pepper and tomato, tossed in a Korai	
Maas Roshun Bhoona	£10.95
Bangladeshi fish flavoured with fresh herbs and spices garnished with garlic, onions and tomatoes, a very succulent dish	

No Chillies: Mild / Medium

Fairly Hot

Hot

Very Hot



Vegetarian Specials

Using only the best and freshest selected vegetables

Shubji Bhaji (main dish)	£7.95
Vegetarian Special Curry (with sauce)	£7.95
Mixed Vegetable Curry	£7.95
Vegetable Jalfraizy //	£10.45
Vegetable Kurma	£7.95

Vegetable Side Dishes

Mixed Vegetable Curry	£3.95
Mushroom Bhaji	£3.95
Bhindi Bhaji (okra)	£3.95
Cauliflower Bhaji	£3.95
Sag Bhaji (spinach)	£3.95
Aloo Gobi	£3.95
Bombay Aloo /	£3.95
Channa Mosalla (chick peas)	£3.95
Tarka Dal (lentils)	£3.95
Onion Bhaji	£3.45
Sag or Mottor Ponir	£3.95
Shubji Bhaji	£3.95
Brinjal Bhaji	£3.95
Sag Aloo	£3.95

Rice & Sundries

Boiled Rice (Basmati)	£2.50
Pulao Rice (Basmati)	£3.00
Vegetable Pulao	£3.10
Mushroom Rice	£3.10
Special Fried Rice	£3.10
Lemon Rice	£3.25
Paratha	£2.50
Stuffed Paratha	£3.00
Chapathi	£1.25
Papadum	£0.95
Spiced Papadum	£0.95
Raitha (onions and cucumber)	£1.50
Chutney and Pickle	£0.85
Chips	£1.50

Tandoori Bread

Plain Nan	£2.75
Keema Nan (minced meat)	£2.75
Garlic Nan (garlic)	£2.75
Peshwari Nan (fruit and nuts)	£2.75
Mixed Nan (garlic and minced meat)	£2.75
Sag Nan (spinach)	£2.75
Cheese and Chilli Nan /	£3.25

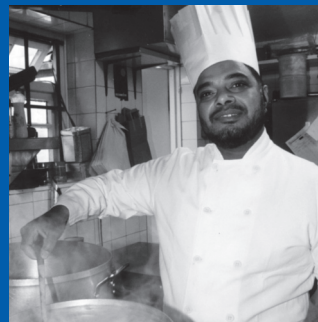
HOOK TANDOORI

Welcome to Hook Tandoori. Hook Tandoori offers an award-winning, unique fusion of Bangladeshi, Indian and Asian cuisine.

Using only the finest ingredients, we are proud to present here a range of sumptuous dishes which draw together the finest traditional and contemporary dishes from across the region.

At Hook Tandoori we are renowned for our excellent food and hospitality. We encourage you to try something new, or why not let our waiters suggest a range of dishes for you? Experience the whole range of delicious flavours.

Enjoy your meal and we look forward to seeing you again soon.



Mr Ahmed

The management reserve the right to refuse admission without giving any reason for doing so.

Cheques only accepted with a valid Bankers card.

All prices inclusive of VAT

HOOK TANDOORI

1 Fairholme Parade, Station Road, Hook, Hampshire

hooktandoori@btconnect.com



HOOK TANDOORI

take away menu

PLUS 10% DISCOUNT



HOOK TANDOORI are proud to announce our prestigious **BRITISH CURRY AWARDS 2007, 2008, 2009 & 2010**

OPEN 7 DAYS A WEEK

12:00AM - 2.30PM / 6:00PM - 11.30PM

INCLUDING BANK HOLIDAYS

TEL: 01256 764844 / 764979 FAX: 01256 769102

ONLINE ORDERING WELCOME

Email: hooktandoori@btconnect.com

www.hooktandoori.co.uk

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.”

J.R.R. TOLKEIN, AUTHOR

