

**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.

Following government guidelines we endeavour to provide a safe dining environment and would ask you to comply with social distancing measures of a minimum of 1 metre with other dining guests.

We wish you a joyful and safe dining experience. If you require any further clarification or guidance please do not hesitate to seek advise from one of restaurant representatives.

### 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.

**SEEKH KEBAB** £5.45

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

**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.

### 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.



## 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

**PANEER TIKKA** £6.45

Squares of Indian cottage cheese at its finest. Prepared in our chef’s secret marinade and 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

**GRILL VEG** £5.45

Roasted seasonal vegetables

**BHINDI FRY** £5.45

Fried okra in special blend of spices

**CHILLI PANEER** £5.95

Crisp batter fried paneer is tossed in slightly sweet, spicy, hot and sour Chilli Sauce

**MOGO CHILLI** £5.95

Mogo tossed in slightly sweet, spicy, hot and sour Chilli Sauce



### CHEF’S STARTERS TO SHARE

**Exquisite ingredients combined with the finest spices**

**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



**Market fresh and lovingly cooked for flavour**

**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

### 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



### MAIN COURSES

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

### TIPU’S RASOI

**Rich, authentic, home style dishes in the village style**

**TIPU SULTAN HANDI OF THE DAY** £12.95

Authentic Pakistani recipe cooked to perfection with a choice of fresh tender meat or chicken.

**CHICKEN** £12.45

**GOSHT** £13.45

**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

**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** £12.45

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

**BUTTER CHICKEN** £12.45

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

### 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

### 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** £12.95

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

**GOSHT BIRYANI** £13.95

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

**VEGETABLE BIRYANI** £11.95

Basmati rice tossed with fresh seasonal vegetables, spices & herbs

### 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

**ROOMALI ROTI** £3.95

Soft handkerchief thin thrown bread, stretched and griddled on an upturned tawa

### 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

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

### DRINKS & DESSERTS ON THE REVERSE



**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**



STRAWBERRIES & CREAM 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 just-picked strawberry 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.



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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



HAZELNUT

Smooth Swiss ice cream is infused with the delicate woodland flavour of hazelnuts. Caramelised hazelnut pieces add just the lightest touch of sweetness and a crunch.



COCONUT

This superbly creamy coconut ice cream, with roasted and caramelised coconut pieces creating an even more authentic coconut flavour, which will disappear in a flash!



CARAMELITA

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



BANANA

A blend of delicate yoghurt ice cream and refreshing banana sorbet, enhanced with pieces of banana; an ice cream that's creamy and fruity.



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.



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



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

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

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

APPLETISER £3.00

RED BULL £3.00

J20 £3.00

Apple & Mango, Orange & Passion Fruit Apple & Raspberry

LARGE BOTTLE OF WATER £2.50



JUICES

JUICES £3.25

- Orange
- Passion Fruit
- Mango
- Guava
- Lychee

FRESH

JUICES ALL £4.45

- Pineapple
  - Strawberry
  - Tarabooj
- (Watermelon Juice)



DRINKS BY THE GLASS

PEPSI £2.50

DIET PEPSI £2.50

LEMONADE £2.50

SUNKIST

ORANGE £2.50

SPARKLING

MANGO £2.50