Starters

Garlic Mushroom (V) (G) — **£3.90**
Mushroom cooked with garlic served on a pancake

Onion Bhaji (V) (G) — **£3.90**
Deep fried, crispy, spiced onion balls

Pakura (V) (G) — **£3.90**
Similar to onion bhaji but including vegetables

Chicken Chatt (D) (G) — **£3.90**
Small pieces of chicken cooked with onion

Bhuna Prawn on Puree (G) — **£4.90**
Prawns cooked with special herbs and spices on a pancake

King Prawn Puree (G) — **£5.90**
Super king prawns stir fried with garlic, fresh ginger, fresh coriander and onion

Chicken Tikka (D) — **£3.90**
Succulent boneless pieces of chicken marinated, then barbequed

Tandoori Chicken (D) — **£4.90**
Quarter chicken on the bone marinated then barbequed

Sheek Kebab — **£3.90**
Succulent minced lamb rolls, blended with special herbs and spices.

Tandoori Special Kebab (D) — **£5.90**
A selection of kebab and tikka

Tandoori Oven Main

For the true tandoori enthusiast!
The following dishes are marinated in our own specially blended sauce with yoghurt and cooked in an authentic tandoori clay oven. Served with fresh green salad and minty yoghurt sauce

Tandoori Chicken (D) — **£6.90**
Half spring chicken on the bone

Chicken Tikka (D) — **£6.90**
Succulent boneless pieces of chicken

Tandoori King Prawns — **£12.90**
King prawns

Chicken Shaslic (D) — **£7.90**
Special pieces of chicken, barbecued on skewer with tomatoes, capsicum and onion

Tandoori Mix Grill (D) — **£7.90**
Tandoori mixed grill, consists of a piece of tandoori chicken, chicken tikka, lamb tikka, sheek kebab

Tandoori Garlic Chicken Tikka (D) — **£7.90**
Succulent boneless pieces of chicken tikka cooked with garlic, onion and coriander

Spiced Grill Chicken (D) — **£7.90**
Large pieces of chicken tikka cooked with onion, green pepper and coriander

Our Chefs Recommendations

Honey Duck (N) (D) — **£11.90**
Duck cooked mainly with mild spices and honey in a creamy sauce

Chicken Sabzi — **£6.90**
Chicken stir fried with capsicum in a mixture of aromatic spices

Garlic Chilli Chicken Tikka (D) — **£6.90**
Diced chicken cooked mainly with garlic and fresh green chilli. It's Hot!

Luari Chicken — **£6.90**
Medium hot dish, cooked with tomatoes, green pepper & fresh coriander

Chicken Pasanda (N) (D) — **£6.90**
Chicken cooked in fresh cream, yoghurt and nut powder in a subtle sauce

Mangsho Pesta (N) (D) — **£7.90**
Meat cooked with a blend of mild spices and pistachio nuts

Shahi Murgi (D) — **£6.90**
Large pieces of chicken tikka then cooked with onion, chilli, tomato and coriander

Chicken Samba (N) (D) — **£6.90**
A wonderful combination of flavours, chicken cooked in a special sweet & sour coconut sauce carefully prepared by our chef

Keema Shahzada — **£6.90**
Freshly minced lamb slow cooked in a bhuna sauce with butter bean (fairly hot)

Chicken Balti — **£6.90**
Cooked with fresh ground spices rather dry dish.

Chicken Badhonya — **£6.90**
Cooked with butter bean and lots of coriander in thick spicy sauce (fairly hot)

Chicken Tikka Zalfrezi (D) — **£6.90**
Cooked with fresh herbs, fresh chilli and tomato

Chicken Tikka Korai (D) — **£6.90**
Cooked with onion, green pepper, tomato and fresh herbs

Chilli Chingri — **£11.90**
King prawns first barbecued then cooked in a special blend of hot spices with green chilli

King Prawn Garlic Chilli Sauce — **£11.90**
Cooked with garlic, sugar, salt, chilli sauce, onion, capsicum. Madras Hot.

Salmon Bhaja — **£11.90**
Fresh salmon steak, fried with fresh herbs, garlic, ginger and raw onions

Bangla Mixed Curry — **£11.90**
A combination of chicken, king prawns and lamb cooked together with medium strength

King Prawn Massala (N) (D) — **£11.90**
King prawns in a mildly spicy sauce combined with tandoori ingredients

Chicken Tikka Massala (N) (D) — **£6.90**
Chicken in a mildly spicy sauce combined with tandoori ingredients

Naga Chicken — **£6.90**
Chicken, cooked in a special blend of Hot Naga Pickle. Madras Hot.

THIS KEY WILL HELP TO GAUGE THE SPICINESS OF YOUR CURRY

Nice & Cosy — Warms the Cockles — Hell of a Kick

(N) CONTAINS NUT POWDER
(V) SUITABLE FOR VEGETARIANS
(D) CONTAINS DAIRY
(G) CONTAINS GLUTEN

The Classics

Just like the little black dress, these popular classics will never go out of fashion

Plain Curry

Medium consistency with rich flavour

Chicken Curry	**£5.90**
Meat Curry	**£6.90**
Prawn Curry	**£6.90**
King Prawn Curry	**£11.90**
Tikka Chicken Curry	**£5.90**

Special Garlic

A speciality of Bengal, this spicy home style curry is traditionally cooked

Chicken Garlic Bhuna	**£6.90**
King Prawn Garlic Bhuna	**£11.90**

Biryanis (N)

Biryani is a traditional Indian dish, prepared with flavoured basmati rice, a mixture of mild spices, nuts and sultanas in ghee. Served with vegetable curry

Chicken Biryani	**£7.90**
Meat Biryani	**£8.90**
Chicken or Lamb Tikka Biryani	**£9.90**
Prawn Biryani	**£9.90**
Vegetable Biryani (V)	**£7.90**

Mild Dishes (N) (D)

Korma korma is a very mild dish prepared following a traditional Indian recipe with nuts powder greater use of fresh cream

Malayan preperation of mild spices in which cream, banana, pineapple and nuts powder are used to create a unique flavour

Kashmiri preperation of mild spices similar to Malayan but cooked with sultanas, nuts

Medium hot dishes

Bhuna bhuna is a strongly spiced curry, a combination of a special blend of spices, fried to provide a dish of medium strength and rather dry consistency

Dupiaza a method of preperation similar to Bhuna where fresh onions are mixed with spices and fried briskly

Rogan Josh cooked with garlic, pimentos & onions. Fried in special oil and of similar strength to Bhuna with nut powder and a creamy tomato topping (D) (N)

Plain Curry with Mushrooms medium curry with mushrooms

hot dishes

Pathia the characteristics of this dish is derived from the use of tomatoes with a mixture of hot spices

Vindaloo related to the madras but hotter in taste. It owes its name and part of its contents to the early Portuguese settlers

Madras a south Indian version of the dishes, having greater proportions of hot spices which lend a fiery taste to its richness

Dhansak cooked in a thick sauce with fruit juice and lentils of hot, sweet and sour taste (N)

Ceylon cooked with strongly flavoured spices which make it hotter but with lots of coconut

Chicken	**£5.90**
Meat	**£6.90**
Prawn	**£6.50**
King Prawn	**£11.90**
Chicken Tikka (D)	**£5.90**
Vegetable	**£4.90**

Vegetarian dishes (V)

Palak Paneer (D) **£5.90**
Fresh spinach cooked with cheese, garlic and green chilli

Vegetable Masala (N)(D) **£5.90**
Cooked with fresh cream, yoghurt and a mixture of spices in a thick creamy sauce

Vegetable Bhuna **£4.90**
Fresh mixed vegetables strongly spiced, medium hot

Vegetable Madras 🌶🌶 **£4.90**
A very popular dish with a greater proportion of hot spices which lend a fiery taste to its richness

Vegetable Korma (N)(D) **£4.90**
Cooked with fresh cream and mild spices

Chana Aloo Balti 🌶 **£5.90**
Chick peas and potato cooked with fresh ground spices. Fairly dry.

Chilli Vegetables 🌶🌶 **£5.90**
Fresh mixed vegetables cooked with lots of green chilli

Vegetable Vindaloo 🌶🌶🌶 **£4.90**
Related to Madras but hotter in taste. It owes its name to the early Portuguese settlers

Dhal Sabzi **£5.90**
Fresh mixed vegetables cooked with lentils and lemon juice

Vegetable Malayan (N)(D) **£4.90**
Preperation of mild spices in cream, banana & pineapple

Vegetable side dishes (V)

Mushroom Bhaji **£2.90**
Fresh mushrooms with onion

Bombay Aloo 🌶🌶 **£2.90**
Spicy hot potatoes

Aloo Gobi **£2.90**
Potato and cauliflower

Cabbage Bhaji **£2.90**
Crispy cabbage with spices

Vegetable Bhaji **£2.90**
Mixed dry vegetables

Sag Aloo **£2.90**
Spinach and potatoes

Sag Bhaji **£2.90**
Fresh spinach with garlic

Tarka Dhal **£2.90**
Lentils flavoured with garlic

Vegetable Curry **£2.90**
Mixed vegetables in spicy sauce

Rice dishes

Mushroom Pilaw (V) **£3.90**
Keema Pilaw **£3.90**
Plain Pilaw (V) **£3.00**
Vegetable Pilaw (V) **£3.90**
Plain Rice steamed rice (V) **£3.00**
Any other Pilaw Rice **£4.90**

Sundries

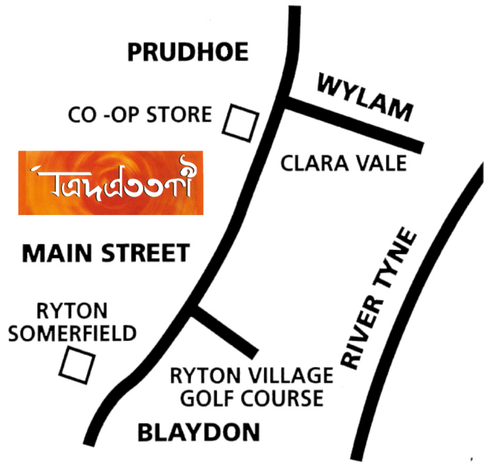
Plain Naan made with self raising flour (G)(D) **£2.00**
Garlic Naan with garlic (D)(G) **£2.90**
Keema Naan with spiced lamb mince (D)(G) **£2.90**
Peshwari Naan with nut powder and sultanas (D)(G)(N) **£2.90**
Tandoori Roti wholemeal bread cooked in tandoori **£2.90**
Paratha leavened bread **£3.90**
Poppadums spiced or plain **£0.90**
Mixed Raitha (D) **£2.90**
Chips **£1.90**
Assorted Pickle mango, mint sauce and onion salad **£1.20**

BANQUET FOR ONE
£13.90
1 Poppadom
1 Onion Bhaji • 1 Chicken Bhuna
1 Pilau Rice • 1 Garlic Naan

BANQUET FOR TWO
£28.90
2 poppadoms & Chutney
1 Onion Bhaji • 1 Chicken Tikka Starters
1 Chicken Tikka Massala • 1 Chicken Balti
1 Bombay Potato • 1 House Special Rice
1 Naan • 1 Garlic Naan

BANQUET FOR FOUR
£56.90
4 Poppadoms & Chutney
2 Onion Bhajis • 2 Chicken Tikka Starters
1 Chicken Kurma
1 Chicken Tikka Zalfrezi
1 Lamb Curry • 1 Vegetable Balti
1 Bombay Potato • 4 House Special Rice
2 Garlic Naan • 1 Naan

ANY CHANGES WILL INCUR A CHARGE PER ITEM



19 Main Street, Crawcrook, Tyne & Wear NE40 4TX

If you have any allergies please tell us If you wish to have a dish which is not on our menu please ask and our chef will be happy to make it for you

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TAKEAWAY RESTAURANT

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