

NON-VEGETARIAN STARTERS

- Meat Samosa (2pcs)** **G** £3.00
Triangular pastry stuffed with mince lamb cooked in authentic spices and peas
- Chilli Chicken** £10.00
Chicken cubes tossed in a special tangy-spicy sauce with onions and bell peppers
- Chicken Tikka** **D** £6.50
Boneless chicken marinated with special spices, sauce, hung yoghurt and cooked in tandoor
- Tandoori Chicken** **D** £9.00
Chicken on the bone marinated with traditional tandoori spice, yogurt and grilled in tandoor till perfection
- Chicken Wings** **D** £9.00
Chicken wings cooked to a special recipe in tandoor
- Chicken lollipop (5pcs)** **G** £11.00
Crispy chicken drumstick cooked in spicy sauce please ask member of staff for dry chicken lollipop
- Lamb Seekh Kebab** **D** £8.00
Skewered lamb mince cooked in tandoori with special spices
- Lamb Chops (3pcs)** **D** £7.50
Spicy and succulent lamb chops long marinated to achieve the tenderness and deep flavours grilled in tandoor
- Fish Tikka** **D** £10.00
Succulent pieces of fish marinated with special tikka sauce and cooked in tandoor till perfection
- Tandoori King Prawns** **D** £7.95
Jumbo prawns marinated in spiced yogurt and flash-roasted in tandoor
- Tandoori Mixed Grill** **D** £20.00
Lamb seekh kebab, chicken tikka, fish tikka, chicken wings & lamb chops cooked in Tandoor



VEGETARIAN STARTERS

- Plain Papadum with Chutney** **V G** £2.00
- Spicy Papadum with Chutney** **V G** £2.00
extra plain Papadum - 90p
- Vegetable Samosa (2pcs)** **V G N** £2.50
Deep fried triangular pastry stuffed potatoes cooked with special ground spices and green peas
- Onion Bhaji** **V** £4.00
Shatteringly crisp, sliced onions infused with spices deep fried in gram flour batter for the ultimate crunch
- Chilli Paneer** **V G D** £7.00
Paneer cubes tossed in a tangy, spicy sauce with onions and bell peppers
- Paneer Tikka** **V D** £7.00
Panner cubes marinated in special tikka sauce and cooked in tandoor

VEGETARIAN MAIN COURSE

- Mixed Veg Kurma** **V N D** £9.00
Selected vegetables cooked with coconut and cashew based gravy and added mild spices
- Bombay Alu** **V** £9.00
Potatoes cooked with onions, coriander, curry leaves and mild spices
- Paneer Tikka Masala** **V N D** £10.00
Paneer cubes marinated and grilled in tandoor and finished in traditional tikka masala gravy
- Palak Paneer** **V D** £7.50
Paneer cubes cooked in spinach puree and sauted in authentic spices
- Kadai Paneer** **V D** £10.00
Paneer cubes sauteed in special kadai masala
- Tadka Dal** **V** £6.00
cooked lentils flavoured with tempering made of fresh garlic and butter
- Dal Makani** **V D** £6.00
Black lentils tempered with tomatoes, garlic, ginger and seasoned with delicate home-made churned butter & cream
- Chana Masala** **V** £8.00
Chickpeas cooked with aromatic ground spices and seasoned to traditional flavours.
A Classic Punjabi dish

CHICKEN MAIN COURSE

- Butter Chicken** **D N** £11.00
Boneless chicken marinated and grilled in tandoor and finished in rich creamy gravy
- Chicken Tikka Masala** **D N** £8.00
Boneless chicken marinated and grilled in tandoor and finished in traditional tikka masala gravy
- Chicken Curry** £10.00
Juicy pieces of chicken cooked in a rich, golden coconut gravy infused with tangy tamarind
- Chicken Kurma** **D N** £11.00
Tender pieces of chicken cooked in a rich cashew and coconut based gravy with mild spices

LAMB MAIN COURSE

- Lamb Curry** £12.00
Juicy pieces of lamb slow-cooked in a rich, golden coconut gravy infused with tangy tamarind
- Lamb Masala** £12.00
Tender juicy chunks of lamb slowly cooked in special spices
- Lamb Rogan** £12.00
Tender lamb slow-cooked in a rich, aromatic tomato and yogurt gravy

SEAFOOD MAIN COURSE

- King Prawn Masala** **D** £13.00
Tender juicy Fish pieces slowly cooked in special blend of masalas
- King Prawn Korma** **D N** £13.00
King Prawns stir fried and cooked in a rich cashew and coconut based gravy with mild spices
- Fish Curry** £13.00
Fish simmered in coconut-based curry gravy to preserve its tenderness
- Fish Masala** £13.00
Tender juicy Fish pieces slowly cooked in special blend of masalas



TOWER BRIDGE BIRYANI

Authentic Indian Restaurant

SPECIAL BIRYANI PACKS

	FAMILY PACK (4 People)	JUMBO PACK (6 People)
Chicken / Egg / Paneer	£30.00	£45.00
Lamb	£35.00	£50.00
Prawn / Fish	£35.00	£50.00

DUM BIRYANIS

Chicken Dum Biryani	D	£11.00
Lamb Dum Biryani	D	£12.00
Special Chicken Dum Biryani (Boneless)	D	£12.00
Special Lamb Dum Biryani (Boneless)	D	£13.00
Prawn Biryani	D	£14.00
Fish Biryani	D	£14.00
Egg Dum Biryani	D	£11.00
Veg Dum Biryani	V D	£10.00
Paneer Biryani	V D	£11.00

'Dum' refers to the cooking method of Biryani where meat or vegetables are layered with rice and steamed together until they are both cooked to perfection. All our biryanis are served with RAITA (yogurt which consists of carrots, onions and cucumber).

FREE
Small **STARTER** with
EVERY BIRYANI order

*Starter choice at the Restaurant's discretion



TOWER BRIDGE BIRYANI

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RICE

Plain Rice	V	£3.00
Pulav Rice	V	£4.00
Jeera Rice	V N	£8.00



NAAN / BREAD

Plain Naan	V	G	D	£3.00
Butter Naan	V	G	D	£2.00
Peshwari Naan	V	G	D N	£4.00
Garlic & Chilli Naan	V	G	D	£2.50
Keema Naan	V	G	D	£5.00
Tandoori Paratha		G		£3.00
Tandoori Roti	V	G	D	£2.00

DESSERTS

Gulab Jamun	V	G	D	£5.00
spongy fried dough balls made from milk solids, soaked in sugar syrup flavoured with rich ingredients				
Rasmalai	V	D	N	£5.00
Rich cheese cake without a crust, soaked in malai and flavoured with cardamom				
Gajar Halwa	V	D	N	£5.00
simmering grated carrots in milk, sugar, and ghee (clarified butter)				

V Vegetarian **G** Gluten **D** Dairy **N** Nuts

Please allow 30-40 mins for food to be prepared

If you have a food allergy, Please inform a member of our team

Order Direct: **Website or Phone**

www.towerbridgebiryani.com

020 3937 7893

Discounts for Small Gatherings
Catering & Party Orders Available

TOWER BRIDGE BIRYANI

Authentic Indian Restaurant

TAKE AWAY MENU



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www.towerbridgebiryani.com

020 3937 7893

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FREE
Small Starter with
every Biryani order
*Starter choice at the
Restaurant's discretion

Hours: Tue-Sun: 2-11 PM | Mon: Closed

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