

<b>Allergen key:</b>	
<b>D</b> Dairy	<b>G</b> Gluten
<b>E</b> Egg	<b>N</b> Nuts
<b>M</b> Mustard	
<b>C</b> Crustacean	<b>F</b> Fish
<b>S</b> Soya	<b>P</b> Peanut
<b>SS</b> Sesame Seed	
If you have any question or query about allergies or food, please speak to a member of staff before ordering. We will try our best to accommodate for your needs.	
<b>🔥</b> Fairly Hot	<b>🔥🔥</b> Madras Hot
	<b>🔥🔥🔥</b> Vindaloo Hot

## STARTERS

All starters served with mint sauce and salad.

<b>KING PRAWN ROSE</b> <b>D</b>	<b>£5.95</b>
King prawn marinated in a special sauce & yoghurt then grilled in the clay oven.	
<b>DUCK TIKKA</b> <b>D</b> <b>M</b> <b>N</b>	<b>£5.50</b>
Cutlets marinated in chef's special spices & yoghurt then grilled in the tandoori.	
<b>STUFFED CAPSICUM</b>	<b>£4.99</b>
Herbs and spices pounded with minced meat or vegetables and then grilled on a skewer in tandoori.	
<b>ONION BHAJI</b> <b>G</b> <b>E</b> <b>V</b>	<b>£3.50</b>
Deep fried till golden brown, tasty snack made from sliced onions mixed with gram flour, lentils, herbs and spices.	
<b>SAMOSA</b> <b>G</b> (Spicy lamb or vegetable)	<b>£3.25</b>
Wrapped in a triangular shaped pastry, a popular street snack from India!	
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£4.50</b>
Cutlets marinated in spices and yoghurt and then grilled in the clay oven	
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£5.25</b>
Cutlets marinated in spices and yoghurt and then grilled in the clay oven	
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£4.95</b>
Tender cubes marinated in a spiced yoghurt blend, then grilled to perfection in a traditional tandoori clay oven.	
<b>TANDOORI CHICKEN</b> <b>D</b> <b>M</b>	<b>£4.99</b>
Quarter chicken marinated in spices and yoghurt and then grilled in the clay oven.	
<b>SHEEK KEBAB</b>	<b>£5.25</b>
Herbs and spices pounded with minced lamb and then cooked on a skewer.	
<b>SALMON TIKKA</b> <b>D</b> <b>M</b> <b>F</b>	<b>£6.50</b>
Salmon marinated in spices and yoghurt and then grilled in the clay oven.	
<b>TIGER PRAWN PUREE</b> <b>M</b> <b>C</b>	<b>£5.75</b>
Tiger prawn cooked with diced onions in a thick spicy curry sauce, wrapped in soft puffy bread.	
<b>KING PRAWN PUREE</b> <b>M</b> <b>C</b>	<b>£6.99</b>
Cooked with diced onions in a thick spicy curry sauce, wrapped in a puree bread.	
<b>KING PRAWN BUTTERFLY</b> <b>M</b> <b>C</b>	<b>£5.75</b>
King prawn garnished with herbs, spices and breadcrumbs, then deep fried.	
<b>TAMASAH MIXED PLATTER</b> <b>D</b> <b>M</b> <b>C</b>	<b>£5.99</b>
A selection of: Samosa, Onion Bhaji, Chicken Tikka and Sheek Kebab	

## FROM THE TANDOORI

Tandoori dishes are marinated in a blend of yogurt and traditional spices, then charcoal-grilled in a clay oven (tandoor) for a smoky, authentic flavour. Served with fresh salad and homemade refreshing mint sauce.

<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£8.75</b>
Cutlets marinated in spices and yoghurt and then grilled in the clay oven.	
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£9.75</b>
Cutlets marinated in spices and yoghurt and then grilled in the clay oven.	
<b>TANDOORI CHICKEN</b> <b>D</b> <b>M</b>	<b>£8.99</b>
Quarter chicken marinated in spices and yoghurt and then grilled in the clay oven.	
<b>TANDOORI KING PRAWN</b> <b>D</b> <b>M</b> <b>C</b>	<b>£14.50</b>
<b>KING PRAWN SHASHLICK</b> <b>D</b> <b>M</b> <b>C</b>	<b>£14.99</b>
<b>CHICKEN TIKKA SHASLICK</b> <b>D</b> <b>M</b>	<b>£9.25</b>
Marinated in a special sauce, grilled in the tandoor with capsicum, onions & tomatoes.	
<b>PANEER SHASLICK</b> <b>D</b> <b>M</b>	<b>£9.50</b>
<b>LAMB TIKKA SHASLICK</b> <b>D</b> <b>M</b>	<b>£9.99</b>
Chunks of meat marinated in a special sauce and grilled in the tandoor with capsicum, onions & tomatoes.	
<b>TAMASHA TANDOORI MIXED GRILL</b> <b>D</b> <b>M</b> <b>G</b>	<b>£13.50</b>
Treat yourself to the entire platter of delicious meats, includes Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori Chicken & Nan bread.	
<b>SALMON TIKKA</b> <b>D</b> <b>M</b> <b>F</b>	<b>£12.25</b>
Salmon marinated in spices and yoghurt and then grilled in the clay oven.	
<b>FISH SHASLICK</b> <b>D</b> <b>M</b> <b>F</b>	<b>£12.50</b>
Succulent fish (Salmon) pieces marinated in a house-special sauce, then skewered with capsicum, onions, and tomatoes, and grilled in the traditional tandoor.	

TAMASHA SPECIALS	
<b>MURGHI GARLIC CHILLI</b> (Chef's recommended)	<b>£10.25</b>
Chicken breast encasing a spicy lamb keema filling, cooked in a zesty blend of chillies, tomato, garlic and ground spices. Fairly hot and full of robust Indian flavour.	
<b>ACHARI CHICKEN DELIGHT</b> <b>D</b> <b>M</b>	<b>£9.50</b>
Chef's award-winning dish. Chicken breast cooked with the chef's special spices, mixed pickles and fresh herbs in a medium-thick sauce.	
<b>ZAFRANI</b> <b>C</b>	<b>£9.99</b>
Your choice of chicken, lamb or prawns cooked with tamarind, garlic, ginger, fresh herbs and spices in a medium-thick sauce. Fairly hot.	
<b>RASHUNI CHICKEN CHILLI</b> <b>D</b>	<b>£9.95</b>
Tender chicken pieces cooked in a traditional tandoor, then tossed with fresh garlic, green chillies and aromatic herbs. Finished with fresh coriander. Fairly hot.	
<b>MURGHI MASALA</b> <b>D</b> <b>N</b>	<b>£9.45</b>
Minced lamb wrapped in tender chicken, cooked in a rich masala sauce with coconut, fresh cream and almonds. Mild.	
<b>MAKHAN CHICKEN</b> <b>D</b> <b>N</b>	<b>£9.50</b>
Sliced tandoori chicken in a rich, buttery sauce with almonds, coconut and fresh cream. Mild.	
<b>BADAMI CHICKEN</b> <b>D</b> <b>N</b>	<b>£9.99</b>
Cooked in a creamy peanut butter sauce with mild spices, cream & almonds. Mild.	
<b>PASANDA CHICKEN OR LAMB</b> <b>D</b> <b>N</b>	<b>£9.99</b>
Cooked in a rich, creamy sauce with almonds, coconut and cream. Mild.	
<b>NAGARLAND CHICKEN OR LAMB</b> <b>D</b>	<b>£9.75</b>
Chef's recommendation. Prepared with green chilli (Naga) sauce marinated for three nights. Spicy and flavourful, served with onions and coriander.	
<b>HATKORA CHICKEN OR LAMB</b> <b>M</b>	<b>£9.50</b>
A Bangladeshi classic with Hatkora (calamansi) slices in a medium-spiced sauce. Fairly hot.	
<b>BENGAL MACCHIL</b> <b>F</b>	<b>£9.50</b>
Boneless freshwater fish cubes, spiced and cooked with ginger, garlic and tomatoes. Medium-hot.	
<b>CHICKEN VILLAGE</b> (Chef's 2002 award-winning dish)	<b>£9.95</b>
Overnight-marinated chicken, grilled and cooked with minced lamb green chillies, ginger, garlic and herbs.	
<b>LAMB SHANK KAGUTI</b> (Highly recommended dish)	<b>£14.75</b>
Slow-cooked in a rich tomato sauce with aromatic spices & herbs. Deep & hearty.	
<b>KORAI CHICKEN</b>	<b>£8.95</b>
Marinated chicken in spices and herbs, then grilled in the tandoor, this dish is cooked in a medium-hot sauce with chopped onions and green peppers.	
<b>KORAI LAMB</b>	<b>£9.75</b>
Marinated lamb in spices and herbs, and then grilled in the tandoor, this dish is cooked in a medium-hot sauce with chopped onions and green peppers.	
<b>CHICKEN JALFREZI</b>	<b>£9.99</b>
Fairly hot spicy dish made with diced onions and green chillies.	
<b>LAMB JALFREZI</b>	<b>£10.50</b>
Fairly hot spicy dish made with diced onions and green chillies.	

## MASALA DISHES

Marinated in our special sauce with hand picked herbs & spices, grilled over charcoal in the tandoori oven, then served in a rich, creamy masala sauce.

<b>CHICKEN TIKKA MASALA</b> <b>D</b> <b>M</b>	<b>£8.75</b>
<b>LAMB TIKKA MASALA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>DUCK TIKKA MASALA</b> <b>D</b> <b>M</b> <b>N</b>	<b>£11.50</b>
<b>PANEER TIKKA MASALA</b> <b>D</b> <b>M</b> <b>N</b>	<b>£9.50</b>
<b>TANDOORI CHICKEN MASALA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>GARLIC CHICKEN TIKKA MASALA</b>	<b>£8.99</b>
<b>TIGER PRAWNS MASALA</b> <b>C</b>	<b>£9.25</b>
<b>TANDOORI KING PRAWN MASALA</b> <b>C</b>	<b>£14.50</b>
<b>SABZI MASALA VEGETARIAN</b> <b>V</b>	<b>£7.50</b>

## KORMA

Creamy coconut and nut blend, enriched with fresh dairy cream and delicately scented with saffron and soft spices—perfectly mild with a luxurious texture.

<b>CHICKEN</b>	<b>£8.25</b>
<b>LAMB</b>	<b>£8.99</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£9.99</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.50</b>
<b>DUCK TIKKA</b> <b>D</b> <b>M</b> <b>N</b>	<b>£11.95</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£9.50</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.50</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.99</b>

## CURRY

Inspired by the Tamil word "Kari", meaning "spiced sauce," this dish features a refined blend of spices, subtly layered to elevate meat, seafood or vegetables into a sophisticated culinary experience.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>CHINGRI TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## BALTI

A signature dish served in a traditional Balti pan, crafted with a vibrant blend of coriander, cumin, turmeric, chilli and garlic. This medium-hot curry offers a bold, authentic flavour rooted in classic spice traditions.

<b>CHICKEN</b>	<b>£8.95</b>
<b>LAMB</b>	<b>£9.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.50</b>
<b>CHICKEN TIKKA MASALA</b> <b>D</b> <b>M</b>	<b>£9.75</b>
<b>CHICKEN TIKKA BHUNA</b> <b>D</b> <b>M</b>	<b>£9.75</b>
<b>DUCK TIKKA BALTI</b> <b>D</b> <b>M</b> <b>N</b>	<b>£10.75</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.75</b>
<b>KING PRAWN</b> <b>C</b>	<b>£12.75</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£8.25</b>

## BHUNA

Medium-spiced, dry-textured curry made with sliced onions, green peppers & fresh pan-fried tomatoes. Rich in flavour and gently simmered to intensify the spices.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## DHANSAK

A Persian-inspired specialty, Dhansak is a hearty lentil-based dish combining red lentils, chana dal, and mouk lentils, simmered in a robust, sweet-and-sour spiced sauce with a moderate heat level.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## DUPIAZA

A vibrant, medium-spiced curry with stir-fried sliced onions and green peppers, tossed in a boldblend of selected spices and finished with fresh coriander for a bright, aromatic finish.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## ROGAN

A classic North Indian dish, literally meaning "Red Juice Lamb." Tender meat or vegetables are pan-seared in a fragrant blend of spices, then tossed with fresh tomatoes, green peppers and onions. Finished with a coriander garnish.

Bold in flavour, mildly spicy.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## CEYLON

A bold and aromatic dish crafted with coconut, coconut milk, lemon juice and a distinctive blend of chilli spices. Delivers a rich, sweet-and-sour flavour with a warming heat.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## MADRAS

A richly spiced curry with a medium-to-hot kick. Featuring a vibrant tomato base and a generous infusion of chillies, this South Indian classic is perfect for the adventurous palate.

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>

## VINDALOO

A fiery speciality from central and south-western India. This intensely hot curry is made with a complex blend of spices, including bold red chillies, creating one of the most mouth-searing dishes on the menu. Very hot!

<b>CHICKEN</b>	<b>£8.45</b>
<b>LAMB</b>	<b>£9.50</b>
<b>CHICKEN TIKKA</b> <b>D</b> <b>M</b>	<b>£9.25</b>
<b>LAMB TIKKA</b> <b>D</b> <b>M</b>	<b>£10.75</b>
<b>PANEER TIKKA</b> <b>D</b> <b>M</b>	<b>£9.15</b>
<b>TIGER PRAWNS</b> <b>C</b>	<b>£10.15</b>
<b>KING PRAWN</b> <b>C</b>	<b>£14.25</b>
<b>SABZI VEGETARIAN</b> <b>V</b>	<b>£7.75</b>



*Fragrant basmati rice cooked with a distinctive blend of spices and served with a flavourful medium-spiced vegetable curry on the side.*

## VEGETABLE SIDES

*All cooked with sliced onions, peppers & garnished with fresh coriander.*

RICE

## BREADS

## SUNDRIES

**FOOD HYGIENE RATING**

0 1 2 3 4 **5**

**VERY GOOD**

## 5 Star Food Hygiene

A bowl of Dal Makhani (Black Lentil Curry) topped with sliced onions and fresh herbs, served with a side of Naan bread.

on the day, every day  
to maintain quality & taste

**Call us today and place your order, we are sure you won't be disappointed**



Give us a call, place your order & collect

## Opening Hours

7 days a week

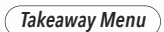
Lunch: 12:00pm - 2:30pm

Dinner: 5:30pm - 11:00pm

Sunday: 12:00pm - 10:00pm



All major credit/debit cards accepted, minimum order for card payment £10.00. Management reserves the right to refuse admission to anyone without giving reasons



## Handcross

  
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## Contemporary Indian Restaurant & Takeaway



**01444 400 099**

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