

AARAMBH (SNACKS FROM THE STREETS OF INDIA)



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



VEGETARIAN

- 1. Papad Platter (Ve)** £4.50
Roasted & Fried papadums served with a variety of in-house dips.
- 2. Paani Puri (G,Ve)** £5.50
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)** £7.25
Crispy fried cassava in chilli garlic sauce.
- 5. Dahi Bhalla Papdi Chaat (D,G)** £5.95
Crispy wheat flour biscuits mixed with fine sev, chick peas & boiled potatoes.
- 6. Punjabi Samosa Choley Chaat (D,G)** £9.95
Crispy vegetable samosa, on a bed of tangy chick peas with sweet yogurt & chutnies.
- 7. Aloo Tikki Chaat (D,G)** £5.95
Spiced fried potato patties served on a bed of tangy chick peas, topped with sweet yogurt and chutnies.
- 8. Hara Bhara Kebab (Ve)** £5.95
Crispy kebab of spinach & potato blended with lentils & fried.
- 9. Ambi Paneer Tikka (D)** £8.50
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)** £5.95
Potato chips in honey chili sauce.

NON-VEGETARIAN**POULTRY**

- 12. Chicken Lollypop (Sy)** **£7.95**
Chicken wings turned in to lollypops, deep fried with chinese batter tossed in hot garlic sauce.
- 13. Chicken Tikka (D)** **£7.95**
Boneless chicken marinated with yogurt and traditional spices, cooked in a clay oven.
- 14. Murg Malai Tikka (D,N)** **£7.95**
Grilled pieces of boneless chicken marinated in cream and cheese with a hint of cardamom.
- 15. Chicken 65** **£7.95**
Spicy, deep fried chicken - a popular dish from Andhra Pradesh, South India.
- 16. Tandoori Chicken Wings** **£7.95**
Chicken wings marinated with yogurt & traditional species, cooked in clay oven.
- 17. Tandoori Chicken (D)** **WHOLE £14.50**
Whole spring chicken marinated with yogurt & traditional spices, **HALF £8.25**
cooked in a clay oven.

LAMB

- 18. Seekh Kebab** **£7.95**
Minced lamb kebabs marinated with Indian spices & cooked on a charcoal grill.
- 19. Lamb Chops** **£10.95**
Lamb chops marinated with ginger garlic paste & spices cooked on charcoal.

SEA FOOD

- 20. Amritsari Macchi** **£9.50**
Diced fish marinated in traditional punjabi spices, dipped in batter then fried.
- 21. Tawa Fish (Mu)** **£9.50**
Fillet of fish marinated with mustard giving a real pungent flavour.
- 22. King Prawn Tandoori (D)** **£13.50**
Succulent prawns, marinated in spiced yogurt, garam masala and red chillies.

FAMILY SHARING PLATTERS

- 23. Vegetarian Platter (D,G)** £11.50
Assortment of onion bhajia, vegetable samosa, hara bhara kebab and ambi paneer tikka.
- 24. Non-Vegetarian Mixed Grill Platter (D)** £17.50
Chicken tikka, lamb chop, lamb seekh kebab and tandoori chicken.

INDO CHINESE

VEGETARIAN

- 25. Chilli Paneer (D,Sy)** £8.95
Based on the famous chilli paneer with styles from the Manchuria (north east Asia) region served with onions and peppers.
- 26. Chilli Gobhi (Sy)** £7.50
Florets of cauliflower fried and tossed in hot garlic chilli sauce .
- 27. Vegetable Noodles (E,Sy)** £7.95
Noodles stir fried in fresh vegetables and soya sauce.
- 28. Veg Manchurain (Ve,Sy)** £8.95
Vegetable dumplings tossed in manchurai sauce.

NON-VEGETARIAN

- 29. Chinese Chilli Chicken (Sy)** £8.95
Szechuan style stir fried chicken in szechuan sauce
- 30. Chilli Garlic Prawns (Sy)** £9.95
Tiger prawn dusted with potato starch, tossed with bell pepper & soya sauce.

THALI

- | | Lunch | Dinner
(Inc Gulab Jamun) |
|--|-------|-----------------------------|
| 31. Vegetarian Thali (D,G)
Consists of 2 Veg curries accompanied with rice, salad, raita, naan and ice cream served in a traditional thali plate. | £6.49 | £8.99 |
| 32. Non-Vegetarian Thali (D,G)
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. | £6.99 | £9.99 |

MAIN COURSE

(NON-VEGETARIAN)

GOSHT KE PAKWAN (Lamb specialities)

- 33. Desi Lamb Curry** £9.50
Home style lamb curry cooked in onion and tomato gravy.
- 34. Rogan Josh** £9.50
Tender pieces of lamb cooked in kashmiri spices.
- 35. Karahi Gosht** £9.50
Succulent pieces of boneless lamb cooked with capsicum and onion.
- 36. Desi Dhaba Lamb** £9.50
Tender pieces of lamb on the bone cooked with chef special spices.
- 37. Saag Gosht (Mu)** £9.50
Succulent pieces of boneless lamb cooked with spinach.
- 38. Lamb Korma (D,N)** £9.50
Succulent pieces of lamb cooked in yogurt and spices.
- 39. Lamb Madras (Mu)** £9.50
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)

- 40. Desi Chicken Curry** £8.95
Home style chicken curry in onion and tomato gravy.
- 41. Butter Chicken (D,N)** £9.50
Grilled chicken pieces, cooked in a creamy tomato gravy.
- 42. Chicken Tikka Masala (D,N)** £9.50
Chicken Tikka, onions and green peppers in a creamy sauce.
- 43. Chicken Methi (Mu)** £8.95
Chicken pieces cooked with fresh fenugreek leaves.
- 44. Chicken Chettinad (Mu)** £8.95
A very famous & spicy south indian dish cooked with spices and coconut cream.
- 45. Karahi Murg** £8.95
Diced chicken cooked with diced onion & capsicum in a thin gravy.
- 46. Desi Dhaba Chicken** £9.50
Chicken pieces on the bone, cooked in a traditional punjabi style.
- 47. Murg Madras (Mu)** £8.95
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.
- 48. Murg Korma (D,N)** £8.95
Boneless chicken pieces cooked in a rich creamy sauce.

MAIN COURSE

(SEA FOOD)

SAMUNDARI PAKWAN

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

MAIN COURSE

(VEGETARAIN)

SUBZ BAHAR (Vegetarian Specialities)

- 52. Karahi Vegetables (D)** £7.25
Fresh vegetables cooked in thick kadahi gravy
- 53. Chana Masala (Ve)** £7.50
Whole chickpeas cooked in a punjabi tomato onion masala..
- 54. Bombay Aloo (Ve,MU)** £6.50
Fresh potatoes cooked in a spiced curry sauce
- 55. Sarson Ka Saag (D,Mu)** £7.25
Fresh greens cooked with ginger, garlic, onion and tomato.
- 56. Aloo Gobhi Adaraki (Ve)** £6.75
Cauliflower florets cooked gently with potatoes, flavoured with fresh ginger and coriander.
- 57. Baingen Hydrabadi (Ve,Mu)** £7.95
A classic dish of whole egg plants sauted with fresh onion and tomatoes seasoned with herbs and spices from hydrabad.
- 58. Bhindi Do Pyaaza (Ve)** £7.50
Okra cooked in onion, chilli, tomatoes and spices.
- 59. Malai Kofta (D,N)** £8.50
Cheese & cream dumplings cooked in rich tomato gravys.
- 60. Palak Paneer (D,Mu)** £8.50
Cottage cheese engulfed in spinach puree tempered with aromatic herbs.
- 61. Mutter Methi Malai (D,Mu)** £8.50
Pieces of paneer with pureed spinach cooked with peas and fenugreek leaves.
- 62. Karahi Paneer (D)** £8.50
Diced cottage cheese cooked with onion, tomatoes and capsicums in a thick curry sauce.
- 63. Paneer Tikka Masala (D,N)** £9.50
Paneer tikka cooked in tomatoes and masala gravy.

MANI COURSE cont.....

(VEGETARAIN)

- 64. Makhani Paneer (D,N)** 9.50
Home made cheese cooked in a rich creamy butter sauce,
- 65. Dal Makhan Wali (D)** £7.95
Creamed lentils tempered and seasoned in mild spices and clarified butter.
- 66. Dal Tadka** £6.95
Combination of five lentils sauteed in fresh garlic and ginger.

BIRYANIS

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

VEGETARIAN

- 67. Subz Bahar Biryani (D)** £9.95
Basmati rice cooked with tossed vegetables & spice masala.

NON-VEGETARIAN

- 68. Murg Biryani (D)** £10.95
Tender chunks of chicken cooked in the finest basmati rice.
- 69. Hydrabadi Gosht Biryani (D)** £11.95
The finest basmati rice cooked with tender lamb cubes flavoured with authentic spices.
- 70. King Prawn Biryani (D)** £13.50
Finest basmati rice cooked in king prawn masala curry.

RICE

VEGETARIAN

- 71. White Steamed Rice** £4.75
White pearled steamed basmati rice.
- 72. Jeera Pulao Rice** £5.50
Combination of cumin seeds with basmati rice.
- 73. Mushroom Rice (Sy)** £5.95
Aromatic basmati rice cooked with mushrooms.
- 74. Vegetable Fried Rice (Sy)** £6.50
Chinese style rice cooked with cubed vegetables and soya sauce.

NON-VEGETARIAN

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

TANDOORI SEENE SE

(Breads)

VEGETARIAN

- 76. Tandoori Roti (G)** £2.25
Unleavened bread made from wheat flour.
- 77. Plain Naan (G,D)** £2.50
Leavened bread made from fine flour.
- 78. Butter Naan (G,D)** £2.95
Leavened bread made from fine flour with butter.
- 79. Lachedar Paratha (D,G)** £3.25
Layered bread freshly baked in clay oven.
- 80. Garlic Naan (G,D)** £2.95
Leavened bread flavoured with fresh garlic.
- 81. Chilli Garlic Naan (G,D)** £2.95
Leavened bread flavoured with garlic and chillies.
- 82. Peshawari Naan (G,D)** £3.75
Leavened bread made from fine flour.
- 83. Kulcha Do Pyaza (G,D)** £3.75
Leavened bread stuffed with onion and coriander.
- 84. Makki Roti (D)** £3.50
Leavened gluten free bread made with corn flour.
- 85. Bhatara (G)** £2.50
Fried puffed bread.

NON-VEGETARIAN

- 86. Keema Naan (G,D)** £4.25
Fine flour bread stuffed with lamb mince, freshly baked in clay oven.

YOGURTS AND SALADS

- 87. Plain Yogurt (D)** £2.50
- 88. Cucumber Raita (D)** £3.50
- 89. Chumber Salad** £3.00
- 90. Garden Fresh Salad** £3.00
- 91. Onion Mirchi Salad** £3.00

DESSERTS

- 92. 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.
- 93. Gulab Jamun (N)** £3.50
Traditional Indian dessert of deep fried dumplings served in a sweet syrup (served with or without ice cream).
- 94. Gajar Ka Halwa (D,N)** £3.50
Traditional Indian carrot cake served with nuts and traditional spices (served with or without ice cream).
- 95. Ras Malai (D,N)** £4.00
Soft paneer balls immersed in chilled creamy milk.
- 96. 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



Menu



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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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