

[www.turmericgold.com](http://www.turmericgold.com)



# *Turmeric Gold*

*INDIAN RESTAURANT & TAKEAWAY*

01732 361 772

01732 359 325

*Takeaway Menu*

*Welcome...*

AT TURMERIC GOLD WE ENDEAVOUR TO MAINTAIN THE ORIGINAL STYLE OF INDIAN COOKING TO CREATE SOME OF THE FINEST DISHES FOR OUR CUSTOMERS TO INDULGE IN. OUR SKILL LIES IN THE ACCURATE BLEND AND BALANCE OF THE SPICES & HERBS WE USE TO PREPARE AND COOK OUR FOOD.

WE ARE MULTIPLE AWARD WINNER AS A BEST RESTAURANT IN SOUTH EAST, KENT.

ORDER FROM TURMERIC GOLD AND EXPERIENCE THE TRUE ESSENCE AND ORIGINAL FLAVOUR OF INDIAN COOKING. OR BOOK A TABLE WITH US, OUR STAFF ARE ON STAND BY TO RECEIVE YOU AND MAKE YOUR EXPERIENCE A ONE THAT WILL BE MEMORABLE.

THANK YOU  
MANAGEMENT



## Appetisers

---

### MEAT OR VEGETABLE SAMOSA £3.50

*Triangular Indian pastry filled with spiced mince meat or mix vegetable.*

### ONION BHAJI £3.50

*Crisp fried onions coated in batter then deep fried.*

### SPICED POTATO & GARLIC MUSHROOM £3.50

*Diced potatoes & mushrooms sauteed in a garlic sauce.*

### CHICKEN OR LAMB TIKKA £3.75

*Marinated with various spices, herbs & yoghurt then cooked in the clay oven.*

### SHEEK KEBAB £3.75

*Minced lamb marinated with spices, herbs & yoghurt then skewered and cooked in clay oven.*

### CHICKEN CHAT £3.75

*Diced chicken tikka pieces cooked in a tangy sauce.*

### PRAWN PUREE £3.75

*Sauteed prawns on a special fried bread.*

### TANDOORI DUCK TIKKA £4.50

### CHILLI FISH £4.50

*Tender pieces of fish infused with Indian herbs & spices, pan fried with onions, capsicum and green chillies.*

### GRILLED KEBAB ROLLS £4.50

*Lamb kebabs wrapped in a thin bread, served with a salad dressing.*

### GRILLED SALMON £5.50

*Lightly spiced fillets of salmon, grilled in the Tandoori.*

### KING PRAWN BUTTERFLY £5.50

*Large king prawns coated in golden breadcrumbs.*

### KING PRAWN PUREE £5.50

*Sauteed king prawns on special fried bread.*

### SPECIAL MIX KEBAB £5.50

*Skewered minced lamb and chicken.*

### TANDOORI LAMB CUTLET £6.50

*Spicy and succulent, marinated for a long time to achieve the tenderness and deep flavours. Slow cooked in our tandoori clay oven.*

### CHILLI PANEER £4.95

*Indian cheese cube cooked with spicy and tangy sauce, tossed with fresh bullet green chillies & mixed peppers in the tandoori oven.*

### TURMERIC GOLD SPECIAL £11.50

*(For 2 persons) Selection of starters consisting of Spicy Potato with Garlic Mushrooms, Chicken and Duck Tikka, Pancake Kebab, Crunchy thin bread served with salad & condiments.*

## Tandoori Mains

---

*All tandoori dishes are marinated in mustard oil and yoghurt sauce with our own blend of spices, exotic herbs and barbecued in our charcoal fired clay oven. All dishes are served with fresh seasonal salad.*

### TANDOORI CHICKEN *Half* £6.95

### CHICKEN TIKKA £6.95

### LAMB TIKKA £7.25

### TANDOORI SHEEK KEBAB £7.25

### DUCK TIKKA £7.25

### CHICKEN TIKKA SHASHLIK £7.95

### LAMB TIKKA SHASHLIK £7.95

### SALMON TIKKA £9.50

*Lightly spiced fillets of salmon, grilled in our clay oven*

### TANDOORI MIX GRILL £10.95

*A selection of Chicken Tikka, Lamb Tikka, Sheek kebab and 1/4 Tandoori Chicken. Served with nan bread.*

### TANDOORI KING PRAWN £12.95

*Jumbo size king prawns marinated and grilled in our clay oven.*

## *Chef's House Specialities*

---

<b>FISH SOBZEE</b>	£9.95
<i>Stir fried chunks of succulent cod, cooked with fresh coriander, tomatoes, garlic and Okra.</i>	
<b>TANDOORI LAMB CUTLETS</b>	£13.50
<i>Spicy and succulent, marinated for a long time to achieve the tenderness and bring out the flavours. Slow cooked in the tandoori oven and served with spicy jeera potato, mango, mint &amp; chutney.</i>	
<b>SHAHI JEERA MEAT</b>	£13.95
<i>Tender pieces of meat cooked with garlic, ginger cumin seeds, chick peas and our renowned home-made blend of spices &amp; herbs. Has a dry textured sauce, with jeera and mustard rice.</i>	
<b>CHINGRI</b>	£14.50
<i>Tandoori king prawn, stir fried with onions, pepper, spicy tomato, garlic &amp; coriander.</i>	
<b>COCO CHILLI KING PRAWNS</b>	£14.50
<i>King prawns infused with Indian herbs and spices. Pan fried with fresh green chillies, onions, mixed pepper &amp; coconut milk. Served in lemon and mustard dressing alongside fresh salad.</i>	
<b>TURMERIC GOLD SHAHI GRILL</b>	£14.95
<i>Marinated in our very own blend of spices &amp; herbs. Pieces of grilled Chicken, Lamb, Kebabs, Lamb Chops &amp; King Prawn. Served with capsicum, potato alongside a bed of fresh salad.</i>	
<b>KALONJEE</b>	£9.95
<i>A mixture of chicken &amp; lamb cooked in a thick yet rich textured sauce using fresh herbs &amp; spices.</i>	
<b>MUGHOL MURUG</b>	£13.95
<i>Chicken stuffed with spicy mince lamb, slowly grilled in the clay oven &amp; served in chef's own home made spices.</i>	
<b>XACUTI CHICKEN OR LAMB</b>	£9.50
<b>XACUTI KING PRAWN</b>	£14.50
<i>A very popular spicy Goan dish that need no introduction, cooked with chillies and coconut milk in a fairly hot sauce</i>	



# Turmeric Gold Specialities

A range of dishes cooked using authentic spices with our own unique recipe.

<b>Vegetarian</b>	<b>£5.95</b>	<b>Duck Tikka</b>	<b>£9.25</b>
<b>Chicken Tikka or Prawn</b>	<b>£8.25</b>	<b>Fish</b>	<b>£9.50</b>
<b>Lamb</b>	<b>£8.75</b>	<b>King Prawn</b>	<b>£12.95</b>

## ACHAARI

*Cooked with a delightful melange of fresh spices, pickles and lime to give a sharp, tangy and pungent flavour.*

## BUTTER

*A mild thick & creamy dish cooked with home made yoghurt and knob of butter, to give a tangy taste.*

## CHAT MASSALLA

*Subtly cooked with selected spices and herbs to give a slightly tangy and fruity flavoured dish.*

## DILKUSH

*Heart warming dish cooked with garlic & chopped tomatoes in a thick sauce, medium to madras in strength.*

## DHANSAK/PATHIA

*A lovely dry textured dish of Persian origin cooked with lentils to a hot, sweet and sour taste. Pathia as above but without lentils.*

## EXOTIKKA

*An exquisite dish blending lush mangoes and coconut milk to provide a rich, exotic and intoxicating flavour.*

## GARLIC CHILLI

*A fairly hot, dry textured dish with fresh garlic & green chillies to give a hot sensational flavour.*

## JOOJEH SHEEK MASSALLA

*Minced lamb laced together with cheese, chillies, mint & various spices and grilled in the tandoori oven before being tossed in delicately flavoured sauce.*

## JALFREZI

*Cooked with a delightful melange of fresh spices, pickles and lime to give a sharp, tangy and pungent flavour.*

## JALALI

*Cooked with ginger and fresh lemon skin, onions, tomatoes & capsicum, this dish is cooked in a style from Goa and has a tangy taste, a dish which is medium in strength.*

## KHAZANA (Chicken only)

*Succulent pieces of chicken, marinated in spices & cooked with sliced onion & peppers.*

## MUSHROOM PIAZZA

*A dish of choice ingredients cooked in a blend of herbs & spices, with fried garlic, mushrooms, tomatoes, onions & fresh coriander. Medium & tantalising taste.*

## MODHU

*Succulent pieces of your chosen ingredient marinated in a selection of spices & cooked with honey, roasted almonds & lemon rind. A sweet dish with plenty of flavour.*

## METHI

*A love dish consisting of your choice of filling cooked with dry fenugreek leaves, cooked in a medium textured sauce.*

## NAGA

*A throat warming dish for the adventurous, cooked with a very popular and famed Naga chilli (the hottest in the world), toned down to give a distinct, aromatic flavour in a hot, dry textured sauce.*

## NURPURI

*A variety of flavours cooked in mild and creamy coconut sauce, topped with special chilli and brinjal yoghurt, decorated with crispy okra.*

## RAJASTHANI

*Flaked almonds and fresh chillies are cooked with a blend of spices to create a hot, dry textured dish with a sweet, tangy flavour.*

## SAGWALLA

*A lovely dish consisting of your choice ingredient cooked with spinach, and a touch of garlic. Garnished with grated cheese.*

## TIKKA MASSALLA

*Popular as ever. This is a beautiful sweet dish, cooked with a variety of herbs & spices to give a rich, yet mild, aromatic & flavoursome dish.*

## TIKKA PASSANDA

*A lovely mild and creamy dish cooked with subtle spices in red wine sauce and a touch of coconut.*

## TAVA

*Cooked with a delightful melange of fresh spices, pickles and lime to give a sharp, tangy and pungent flavour.*

## ZAMEER

*Cooked with Shatkora (Bengal Lime) to give a delightful, tangy zest to a very traditional dish from Bangladesh, medium in strength.*

## PANEER & BEGOON

*Chunks of home made cheese and slices of Aubergine, pan roasted with a spicy tomato and garlic sauce.*

## Classic Dishes

---

The following dishes remain as old favourites on our menu and are as popular as ever!

<b>Vegetarian</b>	<b>£5.25</b>	<b>Lamb</b>	<b>£7.95</b>
<b>Chicken</b>	<b>£6.25</b>	<b>Duck Tikka</b>	<b>£8.75</b>
<b>Chicken Tikka / Prawn</b>	<b>£7.50</b>	<b>King Prawn</b>	<b>£12.75</b>

### KURMA

*A very popular dish that is mild and is cooked with a creamy coconut and almond sauce.*

### KASHMIR

*Lovely sweet and juicy dish cooked with lychees.*

### CURRY

*Medium in strength cooked in a variety of spices.*

### MADRAS

*Fairly hot with an exotic blend of spices.*

### VINDALOO

*A very hot dish cooked with a selection of spices & potatoes.*

### DUPIAZA

*A slightly sweet dish cooked with caramelised onions in a medium strength sauce.*

### BHUNA

*A thick, dry textured sauce cooked with a variety of spices to a medium strength.*

### CEYLON

*A fairly hot exotic dish cooked with selected spices & coconut.*

### ROGON

*Cooked with chopped tomatoes to give a lovely aromatic tangy taste and medium in strength.*

## Biryani & Balti Dishes

---

The following dishes remain as old favourites on our menu and are as popular as ever!

### BIRYANI

*A classic regal dishes from India & Persia. These dishes are prepared with Basmati rice and stir fried with your choice of filling. It is cooked with a selection of subtle spices to give a healthy and flavoursome dish. Served with a Vegetable Curry side dish.*

### BALTI

*Uniquely marinated with aromatic Kashmiri spices, it is dry textured dish cooked with plenty of herbs & spices to give a very distinct flavour and depth. All balti dishes are served with Plain Nan.*

<b>Vegetarian</b>	<b>£7.25</b>	<b>Prawn</b>	<b>£9.75</b>
<b>Chicken Tikka</b>	<b>£9.50</b>	<b>Duck Tikka</b>	<b>£10.50</b>
<b>Lamb</b>	<b>£9.75</b>	<b>King Prawn</b>	<b>£13.95</b>

## Side Dishes

---

BOMBAY ALOO	£3.35	MUSHROOM BHAJI	£3.50
VEGETABLE BHAJI	£3.35	CHANA MASSALLA <i>Chick peas</i>	£3.50
CAULIFLOWER BHAJI	£3.35	BINDI BHAJI <i>Okra</i>	£3.50
BRINJAL BHAJI <i>Aubergine</i>	£3.35	BUTTERSQUASH CHANA	£3.50
SAG BHAJI <i>Spinach</i>	£3.35	SAG GOBI	£3.50
TARKA DAL <i>Lentils</i>	£3.35	ALOO GOBI	£3.50
ONION BHAJI	£3.35	MOTOR PONIR	£3.50
SAG ALOO	£3.35	SAG PONIR	£3.50
SESAME SABZI	£3.35	SPICY POTATO WITH GARLIC	
		MUSHROOM	£3.50

## Rice & Nan

---

BOILED RICE	£2.40	GARLIC MUSHROOM RICE	£3.50
PILAU RICE	£2.70	SPECIAL RICE	£3.50
VEGETABLE RICE	£3.40	KEEMA & GARLIC RICE	£3.50
EGG FRIED RICE	£3.40	PLAIN NAN	£2.10
ONION RICE	£3.40	STUFFED NAN	£2.60
MUSHROOM RICE	£3.40	DOUBLE STUFFED NAN	£2.95
LEMON RICE	£3.40	PARATHA	£2.70
COCONUT RICE	£3.40	STUFFED PARATHA	£2.70
		<i>Keema, Vegetable or Aloo.</i>	

## Sundries

---

CHUTNEYS OR PICKLES	£0.50
PAPADOM <i>Plain or Spicy</i>	£0.60
CHAPATI	£1.75
RAITHA	£2.00
GREEN SALAD	£2.00
CHIPS	£2.40

### ALLERGY ADVICE

Please note that some of our dishes contain dairy, nuts, eggs and other allergens. If you suffer from any food allergies, please make sure to inform a member of staff before you place your order. We will try our best to accommodate your needs.

# PARTY ORDERS ARE MOST WELCOME

For your satisfaction, please allow sufficient time. We do not use GM products, MSG or Artificial colouring in our food. All chicken are breast off the bone. Although we take great care in our preparing our fish please note some bones may remain.

All prices are inclusive of VAT. The management reserves the right to refuse service to anyone without giving any explanations.



## OPENING HOURS

Lunch: 12:00pm to 2:30pm

Sunday - Thursday: 5:30pm to 11:00pm

Friday & Saturday: 5:30pm to 11:30pm

*Turmeric Gold*

Crockhurst Street, Tudeley, Tonbridge, Kent TN11 0NT

Tel: 01732 361 772 / 359 325

Web: [www.turmericgold.com](http://www.turmericgold.com)