



TABLA TAPAS

INDIAN TAPAS LUNCH

£26.00 For Two

Includes 6 Tapas, Papadom, Spicy Onion, Rice & Nan
All Tapas are freshly made and served when they are ready

Available Monday to Saturday: 12.00 - 2.00 p.m. (Maximum of 4 Guests per Table)

SELECT 2 TAPAS FROM TAWA

DAKSHIN FRIED FISH

Crispy fried fresh water fish marinated in South Indian spices.

ROYALLA VEPUDU - *Andhra style*

King prawns crispy fried with curry leaf, tamarind.

KURKURI BHINDI (V)

Crispy fried okra. A Rajasthan street style food.

PANI PURI (V) - *Mumbai's favourite*

Crispy puri, chickpeas and potato filling in tangy sauce.

CHILLI PANEER (V)

Homemade cottage cheese with local rapeseed oil, peppers, onions, green chilli.

TABLA GAMBAS

King prawns tossed with Perthshire rapeseed oil, finely chopped garlic, green chilli, cumin and freshly squeezed lemon.

MURGH BUTTAN

Stir fried spicy chicken tikka, Perthshire rapeseed oil, spring onions and garam masala.

SELECT 2 TAPAS FROM TANDOOR

LAMB CHOPS

Tender Scottish lamb chops in rustic roadside dhaba masala.

TANGDI KABAB

Chicken Drumsticks and Ginger, Garlic, Garam Masala & Turmeric.

TULSI SEEKH KABAB

Lamb mince, chopped green chilli, ginger and basil.

PANNER TIKKA (V)

Cottage cheese, ginger, garlic & yogurt.

MURGH TIKKA

Chicken cooked in ginger, garlic, yoghurt and whole spices.

SELECT 2 STREET CURRIES

ANDHRA KODI KOORA

Chicken, chilli and tomatoes with onion tamarind sauce.

MURGH MAKHANI MASALA - *Delhi's favourite*

Tandoori cooked chicken in a buttery almond sauce.

NAVARATHAN MURGH KORMA (MILD)

Steamed chicken, tropical fruit, dry nuts, coconut cream & saffron.

PALAK MURGH

Chicken tikka with green chillies, garlic and creamed spinach.

KADAI GOSHT

Slow cooked lamb with peppers, mint yogurt and red onions.

KEEMA MUTTER - *Poor man's rich food*

Lamb mince and green peas, an authentic back street dish.

ANDHRA FISH CURRY

White fish, fresh curry leave, coconut cream, tamarind and chilli.

BHINDI DO PYAZA: (V)

Okra tossed with red and white onions, cumin and coriander.

TADKA DHAL: (V)

Lentils with garlic and ginger tadka.

KADAI PANEER: (V)

Homemade Cottage Cheese cooked with mixed peppers, ginger, garlic & low fat mint yoghurt.