

THE
TORRANYARD

INDIAN KITCHEN & BAR

STARTERS

EASTERN APPETISERS

VEGETABLE PAKORA	£3.50
VEGETABLE SAMOSA	£3.50
ONION BHAJI	£3.50
ONION RINGS	£3.50
GOBI PAKORA	£4.00
MUSHROOM PAKORA	£4.00
HAGGIS PAKORA	£4.50
PANEER PAKORA	£4.50
MIXED PAKORA	£4.50
Chicken, Vegetable, Mushroom, Chicken Chaat	
CHICKEN PAKORA	£5.00
GARLIC CHICKEN PAKORA	£5.00
FISH PAKORA	£5.00
LARGE VEG PAKORA	£6.00
LARGE MIXED PAKORA	£7.50
LARGE CHICKEN PAKORA	£8.00

MAIN COURSES

CURRY DISHES

MILD • HOT • MADRAS • VINDALOO 50P EXTRA

CHICKEN BREAST CURRY	£6.50
MINCE CURRY	£6.50
LAMB CURRY	£7.00
BEEF CURRY	£7.00
PRAWN CURRY	£7.00
SPECIAL CURRY	£7.50
chicken, lamb & prawn	
KING PRAWN CURRY	£9.00

VEGETARIAN DISHES

SAAG & ALOO	£6.00
VEGETABLE CURRY	£6.00
ALOO GOBI SABJI	£6.00
MUSHROOM CURRY	£6.00
TARKA DAAL	£6.00
SWEET & SOUR CHANNA	£6.00
PANEER CURRY	£6.50

ANY OF THE ABOVE DISHES MAY BE ORDERED AS A SIDE DISH - £4.00

SALADS

INCLUDES CHIPS

PRAWN SALAD	£7.00
CHEESE & PINEAPPLE SALAD	£7.00
CHICKEN SALAD	£7.50

TANDOORI SIZZLERS

FRIED RICE, CURRY SAUCE & SALAD INCLUDED

CHICKEN TIKKA	£9.50
Marinated with spices & yoghurt	
SEEKH KEBAB	£9.50
Minced lamb sausages	
CHICKEN TIKKA KEBAB	£10.00
Served on Nan bread with salad only	
CHICKEN TIKKA GOLD	£10.00
Marinated in a mild honey sauce	
GARLIC CHICKEN TIKKA	£10.00
Marinated in a rich garlic sauce	
LAMB TIKKA	£10.00
Sliced lamb marinated in a spicy yoghurt sauce	
GARLIC LAMB TIKKA	£10.50
Lamb marinated in a rich garlic sauce	
TANDOORI CHICKEN	£10.50
Chicken breast on the bone	
CHICKEN TIKKA SHASHLIK	£10.50
Chicken tikka cooked with green peppers, onions, mushrooms & tomatoes	
LAMB TIKKA SHASHLIK	£11.00
Lamb tikka cooked with onions, mushrooms, peppers & tomatoes	
TANDOORI MIXED GRILL	£13.50
Consists of Tandoori chicken, lamb tikka, chicken tikka and nan bread	
KING PRAWN TANDOORI	£15.00
Fresh King Prawns marinated in a Tandoori sauce	

POORIS

SPICY STRENGTH 50P EXTRA

CHANNA POORI	£4.00
MUSHROOM POORI	£4.00
CHICKEN POORI	£4.50
LAMB POORI	£4.50
PRAWN POORI	£4.50

EUROPEAN APPETISERS

SOUP OF THE DAY	£3.00
SPICY MUSHROOMS	£4.00
GARLIC MUSHROOMS	£4.00
PRAWN COCKTAIL	£4.00

SPECIAL EASTERN APPETISERS

CHICKEN CHAAT	£4.00
CHICKEN TIKKA	£4.50
SEEKH KEBAB	£4.50
TANDOORI CHICKEN	£4.50
LAMB TIKKA	£5.00
CHICKEN TIKKA GOLD	£5.00
GARLIC CHICKEN TIKKA	£5.00
GARLIC LAMB TIKKA	£5.50
CHICKEN TIKKA WRAP	£5.50
BUTTERFLY KING PRAWN 4 Pcs	£6.00
TIKKA MIX STARTER	£6.00

HARRY'S SPECIAL DISHES £8.50

DILBEHAR KORMA Korma cooked with dry fruit and nuts.	MURGH CHANNA Cooked with chick peas for a medium blend.	KERALA CHILLI Spicy dish cooked with a unique chilli & garlic blend.
PARSEE KORMA Korma with a hint of sweet & sour.	JALANDHAR Spicy dish cooked with chopped chillies in a rich sauce.	MANCHOOR Wok stir-fry with chicken, soy sauce, onions, peppers.
HARI KORMA Korma with a hint of chilli.	BENGALI A rich sauce with onions & peppers with a dash of honey.	DESI Very spicy dish with cooked in chilli sauce.
PUNJABI KORMA Korma cooked with green peppers & honey.	NAWABI A thick spicy sauce cooked with onions, peppers, garlic & chilli.	DISH OF THE DAY Varies from very mild curry to spicy lamb chops.

NOT AVAILABLE IN BUFFET

CHEF'S SPECIALITIES

RICE NOT INCLUDED

Chicken Tikka	£8.00	Tikka Mix	£9.00
Lamb Tikka	£8.50	King Prawn	£10.00

TIKKA MASALA Country's favourite tikka pieces first charcoaled, then cooked in rich mild creamy sauce.	MASALEGAR Traditional tandoori style curry, blended into a tangy medium sauce with Punjabi spices and peppers.	ACHARI Cooked in a rich thick sauce with a hint of mixed pickle.
BUTTER MASALA Cooked in the same style as Tikka Masala, but in a mild yoghurt sauce with buttery flavouring.	JAIPURI Cooked with chunks of peppers, mushrooms & onions in a medium to spicy yoghurt sauce.	BEGUM BEHAR Tikka pieces in minced lamb sauce blended and cooked in a rich dry sauce with cashew nuts.
BUTTER GARLIC MASALA The name says it all. Similar to Tikka Masala cooked in a mild garlic sauce.	KARAHI Tikka pieces cooked with onions, green peppers, ginger and garlic sauce.	CHILLI MASALA Cooked with Punjabi green chillies in a special Torranyard sauce.
MAKHANI MASALA Barbecued tikka pieces cooked in a sweet and sour mild sauce, topped with almond flakes to give a nutty taste.	BALTI Cooked in a rich dry sauce consisting of chunks of onions & peppers.	GARAM MASALA Tikka pieces cooked with ground Punjabi spices.
CHASNI Tikka pieces blended in a sweet and sour mild sauce.	SHARABIE MASALA 50P EXTRA Tikka pieces cooked in a richly spiced red wine sauce.	SOUTH INDIAN GARLIC CHILLI Tikka cooked in peppers, onions, fresh garlic & ginger, for a sweet chilli taste.
PASANDA The meat is cooked in a yoghurt sauce and topped with cashew nuts.	BRANDY MASALA 50P EXTRA Cooked in a rich cognac sauce, maintaining a medium to spicy taste.	NENTARA Pieces of tikka cooked with prawns in a unique sauce.
JALFREZI Medium sauce with peppers & onions cooked over a fast heat to preserve the crunch of the vegetables.	MALAI DAR The meat is cooked in a mild spinach and mushroom sauce.	TORRANYARD CHEF'S SPECIAL Chicken tikka & Lamb tikka with prawns in a medium bhoona style sauce.
PARDESI Tikka pieces, cooked with spinach, onions & mushrooms with rich herbs & spices.		

AMNEETS Old FAVOURITES

RICE NOT INCLUDED

Vegetable	£7.00	Chicken	£7.50	Lamb	£8.00	Special	£8.50
Mushroom	£7.00	Mince	£7.50	Beef	£8.00	King Prawn	£9.50
		Paneer	£7.50	Prawn	£8.00		

KORMA Creamy sauce with a mild, light coconut flavour.	DOPIAZA Curry cooked with onions & extra spices.	METHI GOSHT A rich dry sauce cooked with indian green herbs.
KASHMIRI KORMA Korma cooked with pineapple, mango or banana.	DHANSAC Lentil based dish.	PATIA Sweet & sour mango chutney based dish
CEYLONESE KORMA Korma cooked with fresh lemon juice to give a mild tangy taste.	ROGAN JOSH Medium curry cooked in an onion & tomato based sauce.	BHOONA Thick dry dish cooked with onions, peppers & fresh tomatoes.
	GORKA Mild curry cooked with mixed fruit.	

BIRYANIES

AN EASTERN STIR-FRY, MIXED WITH RICE, PEAS, HERBS AND A TOUCH OF SALT SERVED WITH A MEDIUM CURRY SAUCE.

VEGETABLE	£8.00	LAMB	£9.50	LAMB TIKKA	£10.00
CHICKEN	£9.00	BEEF	£9.50	SPECIAL	£10.50
MINCE	£9.00	PRAWN	£9.50	KING PRAWN	£12.00
		CHICKEN TIKKA	£9.50		

ARVANIS KIDZ CLUB

CHICKEN NUGGETS & CHIPS	£4.50
FISH FINGERS & CHIPS	£4.50
VEGGIE BITES & CHIPS	£4.00
KIDZ BIRYANI	£4.50
FRUIT SHOOT	£1.00

ACCOMPANIMENTS

FRIED RICE	£2.00
BOILED RICE	£2.00
SPECIAL FRIED RICE	£3.50
MUSHROOM FRIED RICE	£3.50
ONION FRIED RICE	£3.50
CHAPATI	£1.00
BUTTERED CHAPATI	£1.00
PLAIN PARATHA	£2.00
GARLIC PARATHA	£2.50
STUFFED PARATHA veg or mince	£3.00
POPPADOM	EACH £0.80
SPICED ONIONS	£1.00
MIXED PICKLE	£1.00
YOGHURT	£1.00
RAITHA	£1.50
MANGO CHUTNEY	£1.50
SALAD	£1.50
FRIED MUSHROOMS	£2.50
CURRY SAUCE	small £3.00 Large £3.50
SPECIAL SAUCE	small £3.50 Large £4.00
CHIPS	£2.00
GARLIC & CHILLI CHIPS	£3.00
CHIPS & CHEESE	£3.50
CHIPS & CURRY SAUCE	£3.50

EUROPEAN

Served with chips and salad.

PLAIN OMELETTE	£6.00
FRIED CHICKEN	£7.00
CHICKEN OMELETTE	£7.00
CHICKEN NUGGETS	£7.00
FRIED SCAMPI	£7.50
FISH & CHIPS	£7.50
CHICKEN MARYLAND	£7.50
SIRLOIN STEAK	£14.50

TANDOORI ACCOMPANIMENTS

TANDOORI CHAPATI	£1.50
NAN BREAD	£2.50
PESHWARI NAN	£3.00
GARLIC NAN	£3.00
KASHMIRI NAN	£3.00
VEG NAN	£3.00
MINCE NAN	£3.00
HONEY NAN	£3.00
ONION NAN	£3.00
CHILLI NAN	£3.00
GARLIC CORIANDER NAN	£3.50
CHEESE & GARLIC NAN	£3.50

TABLE BUFFET

- MIXED PAKORA
- ANY 1 CURRY PER DINER & ONE EXTRA PER TABLE
- FRIED RICE & NAN BREAD
- TEA, COFFEE OR ICE CREAM

SUN-THURS £13.95 EACH FRI-SAT £14.95 EACH

KIDS UNDER 12 - HALF PRICE

ALLERGENS

We have labelled our menu with the below allergens used in our dishes.

Please be advised, food prepared here could contain or may have come in contact with the 14 allergenic ingredients listed below:

- Celery**
This includes celery stalks, leaves, seeds & the root called celeriac. You can find celery in celery salt, salads, some meat products, soups & stock cubes.
- Cereals containing Gluten**
Wheat (such as spelt & Khorasan wheat/Kamut), rye, barley & oats is often found in foods containing flour, such as some types of baking powder, batter, bread/crums, bread, cakes, meat, products, pasta, pastry, sauces, soup & fried foods which are dusted with flour.
- Crustaceans**
Crabs, Prawns & Scampi are crustaceans. Shrimp paste, often used in south-east Asian curries or salads, is an ingredient to look out for.
- Eggs**
Eggs are often found in cakes, some meat products, mayonnaise, pasta, quiche, sauces & stock cubes, foods brushed or glazed with egg.
- Fish**
You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes & Worcestershire sauce.
- Lupin**
Yes, lupin is a flower, but it's also found in flour! Lupin flour & seeds can be used in some types of breads, pastries & even pasta.
- Milk**
Milk is a common ingredient in butter, cheese, cream, milk powders & yoghurt. It can also be found in foods brushed or glazed with milk, & in powdered soups & sauces.
- Molluscs**
These include mussels, land snails, squid & whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.
- Mustard**
Liquid mustard, mustard powder & mustard seeds fall into this category. This ingredient can also be found in bread, curries, marinades, meat products, salad dressings, sauces & soups.
- Nuts**
Not to be mistaken with peanuts, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds & hazelnuts. You can find nuts in breads, biscuits, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils & sauces.
- Peanuts**
Peanuts are actually a legume & grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil & peanut flour.
- Sesame Seeds**
These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil & tahini. They are sometimes toasted & used in salads.
- Soya**
Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can be also found in desserts, ice cream, meat products, sauces & vegetarian products.
- Sulphur Dioxide**
(Sometimes known as sulphites) This is an ingredient often used in dried fruit. You might also find it in meat products, soft drinks, vegetables as well as in wine & beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.