



THAMIN MENU

Menu Presented by



Sheikh Kamran
Executive Chef



The beauty and charm of the rare Thamin deer and the diversity of cuisine of the Indian sub-continent has been the inspiration behind the creation of the Thamin Restaurant

An innovative concept in Indian food, offering guests a complete experience of fine food and a harmonious and relaxed atmosphere

If there is anything we can do to make your visit more enjoyable, do not hesitate to contact a member of our team



APPETISERS

MINI POPADOMS	Portion £0.60
PLAIN OR SPICY POPADOM	Each £0.50
RELISHES PER TRAY	£1.50

STARTERS

ONION BHAJI £2.95

Lightly spiced, deep fried onion with a gram flour batter and fresh coriander.

VEGETABLE PAKORA..... £2.95

Seasonal fresh vegetables cooked in a lightly spiced batter.

MUSHROOM PAKORA £2.95

Whole mushrooms cooked in a spiced crispy batter.

CHICKEN PAKORA £3.25

Seasoned chicken tikka in a coating of gram flour batter.

VEGETABLE SAMOSA £2.95

Fresh potato, carrot & peas, combined with fresh coriander and spices in a crisp pastry wrap.

MEAT SAMOSA £2.95

A samosa stuffed with minced lamb, onions, fresh coriander and spices in a crisp pastry wrap.

CHICKEN CHAAT PURI £3.75

Chicken pieces and freshly prepared chickpeas, mixed with a tangy sauce.

ALOO CHANNA PURI £3.75

Chickpeas and diced potato in a spicy sauce, served on a puri bread.

SAG AND CHICKEN PURI £3.75

Chicken pieces and fresh spinach served on a puri bread.

PRAWN PURI £3.75

Curry glazed prawns stir fried in a medium spice for flavour, served on a puri bread.

DACCA FISH £4.25

Succulent pieces of sea bass rolled in a spicy batter of coriander, onion & carom seeds.

PRAWN COCKTAIL £3.75

Prawns on a bed of fresh salad, topped with seafood sauce, garnished with tomatoes and a slice of lemon.

SEEKH KEBAB £3.45

Minced lamb skewered with onion and Indian spices.

CHICKEN CHEESE KEBAB £3.75

Chicken mince and traditional Indian cheese blended with fresh coriander, onion, cumin seeds, crushed red chillies and then chargrilled for a full flavour.

CHICKEN TIKKA £3.75

Pieces of chicken breast marinated in delicate tikka spices.

TANDOORI CHICKEN..... £3.95

Chicken pieces marinated in our special Thamin tandoori spices.

SHAHI GARLIC CHICKEN £3.95

Pieces of chicken breast marinated in a garlic sauce and garnished with dry nuts.

LAMB TIKKA..... £3.95

Tender lamb pieces marinated in our tikka recipe.

LAMB CHOPS £4.25

Lamb chops marinated in our special Thamin tandoori spices with a touch of garlic and ginger.

AFGHANI CHICKEN BOTI £3.95

Chicken marinated in a fresh yogurt dressing, flavoured with lemon and garlic and rolled in a blend of crushed herbs and fresh coriander.

KING PRAWN TIKKA..... £4.25

King prawns marinated in authentic tandoori spices and cooked in the tandoor.

SEEKH PURI £3.95

Minced lamb mixed with onion and spices. Served on a fresh puri bread.

OCEAN CATCH..... £6.95

A vibrant cocktail of king prawns prepared fresh in a light blend of herbs and spices.

THAMIN HIRAN £4.95

Juicy pieces of marinated deer rolled in a blend of crushed herbs & fresh coriander. Chargrilled for a full flavour.

MAIN COURSE - FILLING

Choose from our range of succulent fillings and then choose the cooking style of your choice.

CHICKEN£6.45
Chunks of fresh chicken breast.

LAMB OR LAMB MINCE£7.25
Tender pieces of lamb or mince lamb.

LAMB SHANK£9.95
Slow cooked piece of lamb shank.

SHAHI GARLIC CHICKEN£7.95
Marinated chicken breast.

CHICKEN TIKKA£7.95
Chunks of chicken marinated in our tikka spices.

DEER.....£9.95
Finely cut pieces of deer.

LAMB TIKKA£7.95
Chunks of lamb marinated in our tikka spices.

SEA BASS OR SALMON.....£9.95
Chunks of fresh fish.

PRAWNS£6.95

KING PRAWNS£10.95

MIXED VEGETABLES£6.45

MAIN COURSE - COOKING STYLE

Once you have chosen your main course filling, choose the cooking style of your choice.

ACHARI

Similar to a balti dish in preparation style, with a touch of pickle spice to give a fresh and slightly tangy flavour.

BALTI

Prepared in an red hot Indian wok with garlic, ginger, green chillies and tomatoes cooked in a stir-fry style.

BHUNA

Spices are slowly fried to bring out their deep flavours before being used in the recipe. Bhuna dishes are made with various meats cooked in their own juices, for deep flavours and little sauce.

DOPIAZA

The name dopiazza translates as “two onions” and a Thamin dopiazza uses fried and also boiled onions at various stages of the cooking. Our version has fried pieces of onion in the sauce and then larger chunks of lightly cooked onion added towards the end of the cooking process.

ROGAN JOSH

The Rogan josh is lightly spiced and cooked to a distinctive deep hue with the use of sweet pimentos, capsicums and tomatoes.

JALFREZI

The jalfrezi method is very similar to a very hot stir-fry - we cook green peppers, carrots, tomatoes, mushrooms, green peas and plenty of green chillies to form the basis of a curry with little sauce.

SAGWALA

Sagwala is a spinach based curry cooked with plenty of fresh spinach leaves, fresh green chillies, garlic, ginger and tomatoes in a balti sauce prepared in Thamin's house style.

METHI

Methi is the name for Fenugreek which has a distinctive taste and aroma. The curry is prepared with garam masala, fresh onions and of course fenugreek.

HANDI

A medium spiced dish flavoured with methi leaves, onions, fresh garlic and spices, with tomato and a touch of creamy yoghurt sauce.

PASANDA

Marinated tandoori meats are cooked to a mild sauce with tomatoes and cream. Garnished with pistachios and almond flakes.

MADRAS

An authentic Indian dish with a hot and spicy taste. Prepared with fresh herbs and pureed tomato.

VINDALOO

The restaurant favourite that is enjoyed across Britain today. A fresh but fiery curry with pureed tomato and fresh herbs. The Thamin vindaloo is fiery yet a very enjoyable dish.

PATHIA

Lightly fried onions cooked with tomatoes to a natural sweet and sour sauce. A hot dish with a distinctive aroma, garnished with fresh coriander.

MASALA

The Nation's favourite main course. Mild and creamy with a touch of coconut for a winning flavour.

KORMA

A traditional korma requires the slow cooking of marinated meat on low heat; allowing the juices to cook down into a rich sauce cooked with ground almonds, coconut and cream.

DHANSAK

A “sweet and sour” curry cooked with lentils and pineapple. A succulent curry with fresh mouth watering flavours for you to savour.

BIRYANI

Flavoured basmati rice with saffron and a blend of mild aromatic spices; garnished with fresh coriander and stir fried onions. Served with a curry sauce of your choice.

CONTINENTAL DISHES

For those of you looking for a more familiar taste.

CHICKEN PICCATTA £10.95

Meuniere sliced pieces of chicken breast, lightly spiced and grilled. Served on a bed of freshly cooked spinach and sauteed vegetables.

FISH WITH LEMON BUTTER £13.95

Steamed salmon fillet with lemon butter sauce. Served with seasonal boiled vegetables.

LAMB SHANK £10.95

Slow cooking ensures that the meat from this lamb shank melts in the mouth. Served with mash and seasonal boiled vegetables.

STUFFED CHICKEN PEPPER £11.95

Chicken fillet stuffed with spinach and cheese. Served with fresh peppercorn sauce and vegetables.

THAMIN SPECIALITIES

Our chefs award wining recommendations.

BENGALI BERI £12.95

Lamb chops marinated in south Indian spices. Cooked with minced lamb and served in a spicy sauce of onions, garam masala and crushed red chillies.

MURGH-E-SHAHI £12.95

A whole chicken breast cooked with lean minced lamb and served in a fresh sauce of onions, garam masala and crushed red chillies.

MANGLA MACHLI £13.95

Sea bass fillets marinated in medium strength spices to form a tasty crust. Gently cooked and served on a bed of cooked spinach with an aloo channa bhaji.

SHAHI JHINGA £13.95

King prawns marinated in south Indian spices. Served in a smooth sauce of onions, garam masala and fresh herbs.

BATAIR MASSALAM £11.95

Quails and chicken mince served in a spicy sauce of onions, garam masala and whole crushed red chillies.

LOWE TARKARI £9.95

Authentic Bengali vegetables lightly spiced. Cooked with broccoli, aubergine and seasonal vegetables. Available with a choice of chicken or lamb.

SIZZLERS

Cooked in our tandoor to give them a wonderful smoky flavour. Sizzlers always catch your attention when brought to your table. Sizzlers served with a medium spiced curry sauce.

TANDOORI CHICKEN £8.95

Chicken marinated combined with fresh herbs and spices, roasted and served with grilled green pepper and onions.

CHICKEN TIKKA £8.95

Succulent chicken breast pieces marinated in our Thamin tikka sauce.

SHAHI GARLIC CHICKEN £9.95

Tender pieces of chicken breast marinated in garlic sauce and garnished with nuts and fresh coriander.

SEEKH KEBAB £8.95

Minced lean lamb mixed with onion and Indian spices.

CHICKEN CHEESE KEBAB £9.95

Chargrilled chicken mince and traditional Indian cheese, blended with onion, fresh coriander, cumin seeds and crushed red chillies.

AFGHANI CHICKEN BOTI £9.95

Pieces of chicken cooked in the tandoor with fresh ginger, garlic, onions and black pepper. A vibrant dish with a spicy taste.

LAMB TIKKA £9.95

Succulent lamb pieces marinated in our Thamin tikka sauce.

BEHARI LAMB CHOPS £9.95

Delicious lamb chops marinated in our special combination of tandoori spices.

KING PRAWNS £10.95

King prawns marinated in a lemon sauce and yogurt with an exotic blend of tandoori spices, skewered and charcoal grilled.

THAMIN HIRAN MIX GRILL £12.95

A selection of Tandoori Chicken, Chicken Tikka, Shahi Garlic Chicken, Lamb Chops and Deer.

BIRYANI SELECTIONS

Delicious recipes from the paddy fields of Bangladesh.

THAMIN BIRYANI £11.95
Deer, chicken and lamb cooked in spices with chick peas and saffron rice, garnished with fresh coriander.

VEGETABLE BIRYANI £8.95
A mix of spices, green peas, carrot, cauliflower and potato cooked with saffron rice.

CHICKEN BIRYANI £8.95
Chicken cooked in a blend of spices with flavoured basmati rice.

CHICKEN TIKKA BIRYANI £9.95
Chicken tikka cooked in a blend of spices with flavoured basmati rice.

LAMB BIRYANI £8.95
Succulent lamb cooked in a blend of spices with flavoured basmati rice.

LAMB TIKKA BIRYANI £9.95
Succulent lamb tikka cooked in a blend of spices with flavoured basmati rice.

CHEFS BIRYANI £12.95
Small pieces of king prawn, cashew nuts, almonds and fish fillet, cooked together with tender basmati rice.

All Biryani dishes are served with our Thamin vegetable curry sauce.

SIDE DISHES

Our fine selection of side dishes are also available as a main course. Ask your waiter for details.

TARKA DAL £2.95
Lentils cooked and sizzled in garlic sauce, garnished with fresh coriander.

RAAJ MAAH £2.95
Red kidney beans cooked with onions, garlic, ginger and tomato in a medium strength sauce and garnished with fresh coriander.

BOMBAY POTATOES £2.95
Diced potato cooked with tomato and medium strength spices. Garnished with fresh coriander and methi.

BHINDI THOORI £2.95
Lady fingers cooked in a medium strength onion and tomato sauce.

SAAG BHAJI £2.95
Curried spinach with tomatoes. Garnished with fresh coriander and fenugreek.

CHANNA ALOO £2.95
Curried potatoes and chickpeas, garnished with fresh coriander.

MUSHROOM BHAJI £2.95
Fresh mushrooms cooked with fresh herbs and spices.

ACHARI BAINGAN ALOO £3.45
Freshly diced aubergine and potato with a touch of pickle spices to make a refreshing curry.

PALAK PANEER £3.45
Paneer cooked with Spinach, onions, tomatoes, fresh coriander, green chillies, herbs and spices.

KHATAY ALOO £2.95
Sliced potatoes, stir fried with light spices, lemon and cumin seeds.

GOBI BHAJI £2.95
Cauliflower gently cooked, lightly spiced with onion and garlic and garnished with coriander.

ALOO SAAG £2.95
Fresh potato and spinach combined with herbs and spices.

VEGETABLE TARKARI £3.45
Cauliflower, aubergine, carrots, peas, beans, capsicum cooked with onions, tomatoes, fresh coriander, green chillies and selected herbs and spices.

SUNDRIES

A selection of freshly prepared sundries to accompany your meal.

BOILED RICE £1.75

MUSHROOM RICE £2.45

GARLIC RICE £2.45

LEMON RICE £2.45

EGG RICE £2.45

THAMIN RICE £2.45

PILAU RICE £1.95

Other rices are available.

BREADS

Freshly prepared authentic breads to accompany your meal.

NAN BREAD£1.75

GARLIC NAN BREAD£2.20

Stuffed with garlic and coriander

PESHWARI NAN BREAD£2.45

Nan stuffed with delicious fruits, cherries and coconut

THAMIN SPECIAL NAN£2.20

A plain nan bread prepared in the authentic eastern style - satisfyingly thick but surprisingly light and fluffy. Topped with sesame seeds. This is our master tandoori baker's speciality.

ONION BHAJI NAN£2.20

Pulped onion bhaji spread over a nan and cooked in a clay oven. A unique combination.

KEEMA NAN£2.95

Nan stuffed with minced lamb.

ROTI£1.85

CHICKEN STUFFED ROTI£2.95

Roti bread stuffed with fine chicken pieces.

PARATHA£1.95

Other nan breads available.

KIDS COLLECTION

A selection of tasty treats to keep the little ones interested in their food.

ROLY POLY£3.95

Chicken burger served with French fries and coleslaw.

ROADSTER£3.95


Tandoori chicken fillet, served with salad and potato wedges.

THE GOLD MINE£3.95

Chicken nuggets and French fries served with coleslaw.

RED MOUNTAIN£3.95

Chicken tikka Masala, served with rice and potato wedges.



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RESERVATIONS CALL
01706 371000

OR VISIT OUR WEBSITE AT
www.thamin.co.uk

THAMIN INDIAN RESTAURANT

OPENING TIMES

MONDAY - THURSDAY
5.00pm to 10.30pm

FRIDAY - SATURDAY
5.00pm to 11.30pm

SUNDAY
4.00pm to 10.30pm

THAMIN RESTAURANT

Dearnley Cottage
New Road
Littleborough
OL15 8PL

Tel/Fax 01706 371 000
Email info@thamin.co.uk
Web www.thamin.co.uk



ALL OTHER MAJOR CREDIT CARDS ACCEPTED

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