

## ASIAN DESSERTS

£5.45

### 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.

## MÖVENPICK®

THE ART OF SWISS ICE CREAM

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



#### VANILLA DREAM

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



#### MINT CHOCOLATE

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



#### CARAMELITA

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



#### SWISS CHOCOLATE

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



#### 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

£3.95

2 scoops

£5.95

3 scoops

£7.95

All products may contain nuts or trace of nuts

## FALAUDA

£7.25

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



## CHAI

ANGREZI CHAI £2.95

HERBAL CHAI £2.95

DESI CHAI £3.95



## HOT DRINKS

AMERICANO £2.95

CAPPUCCINO £3.95

HOT CHOCOLATE £4.25 with cream



Ice Cream Sundae is the perfect dessert with all the best toppings.

£5.45

STRAWBERRY  
SUNDAE  
DADDY CRUNCH  
LOTUS BISCOFF  
OREO SUNDAE



## CAKES

### MANGO & PASSION FRUIT CHEESECAKE

£7.45

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.



### COOKIES 'N CREAM STACK

£7.45

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

### CHOCOLATE PEANUT BUTTER STACK

£7.45

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.

### ROCKSLIDE BROWNIE

£6.75

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

### CHOCOLATE LOVIN' SPOON CAKE

£7.45

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

Tipu Sultan





## STARTERS

Exquisite ingredients and the finest spices make the

delicate and delicious flavours of Tipu Sultan

**2 POPPADOMS + PICKLE TRAY** £3.95

Freshly made and served with Tipu Sultan pickle tray

**TANDOORI MURGH WINGS** £7.45

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

**DESI MURGH TIKKA** £7.45

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

**MURGH SEEKH KEBAB** £6.45

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

**MURGH HARYALI TIKKA** *Highly*

*Recommended* £7.45

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

**SEEKH KEBAB** £6.45

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

**SULTANI CHOPS** *Highly Recommended* £9.45

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

**LAMB CHOPS** *Highly Recommended* £12.45

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

**MURGH PAKORA** £6.45

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

**KEEMA SAMOSA** £5.45

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

**SULTANI GOSHT BOTI** £9.95

*Highly Recommended*

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

## SEAFOOD STARTERS

**FISH PAKORA** £9.25

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

**SALMON TIKKA** £11.95

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

**JINGA TIKKA** £12.95

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

## CHEF'S STARTERS TO SHARE

Exquisite ingredients combined with the finest spices

**SULTANI MEAT PLATTER** £27.95

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

**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'.



## VEGETARIAN STARTERS

**CHEESE TIKKA** £6.45

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

**VEGETABLE SAMOSA** £5.95

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

**ALOO TIKKI CHAT** £5.95

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

**PANEER TIKKA** £7.95

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** £5.95

Deep fried onion fritters served with dipping sauce

**PAPRI CHAT** £6.45

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

**SAMOSA CHAT** £6.95

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

**GRILL VEG** £6.45

Roasted seasonal vegetables

**BHINDI FRY** £6.45

Fried Okra in special blend of spices

**CHILLI PANEER** £7.45

Crisp batter fried paneer tossed in slightly sweet, spicy, hot and sour chilli sauce

**MOGO CHILLI** £7.45

Mogo tossed in slightly sweet, spicy, hot and sour chilli sauce



Market fresh and lovingly cooked for flavour

**TOOFANI PANEER** £12.95

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

**PANEER MAKHANI** £12.95

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

**BOMBAY ALOO** £10.95

An authentic spicy potato dish

**SEASONAL MIX VEGETABLES** £11.25

**MUSHROOM PANEER** £11.25

## DHALS

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

**DHAL MAKHANI** £10.95

Traditional Punjabi dish cooked in a creamy style

**DHAL CHANA** £10.95

A combination of chana and masoor dahl

**LAHORI CHANA** £9.95

Chickpeas cooked in authentic Lahori spices

**VEGETABLE ACHARI** £9.95

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** £13.45

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

**CHICKEN** £13.45

**GOSHT** £14.45

**HYDERABADI HANDI** £13.45

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** £14.45

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

**KARAHI MURGH SULTANI** £13.45

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

**PESHWARI CHICKEN** £14.45

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

**PESHWARI GOSHT** £14.95

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

**DESI CHILLI HANDI LAMB** £14.95

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

**KARAHI GOSHT SULTANI** £14.95

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

**ACHARI GOSHT / CHICKEN** £14.45

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

**PALAK GOSHT/MURGH** £13.45

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

**BABARI KEEMA** £13.45

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

**PAYA** £14.45

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

**NIHARI** £15.95

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

**HALEEM** £13.95

Meat and lentils slow cooked in a blend of mild spices

**MAGAZ** £13.95

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** £15.95

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

**MYSORE TIGER**

**PRAWN BHUNA** £17.45

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** £13.45

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

**GOSHT BIRYANI** £14.95

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

**VEGETABLE BIRYANI** £12.95

Basmati rice tossed with fresh seasonal vegetables, spices & herbs

## TIPU SULTAN SALADS

**CUCUMBER, PINEAPPLE**

**& MANGO SALAD** £6.95

Finely chopped cucumber, pineapple & mango tossed with

olive oil and lemon dressing

**GARDEN SALAD** £4.95

**KACHUMBER SALAD** £4.95

## BREADS

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

**TANDOORI NAAN** £2.95

Our most popular. Traditionally made and cooked in the tandoor

**GARLIC NAAN** £3.95

Traditionally made with minced garlic & fresh coriander

**KASHMIRI NAAN** £4.95

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

**KEEMA NAAN** £4.95

Stuffed with fresh and spicy minced meat

**CHEESE NAAN** £5.45

Stuffed with cheese and spring onions

**LACHA PARATHA** £3.95

A layered traditional bread prepared with butter

**ALOO PARATHA** £4.95

Stuffed with potatoes in delicate layers

**ROTI** £1.40

Unleavened bread cooked in a tandoor

**ROOMALI ROTI** £4.25

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

## SUNDRIES

Carefully prepared extras that make your meal complete

**STEAMED RICE** £3.95

Basmati rice steamed until fluffy

**PILAU RICE** £4.25

Prepared with ghee, saffron and onions

**FRIES** £3.75

**MASALA FRIES** £4.95

**RAITHA** £1.95

**PICKLE TRAY** £2.10

**EXTRA DIPS** £0.65



## MOCKTAILS

**FROZEN STRAWBERRY DAIQUIRI** £6.25

**FROZEN GREEN APPLE DAIQUIRI** £6.25

**FROZEN PINEAPPLE DAIQUIRI** £6.25

**FROZEN MIX BERRY DAIQUIRI** £6.25

**STRAWBERRY MOJITO** £6.25

**APPLE MOJITO** £6.25

**VIRGIN MOJITO** £6.25

**ROYAL CHAUNSA** £6.25

**PASSION PUNCH** £6.75



## LASSI

**GLASS** £4.75

**JUG** £9.25

• Mango

• Sweet

• Salty



## JUICES

**JUICES** £3.25

• Orange • Passion Fruit • Mango

• Guava • Lychee

## FRESH

**JUICES ALL** £4.45

• Pineapple • Strawberry

• Tarabooj

(Watermelon Juice)



## DRINKS BY THE GLASS

**CLASSI COLA** £2.95

**DIET COLA** £2.95

**LEMONADE** £2.95

**SUNKIST**

**ORANGE** £2.95

**SPARKLING**

**MANGO** £2.95

## MILKSHAKES

**SWISS CHOCOLATE**

**VANILLA**

**STRAWBERRY**

**FERRERO CRUNCH**

**MAGIC MANGO**

**OREO CRUNCH**

**LOTUS BISCOFF**



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**

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