

CHILDRENS MENU

The following meals are available with either chips, wedges or boiled rice (please specify).

CHICKEN TIKKA	£3.95
FRIED CHICKEN (in bread crumbs)	£3.95
CHICKEN NUGGETS	£3.95
FISH FINGERS	£3.95
BREADED SCAMPI	£3.95
CHICKEN TIKKA MASALA	£3.95
CHICKEN KORMA	£3.95

VEGETARIAN SIDE DISHES

The selected vegetables are cooked in a Bhuna style curry which is of a dry consistency. Our fine selection of side dishes are also available as a main course.

TARKA DHAL (split lentils)	£2.75
RAAJ MAAH (red kidney beans)	£2.75
BOMBAY POTATOES (potato cubes)	£2.75
BINDI THOORI (tangy lady fingers/okra)	£2.75
SAAG BHAJI (chopped spinach)	£2.75
SAAG PANEER (spinach and Indian cheese)	£3.15
SAAG ALOO (spinach and potato)	£2.75
CHANNA ALOO (chick peas and potato)	£2.75
KHATAY ALOO (tangy potatoes)	£2.75
ACHARI BAINGAN ALOO (aubergine and potato with pickle)	£3.15
GHOBI BHAJI (cauliflower)	£2.75

SUNDRIES

A selection of freshly prepared sundries to accompany your meal. We only use the finest Basmati rice in our rice dishes. We are happy to make other rice dishes which are not on our list.

THAMIN RICE (butter, saffron)	£2.05
BOILED RICE	£1.70
PILAU RICE	£2.00
GARLIC RICE	£2.20
LEMON RICE	£2.20
MUSHROOM RICE	£2.20
EGG RICE	£2.20
PEAS PILAU	£2.20
COCONUT RICE	£2.20
KEEMA RICE	£2.35
SPECIAL FRIED RICE	£2.35
CHILLI FRIED RICE	£2.20
HOMEMADE CHIPS	£2.35
CHIPS	£1.75
WEDGES	£2.00
RAITHA	£1.20
ANY CURRY SAUCE	£2.80

BREADS

Freshly prepared authentic breads to accompany your meal. Here we have a small selection to choose from and other breads can also be made on request.

PLAIN NAN	£1.70
GARLIC NAN	£2.00
PESHWARI NAN	£2.20
ONION BHAJI NAN	£2.20
KEEMA NAN	£2.35
CHILLI AND PANEER NAN	£2.35
CHEESE NAN	£2.20
PURI BREAD	£1.20
PARATHA	£2.00
TANDOORI ROTI	£1.55
CHAPATI	£1.20

Sunday Buffet

We have arranged an Indian buffet which we think is fit for the Raj of India.

4 COURSE BUFFET INCLUDES
APPETISER, STARTER
MAIN COURSE, SUNDRIES & DESSERT

EAT AS MUCH AS YOU LIKE!

ADULTS
£10.95

CHILD
£4.95
(Under 8)

From 3pm to 6pm. Food must be consumed on the premises.
Offer are not valid on Christmas Eve/Day



Wednesday Tandoori Night

POPADOMS AND RELISH TRAY

TANDOORI CHICKEN
CHICKEN TIKKA
LAMB TIKKA
SEEKH KEBAB
PILAU RICE OR NAN BREAD
VEGETABLE BALTI CURRY SAUCE
SALAD

ADULTS
£10.95

CHILD
£4.95
(Under 8)

ICE CREAM OR COFFEE

Food must be consumed on the premises. Offer are not valid on Christmas Eve/Day

PARTIES AND GROUPS
Please ask for Party Menu
OUTSIDE CATERING
BIRTHDAYS
PROJECTOR AND SCREEN AVAILABLE

ANNIVERSARIES
CONFERENCES
FUNCTION ROOMS



Dearnley Cottage,
New Road,
Littleborough ,
OL15 8PL

OPENING TIMES

Mon	Closed (Except Bank Holidays or Parties)
Tues - Thurs	5.00pm - 11.00pm
Fri - Sat	5.00pm - 1.00am
Sun	3.00pm - 11.00pm

ALL OTHER MAJOR CREDIT CARDS ACCEPTED



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20%
LESS THAN DINE IN PRICES

POPADOMS AND RELISH TRAY

ONION BHAJI
MEAT SAMOSA
CHICKEN TIKKA PAKORA

CHICKEN TIKKA MASALA
LAMB BALTI
(to change curry, surcharge from
£0.80 per curry will be applied)

BOMBAY ALOO

PILAU RICE AND NAN BREAD

COFFEE AND MINT CHOCOLATES

£23.95

SET MEAL FOR 2



POPADOMS AND RELISH TRAY

ONION BHAJI
MEAT SAMOSA
CHICKEN TIKKA PAKORA

CHICKEN TIKKA MASALA
LAMB BALTI
CHICKEN JALFREZI
CHICKEN TIKKA HANDI
(to change curry, surcharge from
£0.80 per curry will be applied)

BOMBAY ALOO
VEGETABLE BHAJI

PILAU RICE AND NAN BREAD

COFFEE AND MINT CHOCOLATES

£47.95

SET MEAL FOR 4



Allergy warning: Please make the staff aware if you have any type of food allergy

Thamin
RESTAURANT • BAR • LOUNGE

We can deliver your meal for you from £2.50 within a 3 mile radius



APPETISERS

Plain or Spicy Popadom Relishes

Each £0.50
Per tray £1.55

STARTERS

CHAT PURI

Chat puri starters are prepared using the freshest of fillings cooked to a dry consistency using special chat masala together with fresh coriander, tomato, cucumber and finely chopped onions and peppers. Served with a puri bread. Available in the following fillings.

CHICKEN AND CHICKPEAS	£3.40
CHICKEN TIKKA	£3.40
POTATO AND CHICKPEAS	£3.40
SPINACH AND CHICKEN	£3.40
OCEAN PRAWNS	£3.40
KING PRAWN	£4.75

FROM THE TANDOOR

A selection of starters which are served direct from the clay oven where the temperature reaches 400 degrees and uses charcoal to infuse a smokey aroma. Our kebabs are made using minced lamb or chicken fused with fresh coriander, onion, cumin seeds, crushed red chillies and our home made kebab spices. All other fillings are marinated in a fresh yoghurt dressing with our unique selection of spices which include mint, lemon, dried herbs, ajwain seeds, speciality oils, just to mention a few.

SEEKH KEBAB	£3.00
CHICKEN OR LAMB CHEESE KEBAB	£3.15
CHICKEN TIKKA	£3.15
LAMB TIKKA	£3.15
LAMB CHOPS	£3.95
SHAHEE GARLIC CHICKEN	£3.55
PANEER	£3.40
CHICKEN OR LAMB SHASHLIQ	£3.95
KING PRAWN TIKKA	£4.40
TANDOORI CHICKEN (on the bone)	£3.15

VARIETY STARTERS

A range of starters picked from the favourites if you can not resist trying out more than one type of starter.

MIXED KEBAB STARTER	£3.95
Chicken tikka, lamb tikka and seekh kebab.	
MIXED STARTER	£3.40
Onion bhaji, meat samosa and chicken tikka pakora.	
VEGETARIAN MIXED STARTER	£3.40
Onion bhaji, vegetable samosa and mushroom pakora.	

OTHER STARTERS

A range of starters which need no introduction. (not to worry help is always at hand).

ONION BHAJI	£2.75
VEGETABLE PAKORA	£2.75
MUSHROOM PAKORA	£2.75
CHICKEN TIKKA PAKORA	£2.75
VEGETABLE SAMOSA	£2.75
MEAT SAMOSA	£2.75
SHAMI OR RESHMI KEBAB	£3.00/£3.95

CONTINENTAL STARTERS

FRESH MELON	£2.35
TOMATO SOUP	£2.35
MUSHROOMS	£3.75
(deep fried in batter)	



HOUSE SPECIALITIES STARTERS

TANGY TIKKA	£3.40
Chicken wings marinated in a special tangy tandoori style sauce then cooked in the clay oven to bring out a spicy but Light and fresh flavour.	

FISH TIKKA	£3.95
Fillet of white fish pan fried in tikka spices together with fresh onions, peppers, coriander and a twist of lemon.	

THAMINS CHAT SPECIAL	£3.95
Chicken tikka pieces stir fried together with fresh tomatoes and cucumber in a medium strength spicy sauce with fresh coriander, garlic and various chutneys for a striking flavour.	

SEEKH PURI	£3.95
Small pieces of lamb tikka stir fried in a spicy tomato, onion coriander and soy sauce base to create a unique flavour. Served on a puri bread.	

STUFFED PEPPER	£3.55
Whole pepper stuffed with basmati rice and mince lamb in balti spices with fresh tomatoes and carrots. (Please ask for vegetarian filling).	

OCEAN CATCH	£5.55
A vibrant cocktail of King Tiger prawns and Ocean prawns stir fried with peppers, onions, garlic, coriander and chat masala. Medium spiced.	

MIX PLATTER FOR 2	£6.00
Onion bhaji, chicken pakora , chicken tikka, shahi garlic chicken,battered mushroom. Topped with fried onions and peppers.	

THAMIN MIX STARTER	£3.95
Lamb chop, afghani chicken boti, shahi garlic chicken, chicken tikka, and palak murgh. Thamins recommended mix starter.	

CLASSIC HOT MIX	£3.95
Strips of lamb and chicken tikka stir fried with mushrooms, fresh green chillies, chunky onions and peppers. Fiery Naga pickle is thrown in for extra heat and flavour.	

DHAKA FISH	£3.55
Succulent pieces of white fish rolled in a spicy batter of coriander, onion and carom seeds.	

THAMIN HIRAN	£3.90
Juicy pieces of marinated venison rolled in a blend of crushed herbs and spices. Chargrilled for a full flavour.	

AFGHANI CHICKEN BOTI	£3.40
Chicken marinated in a fresh yoghurt dressing, flavoured with lemon and black pepper and rolled in a blend of crushed red chillies and herbs. Cooked in the Tandoor for a smokey aroma.	

KING PRAWN BUTTERFLY (breaded)	£3.95
PRAWN COCKTAIL	£3.15
BREADED SCAMPI (formed)	£2.75

CHEFS SPECIALS

KARAHI	£6.35
A spicy medium to hot dish which is served sizzling in a wok to combine the authentic ingredients that are used in this very popular dish. Dried bayleaves, cumin and black caraway seeds add a rustic flavour to this dish. Chunky onion, bell peppers and fresh coriander are also used.	

TANDOORI BUTTER CHICKEN/LAMB	£7.15
Mild, creamy and buttery but savoury. Strips of tandoori chicken or lamb tikka are used in this dish together with finely chopped onions, tomatoes, ground spices and nuts.	

CHEESE KOFTA	£7.15
Chicken or lamb meatballs with a mild cheese centre are cooked in a mild and creamy savoury sauce with ground nuts, sliced almonds, tomatoes, dried herbs, fresh coriander and balti spices.	

TRADITIONAL KOFTA	£6.35
Lamb meatballs are cooked in a true home-style fashion emphasising the use of tomatoes, garlic, dried herbs, fresh coriander, cumin and garam masala.	

ALOO TIKKA JEERA	£7.15
For those of you who love the taste of cumin. Our chef has perfected the use of cumin in this dish by using potatoes and tandoori meats together with finely chopped onions, tomatoes, garam masala and fresh coriander. Please choose chicken tikka or lamb tikka.	

CHILLI MASSALA	£7.15
The use of fresh yoghurt, tandoori spices, pureed fruit, ground almonds, fresh green chillies, coriander, green peppers, finely chopped onions and chilli powder create a fruity, tangy and a fiery hot flavour. Please choose chicken tikka, lamb tikka or prawns.	

KASHMIR	£6.35
Creamy, nutty and fruity is the best way to describe this dish. This is obtained by the use of ground nuts, fresh cream, pureed mango and pineapple. Please choose chicken, lamb or prawns.	

MURGH TANGER	£7.95
Chargrilled chicken cooked in a sweet, spicy, and tangy sauce with a slightly smoked flavour. Cooked using tamarind, mango chutney, garlic, green chillies, tomatoes and fresh coriander. Garnished with crunchy fried potato sticks.	

BALTI JALFREZI ROSHUN	£7.15
Combination of two favourite flavours with the addition of whole garlic cloves. Balti spices are used in a jalfrezi style of cooking using onions, peppers, green chillies, tomatoes, mushrooms, carrots, peas and a little ginger. Please choose chicken tikka, lamb tikka or prawns.	

BALTI ROBJA	£7.15
Chicken tikka or lamb tikka slices cooked together with mince lamb to create a thick consistency. Also used are balti spices, chunky onions and peppers, garlic, ginger, tomatoes, and ground spices.	

BALTI EXOTICA	£8.75
Chicken tikka, lamb tikka, seekh kebab and tandoori chicken on the bone are cooked in our special balti sauce, consisting of onions, peppers, garlic, tomatoes, cumin, garam masala and fresh coriander.	

BALTI NAGA	£7.15
The 'Naga Morich' chilli, also known as a scotch bonnet can reach scoville units of up to 1.5 million and are known as one of the hottest chillies in the world. Of course if used in moderation can produce fabulous flavours in curries. In this dish we have also used balti spices to give a slight tangy flavour to the curry. Cooked with chunky onions, bell peppers, garlic, ginger, fresh coriander and tomatoes. Please choose chicken tikka, lamb tikka or prawns.	

CHICKEN/LAMB TIKKA PASANDA	£7.15
Marinated tandoori meats are cooked with a special fruity masala yoghurt sauce, ground nuts and fresh cream to produce a mild, slightly sweet and sharp flavour. Topped with pistachio and almond flakes.	

CHICKEN/LAMB TIKKA MASALA	£7.15
The Nation's favourite main course. Mild and creamy with a touch of coconut for a winning flavour.	

Allergy warning: Please make the staff aware if you have any type of food allergy

1 MAIN COURSE FILLING

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

CHICKEN	£5.95
Chunks of fresh chicken breast.	
LAMB OR LAMB MINCE	£6.35
Tender pieces of lamb or mince lamb.	
LAMB SHANK	£9.55
Slow cooked piece of lamb shank.	
SHAHI GARLIC CHICKEN	£6.75
Marinated chicken breast.	
CHICKEN TIKKA	£6.75
Chunks of chicken marinated in our tikka spices.	
VENISON	£7.95
Finely cut pieces of deer.	
LAMB TIKKA	£6.75
Chunks of lamb marinated in our tikka spices.	
WHITE FISH OR SALMON	£9.55
Chunks of fresh fish.	
PRAWNS	£6.35
KING PRAWNS	£10.35
MIXED VEGETABLES	£5.55

2 MAIN COURSE COOKING STYLE

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

SAMBER	
A classic Indian dish which is hot like a Madras curry with added lentils and fresh lemon.	

MALAYA	
A very mild curry using fresh single cream, ground almonds and bananas.	

BALTI	
Prepared in a red hot Indian wok with garlic, ginger, chunky onions and red bell peppers, tomatoes, fresh coriander and a special tamarind balti sauce to produce a rich but sharp flavour.	

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

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.	

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.	

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

Symbol & Chilli Guide
Medium Spicy Hot Very Hot
Vegetarian

Other curries are available upon request

SIZZLERS

Accompanied with a vegetable balti sauce or a sauce of your choice.

FISH TIKKA	£9.55
Fillet of white fish pan fried in tikka spices together with fresh onions, peppers, coriander and a twist of lemon.	
SHASHLIQ	£8.75
Tender chicken breast or lean lamb marinated in Thamin tikka sauce. skewered with chunky onions, tomatoes and bell peppers and then cooked in the tandoor for an authentic flavour.	

PANEER SHASHLIQ	£8.40
Traditional Indian cheese cooked in the Shashliq style.	

KHATAY MITA JHINGA	£11.15
King prawns taken off the shell and marinated in a special lemon and yoghurt sauce with ajwain seeds. Cooked in the tandoor and served with selected nuts and honey on a sizzling platter.	

AFGHANI CHICKEN BOTI	£8.75
Pieces of chicken marinated in a light blend of yoghurt, lemon, crushed black pepper and crushed red chillies. Cooked in the clay oven to bring out a spicy but medium strength flavour.	

TANDOORI CHICKEN	£7.95
Two quarters of chicken on the bone marinated in Thamin's tandoori sauce with fresh herbs, roasted in the clay oven and served on a sizzling platter with onions, green bell peppers and crushed methi leaves.	

CHICKEN TIKKA	£7.95
Using very similar ingredients and cooking style as the Tandoori chicken, but using tender chicken breast fillet.	

SHAHI GARLIC CHICKEN	£7.95
Tender pieces of chicken breast marinated in garlic sauce and garnished with nuts and fresh coriander.	

SEEKH KEBAB	£7.15
Minced lean lamb mixed with onion and Indian spices.	

CHICKEN/LAMB CHEESE KEBAB	£7.95
Chargrilled chicken mince and traditional Indian cheese, blended with onion, fresh coriander, cumin seeds and crushed red chillies.	

LAMB TIKKA	£8.40
Succulent lamb pieces marinated in our Thamin tikka sauce.	

BEHARI LAMB CHOPS	£8.75
Delicious lamb chops marinated in our special combination of tandoori spices.	

KING PRAWNS	£11.15
King prawns marinated in a lemon sauce and yogurt with an exotic blend of tandoori spices, skewered and charcoal grilled.	

THAMIN HIRAN MIX GRILL	£10.35
A selection of tandoori chicken, chicken tikka, Shahi garlic chicken, lamb chops and venison.	

THAWA SPECIALS

Select how hot you would like your dish, from Medium, Spicy, Madras or Vindaloo.

MURGH THAWA	£11.15
Whole chicken breast marinated in a special, creamy but spicy sauce and cooked in the clay tandoor oven. The succulent breast is then served on a sizzling thawa with chana aloo bhaji and fried mushrooms.	

THE INDIAN OCEAN	£13.55
White fish fillet fried in a lightly spiced batter cooked together with tandoori king prawns, peppers, onions and chick peas. Served sizzling on a thawa with crushed garlic, ginger and mushrooms	

CONTINENTAL MAIN COURSES

ROAST PEPPERED CHICKEN AND CHEESE SAUCE	£10.35
A breast of chicken marinated in a lemon, yoghurt and black pepper sauce. Roasted and served with a fresh cheese and parsley sauce. Accompanied with potato wedges.	

LAMB SHANK	£9.55
Slow cooking ensure that the meat from this lamb shank melts in the mouth. Served with mash, gravy and seasonal boiled vegetables.	

STEAMED SALMON WITH LEMON AND BUTTER	£10.35
Served with seasonal boiled vegetables.	

SCAMPI AND CHIPS	£6.35
Formed Scampi in breadcrumbs served with salad, chips and tartar sauce.	

OMELETTES	£6.35
Plain omelette served with salad and chips. Also available with the following fillings at 50p extra per filling: onion, tomato, cheese, spinach, prawn, chicker lamb, chicken tikka, coriander, green chillies.	

FRIED CHICKEN	£6.35
Pieces of boneless chicken breast dipped in breadcrumbs and deep fried. Served with salad and chips.	

BIRYANI DISHES

Delicious recipes from the paddy fields of Bangladesh, consist of saffron flavoured basmati rice stir fried with kalonji seeds, onions, spices and fresh coriander. These dishes are served with a vegetable curry sauce in the following fillings.

CHICKEN	£7.15
CHICKEN TIKKA	£7.95
LAMB	£7.15
LAMB TIKKA	£7.95
PRAWN	£7.95
KING PRAWN	£10.35
MIXED VEGETABLE	£6.35

THAMIN BIRIYANI	£9.55
Venison, chicken, Lamb and chick peas. Served with a special sweet and tangy vegetable sauce.	

CHEFS BIRYANI	£10.35
King prawns, chunks of sea bass fillet, cashew nuts and almonds. Served with a special sweet and tangy vegetable sauce.	

Thamin SIGNATURE DISHES

BENGALI BERI	£11.15
Lamb chops marinated in Southern Indian spices which are cooked in the clay oven and served over a minced lamb curry with chopped spinach, onions, peppers, cumin, garam masala, and fresh coriander.	

MURGH-E-SHAHEE	£10.35
A whole chicken breast chargrilled with lemon, black pepper and crushed red chillies. Served over a minced lamb curry with chunky onions, red peppers, fresh coriander, selected spices and a touch of our special balti sauce.	

MANGLA MACHLI	£11.15
White fish fillets marinated in medium strength spices and then fried to form a tasty crust. Served on a bed of cooked spinach with a potato and chickpea bhaji.	

SHAHEE JHINGA	£11.15
King prawns marinated in Southern Indian spices and then chargrilled. Served in a smooth mild but spicy sauce consisting of finely chopped onions, dried methi herb, selected spices, ground almonds and a dash of cream. Prawns are served off the shell with only the small tail remaining.	

KING PRAWN BALTI JAFRANI	£11.15
A stir fry of whole king prawns tossed together with the freshest of ingredients with a green chilli and coriander accent. Red and green peppers, onions, spices and balti sauce are also used to make a truly aromatic seafood dish which would compliment the seashore's of South-East Bangladesh. Please specify with or without shell.	

