

Appetizers

Tandoori Fish White fish marinated in freshly ground spices and fried.	£5.95
Chicken Tikka Lightly spiced and grilled in the tandoor.	£4.50
Lamb Tikka Lightly spiced and grilled in the tandoor.	£5.50
Paneer Tikka Lightly spiced and grilled in the tandoor (Indian Cheese).	£5.50
Paneer Chilli Grilled Indian cheese cooked in a sweet and spicy mango and chilli chutney.	£5.95
Tangri Chicken Chicken tikka wrapped in golden breadcrumbs and deep fried.	£5.95
Tandoori Chicken	£4.50
Tender piece of chicken marinated in mild spices with yogurt, grilled in the tandoor.	
Chicken Pakora	£4.50
Chicken dipped in spicy gram flour batter and deep fried.	
Chicken Chaat	£4.50
Pieces of chicken cooked in a sauce known as chaat massalla.	
Chicken, Vegetable, Chana & Aloo on Puree	£4.50
Prawn on Puree	£5.50
Cooked in a sweet and sour sauce and served with fried bread.	
Mixed Kebab Consist of chicken, lamb tikka and sheek kebab.	£5.95
Sheek Kebab Lightly spiced minced meat grilled in the tandoor.	£4.95
Chilli Sheek Kebab Hot with green chillies.	£5.50
Shami Kebab	£5.50
Finely spiced minced meat pan fried with variety of different herbs and spices.	
Nargis Kebab	£5.95
Spiced minced meat surrounding a boiled egg deep fried, served with an omelette.	
Reshmi Kebab Finely spiced minced meat served with an omelette.	£6.50
Tandoori King Prawn	£6.95
Fresh water king prawns marinated in yoghurt sauce and cooked in the tandoor.	
King Prawn Butterfly	£5.50
King prawn delicately spiced, seasoned, coated with breadcrumbs then deep fried.	
King Prawn on Puree	£6.95
Prawn Cocktail	£4.50
Garlic Mushrooms on Puree Medium or hot with green chillies.	£4.95
Somosa (meat/veg)	£4.50
Triangular pastry stuffed with lightly spiced minced meat or veg.	
Onion Bhaji Finely sliced onions in spicy batter fried.	£4.50
Potato Balls	£4.50
Lightly spiced mashed potato wrapped in breadcrumbs and deep fried.	
Assorted Vegetable Consists of onion bhajee, veg somosa and fried potato.	£5.50
Stuffed Pepper (meat/veg)	£4.95

Tandoori Dishes

The method of cooking is an ancient art handed down through many generations and speciality of our chef; all tandoori dishes are cooked in the tandoori clay oven in individual portions. Only natural ingredients are used and little or no fat or oil is necessary dieters need not to be concerned. There for the full flavour of the meat is retained for your enjoyment.

Tandoori dishes are brought to your table sizzling. We recommend a side order of fresh vegetable of your choice to accompany the meal. Minimum cooking time of 30 minutes.

Tandoori Fish	£11.95
White fish marinated in freshly ground spices and cooked served sizzling.	
Tandoori Chicken (half a spring chicken)	£10.95
Chicken marinated in mild spices with yoghurt and grilled.	
Chicken Tikka Tender pieces of chicken tikka marinated and grilled.	£10.95
Lamb Tikka Tender pieces of lamb tikka marinated and grilled.	£11.95
Paneer Tikka Diced chunks of Indian cottage cheese marinated and grilled.	£10.50
Tandoori King Prawn	£15.95
This dish captures the exquisite flavour of king prawns delicately spiced.	
King Prawn Shashlick	£16.95
Fish Shashlick	£13.95
Chicken Shashlick	£11.95
Lamb Shashlick	£11.95
Tandoori Mixed Grill	£13.95
A fabulous selection of tandoori chicken, sheek kebab, chicken and lamb tikka.	
Paneer Shashlick (Indian Cheese)	£11.95

Lea Cross Specialities

The following dishes are highly recommended by our chef because of the fine balance of herbs and spices, blended with a variety of other natural ingredients to create a sauce, which precisely complement and enhance the flavour of the meat. (All the dishes listed below can be cooked in meat, fish, or vegetable of yours choice, prices will vary, please ask a member of staff).

House Special Chilli	Chicken £10.95	Beef £10.95	Lamb £12.95
Cooked with green chillies, mushrooms, pineapple and dhonya, hot and sweet.			
Jalfrazy	Chicken £10.95	Beef £10.95	Lamb £12.95
A hot dish of lamb or beef cooked with green chillies and herbs.			
King Prawn Naga	£16.95		
A spicy dish of king prawn cooked in a sauce made out of naga chillies to give the dish a distinctive flavour, (spicy or very hot).			
King Prawn Sarson	£16.95		
Garlic and ginger lightly fried in olive oil with spring onion, mushrooms and spinach to create a unique dish, (medium or hot).			
King Prawn Mossalla	£16.95		
King prawn cooked in an aromatic rich sauce.			
Jinga Rosun Mirchi	£16.95		
King prawn cooked with garlic and green chillies in a thick sauce fairly hot.			
Jinga Saag	£16.95		
A favourite combination of Malaysian prawns, spinach and garlic.			
Karai	Chicken £10.95	Beef £10.95	Lamb £12.95
			Fish £13.95
Succulent pieces of chicken or lamb or beef cooked with capsicum, onion and tomatoes.			
Neem Kurma	Chicken £10.95	Beef £10.95	Lamb £12.95
A kurma with a hot taste based on classical mughal cuisine. Chicken pieces are marinated in an assortment of spices, cooked with sliced chillies and garlic in a delicately flavoured creamy sauce.			
Bengal Special	£11.95		
Marinated grilled chicken cooked with minced lamb, spring onion and fresh coriander, (medium or hot).			
Althoo Rosun Mirchi	Chicken £10.95	Beef £10.95	Lamb £12.95
Fresh garlic, ginger, green chillies, cooked together in a thick sauce.			
Selon	Chicken £10.95	Beef £10.95	Lamb £12.95
Cooked in a sauce which has been extensively prepared with lemon juice and tomatoes spicy.			
House Special Chicken Chilli	£10.95		
Chicken tikka cooked with green chillies, pineapple, and mushrooms and dhonya hot and sweet.			
House Special Mossalla	£12.95		
A mixture of king prawn chicken, lamb tikka cooked in a mild rich sauce.			
Cheesy	Chicken £10.95	Beef £10.95	Lamb £12.95
			Fish £13.95
Chicken marinated and grilled cooked in mild sauce with mushrooms and white wine.			
Saag Tikka Special	Chicken £10.95	Beef £10.95	Lamb £12.95
Marinated chicken or lamb cooked with fresh spinach and garlic to create a mouth watering authentic dish.			
Tikka Mossalla	Chicken £10.95	Lamb £12.95	
Marinated pieces of chicken, or lamb cooked in an aromatic rich sauce.			
Kholoe Molee	£10.95		
Marinated chicken lightly spiced cooked with coconut, almond and green herbs.			
Badham Passanda	Chicken £10.95	Lamb £12.95	
Mild dish of succulent chicken or lamb served in a delicate sauce with almond and cream.			
Chicken Makani	£10.95		
Pieces of mildly spiced chicken cooked with Indian cheese in a creamy sauce.			
Butter Chicken	£10.95		
Shredded tandoori chicken cooked in butter based sauce mild.			
Maharaja	Chicken £10.95	Beef £10.95	Lamb £12.95
A delicate medium curry distinctively flavoured with fenugreek and dhonya leaves.			
Murgee Mossalla	£11.95		
Shredded chick cooked with minced meat in a medium sauce with egg, (medium or hot with chillies).			
Balti Shashlic	Chicken, Lamb or Beef £12.95	Fish £13.95	King Prawn £16.95
Chunky pieces of onion, tomato, green pepper cooked together in a sauce (medium or hot with chillies).			

NEW DISHES

The dishes below can be cooked with the chicken unless otherwise stated (also available with beef +£1, lamb +£2, prawn +£2, king prawn +£6, fish +£3)

Manchurian	£11.95
Your choice of meat or seafood cooked in a flavoursome mild to hot sauce created using tomato, garlic, sliced onions, julienne peppers and a touch of soy sauce for a taste of the orient!	
Chef's Special	£11.95
A very rich dish created by our chef using a variety of herbs and spices with peppers and topped with dhonya and crunchy onions. Please specify heat.	
Roshnee (chicken, lamb, prawn or beef)	£10.95
Pickled garlic and chilli cooked with tomato, onion and a variety of different herbs and spices to create a mouthwatering flavoursome curry with a hint of heat.	
Desi (Spicy or Madras)	£10.95
A very highly flavoured home style dish cooked with a variety of different herbs & spices to create a mouthwatering taste.	
Zeera	£10.95
Roasted cumin and mustard cooked with onion, a touch of garlic and ginger to create a mouth watering dish. Medium or hot.	
Dil Pasanda	£10.95
A mouth watering dish with honey and prunes cooked together to create a sweet dish. Medium or hot.	
Rezalla	£10.95
Roasted red chilli and a touch of garlic and ginger in a thick sauce with dhonya. A spicy taste (can be made hot on request).	
Shatkora	£10.95
Cooked with a savoury lemon from the Sylhet region of Bangladesh and onions and tomato to create a dish of distinctive flavour. Medium or hot.	
Chilli Massala	£10.95
Sweet and hot dish cooked with coconut cream and chilli.	
Sizzler	£16.50
A dry dish consisting of chicken tikka, lamb tikka, beef and tandoori chicken stir fried with crunchy veg, mushrooms and fresh green chilli.	
Tawa	£10.95
Savoury onion and sweet peppers cooked with coriander and fennel seeds and a variety of different herbs and spices. Spicy or madras hot.	

Traditional Popular Dishes

A selection of popular dishes recognized by everyone and which have been enjoyed by generation of curry lovers. Each and every individual chef has their own interpretation of how these dishes are prepared. From the golden age of British Indian cuisine nearly all curry chef have stayed with the same formula. Although the taste may vary from chef to chef but the old favourite stayed the same.

Chicken	£9.50
Beef or Prawn	£10.50
Lamb	£10.95
Chicken Tikka	£10.50
Lamb Tikka	£12.95
Fish	£12.95
King Prawn	£16.95
Tandoori Chicken (shredded)	£10.95
Potato and Mushrooms	£8.95
Mixed Vegetable	£8.95
Paneer	£10.95

All the above can be cooked in a curry sauce of your choice from the selection below:

Curry Dishes (Medium, madras or vindaloo, please specify)

A south Indian version of the dishes produced from a wide range of oriental spices giving a rich flavour.

Rogan Josh Here the characteristic of the dish is derived from the use of tomatoes and onion fried in spiced gee to produce a dish of medium strength.

Dupiaza A briskly fried preparation of fresh onion, dhonya, cinnamon, bay leaf, cardamoms that produces a delicious taste of medium strength.

Dhansak A dish of Persian origin cooked with lentils, to create medium tasting dish which derives piquant riches from spiced gee, lemon and fresh spices to taste sweet and sour.

Kurma Preparation mild spices with fresh cream used to create to delicate flavour very mild.

Bhuna A combination of mild spices fried together and cooked with capsicum, onion, tomatoes.

Pathia This dish is slightly hot, sweet and sour well spiced and cooked in thick soup.

Kashmiri A preparation of mild spices cooked with banana, pineapple and cream.

Vegetable Dishes

A combination of spices fried together and cooked with onions, dhonya in a delicate flavoured sauce.

Naga Vegetable	£8.95	Vegetable Jalfrazy	£8.95
Allo Saag Chana	£8.95	Aloo Mushrooms Madras	£8.95
Sabji Piaz Mirchi	£8.95	Vegetable Selon	£8.95
Methi Mossalla	£8.95	Vegetable Cheesy	£8.95
Balti Aloo Saag	£8.95	Vegetable Karai	£8.95
Balti Mix Mossalla	£8.95	Paneer Passanda	£10.95

Fish Dishes

Exclusive to our menu, all the dishes listed below are cooked in its individual sauces (pangash fish).

Naga Fish	£13.95
Hot and spicy dish cooked with variety of different spices and fresh herbs and naga chilli which gives a distinctive flavour.	
Fish Mossalla Marinated fish cooked in aromatic rich sauce.	£13.95
Fish Cheesy A dish made of cream coconut, mushrooms, and white wine.	£13.95
Fish Garlic Chilli Fish cooked with garlic green chillies in a hot & spicy thick sauce.	£13.95
Fish Balti A combination of green herbs and spices fried together with onion and tomato.	£13.95
Lea Cross Fish Chilli	£13.95
White fish cooked with green chillies, pineapple, mushrooms and dhonya, hot and sweet.	

Balti Dishes

The balti dishes are cooked in Punjab style with fresh dhonya, methi, and tomato to create the dish and its unique flavour, best eaten with bread recommended as an accompaniment.

Any vegetables (eg. Aloo, Chana, Peas etc) can be added for an extra charge.

Balti Chicken	£9.50	Balti Lamb	£10.95
Balti Beef/Prawn	£10.50	Balti Keema	£10.50
Balti Chicken Tikka	£10.50	Balti Lamb Tikka	£12.95
Balti King Prawn	£16.95	Balti Fish	£12.95
Balti Paneer	£10.95	Vegetable Balti	£7.95
Aloo Mushroom Balti	£7.95	Aloo Saag Balti	£7.95

EXTRA VEG CAN BE ADDED FOR 75p EXTRA PER VEG

Biryani Dishes

Biryani dishes are preparations of rice with saffron, almond flakes, sultanas, bay leaves, herbs.

Served with veg curry to complete the dish. An ideal dish for those inexperienced to oriental cuisine.

Kashmiri Murgee Biryani (prunes & pineapple)	£11.95
Persian Chicken Biryani (banana & omelette)	£11.95
House Special Biryani (chicken, lamb & prawns)	£12.95
King Prawn Biryani	£16.95
Beef Biryani	£11.95
Chicken Tikka or Lamb Tikka Biryani	£12.95
Chicken Biryani	£10.95
Lamb or Prawn Biryani	£11.95
Tandoori Chicken Biryani	£11.95
Chicken & Mushrooms Biryani	£11.95
Vegetable Biryani	£10.95
Mushroom Biryani	£10.95
Mushroom & Potato Biryani	£10.95
Paneer Tikka Biryani	£11.95

Childrens Menu

Chicken Tikka Massala	£6.50
Chicken Balti	£5.95
Chicken Kurma	£5.95
Chicken Curry	£5.95
Fish Fingers & Chips	£5.95
Chicken Nuggets & Chips	£5.95
Scampi & Chips	£5.95
Choice of Omelette & Chips	£5.95

If any customer has any special dietary requirements, please inform a member of staff. On collections takeaway food is very hot and care should be taken. Any extra additions to curry will be charged for accordingly. Management cannot be held responsible once food has been accepted. Management reserves the right to refuse service without reason.

The Lea Cross Tandoori is the trading name of Rose Corner Ltd. Registered Number: 10998461

Vegetable Side Dishes

A side dish is highly recommended to accompany your meal. We have selected the following dishes to compliment the meal that you have ordered.

Aloo Saag	£4.95	Chana Mossalla	£4.50
Aloo Saag Chana	£4.95	(chick peas mild)	
Mutter Paneer	£5.50	Chana Bhaji	£4.50
(peas & Indian cheese)			
Mixed Vegetable Curry	£4.50	Tarka Dhall (lentils)	£4.50
Fried Mushrooms	£4.50	Spicy Dhall	£5.50
Bombay Potato	£4.50	with roasted red chilli & garlic	
Mixed Vegetable Bhaji	£4.50	Saag Paneer	£5.50
Bhindi Bhaji (okra)	£4.50	(spinach & Indian cheese)	
Brinjal Bhaji (aubergine)	£4.50	Saag Bhaji (spinach)	£4.95
Mushrooms Bhaji	£4.50	Curry Sauce	£2.95
Cauliflower Bhaji	£4.50	Mossalla Sauce	£3.50

Sundries

Plain Rice	£2.95	Egg Fried Rice	£3.95
Pilau Rice	£3.50	House Special Rice (fruits, nuts)	£3.95
Lemon Rice	£3.95	Special Fried Rice (egg, peas)	£3.95
Keema Rice	£4.95	Green Salad	£2.25
Keema Chilli Rice	£5.50	Chips	£3.75
Garlic Rice	£3.95	Spicy Chips	£4.50
Mushrooms Rice	£3.95	Raitha (plain or cucumber)	£1.20
Vegetable Rice	£3.95	Papadom (plain or spicy)	£0.90
Fried Rice	£3.75	Pickles (per dip)	£0.80

Bread

All nan breads are cooked in the tandoor.

Nan Leavened bread	£2.95	Peshwari Nan	£3.50
Dhonya Nan With coriander	£3.50	Stuffed with a sweet mixture of coconut, cream & sultanas	
Dhonya Chilli Nan	£3.95	Onion Nan	£3.50
Cheese Nan	£3.50	Plain Paratha	£2.10
Keema Nan	£3.95	Unleavened pastry type bread.	
Cheese Onion Nan	£3.95	Stuffed Paratha	£4.50
Cheese Garlic Nan	£3.95	Unleavened pastry type bread stuffed with lightly spiced vegetable.	
Chilli Nan Hot with green chillies	£3.50	Chapatti	£2.25
Keema Chilli Nan	£4.50	Thin leavened bread cooked on a griddle	
Stuffed with minced lamb & green chillies			
Garlic Nan	£3.50	Tandoori Roti	£2.50
Garlic Keema Nan	£4.50	Plain bread cooked to a crispy textured in the tandoor.	
Vegetable Nan	£3.50	Puree Thin fried bread.	£2.25

English Dishes

The following dishes are served with french fries & salad.

Fried Scampi	£8.50
Omelette (chicken, prawn, cheese or plain)	£8.95

WE USE TOPSIDE BEEF FOR ALL OF OUR BEEF DISHES

ALLERGENS & INTOLERANCES

PLEASE NOTE: Most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

OPEN 6 DAYS A WEEK

(Closed Monday except Bank Holidays)

Tuesday to Friday: 5.30pm till 10.30pm

Saturday & Sunday: 5.00pm till 10.30pm

SUNDAY BANQUET

Starter | Main Course | Rice or Nan | Regular Coffee

4 COURSE MEAL - £15.95 per person

Terms & Conditions Apply

TAKEAWAY MENU



authentic indian cuisine



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