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TANJORE IS THE MEDIEVAL CAPITAL OF THE GREAT CHOLA KINGDOM IN THE TAMIL COUNTRY OF SOUTHERN INDIA. THE CHOLAN PERIOD WAS THE MOST CREATIVE EPOCH OF INDIAN CULTURE, ART AND OVERSEAS TRADE - OFTEN COMPARED IN ARTISTIC ACHIEVEMENT TO CLASSICAL GREECE. IN HIS "HISTORY OF INDIA" BBC SERIES, TRAVEL HISTORIAN MICHAEL WOOD CALLED CHOLAS THE "LAST OF THE CLASSICAL CIVILIZATIONS". THE NAME TANJORE EVOKES THE FINEST IN ART AND CREATIVITY.

THE TANJORE REGION IS THE RICE BOWL OF SOUTHERN INDIA, FAMOUS FOR ITS LUSH PADDY FIELDS AND COCONUT GROVES. HERE, LOCAL PRODUCE COMBINED WITH IMPORTED PULSES AND SPICES PROVIDED A RICH VARIETY OF INGREDIENTS FOR THE CULINARY ART TO DEVELOP AND FLOURISH. THIS IT DID WITH SUCH FLARE THAT THESE DISHES STILL DEFINE WHAT IS QUINTESSENTIALLY SOUTHERN INDIAN OR "MADRASSY" FARE. EVEN THE WORD "CURRY" IS DERIVED FROM THE TAMIL WORD 'KARI' WHICH MEANS "A SIDE DISH" ACCOMPANYING RICE. WE AT TANJORE RESTAURANT ARE INSPIRED BY THIS TRADITION.

ABOUT US

MRS. BOON GANESHARAM OWNS AND RUNS TANJORE RESTAURANT IN EDINBURGH.

"WHEN COMES TO INDIAN, I FIND EATING-OUT OPTIONS OFTEN FAIL TO REPRESENT THE FULL DIVERSITY OF SUB-CONTINENTAL CUISINES. AS A NATIVE OF SOUTHERN INDIA, I KNOW THAT SOUTH INDIAN CUISINES CAN BE BOTH WHOLESOME AND DELICIOUS. THIS IS WHAT INSPIRED ME TO START THE TANJORE RESTAURANT. WE HAVE CREATED A RANGE OF CUISINES FROM SOUTHERN INDIA FOR YOU TO ENJOY. OUR COMMITMENT IS SIMPLY TO SERVE HEALTHY AND TASTY FOOD IN A RELAXED AND FRIENDLY ATMOSPHERE".

OUR FOOD

WE INVITE YOU TO TASTE OUR SOUTHERN INDIAN CURRIES WHICH ARE DISTINCT IN AROMA AND FLAVOUR, INFUSED BY BLENDING SPICES AND HERBS SUCH AS CURRY LEAVES, CORIANDER, TAMARIND, TURMERIC, GINGER, GARLIC, CHILLIES, BLACK PEPPER, MUSTARD SEEDS, CLOVES, CARDAMOM, CINNAMON, CUMIN, FENNEL, ASAFETIDA, ANISEED, NUTMEG COCONUTS AND CASHEW NUTS. WE OFFER MEAT, VEGETABLE AND SEAFOOD CURRIES, CREATED BY CHEFS TRAINED IN THE CULINARY TRADITIONS OF THE SOUTHERN CHETTINAADU, MADRAS AND HYDERABADI REGIONS OF INDIA.

THE VEGETARIAN OPTIONS IN OUR MENU ARE PARTICULARLY EXTENSIVE AND THESE DISHES ARE ALSO SUITABLE FOR VEGANS. RICE, LENTILS AND OTHER LEGUMES ARE CRUSHED TO MAKE BATTER FOR THE WONDERFUL DOSAS, IDLIES, VADAIS AND UTTAPAMS. THESE UNIQUELY SOUTH INDIAN DISHES ARE ALWAYS MADE FRESH TO YOUR ORDER. THESE ARE SERVED WITH HEAVENLY SAMBAR (DAL SOUP DIP) AND PERFECTLY MATCHED MOUTH-WATERING CHUTNEYS - ALL CREATED DELICIOUSLY FROM ORIGINAL RECIPES IN HOUSE. FOR YOUR DELIGHT, WE BRING A VARIETY OF RICE DISHES FLAVOURED WITH NATURAL INGREDIENTS, WHICH FORM A PERFECT MATCH FOR OUR CURRIES.

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LUNCH - LAST ORDER 2.30PM. RESTAURANT CLOSE AT 3PM.
DINNER - LAST ORDER 10PM. RESTAURANT CLOSE AT 11PM.
MINIMUM ORDER : ONE MAIN COURSE PER PERSON.

STARTERS

SOUPS

RASAM (v) 3.25

A tantalising light tangy soup made with tamarind, tomato and spices.

SPINACH SOUP (v) 3.95

Spinach and lentil soup infused with garlic, onion and house special herbs..

PRE-APPETISER NIBBLES (v)

PAPADAM

PAPADAM (2 PIECES) 2.00

Served with mango chutney and pickle.

MASALA PAPADAM (1 PIECE) 2.50

Papadam topped with chopped onion, tomato & herbs.

HOT APPETISERS

VEGETARIAN STARTERS

IDLI

Steamed rice and lentil cake. Wholesome and comforting, this is a super healthy choice.

MINI SAMBAR IDLI (6 PIECES) 3.75

Bite sized idlis soaked in a bowl of sambar garnished with onion and coriander leaves.

FRIED CHILLI IDLI 4.75

Idli cubes marinated, fried and sautéed with onion, capsicum and spices.

VADAI

Crunchy golden fried lentil donut made of blended Urud dal (white lentils) onion and curry leaves.

METHU VADAI (2 PIECES) 3.75

Plain vadai served with coconut chutney.

SAMBAR VADAI 3.95

Vadai soaked in a bowl of sambar

THAYIR VADAI 3.95

Vadai soaked in spicy yoghurt served at room temp.

RASA VADAI 3.95

Vadai soaked in warm rasam.

BHAJI

Southern Indian-style crunchy vegetable tempura served with coconut chutney and salad.

POTATO BHAJI 3.95

COURGETTE BHAJI 3.95

PANEER BHAJI (COTTAGE CHEESE) 4.25

ONION BHAJI 3.95

PANEER SPECIALS

SPINACH PANEER DUMPLINGS 4.95

Spiced up Indian cottage cheese and spinach dumpling coated with smashed green peas pan fried. Served with house special sauce.

FRIED CHILI PANEER 4.95

Indian cottage cheese cubes marinated, fried and sautéed with onion, capsicum and spices.

POTATO BONDA 4.25

Delicious seasoned potato mash covered in crunchy golden batter served with tomato chutney and salad.

NON VEGETARIAN STARTERS

CHICKEN

CHUKA 4.75

Chicken simmered with spices, herbs, onions and mixed peppers. Chuka means "dry" and is a very popular dish from the region of Madurai in Tamil Nadu.

CHICKEN VEPUDU 4.95

Spicy Chicken fry in Andhra style. Chicken marinated with spices and herbs, deep fried and sautéed with crushed garlic curry leaves, chilly and cumin.

CHICKEN LOLLIPOP (4 PIECES) 4.95

Chicken wings marinated with spices and herbs and deep fried.

LAMB

CHUKA 4.95

Lamb simmered with spices, herbs, onions and mixed peppers. Chuka means "dry" and is a very popular dish from the region of Madurai in Tamil Nadu.

PEPPER FRY 4.95

Tender pieces of lamb simmered with onion, peppercorn, cumin powder, tomato and spices.

EGG

OMLETTE 4.25

Made with chopped onions, tomato, herbs and spices.

SEAFOOD

CHUKA PRAWN 5.95

Prawns simmered with spices, herbs, onions and mixed peppers. Chuka means "dry" and is a very popular dish from the region of Madurai in Tamil Nadu.

KAL MASALA

Seafood marinated with roasted crushed coriander seeds, curry leaves, cumin and red chillies pan fried in "Kallu" (iron Wok) with ginger and garlic paste.

FISH 5.50 PRAWN 5.95

TANJORE SQUID 5.75

Succulent portions of squid marinated, deep fried and sautéed with onion, capsicum, spices and herbs.

TANJORE FRY 4.75

Boneless chicken marinated with crushed coriander seeds, sesame, fennel, pepper and dry chillies and deep fried.

PEPPER FRY 4.95

Tender pieces of chicken simmered with onion, peppercorn, cumin powder and spices.

TANJORE FRY 4.95

Boneless lamb marinated with crushed coriander seeds, sesame, fennel, pepper and dry chillies and deep fried.

TANJORE FRY

Seafood marinated with crushed coriander seeds, sesame, fennel, pepper and dry chillies and deep fried.

FISH 5.25 PRAWN 5.95

SOFT SHELL CRAB 8.50 ASK FOR AVAILABILITY

PEPPER FRY PRAWN 5.95

Tender pieces of prawn simmered with onion, peppercorn, cumin powder, tomato and spices.

MAIN COURSES

TANJORE CURRIES

TANJORE

Boneless meat simmered with onion, ginger, garlic, tomato, herbs and house special spices. (Medium)

CHICKEN 7.75 LAMB 8.50
PRAWN 9.95

NILGIRI

Boneless meat cooked with crushed fresh mint & coriander in Nilgiri style. An Anglo-Indian speciality (Medium)

CHICKEN 7.75 LAMB 8.50
PRAWN 9.95

KURMA

Boneless meat or vegetables cooked in coconut milk, crushed cashew nuts, saffron and spices. (Mild)

VEGETABLE 7.25 CHICKEN 7.75
LAMB 8.50 PRAWN 9.95

KERALA FISH (MEEN MOILIE) 8.95

Tilapia fillet in onion, garlic, ginger, green chillies, coconut milk and lemon juice in Kerala style. (Mild)

BRINJAL STUFFED CURRY (v) 7.95

Baby Aubergine stuffed with roasted coconut, coriander and poppy seeds, lentil and cashew nuts simmered with tomato, onion & spices in tamarind sauce. (Medium)

PANEER PEAS MASALA (v) 7.75

Indian cottage cheese and peas simmered with onion, ginger, garlic, tomato, herbs and house special spices. (Medium).

KARAIKUDI

Boneless meat or vegetables cooked with onion, tomato & chettinaad spices (roasted star aniseed, fennel seeds, cinnamon, cloves, bay leaf, & peppercorns). A speciality from deep Southern India. (Strong Flavour & Medium Spicy)

VEGETABLE 7.25 CHICKEN 7.75
LAMB 8.50 PRAWN 9.95

KEERA CURRY (SPINACH AND MEAT)

Boneless meat simmered with onion, ginger, garlic, tomato, herbs and house special spices along with freshly chopped spinach and lentils. (Medium)

CHICKEN 7.75 LAMB 8.50
PRAWN 9.95

PONDI CRAB CURRY (NANDU KULUMBU)

9.95

Soft shell Crab cooked in traditional style with onion, tomato, garlic, coconut, spices & herbs. Ask for availability. (Medium)

CHENNAI FISH CURRY (MEEN KULUMBU)

8.95

Tilapia fillet curried traditional style with tamarind juice, onion, tomato, garlic, spices and herbs. Popular dish from coastal Tamil Nadu. (Medium).

CHANNA MASALA (v) 7.25

Chick peas simmered in a tomato curry and fresh spices and herbs. (Medium)

SPINACH & LENTILS (PARUPPU KERAI) (v)

7.25

Fresh spinach cooked with lentils, garlic and spices. (Mild)

HOUSE SPECIALITIES

HYDERABADI BIRYANI

Meat & Basmati rice cooked together with spices & herbs. Served with curry sauce and raita.

VEGETABLE 7.95 CHICKEN 8.75 LAMB 8.95 PRAWN 9.50

MADURAI KOTHU PAROTTA

Parotta pieces grilled with onion, chillies, leeks, tomato, egg and your choice of meat and vegetable. Served with curry sauce and raita. A popular street food in TamilNadu.

VEGETABLES 7.95 EGG 8.25 CHICKEN 8.75 LAMB 8.95

RICE DISHES (v)

LEMON RICE 3.95

Basmati rice cooked in tangy fresh lemon juice, peanuts and spices.

TAMARIND RICE 3.95

Basmati rice mixed with tangy tamarind sauce, peanuts and spices.

COCONUT RICE 3.95

Basmati rice cooked with shredded coconut, mustard seeds, lentils, fresh curry leaves and dry red chillies. May contain nuts.

JEERA (CUMIN) RICE 3.25

Basmati rice cooked with cumin seeds, herbs and ghee.

SAFRON PULAV RICE 3.95

Basmati rice cooked with saffron, cumin seeds, ginger, garlic and herbs. May contain nuts.

BOILED BASMATI RICE 2.75

INDIAN BREAD

PAROTTA 2.75

Layered fluffy bread made in South Indian style to accompany South Indian curries. Chef's special.

PLAIN DOSAI 2.50

Rice and lentil crepe.

POORI 1.95

Traditional puffed wheat flour bread.

CHAPATHI (v) 1.75

Unleavened wholemeal bread.

VEECHU PAROTTA 2.50

Thinly layered Parotta. Perfect with curry dishes.

PLAIN UTHAPPAM 2.50

Rice and lentil pancake.

BATURA (1 PIECE) 3.25

Large puffed fried bread.

DOSAI

The fine art of making Dosai was perfected in Southern India over many years. Dosai is a crispy wafer thin savoury crepe made from a batter of wet ground lentils and rice. Always made fresh to order with a wide choice of stuffing. Served with sambar, coconut chutney, tomato chutney and mint chutney. Also a good accompaniment to meat and vegetables curries. Extra potato masala, sambar and chutney will be charged.

PLAIN DOSAI (v) 5.75

GHEE DOSAI (v) 5.95

Super size and super crispy.

PODI DOSAI (v) 5.95

Dosai sprinkled with a special medley of crushed spices and herbs.

ONION DOSAI (v) 5.95

Dosai stuffed with sauteed chopped onions and coriander leaves.

PANEER DOSAI (v) 6.75

Dosai stuffed with shredded cottage cheese.

MASALA DOSAI (v) 6.75

King of Dosas. Dosai stuffed with seasoned potatoes, onions, tomatoes, peas, coriander leaves and spices.

MYSORE MASALA DOSAI (v) 6.95

Masala Dosai stuffed with tangy tomato & spices

TANJORE SPECIAL DOSAI (v) 7.50

Dosai filled with mixed vegetable curry and podi.

RAVA DOSAI (v) 6.25

Dosai with cream of wheat to infuse texture.

ONION RAVA MASALA DOSAI (v) 6.95

Onion Rava Dosai stuffed with seasoned potatoes, onions, tomatoes, peas, coriander leaves and spices

LAMB MASALA DOSAI 7.25

Dosai stuffed with curried lamb pieces.

CHICKEN MASALA DOSAI 7.25

Dosai stuffed with curried chicken pieces.

EGG DOSAI 6.25

Dosai spread with egg and sprinkled with pepper.

FAMILY DOSAI 13.95

4ft dosai shared between 2 and 3 people.

UTHAPPAM (v)

Soft fluffy savoury pancakes with a topping of your choice. Served with steaming sambar, coconut chutney, tomato chutney and mint chutney. Extra sambar and chutney will be charged.

PLAIN UTHAPPAM 5.75

ONION UTHAPPAM 5.95

Topped with chopped onion and coriander leaves.

TOMATO UTHAPPAM 5.95

Topped with chopped tomato.

MIXED VEGETABLE UTHAPPAM 6.95

Topped with onion, tomato, cabbage and carrot.

IDLI (v)

Steamed rice and lentil cake. A wholesome, healthy choice. Served with steaming sambar, coconut chutney, tomato chutney and mint chutney. Extra sambar and chutney will be charged.

PLAIN IDLI (3 PIECES) 5.95

IDLI & VADAI 6.50

Idli (2 pieces) and Methu vadai (1 piece).

MINI SAMBAR IDLI (12 PIECES) 6.25

Mini idli soaked in sambar.

BREAD SPECIALITIES

POORI MASALA (2 PIECES) 6.50
Traditional puffed fried wheat flour bread served with potato masala.

ACCOMPANIMENTS

IDLI 1.50

SAMBAR 1.95

SPINACH & LENTILS 4.25

SALAD 1.50

PODI 1.00

COCONUT OR MINT OR TOMATO CHUTNEY
EACH 1.50

RAITA 1.50

MIXED VEG. PICKLE 1.00

YOGURT 1.00

POTATO MASALA 2.50

KIDS MENU

KIDS' DOSAI (v) 3.50
Cone shaped thin Dosai served with sambar and ketchup.

KIDS' IDLI (v) (6 PIECES) 3.50
Mini Idli served with sambar and ketchup.

FRUIT & HONEY PAROTTA (1 PIECE) 3.75
Layered fluffy bread stuffed with fruits & topped with honey.

CHOCO PAROTTA (1 PIECE) 3.75
Layered fluffy bread stuffed with chocolate, honey or toffee.

MANY OF OUR DISHES ARE SUITABLE FOR VEGANS AND GLUTEN FREE. PLEASE ASK STAFF FOR DETAILS.

SOME OF OUR DISHES CONTAIN NUTS OR TRACES OF NUTS.

ALTHOUGH GREAT CARE IS TAKEN IN THE PREPARATION OF OUR MEAL, IT IS POSSIBLE TRACE AMOUNTS OF NUTS MAY BE PRESENT IN SOME DISHES. PLEASE INFORM OUR STAFF OF ANY ALLERGIES YOU MAY HAVE.

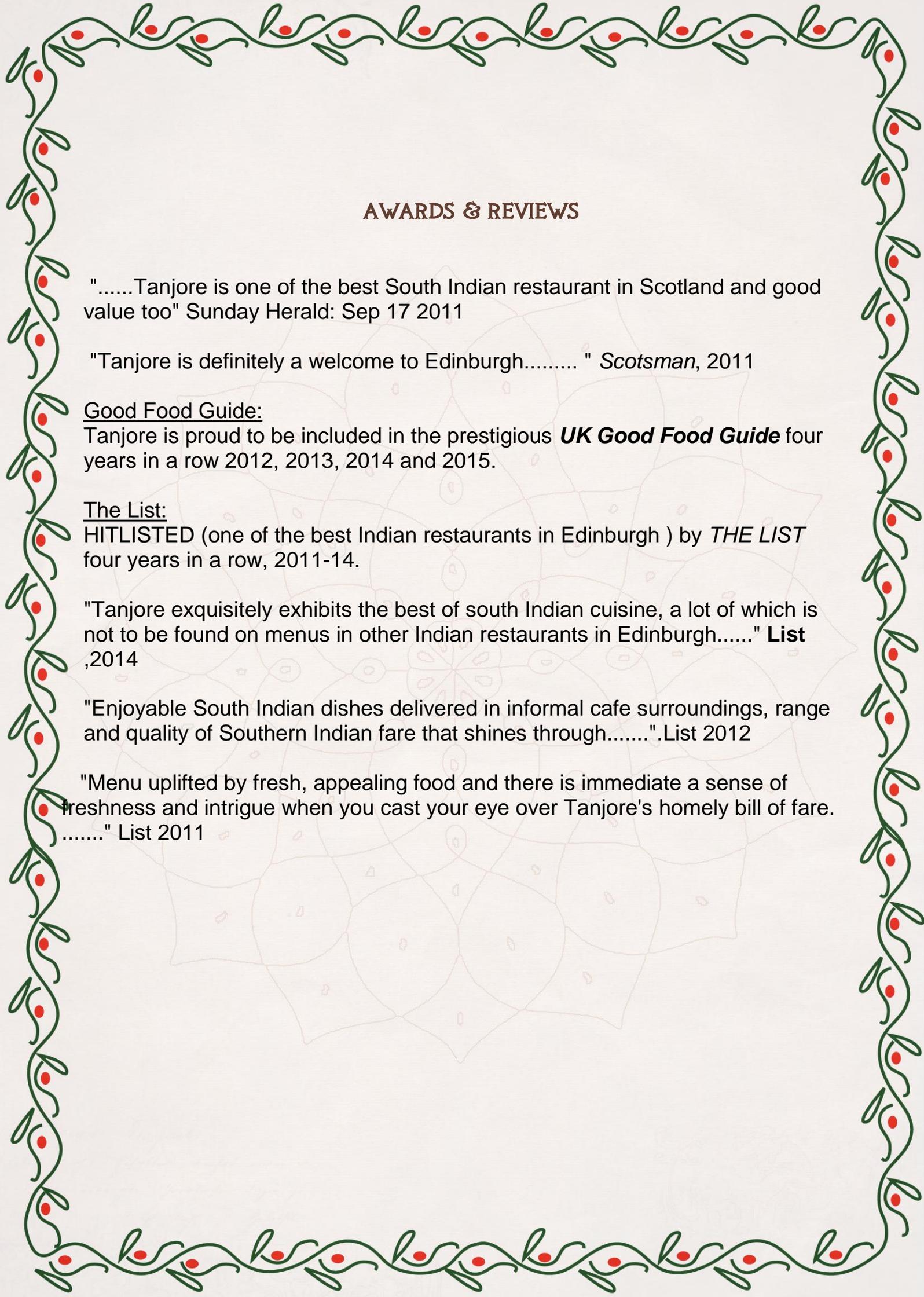
BYOB (BEER & WINE ONLY).

NO CORKAGE CHARGE. NON ALCOHOLIC DRINKS ARE NOT ALLOWED FROM OUTSIDE.

LUNCH - LAST ORDER 2.30PM. RESTAURANT CLOSE AT 3PM.

DINNER - LAST ORDER 10PM. RESTAURANT CLOSE AT 11PM.

MINIMUM ORDER : ONE MAIN COURSE PER PERSON.



AWARDS & REVIEWS

".....Tanjore is one of the best South Indian restaurant in Scotland and good value too" Sunday Herald: Sep 17 2011

"Tanjore is definitely a welcome to Edinburgh..... " *Scotsman*, 2011

Good Food Guide:

Tanjore is proud to be included in the prestigious **UK Good Food Guide** four years in a row 2012, 2013, 2014 and 2015.

The List:

HITLISTED (one of the best Indian restaurants in Edinburgh) by *THE LIST* four years in a row, 2011-14.

"Tanjore exquisitely exhibits the best of south Indian cuisine, a lot of which is not to be found on menus in other Indian restaurants in Edinburgh....." **List** ,2014

"Enjoyable South Indian dishes delivered in informal cafe surroundings, range and quality of Southern Indian fare that shines through.....".List 2012

"Menu uplifted by fresh, appealing food and there is immediate a sense of freshness and intrigue when you cast your eye over Tanjore's homely bill of fare." List 2011