POPPADOMS & PICKLES

Poppadoms Plain or Spiced (G) V Ⓥ 0.85
Pickle Selection (N.D.M) 2.75
(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 5.50
Shredded onion, prepared in a spiced flour and deep-fried
(Served with salad & dressing)

Aloo & Chickpea Chaat (D.E.G) V Ⓥ 5.95
Spicy sweet and tangy, served with yoghurt and sour sauce

Vegetable Samosa Chaat (G.D) V 5.95
Vegetable stuffed pastries served with chick peas,
topped with yoghurt and sour sauce

LAMB & CHICKEN STARTERS

Chicken Chatt Puri (G.D.M.N) 6.95
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) 5.95
Minced Lamb stuffed pastry (Served with salad & dressing)

SEAFOOD STARTERS

Bhuna Prawn Puri (G) 7.50
Prawns cooked with garlic, ginger and onions, delicately spiced

King Prawn Puri (G) 8.50
King Prawns cooked with garlic, ginger and onions,
delicately spiced

TANDOORI CLAY OVEN STARTERS

Paneer Tikka (D.M) V 6.95
Indian cheese mixed in spice, cooked in clay oven

Sheek Kebab (M) 6.95
Mixed mince blended with special spices & cooked on skewers

Chicken Tikka (D.M.N) 6.95
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

11.95

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

LAMB

14.95

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

SEAFOOD

17.95

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

CLASSICS

Chicken 11.95 Chicken Tikka (N.M.D) 11.95
Lamb 14.95 Vegetable 11.00 V
King Prawn 17.95

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

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

BENGAL DISHES

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

Chicken 13.95 Chicken Tikka (N.M.D) 13.95
Lamb 15.95 Vegetable 12.00 V
Paneer 12.50 V King Prawn 18.95

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) 10.95
Half chicken spiced and marinated and
cooked in the clay oven

Chicken Tikka (D.M.N) 12.50
Succulent, boneless pieces of chicken marinated in
herbs and then barbecued in the clay oven

Paneer Tikka Shaslick (D.M.N) V 12.50
Indian cheese, Peppers, Onions, Tomatoes
cooked in the clay oven.

Chicken Shaslick (D.M.N) 13.00
Marinated in yoghurt and fresh herbs, grilled onion,
peppers and tomatoes

Mixed Grill (D.M.N) 15.95
Mixed selection of grills from the clay oven

Lamb Chops (M) 15.95
Lamb chops marinated in spices and cooked in the clay oven

Tandoori King Prawn (D.M.N) 18.95
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

11.00

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 Ⓥ 6.00
Mushroom Bhaji V Ⓥ 6.00
Tarkha Dhall V Ⓥ 6.00
Saag Aloo V Ⓥ Spinach & Potato 6.00
Saag Paneer (D) V Spinach & Cheese 6.00
Aloo Gobi V Ⓥ Potato & Cauliflower 6.00
Chunky Chips V Ⓥ 4.50
Gunpowder Chips V Ⓥ 4.95

RICE

Steamed Rice V Ⓥ 4.00
Pilau Rice (D) V 4.00
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 4.00
Garlic Naan (G.D.E) V 4.00
Keema Naan (G.D.E) 4.00
Cheese Naan (G.D.E) V 4.00
Paratha (G.D) V 6.50

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.

WINE & DRINKS MENU

WHITE WINE

1. **Sauvignon Blanc (Chili)** 21.00
Fresh, crisp citrus aromas packed full of aromatic fruit flavours. Light, zippy and refreshing with tomato leaf and elderflower.
Glass 175ml 6.00

2. **Pinot Grigio (Italy)** 21.00
Straw yellow colour with greenish reflections. Aroma elegant, fruity and flowery. Taste fresh, smooth and harmonious.
Glass 175ml 6.00

3. **Gewurztraminer (South Africa)** 25.00
Aromas of spices and Rose petals. Full bodied complex wine with spice. Elegant and lively finish.

4. **Sauvignon Blanc (New Zealand)** 27.00
Refreshing aromatic wine bursting with classic Sauvignon Blanc notes of herb, passionfruit and gooseberry.

ROSE WINE

5. **Zinfandel (California)** 21.00
Delightful summer fruits with an uplifting touch of sweetness, clean acidity with a medium body and a pleasant integrated finish.
Glass 175ml 6.00

6. **Pinot Grigio Rosato (Italy)** 21.00
A pretty pale pink colour with lots of ripe conference pear, honeydew melon, strawberry and raspberry on the nose and palate. Dry and fresh with lifted acidity.
Glass 175ml 6.00

RED WINE

7. **Merlot (Chili)** 21.00
Soft, well rounded and velvety with juicy plum flavours. Medium bodied with lifted black cherry fruit, a twist of black pepper and blackcurrant leaf on the finish.
Glass 175ml 6.00

8. **Shiraz (Australia)** 21.00
Aromas of rich and ripe berry with some subtle savoury oak, leading to a lingering and rewarding finish.
Glass 175ml 6.00

9. **Pinotage (South Africa)** 25.00
This classic offers flavours of banana with plums and a touch of vanilla from the oak. Its long-lasting finish is completed by soft tannins and flavours of wild berries.

10. **Pinot Noir (Chili)** 25.00
This rich ruby red wine has generous flavours of black cherry, raspberry and strawberry which lead to complex sweet spice.

11. **Malbec (Argentinia)** 27.00
Well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity.
Spice notes on the fruit-filled finish.

FIZZ

12. **Prosecco (Italy)** 26.00
Elegant with a fruity bouquet, delicate bubbles, subtle white peach, apple puree and brioche flavours and distinctively crisp finish.

13. **Champagne (France)** 50.00
The most famous name in Champagne. Soft, biscuity and not too dry with a well balanced, mellow finish.

BEER & CIDER

Alcohol Free Beer	small 3.50
Cobra/Kingfisher	small 4.00
Cobra	large 6.00
Kingfisher	large 6.00
Ciders	large 6.00

Flavours:
Apple | Mango

WHISKY SELECTION

	50ml
Southern Comfort	5.00
Jameson's Irish Whiskey	6.00
Jack Daniel's	6.00
Glenmorangie Single Malt	6.00

BRANDY

	50ml
Remy Martin	6.95
Courvoisier	6.95

VODKA

	25ml	50ml
Premium Vodka	4.50	5.50
Strawberry	4.50	5.50
Vanilla	4.50	5.50
Peach Vodka	4.50	5.50

LIQUEURS AND SHOTS

	25ml	50ml
Tequila	3.50	-
Sambuca	3.50	-
Amaretto	-	4.50
Bailey's	-	4.50
Coffee Liqueur	-	4.50
Cointreau	-	4.50
Limoncello	-	4.50

** £1 extra for any mixer:*
*Coke, Orange, Soda, Lemonade, Tonic water**

GIN

Choose either Tonic or Lemonade

	50ml
Beefeater Collection Flavours: Pink Strawberry | Blood Orange | Original	8.00
Bombay Sapphire Gin Smooth citrus and Juniper, complex and elegant with a spicy finish.	8.00
Whitley Neill Collection Rhubarb & Ginger	8.00
Hendricks Gin	8.00

RUM

	25ml	50ml
Bacardi	3.50	4.50
Malibu	3.50	4.50
Dark Rum	3.50	4.50

SOFT

Coke	3.50
Coke Zero	3.50
Fanta	3.50
Lemonade	3.50
Orange Juice	3.50
Mango Juice	3.50
Pineapple Juice	3.50
Slimline Tonic	3.50
Sparkling Water (large bottle)	4.50
Still Water (large bottle)	4.50

DhamaKa
EXPLORE THE FLAVOURS OF INDIA

COCKTAILS

Negroni 7.90
Campari, Gin, Vermouth, Garnished with a slice of orange.

Godfather
Whisky and Amaretto. 7.90

Mango Peach Martini 8.50
Vodka, Peach Liqueur, Vermouth with Mango Juice and Lime Juice.

Dhamaka Explosion 8.50
Brandy, Passion Liqueur with Mango Juice, Pineapple Juice and Lime Juice.

Bollywood Sling 8.50
Raspberry Vodka, Orange Liqueur, Strawberry Liqueur, with Pineapple Juice and Lime Juice.

Goa Beach 8.50
Orange Gin, Rhubarb and Ginger Gin, Peach Liqueur, Mango and Lime Juice.

Long Island Iced Tea 8.50
Dark Rum, Gin, Vodka, Tequila and Orange Liqueur topped with Coke.

DESSERT COCKTAILS

Chocolate Mint Martini 7.90
Vodka, Irish Cream and Mint.

Naughty Indian 7.90
Vodka, Coffee, Liqueur, Amaretto, and Irish Cream.

Strawberry Martini 7.90
Strawberry Vodka, Irish Cream

Espresso Martini 7.90
Coffee Liqueur, Vanilla, Shot of Coffee.

White Russian 7.90
Coffee Liqueur, Vodka & Cream.

DESSERTS

Homemade Gulab Jamun (D.N) 3.50
Dhamaka version of Sticky Toffee Pudding Served Warm. With Ice Cream.

Chocolate Brownie (G,D) 3.50
Served with Ice Cream.

Sticky Toffee Pudding (G,D,E,N) 4.50
Served with Ice Cream.

HOT DRINKS

English Tea	2.50
Filter Coffee	2.50
Any Liqueur	5.50