

Natraj

Finest Indian Cuisine

EST 1989



MENU & WINE LIST

STARTERS

TANDOORI KING PRAWN	Mildly spiced succulent king prawn broiled in the clay oven	8.50
KING PRAWN SUKKA	King prawn cooked slightly sweet sour and hot spices served with salad	5.00
TANDOORI CHICKEN (1/4)	Tender chicken on the bone, marinated in yogurt and spices then broiled in the clay oven	4.30
SHAMI KEBAB	Finely minced meat, flavoured with herbs and spices, formed into patties and delicately pan fried	4.30
SEEKH KEBAB	Minced meat with special herbs and spices skewered and barbecued	4.30
PRAWN PURI	Succulent prawns spiced and fried served on special deep fried bread	4.30
PRAWN COCKTAIL	Succulent prawns in our own mayonnaise	3.20
CHICKEN OR LAMB TIKKA	Boneless morsels of chicken or tender diced lamb marinated in yogurt and spices then broiled in the clay oven	4.50
ONION BHAJI (2 PER PORTION) V	Thinly sliced onion, gram flour and herbs shaped into round cakes and deep fried	3.50
SAMOSA (2 PER PORTION) V	Choose from Meat or Vegetable. Crispy triangular pastry filled with delicately spiced minced meat or vegetables	3.00
ALOO CHAT V	Small juicy pieces of potato spiced with a sour sauce	3.20
CHICKEN CHAT	Small juicy pieces of chicken spiced with a sour sauce	4.50
MIXED STARTERS	A combination of chicken and lamb tikka with onion bhaji	5.00
CHICKEN PAKORA	Chunks of spiced chicken deeply fried in gram flour coating	4.50

GLORIOUS GOA

The cuisine of Goa has a distinct culinary tradition due to its status as a Portuguese colony for almost 450 years. This led to the introduction of many unusual ingredients and preparation techniques from other Portuguese possessions around the world, i.e Brazil, Mozambique. Goan dishes have proven to be some of our most popular dishes since their introduction to our menu.

CHICKEN OR LAMB ZAFRANI	Chicken or lamb cooked with fresh ginger, green chilli, coriander in a thick spicy sauce with a golden crispy garlic and onion topping	9.50
GARLIC CHILLI CHICKEN OR LAMB	A southern Indian dish of baked diced chicken or tender lamb marinated in garlic, cooked with chilli, coriander and fresh spices	9.50
CHICKEN OR LAMB CAFREAL N	A hot and spicy dish of marinated diced chicken or lamb redolent with the flavours of garlic, ginger, lemon juice, coconut and green chilli	10.20
CHICKEN OR LAMB SHAKUTI N	One of our most popular dishes. Tandoori baked chicken or lamb simmered with coconut cream and a blend of exotic spices. A fairly hot dish	10.20
FISH MASALA	A fish from sub continent. Lightly spiced, cooked with garlic, coriander and fresh herbs in a special sweet chilli sauce	10.50
HONEY CHICKEN	Tandoori baked chicken cooked with honey and delicate spices in a very mild sauce	10.50
KASSI LAMB	Tandoori baked lamb, thinly cut and cooked in aromatic spices, combined with spicy creamy mushroom and spinach	10.50
FOZLEE CHICKEN	Chicken cooked with mango pulp and fresh cream in a spicy mild sauce	10.50
GOA CHICKEN N	A fiery hot and spicy chicken dish prepared with pineapple in a thick sauce consisting of coconut and a blend of several rare spices	10.50
JHINGA CALDEEN N	King Prawn cooked with herbs and spices, coconut cream, lemon juices, fresh garlic ginger, chilli and coriander in a spicy sauce	16.90

INDIAN REGIONAL DISHES

CHICKEN TIKKA MASALA N	Baked, diced chicken cooked in oriental spices, tomatoes and butter, topped with cream	9.50
CHICKEN REZALA	Specially baked tandoori chicken, cooked with minced meat, fresh herbs and various spices to our own recipe	9.50
KING PRAWN KALIA	Fresh king prawns, cooked with green chillies, garlic, fresh coriander in a very hot spicy sauce. A favourite dish of the fisher folk of Bengal	14.50
CHICKEN OR LAMB PASANDA N	Boneless chicken or tender pieces of lamb marinated in yogurt, cooked with fresh cream blended mixed nuts & spices (very mild dish)	9.50
CHICKEN OR LAMB JALFREZI	Boneless chicken or lamb cooked with green chillies, capsicums, fresh coriander and herbs in a very hot spicy sauce	9.50
CHICKEN MAKHANI N	Barbecued boneless chicken pieces, flavoured with fresh herbs and spices cooked in purified butter and fresh cream to our own recipe (very mild dish)	9.50
CHICKEN OR LAMB NAGA	Chicken or lamb blended with spices and naga chilli pickle (the worlds hottest chilli, grown in Bangladesh). This is an extremely hot dish	10.20
LAMB RASA N	A traditional Persi dish, tender lamb flavoured with coconut and spices, cooked in purified butter and fresh cream	9.50
CHICKEN CHAMELI	Tandoori baked chicken cooked with garlic, green chillies and roasted cumin seed in a fairly hot sauce	9.50
CHICKEN TIKKA HARIYALI	Baked, diced chicken cooked in oriental spices, tomatoes and butter with spinach	9.50
CHICKEN OR LAMB KARAH	Baked, diced chicken or lamb marinated in spices, cooked with chopped onions, capsicums, tomatoes. Speciality of the Khyber Pass	9.50
CHICKEN DELIGHT	Chicken and minced meat delicately blended, cooked with fairly hot spices, flavoured with fresh herbs	9.00
CHICKEN TIKKA BHUNA	Tandoori baked diced chicken cooked with selected spices extensively treated to provide a delicious medium strength	9.00
CHICKEN TIKKA KORMA N	Tandoori baked diced chicken flavoured with mixed nuts and herbs, cooked with mild spices in a creamy sauce. A very mild dish	9.00
CHICKEN PILI PILI	Marinated tandoori baked chicken cooked with fresh herbs and a blend of spices in a hot green chilli sauce	9.00

ORIGINAL BALTI DISHES

CHICKEN OR LAMB BALTI	Boneless chicken or tender pieces of lamb cooked with green chillies, Tomatoes, fresh coriander and herbs served in a spicy sauce	8.50
CHICKEN TIKKA BALTI	Tandoori baked diced chicken cooked with green chillies, tomatoes, various fresh herbs and spices	9.00
CHICKEN OR LAMB SAAG BALTI	Tender chicken pieces or lamb cooked with spinach, green chillies, garlic and fresh Indian spices	9.00
CHICKEN OR LAMB MUSHROOM BALTI	Pieces of chicken or lamb cooked with mushroom, fresh coriander, green chillies and garlic in a spicy sauce	9.00
PRAWN SAAG BALTI	Prawn cooked with spinach, green chillies, fresh coriander, tomatoes and spices	9.00
CHICKEN & PRAWN BALTI	Chicken and prawn delicately blended cooked with fresh chillies and herbs, served in a spicy sauce	9.50
NATRAJ MIXED BALTI	Exotic marination of lamb, chicken, prawn and mushrooms cooked with fresh herbs and spices	10.50

NATRAJ DELUXE SET MEALS

HOUSE THALI (FOR 4) N	Kebab platter, plain papadum starters followed by Lamb Zafrani, Chicken Saag, Chicken Tikka Masala, Lamb Pasanda, Mushroom Masala, Bhindi Masala, Aloo Gobi, Nan and Basmati rice	75.00
HOUSE THALI (FOR 2) N	Kebab platter, plain papadum starters followed by Lamb Zafrani, Chicken Tikka Masala, Mushroom Masala, Saag Aloo, Nan and Basmati Rice	38.00
VEGETARIAN THALI (FOR 2) V N	Onion Bhaji, Vegetable Samosa, plain papadum starters followed by mixed Vegetable Jalfrezi, Vegetable Makhani, Chana Masala, Bhindi Masala, Nan and Basmati Rice	33.00

THE CLASSICS

Delicious, mouth-watering, old favourites that have been enjoyed by generations of curry lovers everywhere

CURRY

A traditional curry sauce made to our own unique recipe using fresh herbs and spices. Select your own classic sauce from **Medium, Madras or Vindaloo** and your ingredients from the following:

CHICKEN OR LAMB: 8.00

PRAWN: 8.50

KING PRAWN: 12.50

All of the following classic dishes are available with:

CHICKEN OR LAMB: 8.50

PRAWN: 9.00

KING PRAWN: 13.50

BHUNA	Elegant medium strength dish prepared with tomatoes, onions, capsicum and fresh aromatic spices to produce a rich, thick sauce full of flavour
DOPIAZA	<i>Do</i> means two and <i>piaz</i> means onions in Hindi – this dish employs onions at two different stages in the cooking process. Cooked with diced chunky onions, capsicum, tomatoes and a range of spices to create a medium strength sauce
ROGAN	A medium strength dish hailing from Kashmir that is cooked with onions, capsicum, fresh spices and glazed with fried fresh tomatoes
SAAG	This classic mix of fresh chopped spinach cooked with garlic and selected spices in a medium strength sauce is reliably tasty
PATHIA	Parsi classic that is sweet, sour and hot all at the same time. Cooked with tomatoes and onions in a thick zesty sauce
DHANSAK	The quintessential Parsi delicacy of slow cooked lentils with garlic and spices to produce a slightly sweet, sour and hot sauce
KORMA	A mild, creamy sauce infused with fresh cream, ground almonds, coconut and delicate herbs. A very mild dish ideal for those with a delicate palate
KASHMIR	A sauce flavoured with delicate herbs and spices and cooked with selected fruits to produce a mild, creamy dish

PURE VEGETARIAN

VEGETABLE CURRY	Mixed vegetables cooked with aromatic spices in a rich curry sauce; Medium, Madras or Vindaloo	7.50
VEGETABLE KARAH	Spicy vegetables prepared with fresh coriander tomatoes and onions served on a sizzling cast iron platter	8.00
VEGETABLE BALTI	Traditional mixture of vegetables cooked in a balti pan with a rich sauce	8.00
VEGETABLE DHANSAK	Mixed vegetables and lentils cooked with fenugreek in a rich sweet, sour and hot sauce	8.00
VEGETABLE JALFREZI	Mixture of tasty vegetables cooked with onions, tomatoes, green peppers and chillies cooked in a hot spicy sauce	8.00
VEGETABLE MAKHANI 	Vegetables flavoured with fresh herbs and spices cooked in purified butter and fresh cream to our own recipe (very mild dish)	8.00
VEGETABLE KORMA 	Mixed vegetables flavoured with mixed nuts and herbs, cooked with mild spices in a creamy sauce (very mild dish)	8.00

BIRYANI DISHES

CHICKEN OR LAMB BIRYANI 	Boneless Chicken or Lamb cooked with Saffron flavoured Basmati Rice and mild spices served with vegetable curry	10.50
PRAWN BIRYANI 	Prawn and Basmati Rice cooked with Eastern spices. Served with vegetable curry	11.50
CHICKEN TIKKA BIRYANI 	Tandoori baked diced Chicken cooked with saffron flavoured Basmati Rice and served with special vegetable sauce	11.50
TANDOORI CHICKEN BIRYANI 	Pieces of boneless Tandoori Chicken, cooked with Saffron Rice and served with special vegetable sauce	11.50
VEGETABLE BIRYANI 	Mixture of tasty vegetables pan fried with basmati rice and subtle spices, served with vegetable curry	9.50
NATRAJ SPECIAL BIRYANI 	Basmati Rice cooked with a delicate blend of Chicken, Lamb, Prawn and Mushroom served with vegetable curry	13.50

SPECIALITIES OF THE TANDOOR

From North India & The North West Frontier, all these dishes are served with salad

TANDOORI CHICKEN (1/2)	Tender Chicken on the bone, marinated in Yogurt with delicate herbs and spices, barbecued over flaming charcoal on skewers	8.50
CHICKEN OR LAMB TIKKA	A dish from the Hindukush mountains. Boneless morsels of chicken or lamb marinated in yogurt and spices broiled in the clay oven	8.90
SEEKH KEBAB	Finely minced meat mixed with a delicate blend of herbs and spices barbecued on skewers	8.50
TANDOORI KING PRAWN	Mildly spiced succulent King Prawn broiled in the clay oven	17.50
TANDOORI MIXED GRILL	An extravagant assortment of Tandoori Chicken, Lamb Tikka, Chicken Tikka and Seekh Kebab. Served with nan bread	13.50
CHICKEN SHASHLIK	Tender Pieces of Chicken, marinated with spices cooked over charcoal with Green Peppers, Tomatoes, mushrooms and Onions	12.50
TANDOORI SUPREME	Surprising mixture of Chicken Tikka, Lamb Tikka & King Prawn cooked in a clay oven with green peppers, onion, mushroom & tomato served with masala sauce and nan bread	18.90

VEGETABLES (SIDE DISHES) V

BOMBAY ALOO OR CHANA MASALA	Spicy potato or chick peas cooked in butter fresh herbs and spices	4.50
MUSHROOM MASALA OR BHINDI MASALA	Mushroom or Ladies fingers (Okra) cooked in butter fresh herbs and spices	4.50
SAAG ALOO OR SABZI MASALA	Spinach and potato or mixed vegetables cooked in butter fresh herbs and spices	4.50
SAAG MASALA OR TARKA DAL	Spinach or cream lentils cooked in butter and spices fried with browned garlic and fresh coriander	4.50
SAAG OR MATAR PANEER	Freshly made curd cheese cooked with spinach or peas in a medium spicy sauce	5.50

RICE & BREAD ETC

PLAIN RICE V	Boiled rice	3.00	NAN V	Leavened bread cooked in the Tandoori (clay oven)	3.00
PULAO RICE V	Basmati	3.50	CHILLI GARLIC NAN V	Stuffed with green chillies, garlic and coriander	3.50
SPECIAL FRIED RICE V	Fried with peas and egg	3.90	GARLIC NAN V	Topped with garlic and coriander	3.50
MUSHROOM RICE V	Fried with mushrooms	3.90	PESHWARI NAN V N	Filled with sweet stuffing of fine almonds and raisins	3.50
SAAG RICE V	Fried with spinach	3.90	KEEMA NAN	Stuffed with spiced minced meat	3.50
GARLIC RICE V	Fried with garlic	3.90	CHEESE & GARLIC NAN V	Topped with a blend of grated cheese and chopped garlic	3.50
KEEMA RICE	Fried with minced meat	4.50	PAPADUM (PLAIN OR SPICY) V	Thin, crispy appetiser	0.90
COCONUT RICE N	Fried with sultana, coconut and sugar	4.50	CHUTNEY TRAY V	(Mango, onion, coconut chutney, mixed pickle & mint sauce)	3.50

ENGLISH DISHES

PORTION OF CHIPS		3.20
CHICKEN & CHIPS	Served with Lettuce, Tomatoes and Cucumber	10.50

V = Suitable for vegetarians N = Contains nuts

If you suffer from a food related allergy, please inform us prior to ordering and we will be happy to advise

SOFT DRINKS

ORANGE JUICE	2.50
COKE, DIET COKE	2.50
LEMONADE	2.50
J20 (VARIOUS)	2.90
SPARKLING WATER	2.50
STILL WATER	2.00
SODA WATER	2.50
TONIC WATER	2.50
GINGER ALE	2.50
BITTER LEMON	2.50

LIQUEURS

BENEDICTINE	2.90
COINTREAU	2.90
TIA MARIA	2.90
DRAMBUIE	2.90
SAMBUCCA	2.90
SOUTHERN COMFORT	2.90
BAILEYS IRISH CREAM	2.90
GRAND MARNIER	3.50

BRANDY & SPIRITS

MARTELL ***	2.80
REMY MARTIN V.S.O.P	3.50
GORDONS GIN	2.80
VODKA	2.80
BACARDI	2.80
WHISKY, BELLS	2.80
JAMESON (IRISH WHISKY)	2.80
RUM	2.80
MALIBU	2.80
ARCHERS	2.80
JACK DANIELS	3.50

BEERS

COBRA (BOTTLE 660ML)	5.90
KINGFISHER (BOTTLE 650ML)	5.90
STRONGBOW CIDER (500ML)	3.90
BUDWEISER (BOTTLE 330ML)	3.00



HOUSE WINES (FRENCH)

PER
GLASS

PER
BOTTLE

Our House Wines have been selected for their easy drinking and they represent excellent value for money. This is an ideal wine for all palates and all occasions being well balanced and fruity. **Medium Dry, Dry or Rose**

3.50

14.50

WHITE WINES

1) AUSTRALIA - CHARDONNAY	Deliciously ripe and tropical citrus fruit flavours. There is a lovely hint of vanilla scent	16.90
2) ITALIAN - PINOT GRIGIO	Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish	17.90
3) CHILEAN - SAUVIGNON BLANC	Bursting with flavour, well balanced rounded taste, this Sauvignon Blanc is one of the best to come out of Chile	16.90
4) FRENCH - CHABLIS	Top quality crisp dry white burgundy. Full flavoured fruit produced from the Chardonnay grape	24.90

ROSE

5) PORTUGAL - MATEUS ROSE	Refreshing light Rose with a slight sparkle. A great partner to spicy meat dishes	17.90
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RED WINES

6) AUSTRALIAN - SHIRAZ	Velvety smooth Red with a hint of spice of the Shiraz grape. Oak characters and soft fruit flavours. A good partner to beef or lamb dishes	16.90
7) CHILEAN - MERLOT	Smooth elegant Chilean Red. Full fruit Merlot. Cherry flavours and a long lasting aftertaste	16.90
8) SPANISH - SIGLO SACO RIOJA CRIANZA	Ruby colour with brick red rim. Spicy nose with aromas of sweet ripe fruit. Twelve months aged in oak produce wonderful vanilla edge	20.90

SPARKLING

9) ITALIAN - ASTI SPUMANTE	Lively refreshing medium sweet sparkler produced in the town of the same name	20.50
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CHAMPAGNE

10) MOET & CHANDON	One of the best known Champagnes in the world. Subtle fruit flavour with smooth citrus edge	59.00
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All prices are inclusive of VAT





Natraj

TANDOORI RESTAURANT

16 WYNDHAM ST
BRIDGEND CF31 1EF

FOR RESERVATIONS:
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