

EST.
1972

Tayyabs

PURVEYORS of FINE TRADITIONAL PUNJABI CUISINE SINCE 1972

{ menu }



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{ starters }

Begin your journey back through time and immerse yourself as each rich flavour dances through your mouth, tantalising your senses...



Chicken Tikka (5 pcs)
Mutton Tikka (5 pcs)
Lamb Chops (4 pcs)
Tandoori Chicken (2 pcs)
Masala Fish (2 pcs)
Paneer Tikka (5 pcs) 
King Prawn Grill (3 pcs)

Seekh Kebab
Samosa (meat or veg) 
Spicy Popadoms 
Pakora 
Shami kebab
{served on Wednesday's only}

{ main dishes }

Traditionally prepared family dishes, infused with exotic spices, and gently cooked to a succulent perfection. Order with rice, naan or roti to complete your experience.



Karahi Gosht (lamb)
Karahi Keema
Karahi Chicken
Karahi Chicken Keema
Karahi Dhal Gosht
Karahi King Prawn

Dry Meat
Saag Meat
Bhindi Meat
Allo Meat
Chana Meat
Small Prawn

Karahi - "Associated with a deep cooking pot that is used throughout traditional cooking in Pakistan, each dish is simmered and prepared using traditional methods that have been handed down across generations. Our spices are gently warmed into each of the dishes, with our methods allowing the aroma to gently float into our restaurant"

{ vegetarian main dishes }



Karahi Mixed Vegetables 

Karahi Tarka Dhal 

Karahi Bhindi (okra) 


Dhal Baingun (lentils & baby aubergine) 


Methi Allo Gajar 

(fenugreek, potato & carrot)

Chana (chick peas) 

Saag Aloo (Spinach with potato) 

Dhal Karela (bitter gourd) 

Tinda Masala (baby pumpkin) 

Urid Dhal (with fenugreek) 

{ rice & roti }


No experience at Tayyab's is fully complete without a taste of our world famous Naan. Order our rice that simply melts in your mouth and Roti that is gently warm to the touch.



Tandoori Naan 

Keema Naan

Garlic Naan 

Peshwari Naan 

Tandoori Roti 

Tandoori Paratha 

Pilau Rice 

{ daily speciality }

Each day Saleem and his team bring you a unique dish. As you wait for our creations let the daily aromas wash over you. Experience intense fusions of spice and meat nimbly warming you all the way through; each day is different. We challenge you to spend a lifetime savouring them all.



Mon: Nehari

Tues: Murg Chana

Batera (quails)

Wed: Meat Pilau

Mugal Korma (contains nuts)

Thurs: Karahi Lamb Chop (contains nuts)

Fri: Meat Biryani (contains nuts)

Sat: Karahi Prawn

Karahi King Prawn

Sun: Chicken Biryani (contains nuts)

Haleem

{ drinks }

Refresh your taste buds with the sweet nectar of our Mango Lassi and rejuvenate between courses. All our drinks come freshly made for you, using only hand selected ingredients, essential to compliment any meal.



Sweet Lassi / Salty Lassi
Mango Lassi / Banana Lassi
Orange Juice
Apple Juice
Pineapple Juice
Soft Drinks

Mineral Water
Sparkling Water
Appletiser
Peartiser
Fruitiser



{ dessert }



Kheer / Rasmalai
Gulab Jamun
Rasgula

Malai Kulfi
Pista Kulfi
Mango Kulfi

{ chef's speciality }

- Karahi Chicken Saag**.....
(or bhindi, allu, chana or dhal)
- Karahi Chicken Tikka Masala**.....
(marinated chicken tikka, karahi masala coriander, chopped tomato, sliced onion & chilies)
- Karahi Mutton Tikka Masala**.....
(marinated mutton tikka, karahi masala, coriander, chopped tomato, sliced onion & chilies)
- Karahi Lamb Chop Masala**.....
(marinated lamb chop, karahi masala, coriander, chopped tomato, sliced onion & chilies)
- Karahi Baby Chicken Masala**.....
(marinated baby chicken, karahi masala, coriander, chopped tomato, sliced onion & chilies)
- Karahi Fish**.....



Management reserves the right to refuse service | Any cakes £10.00 charge

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