

Seafood

Prawn Curry (Medium sauce)	7.15
Prawn Madras (Fairly hot)	7.25
Prawn Vindaloo (Very hot)	7.35
Prawn Korma	7.75
Prawn Bhuna	7.75
Prawn Patia (Hot, sweet and sour)	7.25
King Prawn Curry (Medium sauce)	8.95
King Prawn Madras	9.10
King Prawn Vindaloo	9.20
King Prawn Korma	10.75
King Prawn Bhuna	10.75

Gaylord Balti Specialities

Balti Tropical <i>Combination of meat, chicken and king prawn</i>	11.15
Balti Nepalian Chicken <i>Chicken cooked with chunks of onion, capsicum and tomatoes, served in a minty flavoured thick sauce</i>	9.45
Balti Nepalian Meat <i>Meat cooked as above</i>	9.45
Balti Nepalian King Prawn <i>As above</i>	11.75
Balti Murgi Mussallam <i>Chicken cooked with mince meat, whole boiled egg and herbs from the Gaylord special recipe</i>	11.75

Balti Dishes

All these dishes are available as

Prawn, Chicken or Lamb	9.45	King Prawn	11.75
Balti Bhuna finished to a medium dry sauce			
Balti Chilli Mussalla flavoured with fresh green chillies to a hot taste			
Balti Dhansak cooked with lentils to a hot and sour taste			
Balti Madras a hot taste from dry red chillies			

Balti Vegetarian Side Dishes

Balti Mixed Vegetable	4.15
Balti Aubergine	4.15
Balti Cauliflower	4.15
Balti Potato	4.15
Balti Bindi	4.15
Balti Mushroom	4.15
Balti Sag	4.15
Balti Dall	4.15
All Balti dishes can be served as a main course	5.85

Vegetarian

Mixed Vegetable	3.95
<i>Curry - Fresh vegetables cooked together in spices & herbs to our own special recipe</i>	
Vegetable Jalfrezi Assortment of vegetables cooked with green chillies	3.95
Bindi Bhaji	3.95
<i>Fresh Okra (Ladies Fingers) cooked with onions, herbs and spices and served dry</i>	
Brinjal Bhaji	3.95
<i>Fresh aubergines cooked with onions, herbs and spices, served dry</i>	
Mushroom Bhaji	3.95
<i>Mushrooms cooked with onions and spices and served dry</i>	
Matar Paneer Cubed cheese and green peas in spiced gravy	3.95
Sag Paneer Cubed cheese and spinach	3.95
Cauliflower Bhaji	3.95
Bombay Potato	3.95
Mixed Vegetable Bhaji	3.95
<i>Dry, served with several vegetables cooked together in spices and herbs to our own special recipe</i>	
Sag Bhaji Spinach cooked with garlic, onions and herbs	3.95
Dahl Samba Mixed vegetables with lentils	3.95
Sag Aloo Spinach cooked with sliced potatoes, spices and special herbs	3.95
Aloo Gobi Cauliflower cooked with sliced potatoes, spices and special herbs	3.95
Chana Masala Chick peas	3.95
Tarka Dal Lentils	3.95
Mixed Raitha Our own special yoghurt delicately blended with exotic herbs	2.25
Yoghurt	1.70
<i>All the vegetarian side dishes can be served as a main course for an extra</i>	
	1.50

Rice & Bread

Plain Boiled Rice	2.95
Pilau Rice	3.05
Special Fried Rice Cooked with egg and peas	3.95
Lemon Rice	3.95
Mushroom Rice	3.95
Nan Bread baked in clay oven	2.55
Garlic Nan	2.95
Peshawari Nan Stuffed with almonds, coconut and sultanas	2.95
Keema Nan Stuffed with minced lamb	2.95
Cheese Nan	2.95
Chilli Cheese Nan	2.95
Paratha Buttered bread baked on a tawa	2.55
Stuffed Paratha	2.95
Chappati	1.80
Plain Papadam Wafer thin bread fried crisply	0.60
Masala Papadam Wafer thin spiced bread roasted crisply	0.60
Chutney and Pickle (Per head)	0.60
Deshi Paratha	2.15

Please note that although not specially mentioned in the description, dishes in the menu may contain nuts, dairy produce, garlic or herbs, so please help us to look after you.



The Gaylord Indian Cuisine

TANDOORI

Order Online & Bookings Welcome

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Fully Licensed & Air Conditioned

TAKE AWAY MENU

OPENING HOURS

12 – 2.30 PM 6 – 11.30 PM



Appetisers

Machli Patties <i>Lightly spiced fish cake with potatoes, salmon and corriander</i>	3.95
Onion Bhaji	2.95
Samosa <i>Lamb or Vegetable</i>	2.95
Chicken Chat Masala Puri	4.25
Chicken Pakora	3.75
Tandoori Chicken	3.95
Boti Kebab	3.95
Sheekh Kebab	3.95
Chicken Tikka	3.95
King Prawn Bhaji and Puri	5.45
Prawn Patia and Puri	4.55
Garlic Mushroom	3.85
King Prawn Butterfly	4.25
Crab Bunjni	4.95
<i>Chopped onion, tomato, freshly ground spice, from Andhra State - the home of the world's hottest chillies - served with baby nan</i>	
Pura Mangshor	4.95
<i>Shredded roasted lamb cooked with fresh herbs, nutmeg and spring onion, wrapped in puri with a roasted flavour.</i>	
Seafood Salad	10.95
<i>Steamed shrimps, squid and olives with a fennel ginger dressing</i>	
King Prawn Suka	5.95
<i>King size prawns in tamarind, garlic, chilli, turmeric, sweet and sour</i>	
Tikka Platter	4.25
Tandoori Platters	11.85
<i>(for two persons) An assortment of Tandoori Chicken, Chicken Tikka, Lamb Tikka & Sheekh Kebab served with salad.</i>	

Tandoori Specialities

Fish Tikka	9.95
<i>Fish marinated to the Gaylord's own special recipe and barbecued over a charcoal fire</i>	
Duck Tikka - Otty Tooty	9.95
<i>Succulent duck pieces, marinated in mint, yoghurt, ground corriander and mustard seeds.</i>	
Tandoori Mixed Grill	13.85
<i>Tandoori Chicken, sheekh Kebab, Chicken Tikka, Boti Kebab & Nan</i>	
Tandoori Chicken	7.75
<i>Tender half-chicken marinated to our own special recipe, barbecued over charcoal in a clay oven</i>	
Chicken Tikka	7.75
<i>Midly marinated diced chicken roasted on skewers in the Tandoor</i>	
Boti Kebab	7.75
<i>Lamb pieces marinated in Oriental cooked on charcoal fire</i>	
Sheekh Kebab	7.75
<i>Ground fillet of lamb delicately blended with our special mixture of spices and herbs barbecued on skewers on the Oriental clay oven</i>	
Tandoori King Prawn	13.95
<i>King size prawns marinated to the Gaylord's own special recipe and barbecued over a charcoal fire</i>	
Chicken Shashlick	8.95
<i>Chicken marinated on skewers with tomato, onion and green pepper</i>	
Lamb Chops	10.95
<i>Slow cooked with ginger, lime juice and ground spices</i>	

Biryani Dishes

<i>All Biryani dishes cooked with various spices, dressed with slices of egg and tomatoes, served with vegetable curry</i>	
Chicken Tikka Biryani	10.55
Chicken Biryani	9.45
Lamb Biryani	9.45
Prawn Biryani	11.55
King Prawn Biryani	13.85
Vegetable Biryani	8.10
Seafood Special Biryani	13.75
<i>Parsee style Biryani, Omelette with dry fruit dressing</i>	

House Specialities

Tikka Methi	8.95
<i>Tandoori baked chicken, methi leaves, capsicum, tomatoes and herbs</i>	
Tikka Jal Frezi	8.95
<i>Tandoori baked chicken, cooked with green chillies, capsicum, tomatoes and methi leaves - fairly hot</i>	
King Prawn Piri Piri	13.95
<i>Fiery dish with garlic, chilli, ginger, vinegar and white wine. Hot, from Goa</i>	
Tandoori King Prawn Masala	14.95
<i>Tandoori King prawns in spices with almond, coconut and butter</i>	
King Prawn Jal Frezi	10.75
<i>King prawns cooked with green chillies, capsicum, tomatoes and methi leaves. Fairly hot</i>	
King Prawn Karahi	10.95
<i>King prawns with spices, tomatoes and capsicum served in the traditional iron karahi</i>	
Tandoori Cocktail Masala	9.95
<i>Tandoori chicken, Sheekh kebab, Chicken Tikka in Oriental spices with almond, coconut and butter</i>	
Lahor King Prawns	11.95
<i>King size prawns grilled and cooked with spices, chopped tomatoes and capsicum, served in a traditional iron Karahi</i>	
Mala King Prawn	11.95
<i>King size prawns cooked with spices and special herbs served with a thick mild sauce</i>	
Tuna Bhuna	11.75
<i>Chunks of tuna seared and finished in a thick spicy onion & ginger sauce with green beans. Medium, from Indian Community in Mauritius</i>	
Hyderabadi Shank	13.75
<i>Slow-cooked Lamb Shank with tumeric, yoghurt and freshly ground spices</i>	
Bengal Fish Curry	10.25
<i>A treasure of Bengali cuisine, fillet of fish cooked in a thick sauce</i>	
Parsee Red Chicken	9.95
<i>Boneless chicken cooked with crushed red chilli, jeera, coconut milk and garam masala</i>	
Seafood Bhuna	12.55
<i>An in-fusion of king scallops, squid, mussells, king prawn, special stock and a medium blend of 'bhuna' spices and herbs</i>	
Double-Mango Duck	10.25
<i>Barbecued duck cooked with the Gaylord's own spices, topped with fresh sliced mango</i>	
Adraki Chicken or Lamb	9.95
<i>Delicately spiced and simmered in a delightful medium/hot sauce with fresh herbs and spices for a delicious taste never forgotten</i>	

Haash Special	19.95
<i>Duck delicately marinated in our chef's special recipe, served with lemon rice, salad and a special medium sauce</i>	
Chicken Tikka Masala	8.95
<i>Chicken tikka in oriental spices with almonds, coconut and butter</i>	
Peshawari Chicken or Lamb	8.95
<i>Speciality from Peshawar diced chicken or lamb marinated with Tandoori spices cooked with chopped capsicums, tomatoes and onion, served in the traditional iron Karahi</i>	
Chicken or Lamb Passanda	9.15
<i>Rich and mild, cooked with almonds, nuts, cream, yoghurt and wine</i>	
Karahi Gosh (Chicken or Lamb)	9.15
<i>Speciality from the Khyber Pass, chicken or lamb with spices, chopped tomatoes and capsicums. Served in the traditional iron Karahi</i>	
Chicken Joy Puri	8.95
<i>Chicken cooked in Oriental spice with chopped onion, tomato, capsicum and mushroom. Sweet and sour</i>	
Chicken Garlic	8.95
<i>With fresh garlic, capsicum, onion, tomato and fresh green chilli</i>	
Seafood Malabar	12.35
<i>Mixed seafood with green herbs and coconut - mild from South India</i>	

Poultry Dishes

Chicken Curry (Medium sauce)	6.65
Chicken Madras (Fairly hot)	6.75
Chicken Vindaloo (Very hot)	6.85
Chicken Jal Frezi (Fairly hot)	6.95
<i>Cooked with green chillies, capsicums, methi leaves & tomatoes</i>	
Chicken Korma (Very mild)	7.15
Chicken Bhuna	6.95
<i>Cooked in spices and flavoured with green herbs served in a thick sauce</i>	
Chicken Dhansak	6.95
<i>Sweet and sour slightly hot, cooked with lentils and herbs</i>	
Chicken Dopiazza	6.95
<i>Chicken in mild gravy with onions</i>	

Lamb Dishes

Lamb Curry (Medium sauce)	6.75
<i>Cooked with spices and served in a medium sauce</i>	
Lamb Madras (Fairly hot)	6.85
Lamb Vindaloo (Very hot)	6.95
Lamb Bhuna	6.95
<i>Cooked in spices and flavoured with green herbs served in a thick sauce</i>	
Lamb Jal Frezi (Fairly hot)	7.25
<i>Cooked with green chillies, capsicums, methi leaves & tomatoes</i>	
Lamb Dhansak	7.25
<i>Slightly hot, Sweet and sour curry with lentils and herbs</i>	
Rogan Josh	7.25
<i>Lamb cooked with medium spices, chopped tomatoes and capsicums</i>	
Methi Gosht	7.25
<i>Lamb, highly flavoured with fenugreek leaves</i>	
Sag Gosht	7.25
<i>Lamb, highly flavoured with spinach</i>	
Lamb Korma	7.75