



MENU

Multi Award Winning Restaurant

Nazma Tandoori Restaurant
62 Bridge Street, Aberdeen
TEL: 01224 211296



Welcome to the Nazma Tandoori, Aberdeen

Nazma Tandoori are multi award winning restaurants operating in the North East Scotland for over 28 years making them the pride of Scotland.

The Nazma Tandoori Aberdeen is a family run restaurant that offers the best in Indian and Bangladeshi cuisine. We are committed to using only the freshest and finest authentic ingredients, which are cooked to order for each and every customer. Providing an exotic and memorable Indian dining experience that is unique and exclusive.

Our Mission is to provide fresh, healthy, nutritious and great tasting food in a clean and friendly environment.

Sit back relax and enjoy the true Indian dining experience.

TO BEGIN YOUR MEAL

SOUP OF THE DAY	£3.15
MULLIGATAWNY SOUP	£3.15
PRAWN COCKTAIL	£3.95

STARTERS

MARCHLI TIKKA	£7.50
Succulent pieces of Salmon fish baked in the tandoor with onions, mushroom and red peppers	

MARCHLI PAKURA	£7.50
Lightly spiced Cod fish, deep-fried in a spicy batter	

KING PRAWN ROSE	£7.50
A whole King prawn gently marinated in delicate herbs, and roasted in the shell	

EAST INDIA PRAWNS	£5.35
Spicy massala dressing on steam cooked prawns served with puree and salad	

KING PRAWN BUTTERFLY	£7.15
King prawn that is coated with herbs and spices and then coated in crispy golden breadcrumbs	

BENGAL KING PRAWN	£7.15
Fresh coriander, garlic and tamarind sauce dominates the taste of this Bengal starter	

CHICKEN CHATT	£5.35
Small juicy pieces of chicken spiced with hot and sour sauce with puree and salad.	

KASHMIRI CHICKEN TIKKA	£5.95
Diced breast of chicken marinated in natural herbs and then cooked in the Tandoori	

ALHABADI CHICKEN PAKURA	£5.70
Slices of chicken fried in spiced batter	

TANDOORI VOLLAILE	£5.95
Chicken marinated and broiled in the Tandoori clay oven	

BARRAH KEBAB	£5.95
Spicy Scottish lamb chops, marinated in ginger, garlic, yoghurt, cumin and garam masala	

HINDUKUSHI LAMB TIKKA	£6.15
Deliciously soft and tender pieces of marinated lamb cooked in the Tandoori clay oven	

SHEEK KEBAB SHIRAJI	£5.70
Spicy lamb meat cooked on a skewer, in the Tandoori oven	

PIAZO (Onion Bhaji)	£4.35
Deep-fried dumplings of spicy lentils and onions, a famous evening starter of the Newabs of Bengal	

ALHABADI PAKURA	£4.35
A light soft vegetable dumpling which is served with a delicate sauce	

CHANNA PUREE	£4.85
Chick peas cooked in a fresh sweet and sour sauce	

MIXED KEBAB	£7.15
Lamb Tikka, Chicken Tikka, Sheek Kebab	

MIXED PAKORA	£6.15
Chicken Pakora, Vegetable Pakura and Marchli Pakura	

MIXED PLATTER FOR FOUR	£23.70
King Prawn Butterfly, Sheek Kebab, Chicken Tikka, Lamb Tikka, Marchi Pakora, Piazo and Samosa	

COMBI / GARLIC CHATT	£4.80
Mushroom, sliced garlic in spicy hot & sour sauce served with puree	

MAIN COURSES

NAZMA MASSALAM SPECIALITIES (RICE OR NAN NOT INCLUDED WITH CURRY DISHES)

CHICKEN TIKKA MASSALAM	£14.45
Chicken Tikka from the Tandoor and then prepared in a combination of yoghurt, ground almonds, fresh double cream and a selection of special herbs and spices cooked with Nazma's own recipes.	

LAMB TIKKA MASSALAM	£14.45
Lamb Tikka from the Tandoor, prepared as above.	

TANDOORI KING PRAWN MASSALAM	£22.45
Tandoori King Prawn prepared as above.	

AKBORI SPECIAL MASSALAM	£19.45
Chicken, Lamb and King Prawns taken from the Tandoor and then prepared in a combination of yoghurt, ground almonds, fresh double cream and a selection of special herbs and spices cooked with Nazma's own recipes.	

NAZNEEN	
Tikka glazed in the tandoor then simmered in a creamy sweet & sour mild sauce.	

CHICKEN	£13.80
LAMB	£14.30
KING PRAWN	£23.95



THALI PRESENTATIONS

The Thali was created for the Viceroy, by chefs from different parts of India combining the taste of all regions. This is a delightful way to enjoy the best of Indian cuisine

NON-VEGETARIAN THALI FOR ONE £24.45

Consists of Sheek Kebab, Shiraj Tandoori Vollaile, Lamb bhuna, Chicken Tikka Massala, Prawn Patia, Cucumber Raitha, Mushroom Bhaji, Naan Bread, Salad and Pilau Rice

VEGETARIAN THALI FOR ONE £23.45

Shabzi Dall, Saag Ponir, Gucchi Coubi, Dall Massala, Raitha, Piazo, Bhuna Chana. Pilau Rice and Salad

SEAFOOD THALI FOR ONE £25.45

Salmon Fish Tikka, Green Herb Cod Fish, Prawn Bhuna, Tandoori King Prawn, Paitha, Gucchi Coubi served with Steamed Rice and Nan Bread

NAZMA CHEF'S SPECIAL DISHES

(RICE OR NAN NOT INCLUDED)

MUGHLIA KARAHI £14.45

Chicken Tikka and spiced Mince Meat with fresh Karahi spice.

LAMB ROSHUNI £15.00

Lamb Tikka with garlic, fresh coriander and capsicum served on a sizzling platter

CHICKEN ROSHUNI £14.45

Chicken Tikka cooked with garlic, fresh coriander and capsicum served on a sizzling platter

MURGH TIKKA MAKHANI £14.45

Lightly marinated Chicken delicately roasted in the Tandoor which is then immersed in a delicious spiced buttery sauce, a very popular dish.

ABKORI SPECIAL MAKHANI £19.45

Lightly marinated Chicken, Lamb and King Prawns delicately roasted in the Tandoor which is then immersed in a delicious spiced creamy butter sauce

KARAHI ABKORI SPECIAL £19.45

Barbequed Chicken, Lamb & King Prawns cooked in a rich texture sauce with garlic, fresh onions, green chilli & sprinkled with fresh coriander. Served in a traditional Karahi bowl

MURGH MASSALA £21.45

Half Chicken Tandoori cooked on the bone prepared with fresh ginger, garlic, onions, almonds and Lamb mince sprinkled lightly with coriander. A very special taste!

SPECIAL KOOFTA KHANA £21.45

Mince ball grilled in a clay oven then re-cooked with Nazma's special homemade recipe. (Available in Mild/Medium or Hot)

JINGA SHAHI MASSALA £28.00

Cooked with shell on King Prawn and special spices. Selected from fresh ground spices, this mouthwatering dish originated by the Mogul Emperor Chefs called Shahi Massala. Nazma is proud to present this must try dish.

SHAHJANI CHICKEN / LAMB PASSANDA £14.45

Succulent Chicken / Lamb cooked in a creamy sauce of ground almonds, sweet yoghurt and spicy ground herbs. Exceptionally smooth taste!

CHICKEN ZEERA £14.45

Spiced pieces of Chicken cooked in a rich sauce garnished with coriander

CHICKEN SARDARI £14.45

Chicken Tikka cooked Bhuna style with fresh yoghurt and mint. Served Madras strength.

LAMB SARDARI £14.45

Lamb Tikka cooked Bhuna style with fresh yoghurt and mint. Served Madras strength.

CHICKEN TIKKA NICOL £15.00

Chicken Tikka cooked with fresh herbs and spices in a rich coconut flavoured hot sauce. Madras strength.

RHYANI

A spicy hot dish for the connoisseur of fine Indian cuisine, cooked with fresh ginger and a thick Massala sauce. Presented to you Madras strength

CHICKEN £14.45

LAMB £15.00

KING PRAWN £22.45

BONANI

Medium or Hot, Barbequed in the Tandoor and cooked with fried mushrooms, fried onions and fried capsicum to Nazma's own recipe - Available in:

CHICKEN £16.45

LAMB £16.45

KING PRAWN £22.45

NAGA LAND

Cooked bhuna style with naga herbs & spices. Naga has it's own distinctive aromatic flavours with a rich hot taste

CHICKEN £17.45

LAMB £17.75

KING PRAWN £23.00

KARAHI PRESENTATIONS

Karahi cooking is native to Sind, formerly part of the Bombay province, these dishes are presented to you using fresh ginger, garlic, chopped onions, whole cumin seeds, tomatoes and fresh coriander leaves, served in a traditional sizzling Karahi bowl

CHICKEN KARAHI £14.25

LAMB KARAHI £14.45

KING PRAWN KARAHI £22.45

ZEERA BOLTI

Cooked with lots of fennel seeds, fresh garlic, ginger, coriander & our special balti sauce slightly tangy but smooth and full of flavour - please state the strength when ordering. (Hot/Medium)

CHICKEN £14.85

LAMB £15.45

KING PRAWN £21.40

AKBORI SPECIAL (Chicken, Lamb and King Prawn) £19.45



SET MEALS

(FOR TWO PERSONS)

2 Poppadoms, Mixed Starters
 Zeera Chicken, Sardari Lamb (HOT)
 Chef's recommended vegetables
 with Pilau Rice
 and your choice of Nan Bread
 Kulfi (sweet)
 Coffee and Mints£60.50

SET MEALS

(FOR FOUR PERSONS)

4 Poppadoms, Mixed Starters, Zeera
 Chicken, South Indian Garlic Chilli Lamb
 Chicken Tikka Massala,
 Green Herb Prawns
 2 Vegetable side dishes
 recommended by our Chef
 served with our Pilau Rice
 Kulfi (sweet)
 Coffee and Mints.....£121.00

MUGAL HONEY

Honey with double fresh cream. Mild herbs and spices cooked with almonds for a mild smooth sweet taste.

CHICKEN £17.45
 LAMB £17.75
 KING PRAWN £23.00

NORTH WEST FRONTIER

TANDOORI SPECIALTIES

The following Tandoori dishes are served with green salad, pilau rice or nan bread and special vegetable curry. Please specify strength required (mild, medium or hot)

TANDOORI VOLLAILE £15.25

Half a chicken marinated and broiled in a Tandoori clay oven.

KASHMIRI CHICKEN TIKKA £15.25

Tender pieces of chicken breast marinated and broiled in a Tandoori clay oven.

HINDUKUSHI LAMB TIKKA £16.00

A dish from the Hindukush Mountains, boneless morsel of lamb marinated in natural yoghurt and rare spices and then broiled in the Tandoori oven.

BARRAH KEBAB £15.95

Spicy Scottish lamb chops, marinated in ginger, garlic, yoghurt, cumin and garam masala

CHICKEN CHILLI TIKKA £16.25

If you like it hot, try this for a change, marinated chicken broiled in the Tandoor, stirfried and sprinkled with green chilli. (Madras strength)

TANDOORI PLATTER £22.45

A feast for Tandoori lovers, Sheek Kebab, Chicken Tikka, Lamb Tikka, Tandoori King Prawn and a piece of Tandoori Vollaile, Lamb Chop.

TANDOORI GARLIC CHICKEN £15.25

Half a chicken marinated in our special garlic sauce and cooked in the Tandoori oven and fried garlic sprinkled on top

TANDOORI KING PRAWN £23.00

King prawns marinated in natural herbs and roasted in the Tandoor.

SHASHLIK

Mildly spiced skewered with tomatoes, capsicum, onions and served with green salad and vegetable curry sauce

SHASHLIK CHICKEN £15.45

SHASHLIK LAMB £15.45

SHASHLIK KING PRAWN £24.00

FISH SPECIALS

Available Fish: Salmon, Monkfish

DESHI BHUNA

Your choice of fish is cooked into this rich garlic flavoured sauce, with a generous amount of fresh green chillies and coriander

CREAMY GREEN HERB

Lightly spiced grilled fish covered in a creamy green herb sauce

CHILLI TIKKA

Marinated fish broiled in the Tandoori served Madras strength for that extra bite.

BUTTER MAKON

Your choice of fish pan fried in delicate spices and a light almond based butterfly sauce is poured over the fish

COX BAZAARI JALFREZI

A famous fishing region located next to the Bay of Bengal, a taste of local cuisine. Served medium to hot in strength

SYLETI FRIED FISH

Dry pan-fried marinated fish lightly spiced and served with tarka dall.

SALMON £19.95
 MONKFISH £22.50



NAZMA CLASSIC DISHES

CHICKEN TIKKA	£14.45
LAMB TIKKA	£14.45
CHICKEN	£11.30
LAMB	£12.00
MONKFISH	£22.50
SALMON	£19.95
KING PRAWN	£19.75
PRAWN	£12.45
MIXED VEGETABLE	£11.25
SCOTTISH LAMB CHOP	£14.95

NORTH BENGAL FRUITY

A mild fruity dish.

KURMA

A very mild dish, cooked with double cream, coconut and ground almonds. A popular dish for beginners

REDFORT DELICACY

Almonds, cashew nuts, yoghurt and rare wild ground herbs. Mild, smooth and fresh in taste

SHAHI ROGAN JOSH

Steam cooked with fried garlic, spring onions and fresh coriander leaves, covered in tomatoes, capsicums and light sauce. This dish is prepared using our own secret recipe and made front page news in 1992 (Sunday Post). Medium.

BHUNA

Preparation of this dish entails making double strength medium sauce, thickened with tomato puree, garlic, fresh tomatoes, methi leaves, sprinkled with fresh coriander.

DO-PIAZA

Cooked in medium sauce with diced onions, capsicum and tomatoes, garnished with garlic and coriander.

SAAG

Steam cooked lightly fried with garlic and medium spices then prepared with spinach.

PATIA

Cooled with garlic, fresh coriander, slightly hot sweet and sour sauce.

ASSAMESE JALFREIZI

Steam cooked pieces prepared with onions, green peppers, fresh chilli. This is a spicy, slightly hot dish full of flavour.

ACHAR FROM UTTAR PARDESH

Cooked in a tantalising pickled massala, laced with whole green chilli.

PARSI

A famous Parsi wedding dish, lavishly garnished with fresh urri-dall and fresh lemon. Superb!

DANSAK

This is a sweet and sour hot dish with a very refreshing flavour, obtained by combining the best dall and juicy pineapple chunks.

MADRAS

This is a fairly hot dish.

SOUTH INDIAN GARLIC

We are proud to introduce this dish to the North East, the recipe is hundreds of years old and obtained only by us. Cooked in fresh slices of garlic, fresh green chilli, plum tomatoes and garnished with coriander. Hot taste

GREEN HERB

This is prepared similar to the Bhuna dish, but is slightly hotter and covered in fresh coriander.

CEYLONESE VINDALOO

Famously hot dish prepared with a piece of aloo and lots of garlic, hot and green chilli and a hot thick sauce.

BIRYANI SPECIALTIES

Tilda basmati rice prepared with saffron and ghee, this is then fried with onions prepared with the following: (this dish is served with a special vegetable curry made to any strength you choose)

VEGETABLE	£12.95
REDFORT CHICKEN	£13.30
SPICY LAMB	£13.30
PRAWN AND MUSHROOM	£13.30
BENGAL KING PRAWN	£21.95
AKBORI SPECIAL	£19.95

VEGETABLE DISHES

GUJERATI SHABZI £11.25
Fresh vegetables in a medium spicy sauce covered in mushrooms.

SHABZI DALL £11.25
Vegetables cooked in uri-dall and fresh lemon, medium sharp taste

SAAG PANIR MATOR £11.25
Spinach cooked with garlic, chick peas and home made cheese, medium hot

SHABZI JALFREIZI £11.25
A selection of fresh vegetables cooked with green peppers, fresh green chilli, this is a spicy slightly hot dish

CHANNAH & ALOO DHALL £11.25
Chick peas and potato served hot, sweet and sour in a lentil based sauce

CHANNA SPICY BHUNA £11.25
Chick peas cooked in a spicy tomato and onion sauce with lashings of coriander

ALOO GOBI SPICY BHUNA £11.25
Potato and cauliflower cooked in a spicy tomato sauce

SAAG ACHRI ALOO £11.25
Spinach and potatoes prepared using lime pickle and tamarind garnished with fresh green chillies for that extra bite

**BRINGAL & GARLIC MADRAS** £11.25

Fresh aubergines and sauteed garlic pieces in madras style sauce

SHABZI MASSALAM £11.25

Mixed vegetables cooked in a mild rich creamy sauce

RAJISTANI BRINGAL MASSALAM £11.25

Auberines cooked in a hot spicy massalam sauce

GREEN HERB SHABZI (Fairly Hot) £11.25

Mixed vegetables prepared in a ginger and garlic based sauce covered in spicy green herbs

ALOO GOBI MADRAS £11.25

Potato and cauliflower cooked to Madras strength in a creamy coconut sauce

EUROPEAN DISHES

SIRLOIN STEAK (includes fried onions & mushrooms) £15.25

FRIED SCAMPI £10.25

STEAK DIANE (includes fried onions & mushrooms) £17.25

SIDE DISHES

ALOO GOBI MASSALAM £4.95

Potatoes and cauliflower cooked in a very lightly spiced sauce.

BRINJAL PATLIA £4.95

From the kitchen of Patlia, prepared with aubergines and is lightly spiced.

BHINDI DO-PIAZA £4.95

Orka with dried onions and lightly fried with spices.

GUCCHI COUBI £4.95

Mushrooms with a lightly spiced sauce.

ALOO MATOR CHILLI £4.95

Potatoes and chick peas with chopped green chilli

SAAG ALOO £4.95

Spinach and potatoes in a dry sauce.

BOMBAY ALOO £4.95

Potatoes in a lightly spiced sauce. Popular side dish

SAAG PANEER £4.95

Spinach and cheese in a dry sauce.

MIXED VEGETABLE BHAJI £4.95

A selection of the best vegetables cooked with green peppers on a dry curry.

TARKA DALL £4.95

Lentil garnished with garlic.

DALL MASSALA £4.95

Thick spiced lentils garnished with garlic and zeera

RAITA £2.45

Cool yoghurt mixed with cucumber and onions.

RICE DISHES

FLUFFY STEAMED £3.70

MASSALA FRIED £4.10

LEMON & CASHEW £4.45

TILDA PILAU £4.10

MATOR PILAU £4.45

MUSHROOM PILAU £4.45

VEGETABLE PILAU £4.45

KEEMA PILAU £4.45

SPECIAL FRIED £4.45

GARLIC PILAU £4.45

COCONUT PILAU £4.45

CHILLI FRIED £4.45

ALOO PILAU £4.45

PEAS PILAU £4.45

EGG PILAU £4.45

CORIANDER FRIED £4.45

ROTI SELECTION

TANDOORI ROTI £2.70

PLAIN NAN £3.70

GARLIC NAN £4.00

KEEMA NAN £4.00

PESHEVARI NAN £4.00

CHEESE NAN £4.00

ONION KULCHA NAN £4.00

VEGETABLE NAN £4.00

CHILLI NAN £4.00

LACHA PARATHA £3.70

ALOO PARATHA £4.00

CHAPPATI £1.70

POPADUMS £1.10

SPICED POPADUMS £1.20



As recommended by

**The Good Curry Guide
Grampian Heart Campaign
Platinum Award Winners 2002
(Quality Cuisine)**

**There are a vast selection of Low Fat - Fat Free Curries
Recommended by the Grampian Heart Campaign**

**These curries were also recommended by various
national newspapers**

**The Daily Express
The Sun
The Daily Star
Daily Mail
Press & Journal
Inverurie Herald
Aberdeen Independent**

(PLEASE SEE DISPLAY BOARD)

**Please ask for our
Low Fat - Fat Free Menu**

Customer Service is our prime intention.

**Should you need any help, our staff will be delighted to assist you in
any way they can.**

We thank you for your custom.

**Quality Food
Online Awards**

Winner 2002/2003

Winner 2003/2004

Winner 2004/2005

Winner 2005/2006

**Master
Chef**

**Winner
2006/2007**



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