

POPPADOMS & PICKLES

Poppadoms Plain or Spiced (G) V ✓	0.85
Pickle Selection (N.D.M)	2.50
(Mint yoghurt, Mango Chutney, Onion Salad)	
Mango Chutney (M) V ✓	1.00
Yellow Mint Yoghurt Dressing (N.D.M) V	1.00
Onion Salad V ✓	1.00
Cucumber and Mint Raita (D)	2.50
Mixed Pickle (N.D.M)	1.00

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

VEGETABLE STARTERS

Onion Bhaji (E) V	5.00
Shredded onion, prepared in a spiced flour and deep-fried (Served with salad & dressing)	
Aloo & Chickpea Chaat (D.E.G) V ✓	5.50
Spicy sweet and tangy, served with yoghurt and sour sauce	
Vegetable Samosa Chaat (G.D) V	5.50
Vegetable stuffed pastries served with chick peas, topped with yoghurt and sour sauce	

LAMB & CHICKEN STARTERS

Chicken Chatt Puri (G.D.M.N)	6.50
Spiced with medium sweet and sour flavour	
Khathi Roll (E.G.D)	6.95
Diced lamb well spiced, with egg & butter chapati	
Lamb Parcel (G.E.D)	5.50
Minced Lamb stuffed pastry (Served with salad & dressing)	

SEAFOOD STARTERS

Bhuna Prawn Puri (G)	6.95
Prawns cooked with garlic, ginger and onions, delicately spiced	
King Prawn Puri (G)	7.95
King Prawns cooked with garlic, ginger and onions, delicately spiced	

TANDOORI CLAY OVEN STARTERS

Paneer Tikka (D.M) V	6.50
Indian cheese mixed in spice, cooked in clay oven	
Sheek Kebab (M)	6.50
Mixed mince blended with special spices & cooked on skewers	
Chicken Tikka (D.M.N)	6.50
Boneless pieces of chicken, marinated in herbs and spice	
Lamb Chops (M)	7.95
Marinated in herbs and spices	
Mixed Kebab (D.M.N)	7.95
Mixed selection of grills from the clay oven	

ABDUL'S SELECTIONS

CHICKEN

10.95

Chicken Tikka Massala (D.M.N) MILD	
Cooked with our special unique massala sauce. Sweet & creamy	
Chicken Tikka Badami (D.M.N) MILD	
A peanut butter based sauce	
Chicken Tikka Malayan (D.M.N) MILD	
Mixed fruit in a creamy sauce	
Chicken Tikka Butter Makhani (D.M.N) MILD/MEDIUM	
A selection of herbs and spices mixed with butter sauce	

Chicken Lapiaza MEDIUM/SWEET	
Pure honey sauce cooked with onions, peppers, tomatoes and a selection of herbs and spices	

Chicken Achari (M.N) MEDIUM	
A rich, spicy dish cooked in homemade mango pickles	

Chicken Mango MEDIUM	
Cooked in medium spices. Onion, garlic, ginger & mixed with mango sauce	

Chicken Onion Pepper Jalfrezi HOT	
Cooked with garlic, chilli, onion, peppers, tomatoes, coriander and ground spices	

Chicken Coconut Chilli Ceylon (N) HOT	
Cooked with chilli and coconut sauce	

Chicken Naga Bhuna (N.M) HOT	
King Chillies cooked and spiced with garlic ginger	

Chicken Zal Roshan (N.M) HOT	
Cooked with mixed chillies and garlic	

Chicken Pathia HOT	
A sweet and sour dish with our special recipe	

Chicken Zal Zool (M.N) HOT	
Cooked in a spicy sauce	

SEAFOOD

16.95

King Prawn Massala (D.M.N) MILD	
Cooked with our special unique massala sauce. Sweet & creamy.	

King Prawn Honey Pista (D.N) MILD	
Sweet creamy dish cooked with honey & nuts	

King Prawn Lapiaza MEDIUM/SWEET	
Pure honey sauce cooked with onions, peppers, tomatoes and a selection of herbs and spices	

King Prawn Onion Pepper Jalfrezi HOT	
Cooked with garlic, chilli, onion, peppers, tomatoes, coriander and ground spices	

King Prawn Naga Bhuna (N.M) HOT	
King Chillies cooked and spiced with garlic ginger	

King Prawn Coconut Chilli Ceylon (N) HOT	
Cooked with chilli and coconut sauce	

King Prawn Pathia HOT	
A sweet and sour dish with our special recipe	

King Prawn Zal Roshan (N.M) HOT	
Cooked with mixed chillies and garlic	

King Prawn Zal Zool (M.N) HOT	
Cooked in a spicy sauce	

T&C's Apply, Please note service charges are not included in the price

LAMB

13.95

Lamb Massala (D.M.N) MILD	
Cooked with our special unique massala sauce. Sweet & creamy	

Lamb Honey Pista (D.N) MILD	
Sweet creamy dish cooked with honey & nuts	

Lamb Shatkora MEDIUM	
Indian lemon cooked with garlic, ginger, onion based dish	

Lamb Mehti Mint (N.M.) MEDIUM	
The Lamb is marinated in chilli, mint and garlic before being cooked with a mixture of ground spices	

Lamb Lapiaza MEDIUM/SWEET	
Pure honey sauce cooked with onions, peppers, tomatoes and a selection of herbs and spices	

Lamb Onion Pepper Jalfrezi HOT	
Cooked with garlic, chilli, onion, peppers, tomatoes, coriander and ground spices	

Lamb Coconut Chilli Ceylon (N) HOT	
Cooked with chilli and coconut sauce	

Lamb Naga Bhuna (N.M) HOT	
King Chillies cooked and spiced with garlic ginger	

Lamb Zal Zool (M.N) HOT	
Cooked in a spicy sauce	

Lamb Zal Roshan (N.M) HOT	
Cooked with mixed chillies and garlic	

Lamb Pathia HOT	
A sweet and sour dish with our special recipe	

CLASSICS

Chicken 10.95	Chicken Tikka (N.M.D) 10.95
Lamb 13.95	Vegetable 10.95 V
King Prawn 16.95	

Korma (N.D) MILD	
A very mild dish prepared with cream & coconut	

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

Saag MEDIUM	
Cooked with spinach, medium hot	

Rogan Josh MEDIUM	
Cooked in delicately flavoured sauce with lots of tomatoes	

Balti (N.M) MEDIUM	
Onion & tomato based dish with specially selected spices	

Dansak (D) MEDIUM/SWEET	
Lentils cooked with garlic coriander and touch of milk	

Dupiaza MEDIUM	
A strongly spiced curry with chunky style onions and peppers	

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

BENGAL DISHES

From our Famous Award Winning
Original Morpeth Tandoori,
the First Indian Takeaway in
Northumberland. Est. 40 Years.

Chicken 12.95	Chicken Tikka (N.M.D) 12.95
Lamb 14.95	Vegetable 11.95 V
Paneer 11.95 V	King Prawn 17.95

Bengal Massala (D.M.N) MILD/MEDIUM	
Cooked with our special unique massala sauce. Sweet & creamy	

Bengal Korma (D.M.N) MILD/MEDIUM	
A very mild dish prepared with cream & coconut	

Bengal Badami (D.M.N) MILD/MEDIUM	
A peanut butter based sauce	

Bengal Malayan (D.M.N) MILD/MEDIUM	
Mixed fruit in a creamy sauce	

Bengal Honey Pista (D.M.N) MILD/MEDIUM	
Sweet creamy dish cooked with honey & nuts	

Bengal Butter Makhani (D.M.N) MILD/MEDIUM	
A selection of herbs and spices mixed with butter sauce	

TANDOORI CLAY OVEN SIZZLER DISHES

These dishes are served with salad
and dressing

Tandoori Chicken (Half) (D.M.N)	9.95
Half chicken spiced and marinated and cooked in the clay oven	

Chicken Tikka (D.M.N)	11.95
Succulent, boneless pieces of chicken marinated in herbs and then barbecued in the clay oven	

Paneer Tikka Shaslick (D.M.N) V	11.95
Indian cheese, Peppers, Onions, Tomatoes cooked in the clay oven.	

Chicken Shaslick (D.M.N)	12.95
Marinated in yoghurt and fresh herbs, grilled onion, peppers and tomatoes	

Mixed Grill (D.M.N)	14.95
Mixed selection of grills from the clay oven	

Lamb Chops (M)	14.95
Lamb chops marinated in spices and cooked in the clay oven	

Tandoori King Prawn (D.M.N)	17.95
Marinated in yoghurt and fresh herbs, cooked in the clay oven	

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 you
server for advice.

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

V = Suitable for Vegetarians ✓ = Suitable for Vegans
(N) = Contains Nuts (G) = Contains Gluten
(M) = Mustard (E) = Eggs (D) = Contains Dairy

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

VEGETABLE OR PANEER

10.95

Massala (D.M.N) MILD V	
Cooked with our special unique massala sauce. Sweet & creamy.	

Badami (D.M.N) MILD V	
A peanut butter based sauce	

Malayan (D.N) MILD V	
Mixed fruit in a creamy sauce	

Butter Makhani (D.M.N) MILD/MEDIUM V	
A selection of herbs and spices mixed with butter sauce	

Lapiaza MEDIUM/SWEET V	
Pure honey sauce cooked with onions, peppers, tomatoes and a selection of herbs and spices	

Achari (M.N) MEDIUM V	
A rich, spicy dish cooked in homemade mango pickles	

Onion Pepper Jalfrezi HOT V	
Cooked with garlic, chilli, onion, peppers, tomatoes, coriander and ground spices	

Coconut Chilli Ceylon (N) HOT V	
Cooked with chilli and coconut sauce	

Pathia HOT V	
A sweet and sour dish with our special recipe	

CURRY COMPANIONS

Bombay Aloo V ✓	5.95
Mushroom Bhaji V ✓	5.95
Tarkha Dhall V ✓	5.95
Saag Aloo V ✓ Spinach & Potato	5.95
Saag Paneer (D) V Spinach & Cheese	5.95
Aloo Gobi V ✓ Potato & Cauliflower	5.95
Chunky Chips V ✓	3.95
Gunpowder Chips V ✓	4.50

RICE

Steamed Rice V ✓	3.95
Pilau Rice (D) V	3.95
Mushroom (D) V	4.50
Vegetable (D) V	4.50
Onion ✓	4.50
Egg (E.D)	4.50
Garlic (D) V	4.50
Keema (D.M)	5.50
Nut (D.N) V	5.50
Chicken Tikka (D.M.N)	5.50

BREADS

Hand made and baked to order

Puri (G) V ✓	1.50
Chapati (G) V ✓	2.50
Plain Naan (G.D.E) V	3.50
Peshwari Naan (N.G.D.E) V	3.95
Garlic Naan (G.D.E) V	3.95
Keema Naan (G.D.E)	3.95
Cheese Naan (G.D.E) V	3.95
Paratha (G.D) V	5.95

We use Self Raising Flour for Breads,
for some of the curries we use Miza Flour and
Chickpea Flour. However these are cooked in
the same environment, so please ask a member
of staff before placing your order.