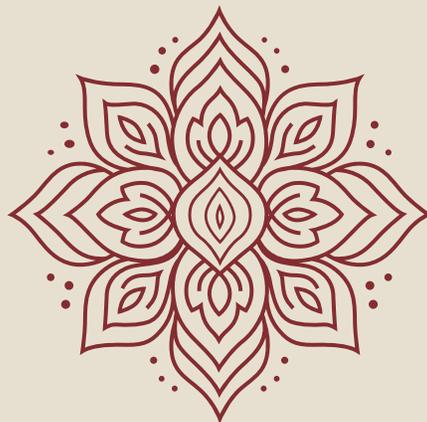


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tanishqcuisine.co.uk



Tanishq

INDIAN CUISINE

OPENING HOURS

Open 7 days a week including all Bank Holidays
Monday to Thursday 5.30pm till 10.30pm
Friday & Saturday 5.00pm till 11pm
Sunday 3.30pm till 9.30pm

01244 906881

1 Coniston Road
Chester, CH2 2FL

Appetisers

Popadum
Spicy Popadum

£0.75

£0.75

Chutney Each
Onion, Mango, Mint, Hot, Lime

£0.75

A tempting selection of chutneys, pickles and sauces to awaken

Starters

Mixed Starter **GD**

Chicken tikka, lamb tikka, samosa, onion bhaji

5.95

Chicken Chaat **D**

Tangy chicken tossed with chaat masala, onions and fresh herbs on puri bread

4.95

Meat Samosa **G**

Golden pastry filled with delicately spiced minced lamb

4.50

Chicken Chana Chaat

Tangy, mixed with fresh herbs and spices made with tender chicken and chickpeas

5.25

Spicy Sinha (Ribs)

Tender ribs cooked in a hot and tangy sauce, perfectly balanced in flavour.

6.25

Keema Stuffed Pepper

Bell pepper generously stuffed with spiced mince meat and chickpeas.

5.25

Sweet Chilli Pakora **G**

Crispy fritters drizzled with a sweet chilli glaze, fresh green chillies, peppers and onions.

5.25

Shami Kebab **G**

Pan-fried lamb patties blended with aromatic herbs

5.25

Chicken Pakora **G**

Boneless chicken in a light spiced batter, deep fried until crisp.

4.95

Reshmi Kebab **ED**

Succulent kebab wrapped in a light omelette coating

5.50

Chicken Saag Puri **G**

Chicken and spinach served on a crisp puri bread

5.25

Vegetable Starters

Vegetable Mixed Starter **G**

Onion Bhaji, Vegetable Samosa and Mushroom Pakora

5.25

Garlic Mushroom Puri **G**

Mushroom fused with fresh garlic to ignite a taste with fresh puri bread

4.25

Vegetable Samosa

Crispy golden pastry filled with vegetables

4.25

Paneer Saag Puri **GD**

Paneer and spinach on puri bread

4.25

Vegetable Spring Roll **G**

Crispy pastry filled with lightly spiced vegetables

4.25

Vegetable Stuffed Pepper

Bell pepper filled with spiced vegetables and chickpeas

5.25

Onion Bhaji **G**

Crispy onion fritters seasoned with aromatic spices

4.25

Begun Puri **G**

Aubergine delicately spiced and served on puri

4.25

Paneer Pakora **GD**

Indian cheese fritters coated in spiced batter

4.25

Vegetable Chaat Puri **G**

Crisp puri topped with mixed vegetables

4.25

Aloo Chana Puri **G**

Spiced potatoes and chickpeas served on puri bread

4.25

Tandoori Starters

Tandoori Chicken ^D On the bone chicken marinated in yoghurt and spices, cooked in tandoor.	5.50	Lamb Chops Juicy lamb chops infused with spices, chargrilled to smoky perfection	6.75
Chicken Tikka ^D Tender boneless chicken, marinated and grilled to perfection	5.00	Tandoori King Prawn ^C Jumbo prawns marinated in spices and cooked in the clay oven	6.75
Lamb Tikka ^D Marinated lamb cubes grilled to smoky perfection	5.75	Hari Boti ^D Green herb marinated chicken pieces, fresh from the grill	5.50
Garlic Chicken Tikka ^D Chicken marinated in garlic and spices, grilled in the tandoor	5.50	Seekh Kebab Made with subcontinent spices, spiced minced formed into cylinders on skewers and grilled	5.50

Seafood Starters

King Prawn Puri ^{Crustaceans, G} Cooked in a rich, tangy and spicy masala sauce and served on a deep-fried Indian bread puri	6.75	Garlic Chilli King Prawn ^C King prawns with dry garlic, sweet chilli sauce and egg.	6.75
Prawn Puri ^{CG} Spiced prawns served on puri bread	6.25	Tempura Prawns ^{CG} Lightly battered and golden fried prawns, served crisp with a complementary dipping sauce	6.25
Salmon Biraan ^F Salmon fillet marinated with turmeric, lemon juice, ginger, spices then pan-fried garnished with fried onion and pepper	6.75	Prawn Cocktail ^{CE} Classic prawns on salad with Marie Rose sauce	5.50
		Fish Pakora ^{FG} Fish fillets deep fried in a spiced batter.	5.50

Tandoori Mains

Served with balti sauce and salad

Tandoori Mixed Grill ^D Chicken tikka, lamb tikka, seekh kebab, Tandoori chicken, and lamb chop	13.95	Lamb Chops Juicy lamb chops infused with spices, chargrilled to smoky perfection.	13.95
Tandoori Chicken ^D Whole chicken on the bone, marinated and grilled.	10.25	Tandoori King Prawns ^C Chargrilled jumbo prawns marinated with spices.	13.95
Chicken Tikka ^D Tender boneless chicken, marinated and grilled to perfection.	10.25	Chicken Shashlik ^D Chicken skewered with peppers, onions and tomatoes.	10.75
Lamb Tikka ^D Marinated lamb cubes grilled to smoky perfection.	11.25	Lamb Shashlik ^D Lamb skewered with peppers, onions and tomatoes.	11.95
		Salmon Tikka Shashlik ^F Marinated salmon fillet delicately spiced, skewered with fresh peppers, onions and tomatoes served with roshni sauce.	13.95

Mild Dishes

Massala DMN 10.25 **Chicken Tikka** 11.25 **Lamb Tikka**
Is a rich creamy textured dish with a balance of cream, fruits, aromatic spices and rich flavours

Passanda DMN 10.25 **Chicken Tikka** 11.25 **Lamb Tikka**
Is a popular, mild and creamy South Asian curry dish known for its rich, nutty sauce and cooked with red wine and yogurt.

Butter Chicken DMN 10.25
Chicken in buttery tomato sauce finished with cream.

Ameri Murgh DMN 10.25
Mild and creamy garnished with fresh mango

Palak Murgh Makhani DMN 10.25
Chicken with spinach in a buttery mild curry sauce.

Chicken Nawabi (Tia Maria) ADMN 10.25
Chicken cooked with Tia Maria and cheese to give a unique creamy taste

Chicken Honey Badaami DMN 10.25
Succulent chicken simmered with roasted peanuts and warm honey creating a beautiful comfort dish

Paneer Kofta DMN 10.95
Delicate kofta balls simmered in a creamy sauce.

Chicken Cheese Kofta DMN 10.95
Tender chicken and meat balls simmered in rich creamy sauce, delicately finished and garnished with melted cheese

Seafood Mains

Salmon Tangy Salsa F V 11.95
Cooked with chef special salsa sauce, bombay potato and garnished with fresh coriander on top

Machli Jalfry F V V V 11.95
White fish cooked with fresh ginger, garlic, aromatic spices and garnished with crispy fried onion

Sylheti Esa Gobi Jhul C V 13.95
A dish from bangladesh, cooked with king prawn balls with Cauliflower in a medium curry sauce

Fish Mosalla F DMN 11.95
Whole seabass cooked in a creamy sauce with a fruity flavour & aromatic spices.

Tang- Goa Bhuna F V V V 11.95
Seabass pan fried with fresh green chilli paste, garnished with Bangla fresh lemon in a bhuna style. Madras hot

Chilli Chingri C V V V 12.95
Fiery hot king prawn curry.

Seafood Medley F C DMN 13.95
Seabass, king prawn, prawn, white fish and coconut in a mild sauce.

Samandar ki Jalpari F C V V 12.95
King prawn in shell cooked with spinach in medium spicy curry sauce



Tanishq
INDIAN CUISINE



Chef's Specials

Murgh Khatta 🔥🔥 Cooked with onion, pepper and tamarind sauce.	10.25	Mazzedar Lamb Chops 🔥🔥🔥 Spicy lamb chop curry with lentils and chillies	12.95
Chicken/Lamb Afghani 🔥🔥🔥 Lamb Chicken curry with aromatic spices, and diced onion and pepper	10.75	Surma Palak 🔥🔥🔥 Cooked with fresh ginger, garlic and spinach, with long strip chicken in a bhuna style sauce.	10.25
Bhindi Gosht 🔥 Tender lamb cooked with okra in a rich, spiced curry	10.95	Balti Garlic Chilli Chicken 🔥🔥🔥🔥 Balti-style chicken curry with garlic, yoghurt and chilli.	10.95
Balti Murgh Peshwari 🔥DM Balti-style chicken with yoghurt and cream.	10.95	Chicken/ Lamb Handi Badami 🔥🔥🔥🔥🔥 Lamb Creamy style curry dish cooked in rich bhuna style sauce with coconut and nuts.	11.25 10.95
Tanishq Tawa Exotica 🔥🔥🔥🔥 Chicken tikka, lamb tikka, garlic Chicken and lamb chop cooked in a medium curry sauce	11.95	Chicken/Lamb Nepali 🔥🔥🔥 Lamb Chicken cooked with Nepalese spices and herbs with diced onion, yoghurt and peppers	10.75 10.25
Chicken tikka / Lamb tikka Lamb Rangeela 🔥 A colourful chicken dish with diced green and red peppers and herbs.	11.25 10.95	Chicken/Lamb Naga Gorkali 🔥🔥🔥🔥🔥 Lamb Hot and spicy chicken with naga chilli garnished with bullet chillies	12.25 10.95
Green Balti Garlic Chicken 🔥MD Cooked with garlic chicken, yogurt and spinach in a bhuna style	10.95	Chicken / Lamb Shashlik Karahi 🔥🔥 Lamb Chicken shashlik cooked in karahi sauce.	10.75 10.25
Akbari Cham Cham 🔥 A rich and royal dish with shredded chicken, mince meat and cream.	10.25	Sylhet Shatkora 🔥 Lamb with Bangladeshi citrus fruit shatkora.	10.95
Bombay Special Chicken/Lamb 🔥🔥🔥 E Cooked with egg, potatoes and chicken tikka	10.95	Roshni Chicken/Lamb 🔥🔥 Lamb Cooked with fried garlic and whole cubes of garlic in a rich sauce.	10.75 10.25
Chicken Rajput 🔥🔥🔥 E, mustard Strip chicken tikka cooked with mustard paste, eggs in a rich hot style dish	10.25		

Spice Strength Guide

- 🔥🔥🔥 Very Hot
- 🔥🔥 Hot
- 🔥 Medium Hot
- 🔥 Medium

C - Celery | C - Crustaceans | E Eggs | F-Fish | G - Gluten | A - Alcohol | D - Dairy | M - Mild | N - Nuts
L - Lupin | M Molluscs | M Mustard | S Sesame seeds | S Soya | S Sulphur Dioxide

If you have an allergy or intolerance, please let us know
Food made in our busy kitchen is prepared using a wide range of ingredients.
While we take great care, we cannot guarantee that any of our dishes are completely allergen-free.
Our team is here to assist you with choosing your meal by providing information about our ingredients.
Visited us before? Please speak to a member of our team as our ingredients may change.





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Served with yoghurt sauce

Biryani

Tanishq Special Biryani

Fragrant rice dish cooked with aromatic spices, served with vegetable curry sauce. Cooked with peas, pistachio, cashew nuts, almond flakes, Chicken tikka, lamb tikka & king prawn.

Chicken
Lamb

11.95

9.95
10.75

Vegetable
Prawn
King prawn
Chicken tikka
Lamb tikka
Paneer

8.95
10.95
12.95
10.25
11.75
9.25

Traditional Dishes

Balti

mild, tomato based curry made with a fresh blend of many aromatic spices

Bhuna

Medium curry with onions and tomatoes

Jalfrezi

Sliced onion, green pepper, green chillies and just enough cayenne pepper to warm you up.

Saag

Spinach-based curry with a choice of meat or veg

Karai

Chunks of pepper and onions in a medium to spicy sauce with an aromatic flavour that can fill the room.

Samba

Spiced curry with lentils and tamarind

Rogan Josh

Delicately spiced, cooked with pimentoes, capsicum and tomatoes.

Chicken
Lamb
Vegetable
Prawn

8.95
9.75
7.95
8.95

Dansak

Sweet and sour taste embodied in a blend of lentils, fresh cream and whole pineapple slice

Madras

Fairly hot curry with rich spices

Vindaloo

A very hot, tangy curry with red chilli, potatoes and garlic.

Pathia

A distinctive sweet and sour flavour, cooked with garlic and a touch of citrus.

Dhupiaza

Medium curry with extra onions

Methi

Curry infused with fenugreek leaves

Korma

A delicate preparation of coconut, almond powder and fresh cream creating a mild creamy flavour.

King prawn
Chicken tikka
Lamb tikka
Paneer

11.95
9.25
10.75
8.25

Side Dishes

Saag Paneer D	4.95	Chana Saag	4.50
Indian cheese combined with spinach, a tasteful side dish		Chickpeas and spinach cooked in traditional spices.	
Tarka Daal	4.50	Motor Paneer	4.95
Yellow lentils with garlic tempering.		Peas and indian cheese cooked in traditional spices.	
Saag Bhaji	4.50	Bombay Aloo	4.50
Spinach dish cooked with spices and lots of fresh garlic.		Spicy potatoes with turmeric and mustard.	
Mushroom Bhaji	4.50	Aloo Methi	4.50
Mushrooms cooked with spices.		Potatoes with fenugreek leaves.	
Bhindi Bhaji	4.50	Aloo Gobi	4.50
Okra stir-fried with onions, tomatoes and spices		Cauliflower and potatoes in spices.	
Mixed Vegetable Bhaji	4.50	Saag Aloo	4.50
Seasonal vegetables in light spices.		Spinach and potatoes cooked together.	
		Lasoon Ka Begun	4.50
		Aubergine chopped and deep fried	

Rice

Boiled Rice	3.50	Kashmiri Rice	4.50
Pilau Rice	3.50	Coconut Rice N	4.50
Fried Rice	4.00	Onion Fried Rice	4.50
Mushroom Pilau	4.50	Special Fried Rice E	4.95
Vegetable Pilau	4.50	Garlic Rice	4.50
Keema Pilau	4.50	Egg Fried Rice E	4.50

Breads

Naan GD	2.95	Tandoori Roti G	2.00
Garlic Naan GD	3.25	Paratha G	3.95
Peshwari Naan GD	3.25	Puri G	2.00
Keema Naan GD	3.95	Garlic Cheese Naan GD	3.50
Kulcha Naan GD	3.25	Garlic Coriander Naan GD	3.50
Garlic Keema Naan GD	3.25	Chips	3.25
Chapatti G	1.80	Spicy Chips	3.75

English Dishes

Fried Chicken	8.95	Omelette (Chicken/Prawn/Mushroom/Plain/Cheese) E	7.95
Chicken pieces in batter deep fried served with chips and salad		Fresh omelette with your choice of filling.	



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