



TAMARIND TABLE

Westhoughton

TAKEAWAY MENU

405 Wigan Rd, Westhoughton, Bolton BL5 2BS

T: 01942 811 006

www.tamarindwesthoughton.co.uk

**15%
OFF**

on all collection orders. Minimum order £10. Not available on Public and Bank Holidays.

TamarindGuide

To help you choose the best dishes for your taste,
we have attributed a 'Heat Guide' to illustrate the level of spice within each dish.

 Mild  Medium  Hot  Very Hot  Suitable for Vegetarians

Set Starter

Set Starter A (for two)  **£8.95**

Chicken Tikka – Lamb Tikka – Onion Bhaji – Sheek Kebab

Set Starter B (for two)  **£9.95**

Stuffed Khumbi – Sheek Kebab – Prawn Puri – Chicken Tikka – Chicken Pakura

Set Starter C (for two)   **£8.95**

Onion Bhaji – Vegetable Somosa – Vegetable Stuffed Khumbi – Aloo Chat

Tamarind Table Appetiser

Pappadam  **£0.75**

Traditional thin Indian crisp

Spicy Pappadam   **£0.75**

Traditional spicy thin Indian crisp

Chutney Tray   **£1.75**

A fine selection of Tamarind Table relishes

Raitha   **£1.95**

Fermented whole milk yogurt sprinkled with cumin powder/tradition in every Indian home.

Choices of Indian Pickle   **£0.50**

Lime or chilli, mix pickle, mango chutney, onion chutney, mint sauce

Chicken Garlic  **£3.95**

Medium sized pieces of chicken breast, garnished with the juices of limes and lemons. Cooked in a special garlic sauce.

Chicken Tikka Puri  **£3.95**

Pre-marinated and barbequed chicken pieces cooked with sweet tomatoes, finely chopped onions and selected spices with coriander. Served onto a crisp light whole wheat bread

Chicken Chat  **£3.95**

Pre-marinated and barbequed chicken pieces cooked with sweet tomatoes, finely chopped onions and selected spices with wheat bread and chat massala. Served onto a crisp light whole wheat bread

Mexican Chicken Chili  **£3.95**

Marinated and barbequed chicken pieces cooked with fresh green chilli and spicy spices garnished with coriander and compliments with a unleaved bread (puri)

Soup

Soup of The Day  **£3.95**

With warm nan bread.

Dhall Soup  **£3.95**

blend of lentils, mix spices garnished with fresh coriander.

Mulligatawny  **£3.95**

Blend of lentils mix spices, paprika, and cayenne pepper and garnished with lemon and fresh coriander (hot or medium).

Tamarind Table Poultry

Chicken Tikka  **£3.50**

Breast of chicken pieces marinated consistently in yoghurt, lemon and delicate spices. Gently barbequed.

Chicken Tandoori  **£3.50**

Tender piece of chicken on the bone marinated in yoghurt and spices. Gently barbequed.

Chicken Pakura  **£3.50**

Delicate breast of chicken pieces coated in Tamarind Table's very own crisp batter and deep fried.

Tamarind Table Meat

Sheek Kebab  **£3.50**

Tender pieces of lamb mince, marinated tandoori style, skewered and gently barbequed.

Shami Kebab  **£3.50**

Crisp croquette of spiced minced meat. Gently grilled.

Stuffed Khumbi  **£3.95**

Flat button mushrooms filled with mince meat, bread crumbed and deep fried.

Meat Somosa  **£3.25**

Light pastry filled with spicy meat shaped into baby pastries and deep fried.

Lamb Garlic  **£3.95**

Lean shoulder of lamb diced, garnished with juices of limes and lemons. Cooked in a special garlic sauce.

Lamb Tikka  **£3.50**

Diced lean lamb pieces marinated consistently in yoghurt, lemon and delicate spices. Gently barbequed

Mix Kebab  **£3.95**

Brought together to compliment each other. A mixture of sheek kebab, chicken tikka, lamb tikka and meat samosa.

Tamarind Table Seafood

Fish Pakura £4.95

Delicate fish pieces coated in Tamarind Table's very own crisp batter and deep fried.

Fish Tikka £4.95

Fish pieces marinated consistently in yoghurt, lemon and delicate spices. Gently barbecued.

Fish Puri £4.95

Fish cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat massala. Served onto a crisp light whole wheat bread.

Prawn Puri £4.95

Small prawns peeled and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat massala. Served onto a crisp light whole wheat bread.

King Prawn Puri £6.50

Large king prawns, peeled and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat massala. Served onto a crisp light whole wheat bread.

King Prawn Tikka Puri £6.50

Large king prawns, peeled and pre barbecued then cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat massala. Served onto a crisp light whole wheat bread.

King Prawn Butterfly £6.50

Large king prawn lightly spiced and coated in Tamarind Table's very own crisp batter and deep fried.

King Prawn Tikka £6.50

Large king prawns peeled, marinated consistently in yoghurt, lemon and delicate spices. Gently barbecued.

King Prawn Garlic £6.50

Large king prawns peeled and cooked with unsalted butter, slithers of garlic, parsley, lemon and infused with hand-selected spices.

Tamarind Table Vegetable

Onion Bhaji £3.25

Finely sliced onions mixed with Tamarind spices. Deep fried.

Vegetable Somosa £3.25

Light pastry filled with assorted vegetables shaped into baby pastries. Deep fried.

Vegetable Stuffed Khumbi £3.95

Flat button mushrooms filled with spicy vegetables, bread crumbed and deep fried.

Aloo Chat £3.95

Diced potato barbecued and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat massala. Served onto a crisp light whole wheat bread

Khumbi Puree £3.95

Mushroom cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat massala. Served onto a crisp light whole wheat bread.

Mushroom Garlic £3.95

Mushroom garnished with the juices of limes and lemons. Cooked in a special garlic sauce.

Tamarind Table Specials

Nawabi Lamb £8.95

A fairly hot dish consisting of lamb tikka cooked with mincemeat, potato, green chilli and tomato.

Shashlik Karai Chicken £8.95

Marinated chicken pieces prepared with green pepper, onion, tomato an infusion of flavour are added with fresh coriander and chilli.

South Indian Murgi £8.95

Pieces of chicken marinated off the bone tandoori style, cooked slowly together with minced lamb and mixed with coriander and spices. Garnished with boiled egg.

Chicken Gorkal £8.95

Chicken cooked in an exotic mixture of spice with inclusion of red and green pepper, whole dried red chilli, fresh tomato and special Nepalese sauce to give this dish a truly sensational taste.

Badhonnia £8.95

Tender piece of lamb or chicken in butter beans complimented with lots of fresh coriander also a medium spices which is infused into our chefs very own secret sauce to give a luscious taste.

Akbari Cham Cham £8.95

Chicken fillet cooked with aromatic herbs and spices garnished in pepper and coriander.

Napali Chicken £8.95

Chicken chopped in pieces prepared and garnished in onion, pepper, chillies then cooked slowly adding soya sauce bringing out a mouth watering taste for your palate.

Sali Chicken £8.95

A medium hot dish nicely garnished with onion, capsicum and complimenting fried potato to finish the dish off nicely.

Balti Exotica £8.95

Mixture of chicken, lamb, prawn and king prawn indulging in to a nice medium balti spice prepared and garnished with fresh herbs.

Balti Sali Chicken £9.95

A medium hot dish nicely garnished with onion, capsicum and complimenting fried potato to finish the dish off nicely and a touch of balti spice with green chillies. Madras Strength.

Exotic Shashlik £12.95

Chicken, lamb and couple of pieces of king prawn marinated in spices barbecued slowly under the grill giving it a tender succulent taste, with onions, peppers and herbs served with curry sauce.

Butter Chicken £7.95

Chicken cooked with pure butter for a rich mild creamy texture.

Lamb Podina £8.95

Lamb cooked with fresh mint in a bhuna texture medium strength sauce

Chicken / Lamb Ceylon £8.95

Cooked with tomatoes, lemon and Tamarind Table's very own strong irresistible spices, with added coconut for that exotic smooth taste

Tamarind Table Signature

Monsuryha Chicken £11.95

A delicate creamy dish. Served with fried Naan bread.

Makonwala £10.95

Barbecued chicken or lamb fillet cooked in a rich creamy sauce with cheese, chef's special spices, and topped with spring onion.

Koshi / Murgh Special £11.95

Lamb or Chicken cooked in five different spices cooked with off the bone strips of tandoori chicken in creamy massala sauce, onions, tomato, garlic, ginger.

Tamarind Biryani £12.95

Pieces of chicken off the bone stir fried with rice in a tandoori style with the added flavours of chick peas, roasted garlic and tomato juice. Served with our own medium strength seasonal vegetable sauce.

King Prawn Bahar £13.95

Perfumed rice layered with spinach and king prawn on shell cooked with aromatic spices and ghee.

Mango Mango £9.95

A rich creamy chicken dish with added flavours combined with mango, blended to give an exclusive sweet taste.

Phangash Biraan £13.95

Fish steamed and fried onto bedded medium sauce and cooked in onion and pepper.

Tamarind Table Balti

Balti Jalfrezi £11.95

Prepared using only the finest fresh hot green chillies to intensify the flavours. Meticulously chosen spices added with touch of special Balti flavours, onions and green capsicums give this already popular dish a distinguishing aroma and taste.

Balti Madras £11.95

A unique twist to the already renowned classic. Consisting of tomatoes, lemon and Tamarind Table's very own special Balti flavours, strong irresistible spices. Carefully chosen coriander leaves added for that exquisite taste.

Balti Rogan Josh £11.95

An exclusive Indian dish with touch of special Balti flavours, extensive use of tomatoes bursting with beautiful flavours.

Balti Massala £11.95

Cooked very very slowly with inclusion of both balti massala spices to give this dish a truly sensational taste.

Chicken	£7.95
Lamb	£7.95
Chicken Tikka	£8.95
Lamb Tikka	£8.95

Tamarind Table Tandoori

All tandoori dishes are served with a medium strength curry sauce.

Choice of your own sauce for an extra £1.

Chicken Tikka £7.95

Beautiful pieces of chicken breasts, cut into small succulent cubes and marinated delicately in yoghurt, juices of lemon and selective spices and ingredients. Roasted in a clay oven.

Lamb Tikka £8.50

Extremely tender pieces of lamb, cut into small succulent cubes and marinated delicately in a yoghurt sauce, lemon juice and selective spices. Roasted in a clay oven.

Chicken Tandoori £7.95

Pieces of luscious chicken cooked on the bone in the clay oven after a gentle infusion of Tamarind spices and yoghurt

Tandoori Mix Grill £9.95

A trio of exquisite tandoori flavours including chicken and lamb tikka, king prawn tikka and shish kebab. A sensational mix.

Chicken Shashlik £8.95

Succulent chicken breast marinated in tandoori spices and herbs, grilled with onions, pepper and tomatoes.

Lamb Shashlik £8.95

Lean lamb marinated in tandoori spices and herbs, grilled with onions, pepper and tomatoes.

Fish Tikka £8.95

Fish pieces marinated consistently in yoghurt, lemon and delicate spices. Gently barbecued.

Paneer Shashlik £8.95

Indian cheese marinated in tandoori spices and herbs, grilled with onions, pepper and tomatoes.

King Prawn Tikka Shashlik £12.95

Juicy king prawn marinated in tandoori spices and herbs, grilled with onions, pepper and tomatoes

Fish Shashlik £9.95

Boneless white fish marinated in tandoori spices and herbs, grilled with onion, pepper and tomato.

Tamarind Table Massala

(FOLLOWING DISHES CONTAINS NUTS)

Chicken Tikka Massala £7.95

Pre-marinated and barbecued chicken cubes made with a delicious blend of fresh cream and coconut, made into a rich but mild and sweet dish.

Chicken Tandoori Massala £7.95

Tender tandoori chicken pre-marinated and barbecued made with a delicious blend of fresh cream and coconut, made into a rich but mild and sweet dish.

Lamb Tikka Massala £7.95

Tender pieces of lamb pre-marinated and barbecued made with a delicious blend of fresh cream and coconut, made into a rich but mild and sweet dish.

King Prawn Tikka Massala £10.95

Large king prawns pre-marinated and barbecued made with a delicious blend of fresh cream.

Vegetable Massala £6.95

Mix vegetable made with a delicious blend of fresh cream, almonds.

Tamarind Table Authentic

Chicken	£6.95
Lamb	£6.95
Chicken Tikka	£7.95
Lamb Tikka	£7.95
Prawn	£7.95
King Prawn	£10.95
Vegetable	£6.95
King Prawn Tikka	£12.95
Special Mixed	£11.95

Chicken Tikka, Lamb Tikka & King Prawn Tikka

Palak

Lightly spiced with onions tomatoes, herbs and spices, cooked with fresh spinach, sprinkled with coriander.

Shahee

This unique dish is cooked with fine lamb mince with any of the above meat or seafood with tomatoes and herbs and spices.

Naga

Cooked in a hot chilli (this special chilli is called Naga) sauce with fresh tomatoes & onions, sprinkled with fresh coriander.

Sweet Chilli

Combination of mango, tomato sauce, green chilli, peppers, onion, mushrooms and soya sauce.

Garlic Chilli

Cooked in green chilli and garlic infusing fresh herbs & spices

Passanda

Cooked in fresh cream, cultured yoghurt, red wine. A very mild dish

Pathia

A fairly hot, sweet and sour dish. Cooked with tomatoes, onions and fresh herbs. Topped with coriander.

Biryani

A classic rice dish stir fried with onions and fragrant mild spices. Garnished perfectly with sultanas and complimented with a medium strength curry sauce. A refreshing alternative to a curry.

Tamarind Table Classic

Chicken	£6.95
Lamb	£6.95
Chicken Tikka	£7.95
Lamb Tikka	£7.95
Prawn	£7.95
King Prawn	£10.95
Vegetable	£6.95
King Prawn Tikka	£12.95
Special Mixed	£11.95

Chicken Tikka, Lamb Tikka & King Prawn Tikka

Korma

For the milder of spices and palates, a sublime blend of flaked coconut in a rich creamy sauce and freshly ground spices.

Dansak

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices, which brings a delicious combination of a sweet and sour flavour.

Duppiaza

A dish cooked very slowly with a medium sauce, finely chopped onions as well as larger onions. Lightly softened and just at perfection whole spices are added for a mouth-watering taste

Bhuna

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

Rogan Josh

Originally only lamb-based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

Sambar

A wonderful combination of hot, sour and spicy using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

Karahi

The art of this dish is served in a distinctive sizzling hot pan ironically called the karahi! Seasoned with bay leaves, cinnamon and Tamarind Table's blend of exotic spices.

Madras

A renowned hot classic! Consisting of tomatoes, lemon and Tamarind Table's very own strong irresistible spices. Carefully chosen coriander leaves added for that exquisite taste.

Vindaloo

Mixture of stimulating flavours. A half cut whole tomato and ground chillies cooked slowly with some cayenne peppers to create a tantalizingly hot but flavour some dish.

Balti

A very popular Indian dish, specially blended together with traditional spices and coriander. Together with the flavour of balti, this dish brings out the uniqueness of Indian cooking.

Jalfrezi

Prepared using only the finest fresh hot green chillies to intensify the flavours. Meticulously chosen spices added with onions and green capsicums give this already popular dish a distinguishing aroma and taste.

(For balti special dishes please do not hesitate to ask the management)





Tamarind Table Sides

- Bombay Aloo**   **£2.95**
Softened potatoes cooked with tomatoes, herbs and spices.
- Aloo Gobi**   **£2.95**
Potato and cauliflower cooked with herbs and spices.
- Gobi Bhaji**   **£2.95**
Cauliflower mixed with spices, cooked in tomatoes and herbs.
- Aloo Methi**   **£2.95**
Potato cooked with fenugreek leaves.
- Sabzi Bhaji**   **£2.95**
A mixture of seasoned vegetables, cooked slowly with onions and tomatoes, garnished with spices and coriander.
- Chana Bhaji**   **£2.95**
Extensive use of chick peas cooked in spices, with tomatoes and herbs.
- Chana Saag**   **£2.95**
Chick peas cooked with spinach, onions and tomatoes, garnished with spices and coriander.
- Khumbi Bhaji**   **£2.95**
Mushroom buttons mixed with spices, cooked in tomatoes and herbs.
- Bindi Bhaji**   **£2.95**
Okra gently spiced, garnished with onions, tomatoes and herbs.
- Saag Bhaji**   **£2.95**
Fresh spinach cooked with tomatoes and onions, garnished with gentle spices.
- Saag Aloo**   **£2.95**
Spinach and potato cooked with herbs and spices.
- Saag Paneer**   **£3.50**
Exclusive Indian cubed cheese, cooked in spinach with herbs and spices.
- Matar Paneer**   **£3.50**
Cheese and green peas cooked in spices.
- Tarka Dhall**   **£2.95**
Lentils tempered with garlic and fenugreek leaves
- Chips** **£1.75**
- Any Curry Sauce** **£3.50**



Tamarind Table Rice

Saag Rice   £2.50

Basmati rice cooked with mild spices and fresh spinach.

Pineapple Rice   £2.50

Basmati rice with pieces of sweet pineapple.

Chana Rice   £2.50

Basmati rice with the infusion of chick peas and soft herbs.

Khumbi Rice   £2.50

Basmati rice with the infusion of gently roasted mushrooms and coriander.

Egg Rice   £2.50

Basmati rice stir fried with beaten eggs and gentle spices

Keema Rice  £2.50

Basmati rice cooked until light and fluffy with minced lamb and mixed herbs.

Sabzi Rice   £2.50

Basmati rice cooked until light and fluffy with mixed vegetables.

Rashun Rice   £2.50

Basmati rice cooked with fresh garlic.

Onion Rice   £2.50

Basmati rice cooked with onion.

Chilli Rice   £2.50

Basmati rice cooked with fresh chillies.

Pilau Rice   £2.25

Beautifully perfumed basmati rice.

Plain Boiled Rice   £2.25

Steamed rice.

Plain Naan  £2.25

Light fluffy naan bread baked in our clay oven.

Plain Paratha (Mini) £1.75

Chapatti dough rolled and pan baked with melted butter served faultlessly crispy

Garlic Coriander Paratha (Mini)   £1.95

Light chapatti dough filled with garlic and butter; rolled and pan baked with extra butter to give an amazing crispy taste with chopped coriander.

Chapati  £1.50

Soft unleavened bread.

Garlic Chapati  £1.95

Soft unleavened bread with a garlic spread.

Garlic Chilli Chapati   £1.95

Soft unleavened bread with a garlic and chilli spread.

Tandoori Roti   £1.95

Tamarind Table English

Tamarind Steak £12.95

Fillet steak cooked to your liking. Served with chips, peas and salad.

Roast Chicken £7.95

Traditional chicken roast. Served with chips and salad.

Omelette Platter £7.95

Plain, Chicken, Mushroom or Prawn. Served with salad and chips. Choose from one of the following fillings: plain, chicken, mushroom or cheese.

Tamarind Table Breads

Keema Naan  £2.50

Light fluffy naan bread filled with a spicy mince lamb filling, baked in our clay oven.

Peshwari Naan   £2.50

Light fluffy naan bread filled with shavings of coconut and sultanas, baked in our clay oven.

Garlic Naan   £2.50

Light fluffy naan bread baked with fresh garlic in our clay oven.

Kulchi Naan   £2.50

Light fluffy naan bread filled with onions and vegetables, baked in our clay oven.

Chilli Garlic Naan   £2.50

Light fluffy naan bread filled with fresh chillies and garlic, baked in our clay oven.

Garlic Coriander Naan   £2.50

Light fluffy naan bread baked with fresh garlic and coriander in our clay oven.

Chilli Naan  £2.50

Light fluffy naan bread baked with fresh chillies in our clay oven.



SET MEAL A FOR 2

Pappadum & Chutney

Starters:

Chicken Tikka, Lamb Tikka

Main Course:

*Lamb Tikka Jalfrezi,
Chicken Tikka Massala*

Sundries:

Mushroom Rice, Garlic Nan

£29.95

VEGETARIAN SET MEAL A FOR 2

Pappadum & Chutney

Starters:

Onion Bhaji, Vegetable Somosa

Main Course:

Vegetable Bhuna, Aloo Gobi Massala

Sundries:

Onion Rice, Plain Nan.

£29.95

SET MEAL B FOR 4

Pappadum & Chutney

Starters:

*Chicken Tikka, Lamb Tikka,
Sheek Kebab, Prawn Puri*

Main Course:

*Chicken Madras,
Chicken Tikka Khorai,
Lamb Tikka Massala,*

Prawn Jalfrezi,

Sundries:

Egg Pea Rice & Keema Rice, Nan

£59.95

VEGETARIAN SET MEAL B FOR 4

Pappadum & Chutney

Starters:

*Onion Bhaji, Vegetable Somsosa,
Vegetable Stuffed Khumbi,
Aloo Chat Massala*

Main Course:

*Vegetable Madras, Saag Bhaji
Aloo Gobi Massala, Prawn Balti,*

Sundries:

Mushroom Rice, Onion Rice, Nan

£59.95

TAMARINDTABLE



OPENING HOURS

Monday - Thursday 5.00pm till 10.30pm

Friday & Saturday 5.00pm till 11.00pm

Sunday 4.00pm till 10.30pm



Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items- please inform our staff of any special dietary requirements. Please Note: No discount is available on Christmas Eve/Day, New Years Eve/Day and other special occasions.

