

Tipu Sultan was the ruler of the Kingdom of Mysore from 1782 to 1799, a scholar, soldier and poet. He was the most powerful of the native Princes of India.

Tipu Sultan was hunting in the forest when he came face to face with a tiger, his gun did not work and his dagger fell on the ground as the tiger jumped on him. He reached for the dagger, picked it up and killed the tiger with it. This then earned him the name ‘the Tiger of Mysore’.

Tipu Sultan was a descendant from the Mughal Emperors of the North and it is from this region we take the inspiration for our menu. Enjoy the majestic dining experience worthy of an emperor at your table.

STARTERS

Exquisite ingredients and the finest spices make the delicate and delicious flavours of Tipu Sultan

2 POPPADOMS + PICKLE TRAY £2.95

Freshly made and served with Tipu Sultan pickle tray

TANDOORI MURGH WINGS £6.45

Succulent chicken wings marinated in our secret blend of spices cooked in tandoor.

DESI MURGH TIKKA £6.45

Tender chicken marinated in our special secret blend of aromatic spices. Cooked over a chargrill.

MURGH SEEKH KEBAB £5.45

Chicken minced and blended with mixed herbs & spices, put onto skewers then chargrilled to perfection.

MURGH HARYALI TIKKA

Highly Recommended £6.75

Tender chicken marinated in a blend of mint, spinach, coriander & spices. Cooked over a chargrill.

SULTANI MURGH TIKKA £6.45

Tender chicken marinated in our special secret blend of aromatic spices. Cooked over a chargrill.

SEEKH KEBAB £5.45

Minced lamb blended with intense tandoori spices then cooked to perfection over a chargrill.

NOTE: Starters are pre-marinated and the spices cannot be modified or changed

SEAFOOD STARTERS

FISH PAKORA £7.95

Strips of cod marinated in a blend of secret spices and battered. Fried to perfection

SALMON TIKKA £9.95

Chunks of the finest salmon coated with Tipu’s herbs & spices and chargrilled to perfection

JINGA TIKKA £11.95

Extra large, succulent king prawns smothered in a spicy marinade then cooked over a chargrill.



تیپو سلطان

SULTANI CHOPS

Highly Recommended £7.95

Tipu Sultan’s signature dish. Mutton chops marinated in herbs & spices. Cooked over a blazing chargrill

LAMB CHOPS

Highly Recommended £10.95

Lamb chops marinated in herbs & spices. Cooked over a blazing chargrill. Tipu Sultan’s signature dish.

MURGH PAKORA £5.95

A secret family recipe. Chicken breast covered in Tipu’s special spiced batter. Served with dipping sauce

KEEMA SAMOSA £4.95

Homemade light pastry filled with a blend of lamb, potatoes, peas and Tipu’s special spices. Served with tamarind ketchup

SULTANI GOSHT BOTI

Highly Recommended £7.95

Boneless lamb marinated in spiced yoghurt and cooked over a charcoal grill.



SULTANI MEAT PLATTER £25.95

A selection of seekh kebab, murgh seekh kebab, murgh haryali tikka, tandoori wings, sultani chops and desi murgh tikka to share

Mild / Medium // Hot ///



VEGETARIAN STARTERS

CHEESE TIKKA £5.25

A mix of mozzarella & cottage cheeses blended together with potatoes, spring onions and coated in bread crumbs. Fried till golden.

VEGETABLE SAMOSA £4.95

Homemade light filo pastry with a delicious blend of vegetables and light spices. Served with tamarind ketchup

ALOO TIKKI CHAT £4.95

Mashed potato blended together with onions, herbs & chillies. Shallow fried

MAIN COURSES

Hand crafted in the old way, our main dishes are the finest of North Western cuisine

TIPU’S RASOI Rich, authentic, homestyle dishes in the village style

HYDERABADI HANDI // £12.45

A choice of fresh tender meat or chicken cooked to perfection. Blended with herbs & spices and prepared extensively to our chefs secret recipe! Served piping hot

DESI CHILLI

HANDI CHICKEN /// £12.45

A choice of fresh tender chicken cooked with green chillies to perfection. Slightly hot & spicy

KARAHI MURGH SULTANI // £12.45

Fresh, boneless chicken prepared traditionally with a wealth of ingredients. Slightly hot & spicy

PESHWARI CHICKEN // £12.45

Tender pieces of chicken slow cooked on the bone in a delicately spiced sauce.

PESHWARI GOSHT // £13.45

Tender spring lamb slow cooked on the bone in a delicately spiced sauce.

DESI CHILLI

HANDI LAMB /// £13.45

A choice of fresh tender spring lamb cooked with green chillies to perfection. Slightly hot & spicy

KARAHI GOSHT SULTANI // £13.45

Fresh, boneless meat prepared traditionally with a wealth of ingredients. Slightly hot & spicy

SEAFOOD

Selected, finest quality seafood

MACHI LASAN BHUNA // £14.95

Cod fish cooked medium hot with a generous helping of fresh garlic, herbs & Tipu Sultan spices

MYSORE TIGER PRAWN

BHUNA // £15.95

Succulent king prawns cooked in a fresh garlic & chilli sauce. Cooked semi dry & hot

PANEER TIKKA £6.45

Squares of Indian cottage cheese at its finest. Prepared in our chef’s secret marinade & then char grilled. A favourite and also lactose free

ONION BHAJI £4.95

Deep fried onion fritters served with dipping sauce

PAPRI CHAT £5.45

Crispy papris served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce and spices

SAMOSA CHAT £5.45

Deep fried samosas served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce and spices

ACHARI GOSHT /

CHICKEN // £12.95

Meat / chicken cooked to perfection in Mustard oil with onion seeds, fennel, fenugreek seeds and special pickle spices

PALAK GOSHT/MURGH // £11.95

A fresh blend of tender meat or chicken and spinach. Extremely tasty and rich

BABARI KEEMA // £11.95

Minced meat cooked with peas in a special blend of herbs & spices

PAYA // £12.95

Lamb trotters cooked traditionally, in a well-balanced sauce. Garnished with coriander & ginger

NIHARI // £14.95

Meat shank prepared with rich herbs and spices. Full of flavour, cooked to melt in the mouth

HALEEM // £12.95

Meat and lentils slow cooked in a blend of mild spices

MAGAZ /// £12.95

Stir fried lamb brain combined with a heartwarming gravy

OLD FAVOURITES

CHICKEN TIKKA MASALA DESI STYLE £12.45

Chicken tikka prepared in a delicately flavoured sauce with yoghurt. Slightly sweet with yoghurt & cream

BUTTER CHICKEN £12.45

Chicken stripped off the bone and cooked in a full-bodied creamy sauce. A home-style recipe



TOOFANI PANEER /// £10.95

Homemade cottage cheese blended in a special masala sauce with a fiery spice

PANEER MAKHANI / £10.95

Cottage cheese cooked in a special blend of herbs & spices in a mild butter sauce

BOMBAY ALOO // £9.95

An authentic spicy potato dish

SEASONAL MIX VEGETABLES // £9.95

MUSHROOM PANEER // £9.95

TIPU’S BIRYANI SPECIALITIES

Biryani dishes are cooked with seasoned rice in the traditional way accompanied with special curry sauce or raitha Subject to availability.

MURGH BIRYANI // £12.45

Basmati rice tossed with light spices & herbs and mixed with chicken

GOSHT BIRYANI // £13.45

Basmati rice tossed with light spices & herbs and mixed with meat

VEGETABLE BIRYANI // £11.45

Basmati rice tossed with fresh seasonal vegetables, spices & herbs

SUNDRIES

Carefully prepared extras that make your meal complete

STEAMED RICE £3.55

Basmati rice steamed until fluffy

PILAU RICE £3.85

Prepared with ghee, saffron and onions

FRIES £3.25

MASALA FRIES £4.25

POMEGRANATE & BOONDHI RAITHA £1.95

PICKLE TRAY £1.95

EXTRA DIPS £0.50

BOTTLED DRINKS

COKE £3.00 • DIET COKE £3.00  
SPRITE £3.00  
APPLETISER £3.00  
RED BULL £3.00  
J20 £3.00

Apple & Mango, Orange & Passion Fruit, Apple & Raspberry

FOOD ALLERGIES & INTOLERANCES:  
Please speak to our staff about the ingredients in your meal, when making your order.

DHALS

All our dhal's are slow cooked to perfection and finished with a homemade tarka

DHAL MAKHANI / £9.95

Traditional Punjabi dish cooked in a creamy style

DHAL CHANA // £8.95

A combination of chana and masoor dahl

LAHORI CHANA £8.95

Chickpeas cooked in authentic Lahori spices

VEGETABLE ACHARI £8.95

Vegetables cooked in special pickled spices

TIPU SULTAN SALADS

CUCUMBER, PINEAPPLE & MANGO SALAD £5.45

Finely chopped cucumber, pineapple & mango tossed with olive oil and lemon dressing

GARDEN SALAD £3.45

KACHUMBER SALAD £3.45

BREADS

Lovingly handmade. Baked in the tandoor or on the open flame

TANDOORI NAAN £2.55

Our most popular. Traditionally made and cooked in the tandoor

GARLIC NAAN £3.75

Traditionally made with minced garlic & fresh coriander

KASHMIRI NAAN £4.25

A speciality naan prepared with fresh almonds, pistachio, coconuts and cream. Also known as peshwari naan

KEEMA NAAN £4.25

Stuffed with fresh and spicy minced meat

CHEESE NAAN £4.25

Stuffed with cheese and spring onions

LACHA PARATHA £3.55

A layered traditional bread prepared with butter

ALOO PARATHA £4.25

Stuffed with potatoes in delicate layers

ROTI £1.30

Unleavened bread cooked in a tandoor

DRINKS & DESSERTS ON THE REVERSE



MANGO & PASSION FRUIT CHEESECAKE £5.50

A touch of crème brulee custard lightens the texture of this super creamy all natural cheesecake while still making it rich and luscious - the delicious mango & passion fruit compote provides a slight tart contrast. Served with your choice of ice cream.

CHOCOLATE PEANUT BUTTER STACK £5.50

Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel layered twice on brownie cake, finished with honey roasted peanuts. Served with your choice of ice cream.

COOKIES 'N' CREAM STACK £5.50

A magical concoction of layers of brownie and white chocolate cheesecake, loaded throughout with yummy cookies. Served with your choice of ice cream.

APPLE CRUMBLE £5.50

A delicious tart apple crumble with a crumbly top. Served with custard.

ROCKSLIDE BROWNIE £4.50

A brownie with butter-luscious caramel, brownie cubes, toasted pecans and caramel ganache. Served with your choice of ice cream.

CHOCOLATE LOVIN' SPOON CAKE £5.95

A giant mouthful of chocolate pudding between two layers of dark, moist, chocolate-drenched chocolate cake. Served with your choice of ice cream.



If you have any allergy specific requirement or a special request for a dish, please do not hesitate to ask our staff.

All dishes can be cooked according to taste. If in doubt or need a suggestion, please don't hesitate to ask.

All our meat is Halal.

All dishes may contain traces of nuts. Please seek advice prior to ordering. Management reserves the right to refuse service without notice or explanation, as well as to place a service charge.

WWW.TIPU-SULTAN.COM



ASIAN DESSERTS

£4.95

GULAB JAMUN

WITH MÖVENPICK ICE CREAM

Sweet dumplings traditionally made of thickened or reduced milk served with Mövenpick Ice cream

GAJAR KA HALWA

WITH MÖVENPICK ICE CREAM

Traditional dessert made with fresh carrots, milk, ghee and sugar, garnished with slivers of dried fruit

RAS MALAI

Ras Malai is dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavoured with cardamom. Served chilled and garnished with slivers of dried fruit.



FALAUDA

£5.95

Traditionally made with rose syrup, vermicelli, sweet basil seeds and topped off with a scoop of kulfi.



CHAI

ANGREZI CHAI £2.50

HERBAL CHAI £2.50

DESI CHAI £3.50

MÖVENPICK®

THE ART OF SWISS ICE CREAM

Mövenpick Ice Cream and Sorbets are made without artificial additives, flavouring or colours



WHITE CHOCOLATE

A smooth and creamy white chocolate ice cream with rasps of white chocolate.



VANILLA DREAM

Premium vanilla ice cream with real vanilla including the precious part: the seeds of the vanilla bean.



CARAMELITA

The ultimate dream for those with a sweet tooth! Tempting sweet pieces of caramel in a rich and creamy ice cream.



PANNA COTTA

The classic Italian dessert, faithfully represented in a lavish blend of Swiss cream with an enticing ripple of fresh raspberry coulis.



MINT CHOCOLATE

Refreshing mint ice cream and crunchy pieces of Swiss chocolate; an irresistible creation.



VANILLA BROWNIE

The famous Bourbon Vanilla of Madagascar ice cream from Mövenpick enriched with generous pieces of brownie and with a fine caramel coulis.



SWISS CHOCOLATE

Premium Swiss chocolate shavings blended in a creamy ice cream. The true taste treat for chocolate lovers.



MAPLE WALNUT

Delicate caramelised walnuts and premium maple syrup make this ice cream a pure pleasure for all nut fans.



LEMON SORBET

The irresistible zing of fresh lemon flavour. The sorbet is made with natural lemon flesh, joined with pieces of real lemon zest for that extra touch of sharpness and bite.



PASSION FRUIT & MANGO

A velvety Panna ice cream perfectly combined with a refined mango sorbet and contrasting delicacy of juicy sun-ripened mango pieces.



STRAWBERRY

A creamy, fruity and refreshing ice cream embellished with delectable strawberry pieces.

1 scoop £2.85  
2 scoops £4.65  
3 scoops £6.35

All products may contain nuts or trace of nuts



HOT DRINKS

AMERICANO £2.50

CAPPUCCINO £3.25

HOT CHOCOLATE £3.25 with cream



MOCKTAILS

FROZEN STRAWBERRY DAIQUIRI £4.95

FROZEN GREEN APPLE DAIQUIRI £4.95

FROZEN PINEAPPLE DAIQUIRI £4.95

FROZEN MIX BERRY DAIQUIRI £4.95

STRAWBERRY MOJITO £4.95

APPLE MOJITO £4.95

VIRGIN MOJITO £4.95

BLUE LAGOON £4.95

ROYAL CHAUNSA £4.95

PASSION PUNCH £5.50



LASSI

GLASS £3.50

JUG £8.25

- Mango
- Sweet
- Salty

BOTTLED DRINKS

COKE £3.00

DIET COKE £3.00

SPRITE £3.00

APPLTISER £3.00

RED BULL £3.00

J20 £3.00

Apple & Mango, Orange & Passion Fruit, Apple & Raspberry

LARGE BOTTLE

OF WATER £2.50



JUICES

£4.45

- Orange
- Passion Fruit
- Mango
- Guava
- Lychee
- Pineapple
- Strawberry

DRINKS BY THE GLASS

PEPSI £2.50

DIET PEPSI £2.50

LEMONADE £2.50

SUNKIST

ORANGE £2.50

SPARKLING

MANGO £2.50