

STARTERS

THAI & CHINESE

PRAWN CRACKERS 2.90
with Sweet Chilli Dip

THAI CALAMARI 5.25
Crispy calamari with garlic
and coriander sauce

• **VEG SPRING ROLL** 4.50
Mixed veg roll with sweet chilli dip

TEMPURA PRAWN 5.50
Batter fried prawns served
with soya dip

CHICKEN SATAY GRILLED 5.50
Traditional grilled satay on skewers served
with peanuts

• **EDAMAME BEANS** 3.39
Steamed green soya beans
with rock salt

• **KOLKATA PANEER CHILLI**
Starter 5.70 Main 7.90
Indian cottage cheese tossed with pepper,
onion and chilli sauce

KOLKATA CHICKEN CHILLI
Starter 5.99 Main 7.99
Strips of chicken tossed with pepper, onion
and chilli sauce

• **HONEY CHILLI VEG** 5.50
Vegetable patties tossed with honey sesame
chilli sauce

PEPPER CHILLI LAMB 6.50
Strips of lamb tossed in spring onion, garlic,
chilli and pepper

CHICKEN WINGS (PRIME) 5.25
Fried chicken wings with siracha
and palm sauce

CHICKEN LOLLIPOP 5.50
5 pieces of chicken Niblet Wings batter fried
and served with hot garlic sauce

TOOMAI DIM SUM
Chicken 6.25 Prawn 7.25 Veg 5.25
5 delicious handmade steamed dumplings
served with herbs sauce

• **VEGETABLE TEMPURA** NEW 4.99
Mixed vegetable tempura fried broccoli,
onions, pepper, cauliflower, baby corn and
beans

**THAI MINCE CHICKEN
AND CORIANDER BALLS** NEW 5.50

DUCK SPRING ROLL NEW 5.99
Deep fried duck spring roll pastry stuffed with
shredded duck, leek glass noodles, black
mushroom cabbage, carrots and hint of
ginger served with raisin sauce

INDIAN

• **POPPADUM BASKET** WITH DIPS 3.25
Assorted poppadum with spicy pickle, mango,
mint and tamarind chutneys

CHICKEN TANDOORI BITES 5.25
Free range chicken breast marinated in yogurt
& tandoori spices

SEEKH KEBABS 5.50
Enriched lamb mince, flavoured with chef's
special gram masala

MASALA FRIED FISH 5.75
Crispy fried coley fish fingers in spiced tangy
gram flour masala

• **VEGGIE SAMOSA** 4.99
3 vegetable filled triangular pastries

• **SPINACH ONION BHAJI** 4.99
Special Indian bites made from sliced onion &
shredded spinach

• **TANDOORI BROCCOLI** 5.25
Roasted broccoli marinated with yogurt &
tandoori spices

STREET FOODS

• **SEV PURI CHAAT** 4.99
4 puffed hollow pastry filled with chickpeas,
mash potatoes, topped with yogurt &
homemade chutneys

• **ALOO CHAT** 5.25
Crisp potato cakes topped with yogurt &
chutneys

• **PUNJABI SAMOSA CHAAT** 5.25
Punjabi samosa topped with yogurt & chutneys

• **PANI PURI** 4.99
4 puffed hollow pastry filled with chickpeas,
mash potatoes served with tamarind chutney
& mint chutney



SOUPS

TOM KHA
Veg 3.99 **Chicken** 4.75
Prawn 5.25 **Sea Food Mixed** 5.75
Rich creamed coconut soup flavoured with
galangal, lemon grass, coriander, chillies and
kaffir lime leaves (medium hot)

TOM YUM
Veg 3.99 **Chicken** 4.75
Prawn 5.25 **Seafood** 5.75
A traditional Thai soup with lemon grass,
tomato, mushroom and fresh herbs

SWEET CORN SOUP
Veg 3.99 **Chicken** 4.75 **Prawn** 5.25
A thick soup made with sweet corn



FRESH SALADS

Light Choice or Eat Light

PAPAYA SALAD (SOM TAM) 6.25
The papaya salad is based with green
papaya, shredded carrots, tomato, fine beans,
dressed with fresh lime juice, garlic fresh
chillies, palm sugar and crushed peanuts

SALMON WITH PAPAYA SALAD 9.99
A delightful pan fried salmon fillet served with
papaya salad

**KING PRAWN
WITH PAPAYA SALAD** 11.00
Char-grilled king prawn served on a papaya
salad

BEEF SALAD 7.50
Pan seared beef with carrots, red onions, mint,
cucumber, pepper and tomato in our special
dressing of fresh lime sauce, chilli and garlic

GRILL & TANDOOR (MAIN)

• **BASIL & DHANIA PANEER TIKKA**
starter 5.25 **Main** 9.50
Homemade cottage cheese marinated in
coriander & basil pesto

TANDOORI CHICKEN 9.25
Half a spring chicken marinated overnight in
yogurt, spices & garlic, grilled carefully over
flaming charcoal clay oven

AJWAIN & DILL GRILLED JHINGA
(GRILLED PRAWN) 11.00
Authentically marinated ocean king prawn
grilled in tandoor

KASHMIRI LAMB CHOP
starter 7.50 **Main** 12.50
Tandoori lamb chops cooked with home
ground masala of garlic, coriander & tandoori
spices

FRONTIER GRILLED MIX PLATTER 14.50
Combo of assorted kebabs lamb chop, grilled
prawn, chicken tandoori, chicken tikka &
seekh kebab

**VEGETABLE MIX GRILLED
MIX PLATTER** 9.50
Charcoal grilled paneer cube, broccoli,
peppers, onions, mushroom & potatoes
marinated in yogurt, balsamic vinegar &
ground tandoori spices



CHEF'S SPECIAL

THAI & CHINESE

LOBSTERYELLOW CURRY 14.50

Lobster tail sauté with Thai shots, basil leaves cooked in yellow curry sauce

LAMB SHANK MASSAMAN 14.35

Coconut milk braised lamb in mild homemade curry with potato, onions, peanuts, garnished with roasted almond flakes and fried shallots onions

BLACK COD WITH GINGER 19.00

Steamed black cod and shiitake mushroom with shallots of onion in a shredded ginger, soya and yellow beans sauce

LEMON GRASS SEA BASS 14.50

Light battered sea bass glazed with tangy lemon grass and tamarind sauce garnish with crispy shallots

DUCK IN TAMARIND SAUCE 14.00

Roasted breast of duck topped with rich tamarind and palm sugar sauce, garnished with rich cashew nuts, fried onion and roasted chillies

LAKSA

Veg 8.00 Chicken 9.00 Prawn 9.99

Spicy coconut broth with herbs served with rice or noodles

RAMEN

Veg 8.00 Chicken 8.99 Prawn 9.50 Sea Food 10.50

Egg noodles, spinach, red onion, beans sprout, stock, mushroom, broccoli, lime and chilli

INDIAN

TOOMAI SPECIAL

HANDI CHICKEN 10.99

Smoked free range chicken cubes cooked in chef's special spices

BUTTER CHICKEN 10.99

chicken breast off the bone char grilled cooked in Delhi style, tomato sauce

LAMB SHANK ROGANJOSH 14.50

Shank of lamb braised in a perfect roganjosh sauce

LAMB SALAN (HYDERABADI) 10.75

Tender lamb cooked in coconut, sesame & peanut paste, tempered in mustard seeds & curry leaves

PRAWN MAPAS 12.99

King prawn simmered with coconut & curry leaf sauce

OUR SPECIAL BIRYANI

Long grain aromatic & flavourful basmati rice sautéed with fresh herbs & sauce served with cucumber raita or curry sauce

•VEGGIE BIRYANI 9.25

CHICKEN BIRYANI 9.99

LAMB BIRYANI 10.50

PRAWN BIRYANI 11.75



STIR-FRYS

Not served with rice or noodles

THAI CHILLI (KAPROW)

Veg 7.00 Tofu 7.25 Chicken 8.00

Beef 8.50 Prawn 8.85

Chilli, basil leaves, pepper, beans and onions in oyster sauce

GARLIC KATRIAM

Veg 7.00 Tofu 7.25 Chicken 8.00

Prawn 8.25

Garlic, pepper, spring onion in oyster sauce

CHICKEN WITH CASHEW NUTS 8.75

A popular dish of fried strips of chicken breast with cashew nuts, onion, pepper, carrots, holy basil, beans with fresh chilli (Medium hot)

BEEF GINGER SAUCE (BEST SELLER) 8.50

Stir-fried beef with fresh ginger Thai chilli, soya paste

MIXED VEG 6.99

Stir-fried mixed vegetables

BROCCOLI IN OYSTER SAUCE 7.25

Stir-fried broccoli in mild oyster sauce.

TOPPINGS

Available for Thai & Chinese dishes only
Toppings are not sold separately.
They are added to the main course only

Any 1 Vegetable-Mushroom/Beans /
Pepper/onions/aborigine 1.50

Any 1 Tofu/Chicken/Beef/Lamb 2.50

Any 1 Prawn/Seafood 2.50

NOODLES

PAD THAI

Veg 7.25 Tofu 7.50

Chicken 8.00 Prawn 8.75

National dish of Thailand, the famous Stir-fried rice noodles with eggs, bean sprouts, carrots, tamarind sauce served with grained peanuts on side

SINGAPORE NOODLES

Veg 7.25 Tofu 7.50

Chicken 8.00 Prawn 8.75

Vermicelli noodles Stir-fried with pepper, onion, curry powder and eggs

HAKKA NOODLES

Veg 7.25 Tofu 7.50

Chicken 8.00 Prawn 8.75

Egg noodles tossed with peppers, onion, vegetables and soya sauce

SCHZWAN NOODLES

Veg 7.25 Tofu 7.50

Chicken 8.00 Prawn 8.75

Egg noodles tossed with schzwan sauce. It's a hot sauce with garlic, ginger and red Kashmiri chilli

SPECIAL FRIED RICE

THAI BASIL RICE

Veg 7.25 Tofu 7.50

Chicken 8.00 Prawn 8.75

Rice tossed with garlic, basil leaves, pepper and onions

SCHZWAN FRIED RICE /

Veg 7.25 Tofu 7.50

Chicken 8.00 Prawn 8.75

Rice tossed with schzwan sauce and spring onions

BANGKOK CHICKEN FRIED RICE 8.00

Thai style fried rice with chicken, egg, spring onion, carrots, and soya sauce, garnished with fresh cucumber, tomato slice

CURRIES Not served with rice

INDIAN CURRIES

GREAT BRITISH

CHICKEN TIKKA MASALA 9.25

The national dish of Britain, tender chicken cooked 1 tandoori oven with a special homemade velvety tomato sauce

CHICKEN KORMA 9.25

Tender chicken breast cubes simmered in a rich but mild cashew nut & pistachio sauce

MURG XACUTI 9.50

World famous speciality chicken from Goa, cooked with fiery fusion of rich individually roasted spices & coconut with curry leaf

CHICKEN JALFREZI 9.25

chicken cooked in a spicy tomato-based sauce with peppers & onions

CHICKEN BHUNA 9.25

tender chicken cooked in roasted onions & spices

LAMB CURRY - INDIAN RAILWAY

SPECIAL 9.50

unique Kashmiri curry of lamb gently cooked in onion, tomato & selected spices

SAAG GOSHT 9.50

Traditional Delhi style preparation, tender lamb cooked with baby spinach

URBAN LAMB CHOP MASALA 12.99

Tandoori lamb chop cooked with home ground masala & traditional sauce

THAI & CHINESE CURRIES

Not served with rice

GREEN CURRY

Veg 7.00 **Tofu** 7.50 **Chicken** 8.00

Beef 8.85 **Prawn** 8.85

Mild to medium traditional Thai curry with vegetables

RED CURRY

Veg 7.00 **Tofu** 7.50 **Chicken** 8.00

Beef 8.85 **Prawn** 8.80 **Salmon** 9.95

Mild to medium traditional Thai curry with vegetables

JUNGLE CURRY

Chicken 8.00 **Beef** 8.50 **Prawn** 8.85

It is a spicy curry originating from the northern part of Thailand

PENANG CURRY

Chicken 8.00 **Beef** 8.50 **Prawn** 8.85

Thick creamy curry with pepper, crushed nuts and basil leaves

CHICKEN MASSAMAN CURRY 8.50

Mild coconut curry with chicken breast, peanuts, potato, onion and soy paste

SWEET AND SOUR CURRY

Chicken 8.00 **Fish** 8.50 **Prawn** 8.85

Curry with fresh pineapple zest

BLACK BEAN SAUCE WITH ONION, PEPPER AND CHILLIES

Chicken 8.00 **Prawn** 8.85

VEGETABLE DISHES

YELLOW DAL TADKA 6.25

Yellow lentils simmered with roasted garlic finished with coriander

MAKHNI DAL 6.25

Black lentils cooked overnight on a slow tandoor touched with cream & spices

PANEER MAKHNI 8.50

homemade cottage cheese cubes cooked in velvety tomato sauce

SAAG PANEER 8.50

Baby spinach cooked with Indian cottage cheese & spices

OKRA MASALA 7.50

Okra cooked in onion & tomato sauce

VEGGIE VEGGIE 5 7.00

5 seasonal vegetables tossed with onion, tomato based sauce & spices.

CAULIFLOWER & PEAS 7.25

Cauliflower & peas tossed in ginger & spices

SAAG ALOO /

SAAG MUSHROOM / SAAG 7.25

Sautéed potato/mushrooms cooked with baby spinach & Indian sauce

BAIGAN KA SALAN 7.20

Roasted aubergine cooked in tangy yogurt sauce

CHANA MASALA 7.00

Chickpeas cooked in ginger & spices

EXTRAS

JASMINE RICE 2.75

COCONUT RICE 3.00

BASMATI RICE 2.75

PILAU RICE 3.25

EGG FRIED RICE 3.85

POTATO WEDGES 2.75

POTATO CHIPS 2.50

EGG NOODLES 3.00

BREAD SELECTION

NAAN 2.60

TANDOORI ROTI 2.60

GARLIC NAAN 2.99

GARLIC & CHILLI NAAN 3.25

PESHAWARI NAAN 3.50

Sweet naan bread stuffed with coconut & almond paste

PLAIN LACHHA PARATHA 3.00

Wholemeal bread with crispy layers

PUDINA PARATHA 3.25

Wholemeal bread with crispy layers stuffed with chopped mint

ALOO PARATHA 3.50

CHEDDAR CHEESE NAAN 3.50



ALLERGY & INGREDIENTS



Although we endeavour to describe as thoroughly as we can with regards to ingredients used, we don't take responsibility should certain ingredients used in our kitchen appear in your dish that may not have been described. Please make further enquiries should there be any particular ingredients that may not be agreeable to you. Also note that there may be traces of nuts in all our dishes. For detailed allergen content in our dishes, please speak to the server. All our meat products are halal.

OUR SERVICES DETAILS



We offer free delivery within 8 miles radius, on orders above £16. Our kitchen is open for delivery orders from 6:00 PM till 11:00 PM Monday to Friday and 12 noon to 11:00 PM Saturday & Sunday.

Online ordering www.taomaiquare.co.uk
Catering for offices, house parties, birthday parties and events is one of our specialities, so contact to find out how we can create the perfect package to suite your needs.