

# **STARTERS**

# Chicken Tikka

4 pieces ~ 8.00 | 6 pieces ~ 10.50 Tandoori spiced chicken pieces cooked in a hot clay oven, served with mint and coriander chutney

- Fish Amritsari ~ 10.50
  Fish marinated in spices and batter fried
- © Crunchy Lentil Bites ~ 9.00

  Yellow lentil bites, served with a coconut mustard seed dip

# **MAINS**

Gravy main courses are served with steamed rice

- Chicken Biryani ~ 17.50
  Basmati rice with chicken
  marinated in spices, topped
  with caramelized onions,
  served with raita
- Chicken Tikka Masala ~ 16.50 Chargrilled chicken in a spicy chilli, onion and tomato gravy
  - Classic Butter Chicken ~ 16.50 Chargrilled chicken in a rich tomato gravy
- Chicken Hyderabadi ~ 16.00 Chicken in an aromatic gravy of coconut, coriander and green chillies
- Chicken Korma ~ 16.00
   Creamy mildly spiced curry with chicken
- Lamb Rogan Josh ~ 17.00
  Slow cooked lamb braised in a rich gravy of kashmiri chillies and aromatic spices
  - / King Prawn Moilee ~ 17.50 Prawns tempered with turmeric, mustard and curry leaves in a coconut milk gravy
  - Alleppey Fish Curry ~ 16.50
    Traditional South Indian curry
    with fish stewed in raw mango
    infused coconut milk

- 🙎 Roasted Cauliflower and
- Potato Biryani ~ 15.00 Basmati rice with spiced cauliflower and potato, served with raita
- Paneer and Vegetable
  Makhanwala ~ 14.50

Creamy tomato gravy with vegetables and cottage cheese

- **♥ Vegetable Korma** ~ 14.00
- <sup>®</sup> Creamy mildly spiced curry with vegetables
- **Dal Makhani** ~ 15.00

North Indian slow cooked black lentil curry

- Lasooni Dal Tadka ~ 14.00
  Yellow lentil curry tempered with garlic and cumin seeds
- **∮ Channa Masala** ~ 14.00
- © Creamy chickpeas simmered in a gravy of spices, onion and tomato

# **ACCOMPANIMENTS**

- **Aloo Gobi** ~ 6.00
- © Cauliflower and potato tossed with onion, tomato and spices
- Side Salad ~ 2.00

  Juliennes of onion, cabbage and carrot with a lemon dressing
- Raita ~ 4.00
  Yoghurt with chopped onion, cucumber and spices
- Steamed Basmati Rice ~ 1.50
- **Butter Garlic Naan** ~ 3.00
- Plain Naan ~ 2.00
- ▼ Tandoori Roti ~ 2.00
- **Curry Sauce** ~ 2.00
- **Poppadum** ~ 3.00
- **Fries** ~ 5.50

# **KIDS MENU**

Chicken Tenders and Fries ~ 8.50 Fish Fingers

**and Fries** ~ 9.00

- ♥ Vegetarian Dishes |ॐ Gluten Free Dishes |♥ Vegan Dishes
- *▶* Mildly Spicy | **୬** Spicy | **③** Peanut

# **ORIENTAL**

## **STARTERS**

# **J** Tai Chien

**Chicken** ~ 10.50 | **Beef** ~ 11.00 Wok tossed chicken breast or beef pieces in Oriental spices, onions, hot and sweet peppers and dried red chillies

# Salt and Pepper

Chicken ~ 10.00 King Prawns ~ 10.50

Wok tossed chicken or king prawns with onions and sweet peppers

Vegetable Spring Rolls ~ 8.00 Vegetables in a crisp fried wonton sheet, served with sweet chilli sauce

# **MAINS**

Gravy main courses are served with steamed rice

Manchurian

**Chicken** ~ 14.00 | **Beef** ~ 14.00 **King Prawns** ~ 16.00

Tofu ~ 12.50 | ● Paneer ~ 12.50 Spicy and tangy sauce with garlic, ginger, onion, soya sauce and chilli

Sweet and Sour Chicken ~ 14.00 Pork Ribs ~ 14.50 King Prawns ~ 16.00

- Vegetable ~ 11.50 | Tofu ~ 12.50 A sweet and sour aromatic sauce with onions and sweet peppers
- Thai Red Curry
  Chicken ~ 15.00 | Beef ~ 15.00
  King Prawns ~ 17.00
  Thai spiced red curry
  cooked with creamy coconut
- Asian Greens ~ 10.00 Wok tossed Oriental vegetables

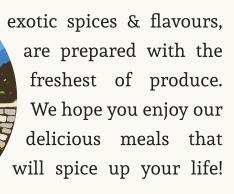
# RICE & NOODLES

- Stir-Fried Rice ~ 9.00 Tossed with vegetables
- Hakka Noodles ~ 10.50 Stir-fried wheat noodles tossed with vegetables Add item to rice or noodles: Egg ~ 0.50 | Chicken ~ 2.50 King Prawns ~ 4.00
- Manchurian or Sweet & Sour Sauce ~ 2.00

## Prices include VAT.

TIGER ON THE WALL

is a 'pop-up' restaurant that brings you classic Indian and Oriental dishes, two popular cuisines of Asia. Our authentic dishes, full of



# TIGER ON WALL

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