CURRY COMPANIONS

Bombay Aloo V Ⓥ	6
Mushroom Bhaji V Ⓥ	6
Tarkha Dhall V Ⓥ	6
Saag Aloo V Ⓥ Spinach & Potato	6
Saag Paneer (D) V Spinach & Cheese	6
Aloo Gobi V Ⓥ Potato & Cauliflower	6
Chunky Chips V Ⓥ	4.5
Gunpowder Chips V Ⓥ	5

RICE

Steamed Rice V Ⓥ	4
Pilau Rice (D) V	4
Mushroom (D) V	4.5
Vegetable (D) V	4.5
Onion Ⓥ	4.5
Egg (E.D)	4.5
Garlic (D) V	4.5
Keema (D.M)	5.5
Nut (D.N) V	5.5
Chicken Tikka (D.M.N)	5.5

BREADS

Hand made and baked to order

Puri (G) V Ⓥ	1.5
Chapati (G) V Ⓥ	2.5
Plain Naan (G.D.E) V	3.5
Peshwari Naan (N.G.D.E) V	4
Garlic Naan (G.D.E) V	4
Keema Naan (G.D.E)	4
Cheese Naan (G.D.E) V	4
Paratha (G.D) V	5

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.

CHILDREN'S MENU

Smaller lighter flavour
Served with Chips or Rice,
Vegetarian option available

Chicken Tikka (D.M.N) 9
Boneless pieces of chicken marinated in herbs and spice

Chicken Tikka Wrap (D.M.N.G) 9
Boneless pieces of chicken wrapped in a chapati with salad & sauce

Chicken Korma (D.M.N) 9
Mild dish prepared in cream and coconut

Plain Chicken Curry 9

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.

DHAMAKA
EXPLORE THE FLAVOURS OF INDIA

RESERVATIONS
01670 736070
info@dhamakacramlington.co.uk

RESTAURANT MENU

POPPADOMS & PICKLES

Poppadoms Plain or Spiced (G) V Ⓥ	95p
Pickle Selection (N.D.M) (Mint yoghurt, Mango Chutney, Onion Salad)	2.75
Cucumber and Mint Raita (D)	2.5
Mixed Pickle (N.D.M)	1

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

VEGETABLE STARTERS

Onion Bhaji (E) V 5.5
Shredded onion, prepared in a spiced flour and deep-fried (Served with salad & dressing)

Vegetable Samosa Chaat (G.D) V 6
Vegetable stuffed pastries served with chick peas, topped with yoghurt and sour sauce

LAMB & CHICKEN STARTERS

Chicken Chatt Puri (G.D.M.N) 7
Spiced with medium sweet and sour flavour

Chicken Pakora (G.E) 7
Chicken coated in spiced batter then deep fried

Khathi Roll (E.G.D) 7
Diced lamb well spiced, with egg & butter chapati

Lamb Parcel (G.E.D) 6
Minced Lamb stuffed pastry (Served with salad & dressing)

SEAFOOD STARTERS

Bhuna Prawn Puri (G) 7.5
Prawns cooked with garlic, ginger and onions, delicately spiced

King Prawn Puri (G) 8.5
King Prawns cooked with garlic, ginger and onions, delicately spiced

TANDOORI CLAY OVEN STARTERS

Paneer Tikka (D.M) V 7
Indian cheese mixed in spice, cooked in clay oven

Sheek Kebab (M) 7
Mixed mince blended with special spices & cooked on skewers

Chicken Tikka (D.M.N) 7
Boneless pieces of chicken, marinated in herbs and spice

Lamb Chops (M) 10
Marinated in herbs and spices

Mixed Kebab (D.M.N) 8
Mixed selection of grills from the clay oven

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ABDUL'S SELECTIONS

DHAMAKA
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CHICKEN
13

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

BIRYANI

Fragrance basmati rice with warm spices and served with curry sauce

Chicken Biryani (D)	15
Lamb Biryani (D)	17
King Prawn Biryani (D)	18

LAMB
16

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 13 Chicken Tikka (N.M.D) **13**
Lamb 16 Vegetable 11 V
King Prawn 18

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

Dhansak (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

SEAFOOD
18

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

TANDOORI CLAY OVEN SIZZLER DISHES

These dishes are served with salad and dressing

Tandoori Chicken (Half) (D.M.N) Half chicken spiced and marinated and cooked in the clay oven	11
Chicken Tikka (D.M.N) Succulent, boneless pieces of chicken marinated in herbs and then barbecued in the clay oven	12.5
Paneer Tikka Shaslick (D.M.N) V Indian cheese, Peppers, Onions, Tomatoes cooked in the clay oven.	12.5
Chicken Shaslick (D.M.N) Marinated in yoghurt and fresh herbs, grilled onion, peppers and tomatoes	13
Mixed Grill (D.M.N) Mixed selection of grills from the clay oven	16
Lamb Chops (M) Lamb chops marinated in spices and cooked in the clay oven	16
Tandoori King Prawn (D.M.N) Marinated in yoghurt and fresh herbs, cooked in the clay oven	18

BENGAL DISHES

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

Chicken 14 Chicken Tikka (N.M.D) **14**
Lamb 16 Vegetable 12 V
Paneer 12.5 V **King Prawn 18**

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

VEGETABLE OR PANEER
11

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