

White Wines		Glass	Bottle	Spirits	
1.	<b>Chardonnay VDP D'OC Bellefontaine</b>	4.9	13.9	<b>Martell</b> 25ml	3.5
	The full-bodied, buttery nose is perfectly balanced by tangy citrus flavours FRANCE			<b>Courvoisier</b> 25ml	3.5
2.	<b>Chenin Blanc False Bay Western Café</b>		15.5	<b>Glenfiddich</b> 25ml	3.5
	Citrus, limey aromas with ripe melon and fruit salad flavours combine in this fresh wine, delivering a crisp finish. SOUTH AFRICA			<b>Glenmorangie</b> 25ml	3.5
3.	<b>Sauvignon Blanc Caliterra</b>		16.5	<b>Glenlivet</b> 25ml	3.5
	Displays tropical fruit, bright citrus notes and freshly cut grass CHILE			<b>Southern Comfort</b> 25ml	3.5
4.	<b>Pinot Grigio IGT ANCORA</b>		14.5	<b>Bells</b> 25ml	3.5
	A clean, mouth filling wine. Full-bodied fruit flavours with a dry finish ITALY			<b>Famous Grouse</b> 25ml	3.5
<b>Rose Wines</b>				<b>Jack Daniels</b> 25ml	3.5
		Glass	Bottle	<b>Jim Bean</b> 25ml	3.5
5.	<b>Mateus Rose</b>		13.9	<b>Captain Morgans Dark Rum</b> 25ml	3.5
	Soft strawberry fruit on the nose and a gentle taste, enlivened with a slight sparkle. PORTUGAL			<b>Mallibu</b> 50ml	3.5
6.	<b>White Zinfandel Round Hill</b>	5.50	16.5	<b>Benedictine</b> 25ml	3.5
	Crisp fruit flavours. The lingering finish of ripe red berry is crisp and clean CALIFORNIA			<b>Sambuca</b> 25ml	3.5
<b>Red Wines</b>				<b>Sambuca Liqueur</b> 25ml	3.5
		Glass	Bottle	<b>Glavva</b> 25ml	3.5
7.	<b>Cabernet Sauvignon</b>	4.90	13.9	<b>Grand Marnier</b> 25ml	3.5
	Quite ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs. FRANCE VDP D'OC Bellefontaine			<b>Drambuie</b> 25ml	3.5
8.	<b>Malbec La Nina Mendoza Don Cristobal</b>		18.5	<b>Tia Maria</b> 25ml	3.5
	With its aroma of ripe plums and cherries and a rich fruity palate, this wine is juicy and lush. ARGENTINA			<b>Disaronno</b> 25ml	3.5
9.	<b>Merlot Caliterra</b>		16.5	<b>Gin Zero</b> 25ml	3.5
	Beautiful red colour with a nose of stone fruit and liquorice aromas. Medium bodied. CHILE			<b>Gordons Gin</b> 25ml	3.5
10.	<b>Pinotage False Bay Western Cape</b>		15.5	<b>Gordons Pink Gin</b> 25ml	4
	This pinotage delivers brambly, blackberry fruit with a twist of black pepper spice on the finish. SOUTH AFRICA			<b>Hendricks Gin</b> 25ml	4
11.	<b>Rioja Tempranillo DDOC Artesa</b>		15.95	<b>Edinburg Rhubarb &amp; Ginger</b> 25ml	4
	A refined and elegant Rioja. Deep purple, medium bodied with an attractive spicy nose. SPAIN			<b>Whitley Neil</b> 25ml	4
				Raspberry / Pink Grapefruit/ Blood Orange	
				<b>Mix it up - Add juice +1.00</b>	
				<b>Make it a double +2.00</b>	
				<b>Bombay Sapphire</b> 25ml	3.5
				<b>Mountain Vodka</b> (Gluten Free) 25ml	4.0
				<b>Absolute Raspberry</b> 25ml	4.0
				<b>Cirroc</b> 25ml	5.5
				<b>Cirroc Redberry</b> 25ml	5.5
				<b>Cirroc Pineapple</b> 25ml	5.5
				<b>Archers</b> 25ml	3.5
				<b>Sierra Tequila</b> 25ml	3.5
				<b>Baileys original</b> 50ml	3.5
				<b>Cointreau</b> 25ml	3.5
<b>Sparkling Wines and Champagnes</b>				<b>Soft Drinks</b>	S 2.5 L 3.5
		Small	Bottle	Coke, Diet Coke, Lemonade, Tonic Water, Soda Water, Bottled Sparkling / Mineral Water, J20 - various flavours, Applefiser	
12.	<b>Prosecco DOC Treviso Terredrai</b>	6.95	23	<b>Cordial</b>	25ml 40p
	Attractively intense, very fruity and aromatic, with hints of wisteria flowers and rennet apples. ITALY			Blackcurrant / Orange / Lime	50ml 80p
13.	<b>Prosecco Rose</b>		23		
	Notes of rose, fresh berries and berry strawberries. Good structure, balanced and savory, on the palate it is pleasant and harmonious.				
14.	<b>Bollinger N.V. Brut Special Cuvee</b>		93		
	A rich biscuity nose with a hint of summer fruits on the palate, full flavours of nuts and toast and some citrus characters.				
<b>FESTIVAL SPECIAL £16.95 PER PERSON*</b>					

## FESTIVAL SPECIAL £16.95 PER PERSON\*

1ST NOVEMBER TILL 30TH DECEMBER (EXCL. 25TH)

POPPADUM & PICKLES

SPECIAL STARTER

CHOOSE A MAIN DISH FROM CLASSIC MENU

SIDE DISH (BETWEEN TWO)

HOUSE SPECIAL RICE

PLAIN NAAN (BETWEEN TWO)

CHRISTMAS DAY £45.95 PER PERSON

CHEF'S SPECIAL SET MENU & CHOOSE

ANY MAIN DISH OF YOUR CHOICE

NEW YEARS EVE SPECIAL £39.95 PER PERSON

CHEF'S SPECIAL SET MENU & CHOOSE

ANY MAIN DISH OF YOUR CHOICE

\*Any Changes will incur a charge

## Alcoholic Beverages

<b>Cobra</b>	small 3.9	large £5.9
<b>Alcohol Free Beer</b>		3.9
<b>Kingfisher</b>		3.9
<b>King Cobra</b>		10.9
<b>Rikorderlig</b>		4.5
<b>Magners</b>		4
<b>Black Sheep Ale</b>		4

<b>Coffee</b>	1.9
<b>Liqueur coffee</b>	3.3

<b>Desserts</b>	
<b>Mint Bombe</b>	3.9
<b>Fruits of the Forest, Coconut</b>	3.9
<b>Vanilla Ice Cream</b>	2.9

While we always endeavor to keep all the listed beverages in stock, there may be times due to circumstances out of our control where we may have to offer you an alternative

# CRAWCROOK Tandoori TAKEAWAY RESTAURANT

19 Main Street, Crawcrook, Tyne & Wear NE40 4TX  
info@crawcrooktandoori.co.uk | www.crawcrooktandoori.com

## Starters

<b>Garlic Mushroom Puree V VF G</b>	5.9
Mushrooms cooked with garlic served with a puree bread	
<b>Bhuna Prawn Puree G</b>	5.9
Prawns cooked with medium spices served with a puree bread	
<b>Onion Bhaji V G</b>	4.9
A popular classic, slightly spiced shredded onions deep fried and crispy	
<b>Mushroom Pakora G V</b>	4.9
Deep fried mushrooms with mild spiced batter	
<b>Samosa V G</b>	5.9
Meat or Vegetable, homemade deep fried pastry	
<b>Tandoori Platter (Starter for two) D</b>	9.9
Chicken Tikka, Lamb Tikka and Tandoori Chicken	
<b>Chicken Tikka D</b>	5.9
Succulent boneless of chicken marinated in tandoori spices	
<b>Channa Chak V VF</b>	4.9
Chick peas, sultanas, cashew nut cooked with medium spices	
<b>Sheek Kebab</b>	5.9
Skewered minced lamb rolls with tandoori spices	
<b>Tandoori Special Kebab D</b>	5.9
Chicken Tikka, Lamb Tikka and Sheek Kebab	
<b>Samosa Chat V G</b>	5.9
Homemade deep fried pastry with chick peas and fresh onion & coriander	

## Tandoori Grilled Main

<b>Tandoori Mixed Grill D</b>	9.9
Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori Chicken	
<b>Tandoori Chicken D</b>	8.9
Large pieces of chicken marinated in tandoori spices and cooked in the tandoori	
<b>Chicken Tikka D</b>	8.9
Succulent boneless pieces of chicken marinated in tandoori spices	
<b>Chicken Tikka Shashlic D</b>	9.9
Succulent boneless pieces of chicken cooked with tomatoes, green peppers and onions	
<b>Garlic Chicken Tikka D</b>	9.9
Succulent boneless pieces of chicken cooked with garlic, onions and coriander	
<b>Chingri Tikka</b>	12.9
King Prawns cooked with tandoori spices with onions	
<b>Spiced Grill Chicken D</b> 🌶️	9.9
Large pieces of boneless chicken cooked with onions, green peppers and coriander and hot spices	

## Seafood

<b>Naga Chingri M</b> 🌶️	12.9
Cooked in a special blend of hot naga pickle with madras spices	
<b>Crawcrook's Zhall Jul</b> 🌶️	12.9
Salmon Fish cooked with hot spices and served on a bed of madras sauce with red wine	
<b>Chilli Chingri</b> 🌶️	12.9
King Prawns cooked in a special blend of hot spices with green chillies	
<b>King Prawn Garlic Chilli Sauce</b> 🌶️	12.9
King Prawns cooked with special blends of hot spices, garlic, sugar, chilli sauce, onions and green peppers	

## Meat

<b>Meat Samba D N</b>	9.9
Meat cooked with mild spices, mix nut powder and chef's special sweet & sour coconut sauce which gives it a wonderful combination of flavours	
<b>Hyderabadi Biryani</b> 🌶️	12.9
A special dish in India prepared with medium spices, nuts, sultanas and red meat mixed with aromatic rice, served with a side of vegetable curry.	
<b>Mangsho Shank</b> 🌶️	12.9
Meat leg on the bone, homemade style dish cooked with medium hot spices and chick peas	
<b>Luari Mangsho</b> 🌶️	9.9
Meat cooked with medium hot spices, ginger, green pepper and fresh coriander	
<b>Keema Shahzada</b> 🌶️	9.9
Minced meat cooked with medium hot spices in a bhuna style sauce with butter beans	
<b>Meat Saag M</b> 🌶️	9.9
Meat cooked with medium hot spices, spinach and fresh coriander	

## Kids Meals

<b>CHICKEN TIKKA PIECES</b> and rice and salad	5.9
<b>CHICKEN NUGGETS</b> and chips served with salad	5.9

## Vegetable

	SMALL	LARGE
<b>Mushroom Bhaji VF V</b> 🌶️	3.9	6.9
Mushroom cooked with medium spices		
<b>Saag Aloo VF V</b> 🌶️	3.9	6.9
Spinach cooked with potatoes		
<b>Tarka Dhal VF V</b> 🌶️	3.9	6.9
Lentils cooked with garlic		
<b>Cabbage Bhaji VF V</b> 🌶️	3.9	6.9
Stir fried cabbage		
<b>Palak Paneer D V</b> 🌶️	3.9	6.9
Indian cottage cheese cooked with medium hot spices		
<b>Bombay Aloo VF V</b> 🌶️	3.9	6.9
Spiced potatoes		
<b>Chilli Vegetables VF</b> 🌶️	3.9	6.9
Mixed vegetables cooked with hot spices and green chillies		
<b>Channa Aloo Balti</b> 🌶️		6.9
Chick peas and potatoes with fresh ground spices. Fairly hot.		

## Chicken

<b>Chicken Tikka Massala D N</b>	9.9
Chicken Tikka cooked with mild spices and mix nuts powder in a rich smooth creamy sauce	
<b>Chicken Sabzi</b>	9.9
Chicken stir fried with green peppers, onion, peas and mushrooms with medium aromatic spices	
<b>Chicken Tikka Sagwany D</b>	12.9
A dry dish which has succulent boneless chicken marinated in tandoori spices cooked in the tandoor oven, with a top layer of mild vegetables infused with sambuca. (Served in a sizzler plate)	
<b>Shahi Murgli D</b> 🌶️	9.9
Large pieces of Chicken Tikka cooked with sliced onions, green chilli, tomatoes with medium hot spices	
<b>Chicken Balti M</b> 🌶️	9.9
Chicken cooked with medium hot spices, sliced onions and green chillies.	
<b>Chicken Tikka Korai D</b> 🌶️	9.9
Chicken Tikka cooked with medium hot spices, sliced onions and peppers	
<b>Chicken Tikka Zalfrezi D</b> 🌶️	9.9
Chicken Tikka cooked with hot spices, green chillies, onions and green peppers	
<b>Garlic Chilli Chicken Tikka D M</b> 🌶️	9.9
Chicken Tikka cooked with sliced onions, garlic, green chillies and hot spices	
<b>Tuk Tuk Curry D</b> 🌶️	9.9
Road side dish medium hot cooked with herbs, medium spices with small pieces of chicken	

## Rice & Sundries

<b>Pliau Rice / Boiled Rice</b>	3
<b>Mushroom Pilau</b>	3.9
<b>Any Other Rice</b>	4.9
<b>Plain Naan G</b>	2.2
<b>Garlic Naan G</b>	2.9
<b>Keema Naan G</b>	2.9
<b>Peshwari Naan G</b>	2.9
<b>Tandoori Roti G</b>	2.9
<b>Chips</b>	1.9
<b>Massala Chips</b> 🌶️	2.9
<b>Poppadoms</b>	0.9
<b>Assorted Pickle</b> (Mango, Mint sauce and Onion Salad)	Per Person 1.1

## The Classics

<b>Chicken</b>	£7.90
<b>Meat</b>	£8.90
<b>Chicken Tikka D</b>	£8.90
<b>Prawn</b>	£8.90
<b>King Prawn</b>	£12.90
<b>Korma N</b>	🌶️🌶️ <b>Pathia</b>
<b>Kashmiri N</b>	🌶️🌶️ <b>Madras</b>
<b>Duplaza</b> 🌶️	🌶️🌶️ <b>Dansak</b>
<b>Bhuna</b> 🌶️	🌶️🌶️ <b>Vindaloo</b>

THIS KEY WILL HELP TO GAUGE THE SPICINESS OF YOUR CURRY

🌶️ Nice & Easy 🌶️🌶️ Warms the Cockles 🌶️🌶️🌶️ Hell of a Kick

**N** CONTAINS NUT **V** SUITABLE FOR VEGETARIANS  
**VF** VEGAN FREE **D** CONTAINS DAIRY **G** CONTAINS GLUTENS

**M** CONTAINS MUSTARD / PEANUTS  
 OUR DISHES MAY CONTAIN TRACE ELEMENTS OF  
 NUTS, GLUTEN AND DAIRY

PLEASE NOTE OUR FOOD IS PREPARED WHERE ALLERGENIC INGREDIENTS MAY BE PRESENT  
 SO WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% FREE FROM THESE INGREDIENTS