

## TANDOORI CLAY OVEN DISHES

Charred meats cooked in an authentic traditional Indian oven

Dishes are served with yellow mint yoghurt dressing & salad  
CONTAINING MUSTARD, NUT AND DAIRY

CHICKEN TIKKA (D.M.N).....	9.50
Succulent, boneless pieces of chicken marinated in herbs and spices	
TANDOORI CHICKEN (HALF) (D.M.N).....	9.50
Half chicken spiced and marinated and cooked in the clay oven	
CHICKEN SHASHLIK (D.M.N).....	10.50
Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven	
SPECIAL PANEER TIKKA SHASHLIK (D.M.N).....	11.00
Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven with Abdul's Special Mix	
SPECIAL CHICKEN TIKKA SHASHLIK (D.M.N).....	11.90
Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven with Abdul's Special Mix	
TANDOORI LAMB (D.M.N).....	12.90
Succulent, boneless pieces of lamb marinated in herbs and spices	
TANDOORI MIXED GRILL (D.M.N).....	12.90
A selection of charred meats including tandoori chicken, chicken tikka, lamb tikka and shish kebab	
LAMB SHASHLIK (D.M.N).....	13.90
Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven	
TANDOORI KING PRAWN (D.M.N).....	17.90
Marinated in yoghurt and fresh herbs, cooked in the clay oven	

## BIRYANI

Prepared with fragrant, lightly spiced aged basmati rice dish.  
It is not a curry itself but served with a vegetable sauce accompaniment

CHICKEN (D.E) 9.90 | CHICKEN TIKKA (E.D) 9.90

LAMB (D.E) 10.90

Other Biryani's available on special request

## ALL DISHES CAN BE AMENDED TO SUIT YOUR TASTE

Please ask a member of staff if you would like your dish amended to suit your taste, if you would like the dish more spicy or milder for example, we will try our best to accommodate your needs.

## Allergens Key

Our food may contain traces of nuts, dairy, gluten or other allergens.

Should you suffer from allergic reactions or have food intolerances  
please ask your server for advice.

Dishes that are served with mint yoghurt sauce contains mustard, nut and dairy.

V = Suitable for Vegetarians (N) = Contains Nuts (G) = Contains Gluten

(M) = Mustard (E) = Eggs (D) = Contains Dairy

### OUR FOOD IS COOKED IN PRESERVED OIL

Vegetable oil is commonly referring to plant based oils, often made from canola, corn, palm, soybean or sunflower oils and in some cases be flavoured with dried or fresh herbs.

This may also include Soya Bean Oil (Produced from genetically modified Soya),  
Anti-Foaming Agent: E900.

Please tell a member of staff if you have any allergy or vegan requirements  
and we can change any dish to suit your needs.

## CURRY COMPANIONS

A great addition to your meal

BOMBAY ALOO V Potatoes .....	4.00
MUSHROOM BHAJI V .....	4.00
BRINJAL BHAJI V Aubergine .....	4.00
BINDI BHAJI V Okra.....	4.00
TARKHA DHALL V Lentils.....	4.00
SAAG ALOO V Spinach & Potato .....	4.00
SAAG PANEER (D) V Spinach & Cheese.....	4.00
ALOO GOBI V Potato & Cauliflower.....	4.00
CHIPS V Fresh hand cut .....	3.90

## RICE

Made with premium basmati rice

STEAMED RICE V .....	3.90
PILAU RICE (D) V.....	3.90
MUSHROOM (D) V.....	4.00
VEGETABLE (D) V.....	4.00
PEAS (D) V .....	4.00
ONION V .....	4.00
EGG (E.D) .....	4.00
KEEMA (D.M).....	4.00
GARLIC (D) V .....	4.00
NUT (D.N) V .....	5.00
CHICKEN TIKKA (D.M.N) .....	5.00

Other rices available on special request

## BREADS

Hand made and baked to order by our experienced baker

PURI (G) V .....	2.00
CHAPATI (G) V .....	2.25
PLAIN NAAN (G.D.E) V.....	3.90
PESHWARI NAAN (N.G.D.E) V .....	4.00
GARLIC NAAN (G.D.E) V .....	4.00
KEEMA NAAN (G.D.E) .....	4.00
GARLIC CHEESE NAAN (N.G.D.E) V .....	4.50
GARLIC KEEMA NAAN (G.D.E) .....	4.50
CHEESE NAAN (G.D.E) V.....	4.50
TIKKA NAAN (N.G.D.E) .....	4.50
TANDOORI ROTI (N.G.D.E) V .....	4.50
PARATHA (G.D) V .....	4.90

# Morpeth Tandoori

Award Winning Indian Cuisine  
Original in Northumberland since 1983  
Chantry Takeaway

## Opening Hours

Monday: 5.30pm - 10.30pm

Tuesday: Closed

Wednesday: 5.30pm - 10.30pm

Thursday: 5.30pm - 10.30pm

Friday Evening: 5.30pm - 10.30pm

Saturday Evening: 5.30pm - 10.30pm

Sunday: 5.30pm - 10.30pm

Saturday Lunch: 12 noon - 2.00pm

Open all Bank Holidays

(except Christmas Day)

Scan to find out more



[morpethtandoori.co.uk](http://morpethtandoori.co.uk)

10 Chantry Place, Morpeth,  
Northumberland NE61 1PJ

Collection only:

01670 517180

01670 516144

Out of Hours

07770 742570

## POPPADOMS & PICKLES

POPPADOMS PLAIN OR SPICED (G) V .....	0.75
PICKLE SELECTION (N.D.M) V .....	4.20
<small>(Mint Yoghurt, Mango Chutney, Onion Salad, Mixed Pickle)</small>	
MANGO CHUTNEY (M) V .....	1.00
YELLOW MINT YOGHURT DRESSING (N.D.M) V .....	1.20
ONION SALAD V .....	1.00
MIXED PICKLE (N.D.M) V.....	1.00

Dishes are served with yellow mint yoghurt dressing  
CONTAINING MUSTARD, NUT AND DAIRY.

### APPETISERS

VEGETABLE PARCEL x2 (G) V .....	4.00
<small>Vegetable stuffed pastries served with yellow mint yoghurt dressing</small>	
LAMB PARCEL x2 (G).....	4.00
<small>Minced Lamb stuffed pastries served with yellow mint yoghurt dressing</small>	
ONION BHAJI x2 (E) V .....	4.50
<small>Shredded onion, prepared in a spiced flour and deep-fried served with yellow mint yoghurt dressing</small>	
SHISH KEBAB (D.M.N) .....	5.50
<small>Mixed mince blended with special spices &amp; cooked on skewers Served with yellow mint yoghurt dressing and salad</small>	
CHICKEN CHAAT (D.M.N) .....	5.50
<small>Spiced with medium sweet and sour flavour</small>	
PANEER TIKKA (D.M.N) .....	5.50
<small>Indian cheese mixed in spice, cooked in clay oven</small>	
CHICKEN TIKKA (D.M.N).....	5.50
<small>Boneless pieces of chicken, marinated in herbs and spices Served with yellow mint yoghurt dressing and salad</small>	
TANDOORI MIXED KEBAB (D.M.N).....	5.90
<small>Mixed selection of meats including sheek kebab, chicken tikka and lamb tikka Served with yellow mint yoghurt dressing and salad</small>	
LAMB TIKKA (D.M.N) .....	5.90
<small>Marinated in herbs and spices. Served with yellow mint yoghurt dressing and salad</small>	
BHUNA PRAWN ON PUREE (G) MEDIUM .....	5.90
<small>Prawns cooked with garlic, ginger and onions, delicately spiced</small>	
KING PRAWN BHAJI (G) MEDIUM.....	7.90
<small>King Prawns cooked with garlic, ginger and onions, delicately spiced</small>	

### MASALA

Cooked with our unique masala sauce recipe. Sweet & creamy MILD

CHICKEN TIKKA (N.M.D) 9.50   LAMB TIKKA (N.M.D) 11.50
KING PRAWN (N.M.D) 15.50   ROYAL TIKKA (N.M.D) 9.50
VEGETABLE 8.00 (N.M.D) V   PANEER 9.50 (N.M.D) V

## BENGAL

Our own unique exclusive range to intensify your flavours perfected over the years to pair with your main

CHICKEN 10.50   CHICKEN TIKKA (N.M.D) 10.50
PANEER 11.50 V   VEGETABLE 9.00 V
LAMB 11.50   KING PRAWN 16.50

### BENGAL MASALA (N.M.D) MILD

Our unique masala sauce recipe. Sweet & creamy

### BENGAL MALAYAN (D.N) MILD

Fruit in a creamy sauce

### BENGAL KORMA (N.M.D) MILD

A very mild dish prepared with cream & coconut

### BENGAL BADDAMIE (N.M.D) MILD

Cooked in a nut based butter sauce

### BENGAL BUTTER MAKHANI (N.M.D) MILD

A selection of herbs and spices mixed with butter sauce

### BENGAL HONEY PISTA (N.M.D) MILD

Sweet creamy dish cooked with honey & nuts

### BENGAL BHUNA (M.D) MEDIUM

A strongly spiced curry using a combination of eastern spices giving a dry consistency and a medium strength

### BENGAL ROGAN (M.D) MEDIUM

Cooked in delicately flavoured sauce with lots of tomatoes

### BENGAL DHANSAK (M.D) MEDIUM

Lentils cooked with lemon juice

### BENGAL JALFREZI (M.D) MEDIUM

Cooked with garlic, chilli, onion, peppers, tomatoes, coriander & ground spices

### BENGAL PATHIA (M.D) HOT

A sweet and sour dish with our special recipe

### BENGAL MADRAS (M.D) HOT

Made with southern Indian influences, hot spices & lemon gives a fiery richness

### BENGAL GARLIC (M.D) HOT

Cooked with fresh garlic cloves

### BENGAL "RONALDO" (M.D) HOT

A strongly spiced dish created for The Vase Winners (2016) Morpeth FC

And many more Bengal Dishes can be requested!

## ABDUL'S SELECTIONS

Select your main with your sauce to pair with below

CHICKEN 9.00   CHICKEN TIKKA (N.M.D) 9.00
PANEER 9.00 V   VEGETABLE 7.50 V
LAMB 10.00   PRAWN 9.50   KING PRAWN 15.50

### HONEY PISTA (N.M.D) MILD

Sweet creamy dish cooked with honey & nuts

### BUTTER MAKHANI (D.N) MEDIUM

A selection of herbs and spices mixed with butter sauce

### MANGO MEDIUM

Cooked in medium spices. Onion, garlic, ginger & infused in a mango sauce

### ACHARI (M.N) MEDIUM

A rich, spicy dish cooked in homemade mango pickles

### METHI MINT (M.N) MEDIUM

Marinated in Chilli, mint and garlic before being cooked with a mixture of ground spices

### MUDO PURI MEDIUM SWEET

Pure honey cooked with onions, peppers, tomatoes and a selection of herbs & spices

### JALFREZI MEDIUM

Cooked with garlic, chilli, onion, peppers, tomatoes, coriander & ground spices

### TOK JAL MISTI HOT

A sweet and sour dish made with traditional ingredients sourced by the chef

### GARLIC CHILLI HOT

A selection of fresh garlic cloves mixed with chillis

### NAGA BHUNA (N.M) HOT

King Chillies cooked and spiced with garlic ginger

### ZAL ZOOL (D.N.M) HOT

Cooked in a spicy sauce

### CLASSICS

CHICKEN 8.00   CHICKEN TIKKA (N.M.D) 8.00
PANEER 8.50 V   VEGETABLE 7.00 V
LAMB 9.00   PRAWN 9.50   KING PRAWN 15.50

### PLAIN CURRY (N.D) MILD

### KORMA (N.D) MILD

A very mild dish prepared with cream & coconut

### MALAYAN (D.N) MILD

Fruit in a creamy sauce

### BHUNA (M.D) MEDIUM

A strongly spiced curry using a combination of eastern spice, giving a dry consistency and a medium strength

### ROGAN JOSH MEDIUM

Cooked in delicately flavoured sauce with lots of tomatoes

### DUPIAZA MEDIUM

A strongly spiced curry with chunky style onions and peppers

### SAAG MEDIUM

Cooked with spinach, medium hot

### DHANSAK (D) MEDIUM

Lentils cooked with lemon juice

### MADRAS HOT

Made with southern indian influences, hot spices & lemon gives a fiery richness

### BALTI (N.M.G) HOT

Onion & tomato based dish with specially selected spices

### VINDALOO HOT

Similar to a Madras but using a greater variety of hot spices.

### PATHIA HOT

A sweet and sour dish with our special recipe

### CEYLON (N) HOT

Cooked with chilli and coconut sauce