

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

LAMB (D.E) 13.95

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.
100% BRITISH LAMB AND CHICKEN

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: Egoo.

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	5.00
MUSHROOM BHAJI V	5.00
BRINJAL BHAJI V Aubergine	5.00
BINDI BHAJI V Okra	5.00
TARKHA DHALL V Lentils	5.00
SAAG ALOO V Spinach & Potato	5.00
SAAG PANEER (D) V Spinach & Cheese	5.00
ALOO GOBI V Potato & Cauliflower	5.00
GUNPOWDER CHIPS V Fresh hand cut spicy	5.00
CHIPS V Fresh hand cut	5.00

RICE

STEAMED RICE V	4.00
PILAU RICE (D) V	4.00
MUSHROOM (D) V	4.50
VEGETABLE (D) V	4.50
PEAS (D) V	4.50
ONION V	4.50
EGG (E.D)	4.50
GARLIC (D) V	4.50
KEEMA (D.M)	5.00
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	2.50
PLAIN NAAN (G.D.E) V	4.00
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	5.95

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

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 Served with yellow mint yoghurt dressing	
SHISH KEBAB (D.M.N)	5.95
Mixed mince blended with special spices & cooked on skewers 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 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 chop Served with yellow mint yoghurt dressing and salad	
LAMB CHOP (D.M.N)	7.95
On the bone. Marinated in herbs and spices. 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) 10.95 | LAMB (N.M.D) 13.95

KING PRAWN (N.M.D) 16.95 | 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 13.95 | 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 12.95 | 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 12.95 | 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