

*Award Winning Indian Restaurant*  
**tarana** 

*Taste The Exotic*



Please note: All dishes are prepared in a kitchen where nuts are used and may contain traces of nuts!

## FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

Gluten



Nuts



Dairy



Fairly Hot



Madras Hot



Vindaloo Hot



## STARTERS

- ONION BHAJI** *Deep Fried* £4.99  
Sliced onions mixed with gram flour, lentils, herbs and spices
- VEGETABLE SAMOSA** £4.99  
Spicy fillings of vegetables wrapped in a triangular shaped pastry - the greatest snack from India
- PRAWN COCKTAIL** £6.99  
This classic retro starter is packed with juicy prawns with seasonings and mayonnaise, served on a bed of fresh salad
- MEAT SAMOSA** £5.69  
Spicy fillings of minced lamb wrapped in a triangular shaped pastry - the greatest snack from India
- CHICKEN TIKKA** £6.99  
Chicken marinated in spices and yoghurt and then expertly cooked in our traditional clay oven.
- TANDOORI CHICKEN** £7.99  
Quarter chicken on the bone marinated in spices and yoghurt, then grilled in the clay oven
- CHICKEN TIKKA GARLIC** £7.99  
Chicken Tikka stir fried with onions, peppers and garlic; garnished with coriander
- CHICKEN SHABA** *Jahan's favourite fiery chicken Very Hot* £7.99  
Chicken marinated in spices, fresh lemon juice, combination of chillis & yoghurt, and then grilled in the clay oven. Served with green salad and mint sauce
- CHICKEN CHAAT** £7.99  
Diced chicken breasts stir fried in cumin, coriander, garlic, turmeric, chilli and lemon juice, garnished with salad
- PANEER TIKKA** *Chunks of Indian cottage cheese* £6.99  
Lightly spiced Indian cottage cheese grilled in the clay oven, served with green salad and mint yoghurt sauce.
- LAMB TIKKA** £8.99  
Tender pieces of lamb marinated in spices and yoghurt, then grilled in the clay oven
- LAMB TIKKA MIRCHI** £9.99  
Pieces of Lamb Tikka stir fried with onion, peppers, green chillies, garlic, & Chef's special spices; garnished with coriander
- SHEEK KEBAB** £8.99  
Herbs and spices pounded with minced lamb, then grilled on a skewer in the clay oven. Served with green salad and mint sauce
- TARANA MIXED PLATTER** *For One* £8.99  
A selection of all your favourites: Samosa, Onion Bhaji, Chicken Tikka & Sheek Kebab
- SALMON TIKKA** £9.99  
Succulent pieces of salmon grilled in tandoori to perfection with our Chef's special recipe
- TIGER PRAWN PUREE** £7.99  
Chopped tiger prawns cooked with diced onions in a thick spicy curry sauce, wrapped in soft puffy bread
- KING PRAWN PUREE** £9.99  
Chopped King Prawns cooked with spices and herbs, served on a Puree (thin flatbread - deep fried).
- KING PRAWN BUTTERFLY** *Deep Fried* £8.99  
Whole prawns marinated with spices, coated with bread crumbs
- TANDOORI KING PRAWN** £8.99  
King Prawns marinated in spices and yoghurt, then grilled in the clay oven; subsequently stir-fried with onions, peppers and garlic; garnished with coriander

## TANDOORI DISHES

- Tandoori dishes are firstly marinated in spices, then grilled in clay oven (known as the tandoor) each meal is served with green salad and mint yoghurt sauce.
- CHICKEN TIKKA** *Tender pieces of breast Chicken* £10.99
- GARLIC CHICKEN TIKKA** £12.99  
Chicken Tikka stir fried with onions, peppers & garlic; garnished with coriander.
- CHICKEN SHABA** *Jahan's favourite fiery Chicken Very Hot* £12.99  
Chicken marinated in spices, fresh lemon juice, combination of chillis & yoghurt, and then grilled in the clay oven.
- TANDOORI CHICKEN** *Half of Chicken on the bone* £12.99
- PANEER TIKKA** *Chunks of Indian cottage cheese* £10.99
- LAMB TIKKA** *Tender pieces of lamb* £12.99
- GARLIC LAMB TIKKA** £13.99  
Lamb Tikka stir fried with onions, peppers & garlic garnished with coriander
- LAMB TIKKA MIRCHI** £13.99  
Pieces of Lamb Tikka stir fried with onion, peppers, green chillies, garlic, & Chef's special spices; garnished with coriander.
- CHICKEN SHASLICK** *Served on a cast iron sizzler* £13.99  
Tender pieces of Chicken, Onion, Pepper, Tomato marinated in yoghurt & spices, then skewered and cooked in the clay oven. Garnished with coriander.
- LAMB SHASLICK** *Served on a cast iron sizzler* £15.99  
Tender pieces of Lamb, Onion, Pepper, Tomato marinated in yoghurt & spices, then skewered & cooked in the clay oven. Garnished with coriander.
- PANEER SHASLICK** *Served on a cast iron sizzler* £13.99  
Cubes of Indian cottage cheese, Onion, Pepper, Tomato marinated in yoghurt & spices, then skewered & cooked in the clay oven. Garnished with coriander.
- DUCK TIKKA** *Tender pieces of duck breast* £16.99
- SPICY DUCK TIKKA DELIGHT** £17.99  
Duck Tikka stir fried with onion, green peppers, green chillies, garlic & Chef's special spices
- SALMON TIKKA** £14.99  
Succulent pieces of salmon grilled in tandoori to perfection as per "Chef's Special Recipe"
- TARANA MIXED GRILL** £18.99  
The ultimate tandoori experience. Treat yourself to the entire platter of delicious meats. Includes Naan bread, Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori Chicken garnished with coriander.
- TANDOORI KING PRAWN** £17.99  
Tandoori King Prawns stir-fried with onions, peppers and garlic; garnished with coriander. *Served on a cast iron sizzler*



## MASALA



A true British favourite and arguably the nation's most iconic dish. This mild and creamy creation is a blend of coconut, almond, and aromatic spices, delivering a rich, flavoursome experience. Finished with a sprinkle of flaked almonds and raisins for the perfect touch.

CHICKEN TIKKA MASALA	£12.99
CHICKEN TIKKA CHILLI MASALA	£13.99
GARLIC CHICKEN TIKKA MASALA	£13.99
LAMB TIKKA MASALA	£14.99
GARLIC LAMB TIKKA MASALA	£15.99
LAMB TIKKA CHILLI MASALA	£15.99
GARLIC LAMB TIKKA CHILLI MASALA	£15.99
PANEER TIKKA MASALA <i>Chunks of Indian cottage cheese</i>	£12.99
DUCK TIKKA MASALA	£18.99
TIGER PRAWN MASALA	£16.99
TANDOORI KING PRAWN MASALA	£19.99
VEGETABLE MASALA	£11.99



## BALTI *Medium Strength*

Tender meat or fresh vegetables are cooked with sliced onions, green peppers, herbs, and aromatic spices, then simmered in a rich curry made with our special house blend. *Medium*

CHICKEN BALTI	£11.99
CHICKEN TIKKA BALTI	£12.99
BALTI CHICKEN TIKKA BHUNA	£13.99
BALTI CHICKEN TIKKA MASALA	£13.99
LAMB BALTI	£13.99
LAMB TIKKA BALTI	£14.99
PANEER BALTI <i>Chunks of Indian cottage cheese</i>	£11.99
DUCK TIKKA BALTI <i>Tender pieces of duck breasts</i>	£18.99
BALTI DUCK TIKKA MASALA	£19.99
TIGER PRAWN BALTI	£15.99
KING PRAWN BALTI	£18.99
TANDOORI KING PRAWN BALTI	£19.99



## DHANSAK

Originating from Persia, Dhansak is a flavourful dish cooked with a blend of lentils and aromatic spices. It offers a perfect balance of sweet, sour, and spicy notes for a rich and satisfying taste experience. *Madras Hot*

CHICKEN	£11.99
CHICKEN TIKKA	£12.99
DUCK TIKKA	£18.99
LAMB	£13.99
LAMB TIKKA	£14.99
PANEER <i>Chunks of Indian cottage cheese</i>	£11.99
TIGER PRAWN	£15.99
KING PRAWN	£18.99
TANDOORI KING PRAWN	£19.99
MIXED VEGETABLE	£10.99



## BIRYANI



Biryani boasts a distinctive spiced flavour, with your choice of ingredients cooked in fragrant basmati rice. Served alongside a delicious vegetable curry for a complete and satisfying meal. *Medium Strength*

CHICKEN BIRYANI	£15.99
CHICKEN TIKKA BIRYANI	£16.99
CHICKEN TIKKA CHILLI BIRYANI	£17.99
LAMB BIRYANI	£17.99
LAMB TIKKA BIRYANI	£18.99
DUCK TIKKA BIRYANI	£22.99
TIGER PRAWN BIRYANI	£19.99
KING PRAWN BIRYANI	£22.99
TANDOORI KING PRAWN BIRYANI	£23.99
MIXED VEGETABLE BIRYANI	£14.99
TARANA SPECIAL BIRYANI	£19.99

The ultimate platter featuring tender Chicken, Lamb, Tiger Prawns, and Mixed Vegetables, all infused with aromatic herbs and spices, served over fragrant pilau rice. Accompanied by a side of vegetable curry for a complete feast.



## SAAG / PALAK

Recommended With Green Chilli

Comprise of sliced onion, green pepper, fenugreek leaves and spinach leaves cooked with chosen meat. A delicious dish, full of flavour and loaded with nutrients! It's an amazing combination of delicious ingredients that are cooked together to create the tastiest dishes of all.

CHICKEN SAAG	£11.99
CHICKEN TIKKA SAAG	£12.99
DUCK TIKKA SAAG	£18.99
LAMB SAAG	£13.99
LAMB TIKKA SAAG	£14.99
TIGER PRAWN SAAG	£15.99
KING PRAWN SAAG	£18.99
TANDOORI KING PRAWN SAAG	£19.99
PANEER SAAG <i>Chunks of Indian cottage cheese</i>	£11.99
MIXED VEGETABLE & SAAG	£10.99



## KORMA



A traditionally mild yet rich dish, crafted with a blend of coconut, almond powder, and fresh cream. Combined with aromatic spices, it delivers a distinctive creamy and delicately flavoured experience. *Very Mild*

CHICKEN	£10.99
CHICKEN TIKKA	£11.99
DUCK TIKKA	£17.99
LAMB	£12.99
LAMB TIKKA	£13.99
PANEER <i>Chunks of Indian cottage cheese</i>	£10.99
TIGER PRAWN	£14.99
KING PRAWN	£17.99
TANDOORI KING PRAWN	£18.99
MIXED VEGETABLE	£9.99

Most memorable event for tarana, was being awarded the prestigious title of the best restaurant in UK



**TARANA CHICKEN** 🍷🌶️ **£14.99**

*2015's Award Winning Dish!*  
Tender chicken tikka cooked in our chef's special unique thick sauce, featuring sliced onions, capsicum, whole dried red chillies, tomatoes, potatoes, and boiled egg. It's fairly hot, enhanced with green chillies and dried chilli for an extra kick!

**PASANDA CHICKEN** *Mild* 🍷🌿 **£12.99**

Tender Chicken Tikka cooked in a rich, creamy sauce with almond, coconut, and fresh cream for a delicate, mildly spiced flavour.

**NAGA LAMB** *Highly Recommended* 🌶️ **£13.99**

Tender pieces of Lamb cooked in a fiery Naga chilli sauce, creating a mouth-watering dish with a rich, thick consistency. (Madras Hot) If you'd like it extra hot, just let us know! This is an authentic taste experience, expertly prepared to enhance your dining pleasure.

**RASHUNI CHICKEN CHILLI** 🍷🌶️ **£12.99**

*Highly Recommended, Fairly Hot*  
Tender pieces of breast chicken marinated over night in spices, then grilled in the tandoor, then prepared with fresh garlic, green chilli, herbs and garnished with coriander.

**NIMBU BHORTA MURGI** 🍷🌶️ **£15.99**

*2024's Award Winning Dish! Fairly Hot*  
Tender chicken cooked with garlic, dry chilli, and yoghurt, infused with a lively blend of fresh lemon and lime juice for a vibrant, tangy flavour. Enjoy the perfect balance of heat and citrus, highlighting the distinctive lemon and lime essence of this dish. Garnished with fresh coriander and a unique blend of spicy chilli and tangy lime seasoning, featuring dried whole chilli for an enhanced taste experience

**MACHER JHOL** **£16.99**

Fresh salmon fillet marinated in a vibrant tandoori blend, featuring fresh mint, mustard, ginger purée, and a mix of ground spices like coriander, cumin, and paprika. Enhanced with garlic powder and a touch of tamarind for a zesty twist, this curry is a delightful fusion of traditional and modern flavours!

**CHICKEN VILLAGE** 🌶️🍷 **£13.99**

*Award Winning Dish!* Tender pieces of chicken breast marinated overnight in spices and grilled in the tandoor. Cooked with minced lamb in a thick, fragrant sauce infused with green chilli, fresh ginger, garlic, and aromatic herbs for a truly bold and flavourful dish. *Fairly Hot*

**MURGI GARLIC CHILLI** 🌶️🌶️ **£13.99**

*Highly recommended* Tender chicken breast stuffed with minced lamb, cooked with fresh green chilli, garlic, tomato, and a blend of mixed spices. This aromatic dish offers a truly mouth-watering experience bursting with flavour! *Fairly Hot*

**MURGI MASALA** *Mild* 🌿 **£13.99**

Minced lamb encased in tender piece of chicken then prepared in our masala sauce with coconut, almonds & fresh cream.

**KORAI KING PRAWN** *Served on a cast iron Sizzler* **£19.99**

A beloved favourite among Asian communities, including Bengali, Pakistani, and Indian diners! Marinated in a blend of spices and herbs, then grilled in the tandoor, this dish is cooked in a medium-hot sauce with chopped onions, tomatoes, and capsicum for a bold and flavourful experience.

**LAMB SHANK XACUTI** 🍷🌶️ **£19.99**

*Highly recommended* - Slow-cooked lamb shank in a rich, aromatic sauce, featuring a robust blend of Goan spices. Traditionally enjoyed very hot in Goa, we serve this dish at medium strength but highly recommend trying it fairly hot with green chilli for an authentic kick. Let us know your spice preference when ordering! your choice when ordering!

**KING PRAWNS JAHANI** 🌶️ **£27.99**

**2023's AWARD WINNING DISH!!** King prawns, expertly cooked in our chef's signature thick sauce with a unique blend of spices. This aromatic dish combines onions, capsicum, green chillies, tomatoes, garlic, mustard seeds, and fresh coriander for a rich, flavourful experience. Served with Peas Rice, Tarka Dall, and Chapati, it's a complete meal bursting with balanced heat and authentic taste!

## ACHARI CHILLI

Served on a cast iron 'sizzler'

Choose from meat, poultry, paneer, or vegetables, all marinated in a blend of spices, herbs, and yoghurt, then grilled in a traditional clay oven. They are stir-fried with diced onions, bell peppers, green chillies, and a fragrant mix of bay leaf, pickled mango, carrot, lime, fenugreek, fennel, aniseed, cumin, and onion seeds for a bold and flavourful dish. *Fairly Hot*

CHICKEN TIKKA 	£13.99
LAMB TIKKA 	£15.99
DUCK TIKKA 	£17.99
TANDOORI KING PRAWN 	£19.99
PANEER <i>Chunks of Indian cottage cheese</i> 	£13.99
TIGER PRAWN	£16.99
MIXED VEGETABLE	£11.99

## KORAI






Served on a cast iron 'sizzler'.

Korai is a beloved dish across Asian communities, including Bengali, Pakistani, and Indian. Marinated in aromatic spices and herbs, then grilled in the tandoor, it's served in a medium-spiced sauce with chopped onions, tomatoes, and capsicum, delivering bold and vibrant flavours.

CHICKEN 	£12.99
LAMB 	£14.99
DUCK 	£18.99
KING PRAWN 	£19.99
PANEER <i>Chunks of Indian cottage cheese</i> 	£12.99
TIGER PRAWN	£15.99
MIXED VEGETABLE	£10.99

## BHUNA *Medium Strength*

A well-spiced, medium-strength curry featuring sliced onions, capsicum, and fresh pan-fried tomatoes, all in a thick, rich sauce for an intense flavour experience.

CHICKEN	£11.69
CHICKEN TIKKA 	£12.69
DUCK TIKKA 	£18.69
LAMB	£13.69
LAMB TIKKA 	£14.69
PANEER <i>Chunks of Indian cottage cheese</i> 	£12.69
TIGER PRAWN	£15.69
KING PRAWN	£18.69
TANDOORI KING PRAWN 	£19.69
MIXED VEGETABLE	£10.69

## KASHMIR

*Mild & Creamy*

A very mild and sweet dish, featuring tender meat cooked with aromatic spices, coconut powder, almond, banana, lychees, and fresh cream, creating a delightfully rich and exotic flavour.

CHICKEN	£11.69
CHICKEN TIKKA	£12.69
DUCK TIKKA	£16.69
LAMB	£13.69
LAMB TIKKA	£14.69
PANEER <i>Chunks of Indian cottage cheese</i>	£12.69
TIGER PRAWN	£15.69
KING PRAWN	£18.69
TANDOORI KING PRAWN	£19.69
MIXED VEGETABLE	£10.69

## JALFREZI

Served on a cast iron 'sizzler'.

Jalfrezi, a curry originating from Bengal and beloved across South Asia, means "hot-fry." Choose from meat, fish, paneer, or vegetables, all cooked in a thick, spicy sauce with green chillies. This dish is prepared in a medium-hot sauce with chopped onions and green peppers for a bold, flavour-packed experience.

CHICKEN TIKKA 	£13.69
LAMB TIKKA 	£15.69
DUCK TIKKA 	£19.69
TANDOORI KING PRAWN 	£20.69
PANEER <i>Chunks of Indian cottage cheese</i> 	£13.69
TIGER PRAWN	£16.69
MIXED VEGETABLE	£11.69

## ZAFRANI

Cooked with tamarind, mango, garlic, ginger, fresh herbs and spices in a medium thick sauce.

*Fairly Hot*

CHICKEN TIKKA	£12.99
LAMB TIKKA	£14.99
DUCK TIKKA	£18.99
TANDOORI KING PRAWN	£19.99
PANEER <i>Chunks of Indian cottage cheese</i>	£12.99
TIGER PRAWN	£15.99
MIXED VEGETABLE	£10.99



## CURRY

The word "Curry" is an English derivative of "Kari" meaning "spiced sauce". A subtle and delicate blend of spices that transforms meat, fish and vegetable dishes into a special meal. *Medium Strength*

CHICKEN	£11.25
CHICKEN TIKKA	£12.25
LAMB	£13.25
LAMB TIKKA	£14.25
DUCK TIKKA	£18.25
TIGER PRAWN	£15.25
KING PRAWN	£18.25
TANDOORI KING PRAWN	£19.25
PANEER <i>Chunks of Indian cottage cheese</i>	£12.25
Mixed Vegetable	£10.25



## MADRAS



A highly spiced curry "Madras" more discerning palate. A frenzy of chilli combined with tomatoes.

CHICKEN	£11.69
CHICKEN TIKKA	£12.69
DUCK TIKKA	£18.69
LAMB	£13.69
LAMB TIKKA	£14.69
TIGER PRAWN	£15.69
KING PRAWN	£18.69
TANDOORI KING PRAWN	£19.69
PANEER <i>Chunks of Indian cottage cheese</i>	£11.69
MIXED VEGETABLE	£10.69



## VINDALOO



A fiery speciality of central and south-western India. Vindaloos are the most mouth-searing of curry dishes. The complex spice blend, on which the sauce is based, contains numerous ingredients, not least red chillies. *Very Hot*

CHICKEN	£10.99
CHICKEN TIKKA	£11.99
DUCK TIKKA	£17.99
LAMB	£12.99
LAMB TIKKA	£13.99
PANEER <i>Chunks of Indian cottage cheese</i>	£10.99
TIGER PRAWN	£14.99
KING PRAWN	£17.99
TANDOORI KING PRAWN	£18.99
MIXED VEGETABLE	£9.99



## CEYLON



A richly flavoured dish cooked with coconut powder, lemon juice, chilli powder, and aromatic spices. This exotic curry combines sweet, sour, and hot notes, delivering a unique taste experience with a Madras-level heat.

CHICKEN	£11.99
CHICKEN TIKKA	£12.99
DUCK TIKKA	£18.99
LAMB	£13.99
LAMB TIKKA	£14.99
TIGER PRAWN	£15.99
KING PRAWN	£18.99
TANDOORI KING PRAWN	£19.99
PANEER <i>Chunks of Indian cottage cheese</i>	£11.99
MIXED VEGETABLE	£10.99



## NAGA



Choose from meat, poultry, paneer, or vegetables, all cooked in a fiery Naga chilli sauce, creating a mouth-watering dish with a rich, thick consistency. (Madras Hot) If you'd like it extra hot, just let us know! This is an authentic taste experience, expertly prepared to enhance your dining pleasure. *Fairly Hot*

CHICKEN TIKKA	£13.99
LAMB	£14.99
DUCK TIKKA	£16.99
TANDOORI KING PRAWN	£19.99
PANEER <i>Chunks of Indian cottage cheese</i>	£11.99
TIGER PRAWN	£15.99
MIXED VEGETABLE	£10.99



## ROGAN



Literally means "Red Juicy Meat", a traditional North Indian dish that is spicy but not too hot. Meat or vegetables are cooked with sliced Onions, Capsicum, Tomatoes, in an aromatic spices blend; garnished with lots of pan-fried fresh Tomatoes & Coriander *Medium Strength*

CHICKEN	£11.99
CHICKEN TIKKA	£12.99
DUCK TIKKA	£16.99
LAMB	£13.99
LAMB TIKKA	£14.99
PANEER <i>Chunks of Indian cottage cheese</i>	£12.99
TIGER PRAWN	£15.99
KING PRAWN	£18.99
TANDOORI KING PRAWN	£19.99
MIXED VEGETABLE	£10.99

## SIDE DISHES

**Cooked or stir-fried with sliced onions and capsicum, then garnished with fresh coriander for a burst of flavour.**

<b>ALOO GOBI</b> Potato & Cauliflower	<b>£5.99</b>
<b>BHINDI BHAJI</b> Okra	<b>£5.69</b>
<b>BOMBAY ALOO</b> Stir fried Potatoes	<b>£5.69</b>
<b>BRINJAL BHAJI</b> Aubergine	<b>£5.69</b>
<b>CAULIFLOWER BHAJI</b> Cauliflower	<b>£5.69</b>
<b>CHANA BHAJI</b> Chickpeas	<b>£5.69</b>
<b>CHANA SAAG</b> Chickpeas & Spinach	<b>£5.99</b>
<b>DALL SAAG</b> Lentils & Spinach	<b>£5.99</b>
<b>GARLIC POTATO</b>	<b>£5.99</b>
Potatoes cooked with Capsicum & Garlic, Fairly Hot	
<b>MATTAR PANEER</b> 	<b>£5.99</b>
Peas, Cheddar cheese, Cream & Chunks of Indian cottage cheese	
<b>MUSHROOM BHAJI</b> Mushrooms & Onions	<b>£5.69</b>
<b>MUSHROOM SAAG</b> Mushrooms & Spinach	<b>£5.99</b>
<b>SAAG ALOO</b> Spinach & Potatoes	<b>£5.99</b>
<b>SAAG BHAJI</b> Spinach & Onions	<b>£5.69</b>
<b>SAAG CREAM</b> Creamy spinach 	<b>£5.99</b>
<b>SAAG PANEER</b> 	<b>£5.99</b>
Spinach, Cheddar cheese, Cream & <i>Chunks of Indian cottage cheese</i>	
<b>TARKA DALL</b>	<b>£5.69</b>
Mixed Lentils cooked in a mild thick sauce with plenty of garlic	
<b>VEGETABLE BHAJI</b> Mixed vegetables stir fried	<b>£5.69</b>

## TANDOORI BREADS

A flour-based bread baked in the tandoor, made with milk, eggs, and a touch of sugar for a soft and lightly sweet flavour.

<b>PLAIN NAAN</b>	<b>£3.50</b>
<b>GARLIC NAAN</b>	<b>£3.99</b>
<b>PESHWARI NAAN</b> Coconut, almonds and raisin filling	<b>£4.25</b>
<b>GARLIC &amp; CHILLI NAAN</b> Garlic, Chilli & coriander 	<b>£4.25</b>
<b>Cheese Naan</b> with Cheddar cheese	<b>£4.99</b>
<b>KEEMA NAAN</b> Spicy minced lamb filling	<b>£4.99</b>
<b>CHEESE &amp; CHILLI NAAN</b> 	<b>£5.15</b>
with Cheddar cheese & finely chopped Green Chilli	

## SUNDRIES

<b>PLAIN RICE:</b> Plain boiled Rice	<b>£3.99</b>
<b>PILAU RICE:</b> Fragrant basmati rice cooked with onions and a touch of ghee for a rich, aromatic flavour.	<b>£4.50</b>
<b>COCONUT RICE:</b> Plain Rice stir fried with onion, coconut & sugar	<b>£4.99</b>
<b>EGG FRIED RICE:</b> Pilau Rice stir fried with onion, eggs; garnished with coriander.	<b>£5.50</b>
<b>LEMON RICE:</b> Stir-fried rice with onions, infused with lemon juice and shredded lemon skin, garnished with fresh coriander for a zesty finish.	<b>£5.50</b>
<b>MIXED VEGETABLE RICE:</b> A delightful blend of rice stir-fried with a variety of fresh vegetables for a vibrant and flavourful side dish.	<b>£5.50</b>
A delightful blend of rice stir-fried with a variety of fresh vegetables for a vibrant and flavourful side dish.	
<b>MUSHROOM RICE:</b> Pilau rice stir-fried with sliced mushrooms and onions, garnished with fresh coriander for a fragrant and savoury side dish.	<b>£5.50</b>
<b>SPECIAL RICE:</b> Pilau rice stir-fried with onions, eggs, raisins, and green peas, garnished with fresh coriander for a delightful blend of flavours and textures.	<b>£5.99</b>
<b>CHAPATI:</b> A flour-based bread, rolled very thin & lightly pan-heated for a soft and delicate texture. 	<b>£2.99</b>
<b>PARATHA</b> Flour based bread, thinly rolled out and then pan fried for crispy texture 	<b>£3.99</b>
<b>STUFFED PARATHA</b> Flaky paratha filled with a tasty mix of seasoned vegetables. 	<b>£4.99</b>
<b>CHIPS</b>	<b>£4.99</b>
<b>CUCUMBER RAITHA</b> Fresh sliced cucumbers blended with creamy natural yoghurt, refreshing side	<b>£3.25</b>
<b>ONION RAITHA</b> Fresh sliced onions mixed with creamy natural yoghurt for a cool and refreshing side	<b>£3.25</b>

**PLAIN PAPADUM** Please Add £1.99 PH for Chutnes **£1.25**

A delicious traditional crispy snack that is either as an appetiser or with a main meal. Ingredients: Urid Flour, Rice Flour, Salt, Calcium Carbonate, Coconut & Vegetable Oil.

**SPICED PAPADUM** Please Add £1.99 PH for Chutneys **£1.25**

**CHUTNEY TRAY**  
Selection of 6 different Items Per Person **£1.99**

## Sunday Buffet

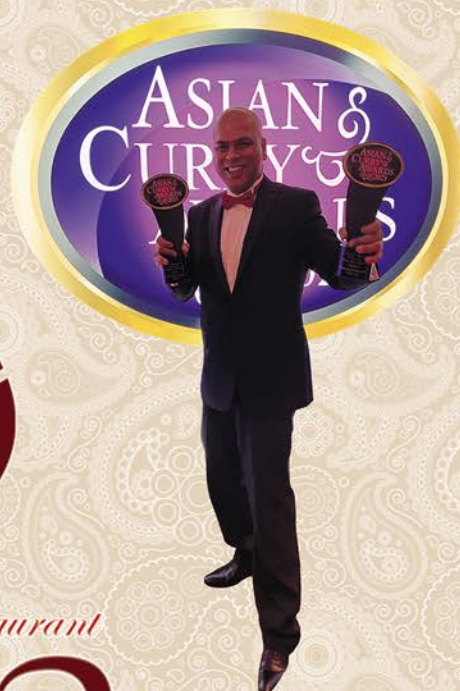
<b>Lunch 12pm-4pm: 12YEARS +</b>	<b>£14.99</b>
<b>Lunch 12pm-4pm: UNDER 12 YEARS</b>	<b>£8.99</b>
<b>Evening 4pm-10pm: 12YEARS +</b>	<b>£15.99</b>
<b>Evening 4pm-10pm: UNDER 12 YEARS</b>	<b>£9.99</b>

Children up to 2 years old eat for free! Please note that the buffet closes 30 minutes before the restaurant closes.

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD



*Multi-award-winning Indian restaurant*  
**tarana**

**Looking for an EXTRAORDINARY experience?**

**Take your dining to the next level with our upcoming Dinner & Dance events! Join us for a fantastic evening of delicious food and live entertainment, with a unique lineup every week. Don't miss out!**

**Check out all our upcoming events:**

**[www.taranarestaurant.co.uk](http://www.taranarestaurant.co.uk)**

**We can't wait to welcome you back!**

**Important Notice**

Some of our dishes may contain shells, bones, or hard seeds, as well as whole spices like cinnamon sticks, cardamom, cloves, black pepper, bay leaves, olive stones, and more. Please take care when eating, as we strive to remove as many whole spices as possible, though some may remain. These ingredients are integral to authentic Indian cooking, and our chef takes pride in preserving this tradition.

We also take great care to remove bones, cartilage, and sinew from our boneless items, but there is a small chance of finding one. If you are vegetarian or vegan, please inform us, as some vegetable dishes may not be suitable for vegan diets.

**Please note: All dishes are prepared in a kitchen where nuts are used and may contain traces of nuts!**

**If you have a food allergy or intolerance, or someone you are ordering for! please ask before you order! to check whether your chosen food is suitable, before placing your order.**

All prices include VAT. A discretionary 10% service charge will be added to parties of 6 or more!