

## 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**

|   |       |
|---|-------|
| <b>CHICKEN TIKKA (D.M.N)</b> .....  | 9.95  |
| Succulent, boneless pieces of chicken marinated in herbs and spices   |       |
| <b>TANDOORI CHICKEN (HALF) (D.M.N)</b> .....  | 9.50  |
| Half chicken spiced and marinated and cooked in the clay oven   |       |
| <b>CHICKEN SHASHLIK (D.M.N)</b> .....   | 10.95 |
| Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven                          |       |
| <b>SPECIAL PANEER TIKKA SHASHLIK (D.M.N)</b> .....  | 11.95 |
| Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven with Abdul's Special Mix |       |
| <b>SPECIAL CHICKEN TIKKA SHASHLIK (D.M.N)</b> .....   | 11.95 |
| Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven with Abdul's Special Mix |       |
| <b>TANDOORI LAMB (D.M.N)</b> .....  | 13.95 |
| Succulent, boneless pieces of lamb marinated in herbs and spices  |       |
| <b>TANDOORI MIXED GRILL (D.M.N)</b> .....   | 13.95 |
| A selection of charred meats including tandoori chicken, chicken tikka, lamb tikka and shish kebab                                  |       |
| <b>LAMB SHASHLIK (D.M.N)</b> .....  | 14.95 |
| Marinated in yoghurt and fresh herbs, grilled onions, peppers and tomatoes then barbecued in the clay oven                          |       |
| <b>TANDOORI KING PRAWN (D.M.N)</b> .....  | 17.95 |
| 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) 10.95 | CHICKEN TIKKA (E.D) 10.95**

**LAMB (D.E) 11.95**

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

|   |      |
|---|------|
| <b>BOMBAY ALOO V</b> Potatoes .....                 | 5.00 |
| <b>MUSHROOM BHAJI V</b> .....                       | 5.00 |
| <b>BRINJAL BHAJI V</b> Aubergine .....              | 5.00 |
| <b>BINDI BHAJI V</b> Okra .....                     | 5.00 |
| <b>TARKHA DHALL V</b> Lentils.....                  | 5.00 |
| <b>SAAG ALOO V</b> Spinach & Potato .....           | 5.00 |
| <b>SAAG PANEER (D) V</b> Spinach & Cheese.....      | 5.00 |
| <b>ALOO GOBI V</b> Potato & Cauliflower .....       | 5.00 |
| <b>GUNPOWDER CHIPS V</b> Fresh hand cut spicy ..... | 5.00 |
| <b>CHIPS V</b> Fresh hand cut .....                 | 4.50 |

## RICE

|                                    |      |
|------------------------------------|------|
| <b>STEAMED RICE V</b> .....        | 4.00 |
| <b>PILAU RICE (D) V</b> .....      | 4.00 |
| <b>MUSHROOM (D) V</b> .....        | 4.50 |
| <b>VEGETABLE (D) V</b> .....       | 4.50 |
| <b>PEAS (D) V</b> .....            | 4.50 |
| <b>ONION V</b> .....               | 4.50 |
| <b>EGG (E.D)</b> .....             | 4.50 |
| <b>GARLIC (D) V</b> .....          | 4.50 |
| <b>KEEMA (D.M)</b> .....           | 5.00 |
| <b>NUT (D.N) V</b> .....           | 5.00 |
| <b>CHICKEN TIKKA (D.M.N)</b> ..... | 5.00 |

Other rices available on special request

## BREADS

Hand made and baked to order by our experienced baker

|   |      |
|---|------|
| <b>PURI (G) V</b> .....                     | 2.00 |
| <b>CHAPATI (G) V</b> .....                  | 2.50 |
| <b>PLAIN NAAN (G.D.E) V</b> .....           | 3.90 |
| <b>PESHWARI NAAN (N.G.D.E) V</b> .....      | 4.00 |
| <b>GARLIC NAAN (G.D.E) V</b> .....          | 4.00 |
| <b>KEEMA NAAN (G.D.E)</b> .....             | 4.00 |
| <b>GARLIC CHEESE NAAN (N.G.D.E) V</b> ..... | 4.50 |
| <b>GARLIC KEEMA NAAN (G.D.E)</b> .....      | 4.50 |
| <b>CHEESE NAAN (G.D.E) V</b> .....          | 4.50 |
| <b>TIKKA NAAN (N.G.D.E)</b> .....           | 4.50 |
| <b>TANDOORI ROTI (N.G.D.E) V</b> .....      | 4.50 |
| <b>PARATHA (G.D) V</b> .....                | 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 |
| (Mint Yoghurt, Mango Chutney, Onion Salad, Mixed Pickle) |      |
| 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 .....  | 4.95 |
| Vegetable stuffed pastries served with yellow mint yoghurt dressing  |      |
| LAMB PARCEL x2 (G).....  | 4.95 |
| Minced Lamb stuffed pastries served with yellow mint yoghurt dressing  |      |
| ONION BHAJI x2 (E) V .....   | 4.95 |
| Shredded onion, prepared in a spiced flour and deep-fried<br>Served with yellow mint yoghurt dressing                              |      |
| SHISH KEBAB (D.M.N) .....  | 5.95 |
| Mixed mince blended with special spices & cooked on skewers<br>Served with yellow mint yoghurt dressing and salad                  |      |
| CHICKEN CHAAT (D.M.N) .....  | 5.95 |
| Spiced with medium sweet and sour flavour  |      |
| PANEER TIKKA (D.M.N) .....   | 5.95 |
| Indian cheese mixed in spice, cooked in clay oven  |      |
| CHICKEN TIKKA (D.M.N).....   | 5.95 |
| Boneless pieces of chicken, marinated in herbs and spices<br>Served with yellow mint yoghurt dressing and salad                    |      |
| TANDOORI MIXED KEBAB (D.M.N).....  | 6.95 |
| Mixed selection of meats including sheek kebab, chicken tikka and lamb tikka<br>Served with yellow mint yoghurt dressing and salad |      |
| LAMB TIKKA (D.M.N) .....   | 6.95 |
| Marinated in herbs and spices.<br>Served with yellow mint yoghurt dressing and salad   |      |
| BHUNA PRAWN ON PUREE (G) MEDIUM .....  | 6.95 |
| Prawns cooked with garlic, ginger and onions, delicately spiced  |      |
| KING PRAWN BHAJI (G) MEDIUM.....   | 7.95 |
| King Prawns cooked with garlic, ginger and onions, delicately spiced   |      |

## MASALA

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

|   |
|---|
| CHICKEN TIKKA (N.M.D) 9.95   LAMB TIKKA (N.M.D) 11.95 |
| KING PRAWN (N.M.D) 16.95   ROYAL TIKKA (N.M.D) 9.95   |
| VEGETABLE 9.00 (N.M.D) V   PANEER 9.95 (N.M.D) V      |

## BENGAL

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

|   |
|---|
| CHICKEN 10.95   CHICKEN TIKKA (N.M.D) 10.95 |
| PANEER 11.95 V   VEGETABLE 9.95 V           |
| LAMB 11.95   KING PRAWN 17.95               |

**BENGAL MASALA (N.M.D) MILD/MEDIUM**  
Our unique masala sauce recipe. Sweet & creamy

**BENGAL MALAYAN (D.N) MILD/MEDIUM**  
Fruit in a creamy sauce

**BENGAL KORMA (N.M.D) MILD/MEDIUM**  
A very mild dish prepared with cream & coconut

**BENGAL BADDAMIE (N.M.D) MILD/MEDIUM**  
Cooked in a nut based butter sauce

**BENGAL BUTTER MAKHANI (N.M.D) MILD/MEDIUM**  
A selection of herbs and spices mixed with butter sauce

**BENGAL HONEY PISTA (N.M.D) MILD/MEDIUM**  
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 9.95   CHICKEN TIKKA (N.M.D) 9.95  |
| PANEER 9.95 V   VEGETABLE 7.95 V           |
| LAMB 10.95   PRAWN 9.95   KING PRAWN 16.95 |

**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

**LAPIAZA 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

**ZAL ROSHAN 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

**COCONUT CHILLI CEYLON  
(N) HOT**  
Cooked with chilli and coconut sauce

## CLASSICS

|  |
|--|
| CHICKEN 8.95   CHICKEN TIKKA (N.M.D) 8.95  |
| PANEER 8.95 V   VEGETABLE 7.95 V           |
| LAMB 10.95   PRAWN 9.95   KING PRAWN 16.95 |

**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

**SAAG MEDIUM**  
Cooked with spinach, medium hot

**DUPIAZA MEDIUM**

A strongly spiced curry with  
chunky style onions and peppers

**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