

## Mild Dishes



Malaya - Preparation of mild spices in rich cream. banana and pineapple are used to create a unique flavour.

• Kashmiri - Cooked with banana, apricot, coconut and mild spices which create a unique flavour.

Mughli - A preparation of mild spices in rich cream & yoghurt, coconut & almonds are used to create a sweet flavour

Badami - A preparation of mild spices in rich cream, cashew nuts, almonds and yoghurt is used to create the delicacy.

Shahi - In a creamy sauce with ground cashew nuts, coconut and apricot.

### **Choose from:**

Chicken or Vegetable	£8.95
Lamb or Prawn	£9.25
Chicken Tikka	£9.50
King Prawn	£12.50

# **Hot Dishes**

Vindaloo - Related to madras but involving a greater use of garlic, tomato puree, lemon, ginger and black pepper. It owes its name in part to the early Portuguese settlers.

Singapore - Similar to Vindaloo but involving a greater use of okra (bindi).

#### **Choose from:**

Chicken or Vegetable	£8.95
Lamb or Prawn	£9.25
Chicken Tikka	£9.50
King Prawn	£12.50

## **Medium Dishes**

**Curry** - A richly flavoured sauce made from exotic oriental spices.

**Bhuna** - A combination of a special blend of spices fried together to provide a dish of medium strength.

**Dupiaza** - A method of preparation similar to bhuna. where onions & spices are fried briskly.

**Rogan** - Here the characteristics of the dish are derived from the use of tomatoes, pimentos and onions. tried in spiced oil in a manner which produces a dish of similar strength to the bhuna.

#### **Choose from:**

Chicken or Vegetable£8.95
Lamb or Prawn£9.25
Chicken Tikka£9.50
King Prawn£12.50

# Fairly Hot Dishes

Dansak - Prepared with oriental spices, pineapple, lentil and lemon juice to add sweetness and a sharp, hot flavour.

**Pathia** - A special blend of spices fried together to provide a dish of a hot and sweet & Sour flavour.

Madras - A South Indian version of the dishes having a greater proportion of hot spices which lend a fiery lemon taste to its richness.

Ceylon • - Sri Lanka curries are made from strongly flavoured spices, which makes them hotter. Similar to madras but with a coconut flavour.

#### **Choose from:**

CHOOSE HOM.	
Chicken or Vegetable£	8.95
Lamb or Prawn£	9.25
Chicken Tikka£	9.50
King Prawn	12.50

Bengal Nagah Phal Perhaps the hottest curry in Northumberland! ......£11.95 - Very Hot!!!

### Sundries & Rotis

### **Rice Dishes**

Pilau Rice£3.50	Vegetable Pilau£3.75
inest basmati rice cooked in ghee	Finest basmati rice cooked with mixed vegetables
Boiled Rice£3.50	Onion Pilau£3.75
teamed finest basmati rice	Finest basmati rice cooked with Onion
Peas Pilau£3.75	Nut Pilau <b>\( \)</b> £3.95
inest basmati rice cooked with peas	Finest basmati rice cooked with cashew nuts
Egg Pilau£3.75	Chana Pilau£3.95
inest basmati rice cooked with egg	Finest basmati rice cooked with chickpeas
Mushroom Pilau£3.75	Garlic Pilau£3.95
Finest basmati rice cooked with mushrooms	Finest basmati rice cooked with Garlic
Corbridge Special Rice£4.50	Sulaymania Pilau 🗞£3.95
Finest basmati rice cooked with eggs, mushrooms	Finest basmati rice cooked with dried fruits,
nd vegetables	dessicated coconut, nuts and sultanas. Sweet flavour

# Side Dishes

Sinc	Distres
Niramish - House speciality £4.95	Sag Bhaji - Spinach - dry £4.50
Sag Aloo£4.50	Sulaymania Dall£4.95
Spinach & Potato	mixed lentils with spices
Chana Mossala£4.95	Sabzi Bhaji - or Curry£4.50
Mild creamy chickpeas	Jeera Aloo£4.50
Baigan Bhaji£4.50	Spicy potatoes
Aubergine - dry	Cauliflower Bhaji£4.50
Bindi Bhaji - Okra - dry£4.50	Chana Bhaji£4.50
Mushroom Bhaji or Curry £4.50	Chickpeas - dry Tarka Dall£4.50
Aloo Kobi£4.50	
Potato & Cauliflower	Flavoured liquid lentils
Aloo Baigan£4.50	Cucumber Raita£3.95
Potatoes & aubergines	Yoghurt with cucumber, delicate flavour
Bombay Aloo£4.50	Banana Raita£3.95
Medium potatoes	Yoghurt with banana, sweet & sour
Sag Ponir£4.95	flavour
Sninach & Indian choose	
Spinach & Indian cheese	Green Salad£3.95
	& Rotis£3.95
<i>Naan</i> Plain Naan£2.95	& Rotis
——— Naan	& Rotis Sulaymania Naan Naan£3.75 sweet & fruity
Plain Naan£2.95 made with self-raising flour	& Rotis  Sulaymania Naan N£3.75  sweet & fruity  Keema Naan£3.75
Plain Naan£2.95 made with self-raising flour Peshwari Naan£3.25 with pistachio nuts, cashews,	& Rotis  Sulaymania Naan£3.75 sweet & fruity Keema Naan£3.75 with spiced Lamb mince
Plain Naan£2.95 made with self-raising flour Peshwari Naan£3.25	& Rotis  Sulaymania Naan£3.75 sweet & fruity Keema Naan£3.75 with spiced Lamb mince Tandoori Roti£2.75
Plain Naan £2.95 made with self-raising flour Peshwari Naan \$\infty\$ £3.25 with pistachio nuts, cashews, coconut & sultanas	& Rotis  Sulaymania Naan£3.75 sweet & fruity Keema Naan£3.75 with spiced Lamb mince Tandoori Roti£2.75 bread baked in clay oven
Plain Naan£2.95 made with self-raising flour Peshwari Naan£3.25 with pistachio nuts, cashews,	& Rotis  Sulaymania Naan£3.75 sweet & fruity Keema Naan£3.75 with spiced Lamb mince Tandoori Roti£2.75 bread baked in clay oven Chappati - made with flour. £1.75
Plain Naan £2.95 made with self-raising flour Peshwari Naan \$\mathbb{N}\$£3.25 with pistachio nuts, cashews, coconut & sultanas Aloo Naan £3.25	& Rotis  Sulaymania Naan£3.75 sweet & fruity Keema Naan£3.75 with spiced Lamb mince Tandoori Roti£2.75 bread baked in clay oven Chappati - made with flour.£1.75 Puri - deep fried Chappati£1.75
Plain Naan £2.95 made with self-raising flour Peshwari Naan \$\infty\$ £3.25 with pistachio nuts, cashews, coconut & sultanas Aloo Naan £3.25 with spiced potatoes Cheese Naan - with cheese£3.25	& Rotis  Sulaymania Naan£3.75 sweet & fruity Keema Naan£3.75 with spiced Lamb mince Tandoori Roti£2.75 bread baked in clay oven Chappati - made with flour.£1.75 Puri - deep fried Chappati£1.75 Parathas£3.25
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# Welcome to The Corbridge Tandoori Classic Cuisine from Bangladesh

The Corbridge Tandoori restaurant has been a popular venue for fine dining for over 34 years - since 1989. At the very heart of the Corbridge community in Market Place, we welcome many visitors from all over the UK and the world as well as our regular customers. Including serving generations of local families. As a destination of distinction in this historic village we are open throughout the year and offer authentic Bangladeshi cuisine made with fresh local ingredients prepared to our own unique recipies. Bringing you the flavours and spices of the mystical Indian sub-continent.

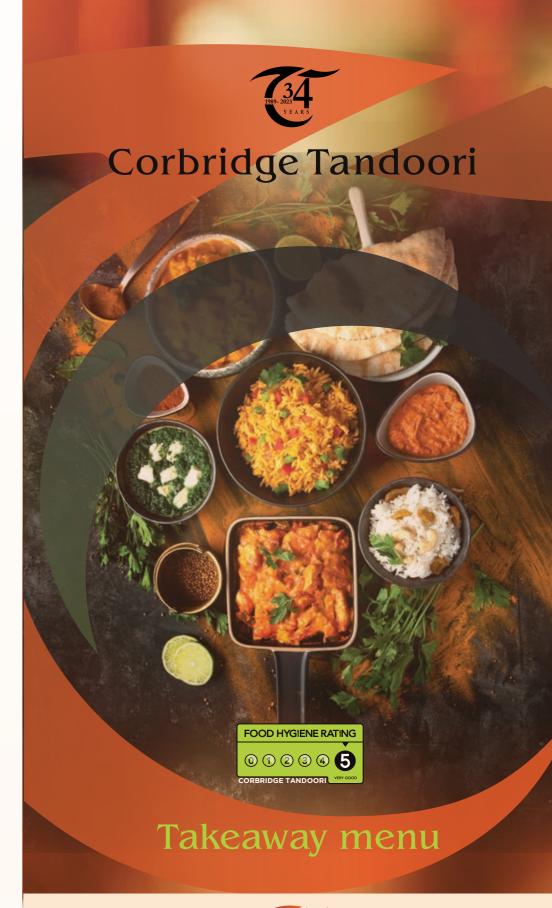
The Corbridge Tandoori is proud to be a part of the vibrant Corbridge community and actively supports local charities and good causes, including our local schools.



If you are allergic to any food, please let us know.

# A fantastic eating experience in delightful settings Quality is our Motto!

For online orders: www.corbridgetandoori.com *Thank you for your support for over 3 decades.* 







8 Market Place, Corbridge, Northumberland NE45 5AW

Tel: 01434 633676 or 01434 633669

Tuesday to Sunday 5pm to 11pm

For Bookings and orders - www.corbridgetandoori.com  $\,$ 

Lassi - butter milk (sweet or salty).....

Mulligatawny-with bread ......£4.75

Chana Chat - spiced, dried chick peas.....£4.50 Aloo Chat - spiced, dry potatoes.....£4.50

Garlic Mushrooms on Puri

Mach Biran - pan fried salmon £6.25

Tandoori King Prawn ......£6.25

King Prawn Bhuna on Puri £6.25

King Prawn Butterfly.....£6.25

Chicken Tikka - cubes of chicken......£4.75 Chicken Pakura - chicken fritters......£4.75 Chicken Chat - Bhuna chicken on Puri £4.75 Tandoori Dhakna £4.75

Lamb Samosas - stuffed pastries.....£3.95 Lamb Tikka - cubes of lamb.....£4.95

Sulaymania's Rolls.....£5.95
Succulent minced lamb rolls, blended with special herbs and spices. Wrapped in a chapati cooked

— Main Courses - Vegetarian Specialities —

Selection of vegetables previously marinated in our own special Tandoori recipe roasted on skewers

Cooked with almond, fresh cream, yoghurt and a mixture of special spices in a thick unique sauce.

Fresh vegetables & tamarind sauce, cooked with aromatic Bangladeshi spices, garnished with

Succulent minced lamb rolls, blended with special herbs and spices. Cooked over the charcoal.

nes stuffed with vegetables, topped with spicy yoghurt.

Chicken wings marinated in fresh herbs and spices.

Cubes of chicken, succulent minced lamb rolls, cubes of lamb & tandoori wing

**Poppadoms** 

Pickles - per tub ....

Dall- with bread ....

**Vegetables** 

Dhai Baigon....

Sabzi Jillmill.

Chingri Jillmill ....

Chicken & Lamb

over the charcoal.

Tandoori Mixed Kebab .....

in tandoori oven. Served with salad and mint sauce.

Tandoori Sabzi Tikka

garam masala fresh coriander.

Sabzi Masala N....

Sabzi Teatul.....

Prawn Bhuna on Puri.....

Fish

Plain or Spicy - per portion .....

Amm Lassi -with mango.....

.....£3.95

# Chef's Recommendations ———

Chicken Tikka Masala N... ed with almond, fresh cream, yoghurt and a mixture of special spices in a thick unique sauce. Chicken Tikka Chilli Masala Cooked with garlic, ginger & coriander with a mixture of Spices in a thick hot sauce with green chillies. Chicken Tikka Balti Masala...

Cubes of chicken cooked with aromatic balti spices and mango chutney to give a unique flavour. Murgh O Keema Masala

Cubes of ckicken & spicy minced lamb in garlic, ginger coriander & fresh green chillies. Strong Flavour. Gosht Dall O Aloo Masala..... Tender lamb, lentils & potatoes cooked with a special Bangladeshi spices garnished with fresh chilli &

Murgh Dishes with tasty chicken tikka

**Masala Dishes** 

With tasty chicken tikka
Murgh O Modu 1
Cubes of Chicken with mild spices in a creamy sauce with honey from Sundorban.
Murgh O Roshun
Cubes of chicken with lots of fresh garlic cooked with aromatic Bangladeshi hot spices.
Murgh O Amm N£9.95
Cubes of Chicken with fresh mango, coconut & almond in a thick creamy sauce
Murgh Achari£9.95
Cubes of Chicken with garlic. ginger, fresh coriander and aromatic Bangladeshi pickles.
Murgh Makhani
Cubes of Chicken cooked with almonds, coconut. fresh cream. butter and a mixture of mild spices.
Murgh Khorai£9.95
Cubes of Chicken in a blend of ground spices including garlic & ginger strongly flavoured with fresh
coriander.
Murgh Chom Chom
Cubes of chicken cooked with coconut sliced, almond & coconut with mango pulp in a creamy sauce.

Gosnt Disnes with tender lamb	
Gosht O Ada	£9.95
Tender lamb with ginger and a mixture of herbs & spices garnished with coriander & green chilli.	
Gosht Bindi	£9.95
Spring lamb with okra, garlic, onions, green peppers, fresh coriander & freshly ground spice.	
Gosht Aloo	£9.95
Diced lamb with potatoes garlic & roast cumin seeds. in aromatic Bangladeshi above medium spices.	
Ghost Khorai	£9.95
Tender lamb in a blend of ground spices including garlic & ginger strongly flavoured with fresh corian	
Gosht Methi	£9.95
Tender lamb, with Fengreek leaves, onion, tomatoes, fresh coriander, green chilli & special spices.	
Gosht Sylheti	£9.95
Tender lamb cooked with Shat Kora - from the lemon family, in aromatic Bangladeshi above medium	spices.
Gosht Pasanda 🐧	£9.95
Sliced lamb marinated in a delicate sauce made from fresh cream, cultured yoghurt, ground almonds cashew nuts.	and

All the following dishes are cooked spicy or hot. Green peppers, fresh chilli, cooked over charcoal, in Bengali herbs & spices with tomato & onion sauce.

Chicken Tikka Jalfrezi	£9.95
Gosht Jalfrezi tender lamb	£9.95
Keema Jalfrezi minced lamb	£9.95
Duck Tikka Jalfrezi	£11.95
Tandoori King Prawn Jalfrezi	

#### **Balti Dishes**

All the following dishes are cooked with garlic, ginger, fresh coriander, special spices & herbs with special Balti paste. Served Spicy or Hot. Chicken Tikka Balti

CHICKEH TIKKA DAHI	.£9.95
Gosht Balti tender lamb	£9.95
Keema Balti minced lamb	
Duck Tikka Balti	
Tandoori King Prawn Balti	
Turidoori Turig Turiri Dutu	. 213.30

..£9.50

With fresh spinach cooked with garlic. ginger and cumin and a mixture of herbs & spices, garnished with fresh coriander.

With Healt continuen	
₽Chicken Tikka Sag	£9.95
Gosht Sag tender lamb	£9.95
▶ Keema Sag minced lamb	
Duck Tikka Sag	C11 0
Pandoori King Prawn Sag	
andoor King Frawii Sag	£13.50

# Chef's Recommendations ———

### **Ahmed's Choice**

delicate sauce.

Murgh Morich Dhonnia
Cubes of Chicken with green chilli & coriander in aromatic Bangladeshi hot spices.  Gosht Zal Zul£10.95
Tender lamb cooked with garlic. ginger, coriander green chilli and sabzi with strong flavour, its hot.
Chingri Bahar £10.95
Prawn cooked with chickpeas and potatoes, garlic. ginger green chilli with fresh coriander, fairly hot.
Gosht Jolpai£10.95
Tender Lamb cooked with olives, garlic. ginger and fresh coriander. with a special blend of Bangali spices.
Sulaymania Salon£11.50
Cooked with garlic, ginger, coriander, garden mint, natural yoghurt, fresh cream and mango plup.
Choice of chicken tikka, lamb or prawn.
Yusuf's Delight£11.50
Cooked with peas, potatoes, garden mint with a special blend of unique strong spices. It's fairly hot.
Choice of keema, chicken tikka or lamb
Deshi Salon£11.50
Cooked with Deshi herbs & spices using traditional methods with a strong flavour.
Choice of chicken tikka, lamb or keema.
Boro Chingri Badshahi 🐧£13.95

### – Tandoori Oven ————

Tandoori King prawns cooked in fresh cream. cultured yoghurt with almonds & cashew nuts in a subtle

#### Tandoori Oven

These dishes are cooked on charcoal in a specially designed clay oven the meal having been previously marinated in our own special Tandoori recipe roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies in the Indian sub-continent.

Chicken Tikka cubes of chicken	£9.50
Lamb Tikka cubes of lamb	£9.95
Tandoori Chicken chicken on bone	£9.50
Chicken Shashlik	£10.95
Lamb Shashlik	£11.50
Tandoori Tilapia- fish	£11.95
Tandoori Hash -duck	
Tandoori Salmon	£12.95
Tandoori Mixed Grill	£14.95
Tandoori King Prawn	£16.95

#### Tandoori Sabzi

The ingredients are cooked quickly in a manner reminiscent of a stir fry with the very best olive oil. Cooked with garlic, ginger, fresh coriander and our own special blend of ground spices with grilled vegetables. Served with fresh salad and mint yoghurt. A deliciously unique dish designed to excite your taste buds.

	🍃 Chicken Tikka Sabzi	£11.9
	Lamb Tikka Sabzi	£12.50
)	Pandoori Tilapia Sabzi-fish	£13.50
;	Tandoori Hash Sabzi-duck	£13.95
5	Pandoori Salmon Sabzi	£14.5
;	Tandoori King Prawn Sabzi	£16.9

## -Special Tikka Curry —

Our special Tikka Curry Dishes are prepared with Chicken Tikka, Lamb Tikka or Tandoori King Prawns, Each have their own individual and distinctive flavour Please choose the curry you would like a full description of the curry recipes can be found on Classic Main Courses

#### **Tikka Curries**

With Chicken Tikka	£9.50
With Lamb Tikka	.£9.9
With Tandoori King Prawn	£13.

### Please Choose From

Mild	Medium	Hot
Kurma	Cummi	Pathia
Malaya	Curry	Madras
Kashmiri	Bhuna	Danask
Mughli	Dupiaza	Ceylon 🔕
Badami		Singapore
Shahi	Rogan	Vindaloo

### - Biryanis ——

A biryani is made by gently cooking with special basmati rice together with a mixture of mild spices, served with a special vegetable curry.

Chicken Biryani.	£12.95
Vegetable Biryani.	£12.95
Prawn Biryani 💁	£12.95
Lamb Biryani	£12.95

Chicken Tikka Biryani£1	3.
Sulaymania Biryani.	4.
Corbridge Special Biryani£1	4.
King Prawn Biryani 🗨£1	5.



Mixed vegetables cooked with spinach, garlic, ginger, fresh coriander with a special blend of aromatic