

# AARAMBH (SNACKS FROM THE STREETS OF INDIA)



*" It's fresh every time,  
"just the way mum makes it."*



## VEGETARIAN

- 1. Papad Platter (Ve)** **£3.75**  
Roasted & Fried papadums served with a variety of in-house dips.
- 2. Paani Puri (G,Ve)** **£4.95**  
Puffed puri served with chickpeas, potato mix & tangy water.
- 3. Mix Bhajia (Ve)** **£6.50**  
Sliced onion, potato, aubergine, cauliflower mixed with gramflour, herbs & deep fried.
- 4. Chilli Garlic Mogo (Ve,Sy)** **£6.50**  
Crispy fried cassava in chilli garlic sauce.
- 5. Dahi Bhalla Papdi Chaat (D,G)** **£4.75**  
Crispy wheat flour biscuits mixed with fine sev, chick peas & boiled potatoes.
- 6. Punjabi Samosa Choley Chaat (D,G)** **£4.95**  
Crispy vegetable samosa, on a bed of tangy chick peas with sweet yogurt & chutnies.
- 7. Aloo Tikki Chaat (D,G)** **£5.50**  
Spiced fried potato patties served on a bed of tangy chick peas, topped with sweet yogurt and chutnies.
- 8. Hara Bhara Kebab (Ve)** **£5.50**  
Crispy kebab of spinach & potato blended with lentils & fried.
- 9. Ambi Paneer Tikka (D)** **£7.25**  
Fresh cottage cheese marinated in traditional spices grilled with tomatoes, onion & capsicum.
- 10. Crispy Baby Corn (Ve)** **£6.25**  
Crisp baby corn deep fried with rice flour batter .
- 11. Honey Chilli Potato Chips (Ve,Sy)** **£4.95**  
Potato chips in honey chili sauce.

**NON-VEGETARIAN****POULTRY**

- 12. Chicken Lollypop (Sy)** **£7.25**  
Chicken wings turned in to lollypops, deep fried with chinese batter tossed in hot garlic sauce.
- 13. Chicken Tikka (D)** **£6.95**  
Boneless chicken marinated with yogurt and traditional spices, cooked in a clay oven.
- 14. Murg Malai Tikka (D,N)** **£6.95**  
Grilled pieces of boneless chicken marinated in cream and cheese with a hint of cardamom.
- 15. Chicken 65** **£6.95**  
Spicy, deep fried chicken - a popular dish from Andhra Pradesh, South India.
- 16. Tandoori Chicken (D)** **WHOLE £14.50**  
Whole spring chicken marinated with yogurt & traditional spices, **HALF £8.25**  
cooked in a clay oven.

**LAMB**

- 17. Seekh Kebab** **£6.75**  
Minced lamb kebabs marinated with Indian spices & cooked on a charcoal grill.
- 18. Bihari Boti** **£7.25**  
Boneless lamb chunks marinated with yogurt & spices, cooked on charcoal.
- 19. Lamb Chops** **£8.50**  
Lamb chops marinated with ginger garlic paste & spices cooked on charcoal.

**SEA FOOD**

- 20. Hot Chilli Fish (Sy)** **£8.50**  
Battered fried fish tossed in schewzan sauce.
- 21. Amritsari Macchi** **£8.50**  
Diced fish marinated in traditional punjabi spices, dipped in batter then fried.
- 22. Tawa Fish (Mu)** **£8.50**  
Fillet of fish marinated with mustard giving a real pungent flavour.
- 23. King Prawn Tandoori (D)** **£13.50**  
Succulent prawns, marinated in spiced yogurt, garam masala and red chillies.

# FAMILY SHARING PLATTERS

## 24. Vegetarian Platter (D,G)

£10.50

Assortment of onion bhajia, vegetable samosa, hara bhara kebab and ambi paneer tikka.

## 25. Non-Vegetarian Mixed Grill Platter (D)

£17.50

Chicken tikka, lamb chop, lamb seekh kebab and tandoori chicken.

# INDO CHINESE

## VEGETARIAN

### 26. Chilli Paneer (D,Sy)

£7.50

Based on the famous chilli paneer with styles from the Manchuria (north east Asia) region served with onions and peppers.

### 27. Chilli Gobhi (Sy)

£6.50

Florets of cauliflower fried and tossed in hot garlic chilli sauce .

### 28. Vegetable Noodles (E,Sy)

£7.25

Noodles stir fried in fresh vegetables and soya sauce.

### 29. Veg Manchurain (Ve,Sy)

£6.95

Vegetable dumplings tossed in manchurai sauce.

## NON-VEGETARIAN

### 30. Chinese Chilli Chicken (Sy)

£8.50

Szechuan style stir fried chicken in szechuan sauce

### 31. Chilli Garlic Prawns (Sy)

£7.95

Tiger prawn dusted with potato starch, tossed with bell pepper & soya sauce.

# THALI

	Lunch	Dinner (Inc Gulab Jamun)
<b>32. Vegetarian Thali (D,G)</b>	<b>£4.99</b>	<b>£8.99</b>
Consists of 2 Veg curries accompanied with rice, salad, raita, naan and ice cream served in a traditional thali plate.		
<b>33. Non-Vegetarian Thali (D,G)</b>	<b>£5.99</b>	<b>£9.99</b>
Consists of 1 non- veg item chicken/ lamb or fish and 1 veg curry accompanied with rice salad raita naan and ice cream served in a traditional thali plate.		

# MAIN COURSE

(NON-VEGETARAIN)

## GOSHT KE PAKWAN (Lamb specialities)

- 34. Desi Lamb Curry** £8.25  
Home style lamb curry cooked in onion and tomato gravy.
- 35. Rogan Josh** £8.75  
Tender pieces of lamb cooked in kashmiri spices.
- 36. Karahi Gosht** £8.95  
Succulent pieces of boneless lamb cooked with capsicum and onion.
- 37. Desi Dhaba Lamb** £8.95  
Tender pieces of lamb on the bone cooked with chef special spices.
- 38. Saag Gosht (Mu)** £8.75  
Succulent pieces of boneless lamb cooked with spinach.
- 39. Rajasthani Lal Maas (D)** £8.95  
Lamb off the bone cooked slowly in rich brown sauce. A speciality from the village in northern India.
- 40. Lamb Korma (D,N)** £8.95  
Succulent pieces of lamb cooked in yogurt and spices.
- 41. Lamb Madras (Mu)** £8.95  
A classic Indian dish and one of the most well known and popular curry dishes in the UK. Succulent pieces of lamb cooked in home made curry paste.

## MURG KE PAKWAN (Chicken specialities)

- 42. Desi Chicken Curry** £6.95  
Home style chicken curry in onion and tomato gravy.
- 43. Butter Chicken (D,N)** £7.75  
Grilled chicken pieces, cooked in a creamy tomato gravy.
- 44. Chicken Tikka Masala (D,N)** £8.25  
Chicken Tikka, onions and green peppers in a creamy sauce.
- 45. Chicken Methi (Mu)** £8.25  
Chicken pieces cooked with fresh fenugreek leaves.
- 46. Chicken Chettinad (Mu)** £8.25  
A very famous & spicy south indian dish cooked with spices and coconut cream.
- 47. Karahi Murg** £7.95  
Diced chicken cooked with diced onion & capsicum in a thin gravy.
- 48. Desi Dhaba Chicken** £8.25  
Chicken pieces on the bone, cooked in a traditional punjabi style.
- 49. Murg Madras (Mu)** £7.95  
A classic indian dish and one of the most well known and popular curry dishes in the UK. Pieces of boneless chicken cooked in hot spices.
- 50. Murg Korma (D,N)** £8.25  
Boneless chicken pieces cooked in a rich creamy sauce.

## MAIN COURSE

(SEA FOOD)

### SAMUNDARI PAKWAN

- 51. Malabari Fish Curry (Mu)** £10.50  
Fish cooked in coconut cream, flavoured with curry and spices.
- 52. Goan Fish Curry (Mu)** £10.50  
Fillet of fish simmered in goan spices and coconut milk.
- 53. King Prawns Masala** £13.25  
Cooked with onions and green peppers in a creamy sauce.

## MAIN COURSE

(VEGETARAIN)

### SUBZ BAHAR (Vegetarian Specialities)

- 54. Karahi Vegetables (D)** £6.50  
Fresh vegetables cooked in thick kadahi gravy
- 55. Chana Masala (Ve)** £6.50  
Whole chickpeas cooked in a punjabi tomato onion masala..
- 56. Bombay Aloo (Ve,MU)** £5.95  
Fresh potatoes cooked in a spiced curry sauce
- 57. Sarson Ka Saag (D,Mu)** £6.50  
Fresh greens cooked with ginger, garlic, onion and tomato.
- 58. Aloo Gobhi Adaraki (Ve)** £6.25  
Cauliflower florets cooked gently with potatoes, flavoured with fresh ginger and coriander.
- 59. Baingen Hydrabadi (Ve,Mu)** £6.75  
A classic dish of whole egg plants sauted with fresh onion and tomatoes seasoned with herbs and spices from hydrabad.
- 60. Bhindi Do Pyaaza (Ve)** £6.50  
Okra cooked in onion, chilli, tomatoes and spices.
- 61. Malai Kofta (D,N)** £7.25  
Cheese & cream dumplings cooked in rich tomato gravys.
- 62. Palak Paneer (D,Mu)** £7.25  
Cottage cheese engulfed in spinach puree tempered with aromatic herbs.
- 63. Mutter Methi Malai (D,Mu)** £7.25  
Pieces of paneer with pureed spinach cooked with peas and fenugreek leaves.
- 64. Karahi Paneer (D)** £7.50  
Diced cottage cheese cooked with onion, tomatoes and capsicums in a thick curry sauce.
- 65. Paneer Tikka Masala (D,N)** £7.75  
Paneer tikka cooked in tomatoes and masala gravy.

## MANI COURSE cont.....

(VEGETARAIN)

- 66. Makhani Paneer (D,N)** £7.50  
Home made cheese cooked in a rich creamy butter sauce,
- 67. Dal Makhan Wali (D)** £7.25  
Creamed lentils tempered and seasoned in mild spices and clarified butter.
- 68. Dal Tadka** £6.25  
Combination of five lentils sauteed in fresh garlic and ginger.

## BIRYANIS

(Aromatic Indian basmati rice cooked with fresh herbs and spices)

### VEGETARIAN

- 69. Subz Bahar Biryani (D)** £8.95  
Basmati rice cooked with tossed vegetables & spice masala.

### NON-VEGETARIAN

- 70. Murg Biryani (D)** £9.95  
Tender chunks of chicken cooked in the finest basmati rice.
- 71. Hydrabadi Gosht Biryani (D)** £10.95  
The finest basmati rice cooked with tender lamb cubes flavoured with authentic spices.
- 72. King Prawn Biryani (D)** £13.50  
Finest basmati rice cooked in king prawn masala curry.

## RICE

### VEGETARIAN

- 73. White Steamed Rice** £4.25  
White pearled steamed basmati rice.
- 74. Jeera Pulao Rice** £4.95  
Combination of cumin seeds with basmati rice.
- 75. Mushroom Rice (Sy)** £5.50  
Aromatic basmati rice cooked with mushrooms.
- 76. Lemon Rice (Mu)** £5.50  
White basmati rice cooked with rind of lemon and mustard seed.
- 77. Vegetable Fried Rice (Sy)** £5.95  
Chinese style rice cooked with cubed vegetables and soya sauce.

### NON-VEGETARIAN

- 78. Chicken fried rice (Sy)** £6.50  
Chinese style fried rice cooked with chicken.

# TANDOORI SEENE SE

(Breads)

## VEGETARIAN

- 79. Tandoori Roti (G)** £1.95  
Unleavened bread made from wheat flour.
- 80. Plain Naan (G,D)** £2.25  
Leavened bread made from fine flour.
- 81. Butter Naan (G,D)** £2.50  
Leavened bread made from fine flour with butter.
- 82. Lachedar Paratha (D,G)** £2.75  
Layered bread freshly baked in clay oven.
- 83. Garlic Naan (G,D)** £2.75  
Leavened bread flavoured with fresh garlic.
- 84. Chilli Garlic Naan (G,D)** £2.95  
Leavened bread flavoured with garlic and chillies.
- 85. Peshawari Naan (G,D)** £3.75  
Leavened bread made from fine flour.
- 86. Kulcha Do Pyaza (G,D)** £3.50  
Leavened bread stuffed with onion and coriander.
- 87. Makki Roti (D)** £2.75  
Leavened gluten free bread made with corn flour.
- 88. Bhatura (G)** £2.50  
Fried puffed bread.

## NON-VEGETARIAN

- 89. Keema Naan (G,D)** £3.75  
Fine flour bread stuffed with lamb mince, freshly baked in clay oven.

# YOGURTS AND SALADS

- 90. Plain Yogurt (D)** £2.50
- 91. Cucumber Raita (D)** £3.50
- 92. Chumber Salad** £3.00
- 93. Garden Fresh Salad** £3.00
- 94. Onion Mirchi Salad** £3.00
- 95. Carrots & Chilli Pickle (Mu)** £3.75

# DESSERTS

- 96. Kulfi (D,N)** **£3.50**  
Pista/Mango/Malai  
An everest ices creation with a special blend to produce the finest kulfi using safron sauce, garnished with pistachios.
- 97. Gulab Jamun (N)** **£3.50**  
Traditional Indian dessert of deep fried dumplings served in a sweet syrup (served with or without ice cream).
- 98. Gajar Ka Halwa (D,N)** **£3.50**  
Traditional Indian carrot cake served with nuts and traditional spices (served with or without ice cream).
- 99. Ras Malai (D,N)** **£4.00**  
Soft paneer balls immersed in chilled creamy milk.
- 100. Vanilla Ice Cream (D)** **£3.50**

## KINDLY NOTE:

All our dishes are prepared fresh to order, please excuse any delays.  
Please make sure your waiter/server is aware of any allergies,  
as some of the dishes contain coconut & nuts

**Ve:** Vegan - **Allergens:** **D:** Dairy, **E:** Egg, **G:** Gluten, **Mu:** Mustard, **N:** Nuts, **Sy:** Soya

## Outside Catering - Corporate Events - Reception Parties



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### Opening Hours

Tue - Thur 12am 3pm & 6pm - 11pm  
Fri - Sat 12am 3pm & 6pm - 12pm  
Sun 12am 3pm & 6pm - 11pm

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