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Tamanna's

210 – 212 Halifax Road
Birchcliffe
Huddersfield
HD3 3QW
Telephone: 01422 374 616
www.tamannas.com

More Than Just Indian Cuisine

A Warm Welcome to Tamanna's

The name Tamanna translates quite literally into "desire". It is our desire to offer you authentic Indian cuisine, which has evolved over centuries. India tempts the senses with an entire range of subtle tastes and flavours. Each dish is freshly prepared, with a variety of spices and ingredients to create distinct and individual flavours.

We use only the finest of fresh ingredients, which are skilfully cooked to create the perfect meal. With an emphasis on refined Indian cuisine, our menu incorporates both traditional classic favourites and original new dishes.

Our newly refurbished restaurant lends itself to the vibrancy of our Indian cuisine, in which we hope to create the perfect atmosphere to make your visit with us the most desirable occasion.

Appetisers

Served with fresh green salad, non-vegetarian

Tamanna's Tandoori Mix, for two

Lamb TK, chicken tikka, SK kebab, TK prawn.

Lamb Tikka

Diced lamb marinated in yoghurt with herbs and spices and cooked over charcoal oven.

Mix Kebab

Diced chicken, lamb. SK kebabs marinated in yoghurt with herbs and spices and cooked over charcoal oven.

Tandoori Chicken ¼ on the bone

Diced chicken marinated in yoghurt with herbs and spices and cooked over charcoal oven.

Shami Kebab

Minced, flavoured with chilli, onion, mint, coriander, herbs and spices and shallow fried.

Sheek Kebab

Lamb minced flavoured with chilli, onion, mint, coriander, herbs and spices cooked over a charcoal oven.

Chicken Pokora

Chicken, marinated in gram flour with herbs and spices and coriander and deep fried.

Chicken Chat

Small pieces of chicken cooked with herbs and spices dry and served with deep fried bread.

Keema Peas Puri

Marinated lamb with fresh peas cooked with herbs and spices and served on deep fried bread.

Tandoori Welsh Lamb Chops

Marinated lamb chops cooked with herbs and spices, cooked over charcoal.

Batiza's Special Kebab

Spice lamb mince with potatoes, shallow fried top with egg and coriander.

Lamb Samosa

Seafood appetisers

King prawn on puree

Large king prawns cooked with herbs and spices, coriander, served with a deep fried bread.

Prawn on Puree

Prawns cooked with herbs and spices, coriander, served with a deep fried bread.

Prawn Pokora

Prawn spicy gram flour with herbs and spices with garlic.

Garlic King Prawns

Large king prawns, herbs and spices with garlic.

Fish Pokora

Marinated fish cooked in gram flour with massala fish sauce, herbs and spices and deep fried.

King Prawn Butterfly

Spiced king prawns cooked over breadcrumb, egg and deep fried.

Set Meals

Set Meal For Two

Starter

Chicken Tikka, sheek Kebab.

Main Dish

Chicken bhuna, Lamb tikka korma.

Side Dish

Vegetable bhaji, Bombay aloo.

Rice

2 pilau rice, 1 nan
2 coffee, mints

Set Meal For Four

Starter

Onion bhaji, shami kebabs, vegetable Samosa, tandoori chicken.

Main Dish

Chicken rogan josh, Lamb korai, chicken tikka Pasanda, Lamb dopiaza.

Side Dish

Vegetable bhaji, bindi bhaji.

Rice

2 pilau rice, 2 special rice,
4 coffees

Tamanna Kurseer Lamb

24 hours notice required, and deposit.

Whole leg of Welsh lamb marinated for 24 hours, with herbs and spices, garnished with olive oil, then oven roasted to perfection. Carved and served with all the trimmings (rice's, sauces and beads).

Potatoes and Peas Biryani

Potatoes and peas, cooked with blended herbs and spices with basmati pilau rice.

Continental Dishes

Served with fries, mushroom, pea and salad.

Plain Omelette

Filled Omelette

E.g. chicken, prawn

Fried Chicken

Scampi

Fries

T-bone Steak

Sirloin Steak

Fillet Steak

Vegetable Side Dishes

Bombay Aloo

Potatoes, spice and herbs.

Sag Aloo

Spinach and potatoes, spice and herbs.

Mushroom Bhaji

Wild mushrooms, herbs and spices.

Bindi Bhaji

Okra, herbs and spices.

Tarka Dhali

Lentils with fried garlic, herbs and spices.

Chana Bhaji

Chick peas, herbs and spices.

Aloo Gobi

Potatoes, cauliflower, herbs and spices.

Vegetable Bhaji

Mixed vegetables, herbs and spices.

Aloo Mutter

Potatoes and peas, herbs and spices.

Accompaniments

Nan

Keema Nan or Chilli Nan

Garlic Nan

Peshwari Nan (Sweet)

Stuffed Nan (Vegetable)

Garlic and Cheese Nan

Cheese Nan

Egg Nan

Chapati

Tandoori Roti

Parathi

Keema Parathi

Raitha (Yoghurt) Onion or Cucumber

Pickle Tray

Green Salad

Pilau Rice

Boiled Basmati Rice

Mushroom Rice

Keema Rice

Egg Rice

Fried Rice

Vegetable Rice

Peas Rice

Sweet corn Rice

Lemon Rice

Popadoms

Spiced Popadoms

King Prawn Palak Pokora

King prawn and fresh spinach cooked with herbs and spices marinated in our chef's special sauce and deep fried.

Fish Piazi

Marinated fish cooked gently, shallow fried with herbs and spices with onions and peppers.

Chef's specialities

Non vegetarian all the dishes can be prepared mild, medium or hot please ask

Agne Korai

Marinated chicken or lamb cooked over charcoal, then cooked with herbs and spices with flamed brandy, or sambuca served in a wok.

Patan Balti

Marinated chicken or lamb cooked over charcoal, and then cooked with herbs and spices with fresh spinach and balti sauce.

Bengali Taste

Marinated chicken or lamb cooked with fresh ginger and garlic with herbs and spices, with green chilli served in a sizzling wok (HOT).

Kofta Paneer

Marinated meatballs deep fried, cooked with a spicy bhoona sauce with Indian cheese.

Duck Masala

Tandoori duck marinated, cooked over charcoal then cooked gently with herbs and spices with mushroom, bamboo shoots and red wine.

Garlic Chilli Chicken or Lamb

Marinated chicken or lamb cooked with fresh whole garlic, green chilli and herbs and spices in a thick sauce.

Tandoori Chicken Tharkari

24 hour marinated half of tandoori strips chicken cooked with herbs and spices and a touch of cream.

Lamb Massalam

T-bone steak and spicy lamb minced meat cooked with herbs and spices garnished with toppings.

Tandoori Dhansak

Tandoori chicken sliced cooked with herbs and spices, lentils, garlic and pineapple.

Jhaal Tandoori

Two chicken pieces on the bone cooked with almond powder, tandoori sauce, coriander, herbs and spices (HOT).

Rass Chicken or Lamb

Special herbs and spices, green peppers, pineapple, lychees and coriander.

Lamb or Chicken Pasanda

Red wine, herbs and spices, with a touch of cream.

Chicken Tikka Masala

Special herbs and spices, special tandoori sauce, almonds and a touch of cream.

Chicken Tikka Special Masala

Spicy lamb minced meat cooked with marinated chicken, blended with herbs and spices, nuts, sultanas, almonds and a touch of cream.

Chicken Tharkari or Lamb Tharkari

Red wine, bamboo shoots, herbs spices and a touch of cream.

Tamanna's Special Biriani

Diced chicken, lamb, prawns, herbs and spices, egg omelette garnished with a vegetable sauce.

Lamb or Chicken Tikka Makhan

Spicy herbs and spices, almond butter and a touch of cream.

Lamb or Chicken Jhalfrezi

Fried onion, chilli, green pepper, coriander and herbs and spices.

Lamb or Chicken Achari

Special Indian pickle, herbs and spices with fresh coriander.

Lamb or Chicken Korai

Chunks of green pepper, onion, tomatoes, herbs and spices with fresh coriander, served in a sizzling Korai dish.

Jeera Chicken or Lamb

Large chunk of onions, pepper, tomatoes, fresh coriander, herbs and spices and cumin seeds.

Tamana's special curry

Lamb, chicken, prawn, bamboo shoots, mushrooms, herbs and spices with fresh coriander.

Non vegetable Thali

Lamb pathia, chicken bhoona, prawn bhoona, keema rice, chicken tikka.

Seafood specialities

All the dishes can be prepared mild, medium or hot please ask

Tandoori King Prawn Dhansak

Large king prawn cooked over the charcoal oven then cooked with a special blend of spices and herbs, with lentils, pineapple and fried garlic on top (HOT).

Tandoori Ras King Prawn

King prawn cooked over a charcoal oven then cooked with a special blend of spices and herbs, with lychee, pineapple, green pepper, coriander.

Tandoori King Prawn Pasanda

King prawn cooked over the charcoal oven, then with delicate special blend of herbs and spices with red wine (mild).

Tandoori King Prawn Masala

King prawn cooked over a charcoal oven then cooked with delicate herbs and spices, nut, almonds and a special tandoori sauce (mild).

Tandoori King Prawn Makhani

King prawn cooked over charcoal oven, then cooked with delicate herbs and spices with butter.

Tandoori King Prawn Jalfrezi

King prawns cooked over a charcoal oven then cooked with fried green chilli, onions, green pepper, coriander, with special blend of herbs and spices.

Tandoori King Prawn Chilli Masala

King prawn cooked over charcoal oven, then cooked with fresh green chilli with coriander and herbs and spices (HOT).

Tandoori King Prawn Korai

King prawn cooked over charcoal oven, then cooked with chunks green pepper, onions, tomatoes, coriander, with special herbs and spices served in a special korai dish.

Tandoori King Prawn Jeera

King prawn cooked over charcoal oven, then cooked with large chunks of onion, pepper, tomatoes, coriander and cumin seed, with special herbs and spices.

Tandoori King Prawn Achari

King prawn cooked over charcoal oven, then cooked with Indian special pickle with herbs and spices.

Tandoori King Prawn Madras

Tandoori King Prawn Korma

Tandoori King Prawn Bhuna

Tandoori King Prawn Dopiaza

Tandoori King Prawn Kashmiri

Tandoori King Prawn Rogan Josh

Fish Masala

Marinated fish shallow fried, cooked with fish masala with a spicy bhoona sauce served in a sizzling wok.

Fish Tharkari

Marinated fish shallow fried, cooked with fish masala and a spicy garlic creamy sauce served in a sizzling wok.

Fish can be served with all other dishes of your choice

Indian curry dishes

Non vegetarian, all the dishes can be prepared mild, medium or hot please ask

Korma

Mildly spiced cooked with sultana, coconut, almond and fresh cream. Chicken, Keema, Lamb, Prawn. Chicken or lamb tikka korma (marinated).

Bhunas

Cooked in richly aromatic herbs, spices, coriander and tomatoes. Chicken, Keema, Lamb, Prawn. Chicken or lamb tikka bhunas (marinated).

Aloo and Ghobi Masala

Potatoes and cauliflower, cooked with a special blend of spices and herbs with fresh coriander.

Sag Aloo Masala

Spinach and potatoes, cooked with a special blend of spices and herbs with fresh coriander.

Vegetarian Balti Dishes

All the dishes can be prepared with the strength of mild, medium or hot – please ask. We only use fresh vegetables.

Mixed Vegetable Balti

Mixed vegetables, cooked with blended spices and herbs with fresh coriander.

Sag Aloo Balti

Spinach and potatoes, cooked with blended spices and herbs with fresh coriander.

Aloo Chana Balti

Potatoes and chick peas, cooked with blended spices and herbs with fresh coriander.

Aloo Bengun Balti

Potatoes and aubergines, cooked with blended spices and herbs with fresh coriander.

Aloo Gobbi Balti

Cauliflower and potatoes, cooked with blended spices and herbs with fresh coriander.

Zeera Aloo Balti

Cumin seed and potatoes, cooked with blended spices and herbs with fresh coriander.

Mixed Vegetable Jalfrezi Balti

Chilli and mixed vegetables, cooked with blended spices and herbs with fresh coriander.

Mixed vegetable Dopiaza Balti

Onions and mixed vegetables, cooked with blended spices and herbs with fresh coriander.

Vegetable Thali

Bindi bhaji, mushroom bhaji, vegetable bhaji, vegetable rice, tarka dhall.

Courgette Chana Balti

Fresh courgette and chana mixed together with herbs and spices with fresh coriander and balti sauce.

Sag Paneer Balti

Fresh spinach cooked with fresh herbs and spices with Indian cheese and balti sauce.

Sweet corn Chana Balti

Sweet corn and chick pea cooked with herbs and spices with balti sauce.

Mushroom Sweet corn Masala

Wild mushroom with sweet corn cooked with fresh herbs and spices with coriander in a masala sauce.

Dhali Masala

Lentils cooked with herbs and spices and flavoured with a masala sauce.

Vegetarian Biryani Dishes

Served with a vegetable curry sauce.

Mixed Vegetable Biryani

Diced mixed vegetables, cooked with blended herbs and spices with basmati pilau rice.

Sweet corn Biryani

Sweet corn cooked with blended herbs and spices with basmati pilau rice.

Mushroom and Sweet corn Biryani

Mushroom and sweet corn, cooked with blended herbs and spices with basmati pilau rice.

Mushroom and Peas Biryani

Mushroom and peas, cooked with blended herbs and spices with basmati pilau rice.

Potatoes and Sweet corn Biryani

Potatoes and sweet corn, cooked with blended herbs and spices with basmati pilau rice.

Balti Dishes

All the dishes are prepared medium, mild or hot please ask.

Chicken and Keema Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with mince meat.

Chicken and Mushroom Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and mushroom.

Chicken and Sag Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and spinach.

Chicken and Chana Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and chick peas.

Chicken and Mixed Vegetable Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and mixed vegetables.

Chicken and Gobi Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and cauliflower.

Chicken and Aloo Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and potatoes.

Chicken and Bindi Balti

Finely chopped onions, pepper, tomatoes, chilli with blended herbs and spices, garnished with coriander, with chicken and okra.

Chicken and Aubergines Balti

Chicken and Courgettes Balti

Chicken and Sweet corn Balti

Chicken and Peas Balti

All the Lamb Balti (as chicken)

All the King Prawn Balti (as chicken)

All the Prawn Balti (as chicken)

All the Keema Balti (as chicken)

Vegetarian Appetisers

Garlic Mushroom

Garlic, coriander, herbs and spices.

Mushroom Pokora

Mushrooms blended with spiced gram flour and deep fried.

Vegetable Pokora

Vegetables blended with spiced gram flour and deep fried.

Mixed Vegetable Roll

Mixed vegetables, herbs and spices with pastry and deep fried.

Vegetable Samosa

Mixed vegetables, herbs and spices with pastry and deep fried.

Onion Bhaji

Finely chopped onion marinated with herbs and spices with gram flour and deep fried.

Potato and Chick Peas on Puri

Potatoes and chick peas cooked with herbs and spices, served with deep fried bread.

Vegetarian Specialities

All the dishes can be prepared with the strength of mild, medium or hot – please ask.

Mixed vegetable Masala

Mixed vegetables, mixed with a special blend of spices and herbs with fresh coriander.

Mushroom and Aloo Bhoona

Mushroom and potato, cooked with a special blend of spices and herbs with fresh coriander.

Madras

Cooked with slightly strong spices and herbs.
Chicken, Keema, Lamb, Prawn.
Chicken or lamb tikka madras (marinated).

Dopiaza

Cooked with chunks of onion, herbs, and spices.
Chicken, Keema, Lamb, Prawn.
Chicken or lamb tikka dopiaza (marinated).

Dhansak (HOT)

Cooked with garlic, lentils, herbs and spices.

Chicken, Keema, Lamb, Prawn.

Chicken or lamb tikka dhansak (marinated).

Kashmiri (mild)

Cooked with banana, cream, herbs and spices.
Chicken, Keema, Lamb, Prawn.
Chicken or lamb tikka kashmiri (marinated).

Rogan Josh

Cooked with tomatoes, herbs and spices.
Chicken, Keema, Lamb, Prawn.
Chicken or lamb tikka rogan (marinated).

Chilli Masala

Cooked with chilli, herbs and spices.
Chicken, Keema, Lamb, Prawn.
Chicken or lamb tikka chilli masala (marinated).

Tandoori dishes

All the tandoori dishes are cooked over a charcoal oven and served with fresh green salad.

Tandoori Chicken

Chicken marinated for 24 hours in tandoori special sauce, yoghurt, mint, coriander, herbs and spices.
Full or half

Chicken Tikka

Chicken marinated for 24 hours in tandoori special sauce, yoghurt, mint, coriander, herbs and spices.

King Prawn, Chicken, Lamb Shashlick

Chicken, king prawn or lamb cooked over charcoal oven, large onion, peppers and tomatoes.

Lamb Tikka

Lamb marinated for 24 hours in special tandoori sauce, mint, coriander, herbs and spices.

Tandoori King Prawns

King prawns marinated for 24 hours in special tandoori sauce, mint, coriander, herbs and spices.

Tandoori Mixed Grill

King prawns, chicken, lamb, sheek kebabs marinated for 24 hours in special tandoori sauce, yoghurt, mint, coriander, herbs and spices.

Biryani Dishes

All served with a vegetable curry sauce.

Chicken Biryani

Chicken, cooked with blended herbs and spices with basmati pilau rice.

Chicken and Prawn Biryani

Chicken and prawn, cooked with blended herbs and spices with basmati pilau rice.

Chicken and Mushroom Biryani

Chicken and mushroom, cooked with blended herbs and spices with basmati pilau rice.

Tandoori Chicken Tikka Biryani

Tandoori Chicken Tikka, cooked with blended herbs and spices with basmati pilau rice.

Tandoori King Prawn Biryani

Tandoori King Prawn cooked with blended herbs and spices with basmati pilau rice.

Prawn Biryani

Prawns, cooked with blended herbs and spices with basmati pilau rice.

Lamb Biryani