

**Poppadoms** 

Plain or Spicy - per portion	)5
Pickles - per tub.	
Drinks	
Lassi - butter milk, sweet or salty	
Amm Lassi - with mango	5
Soups	
Mulligatawny- with bread	)5
Dall - with bread	)5
Vegetables	
Onion Bhaji - fritters4.9	)5
Vegetable Samosa - stuffed pastries	
Vegetable Pakura - fritters	)5
Chana Chat - spiced, dried chick peas	)5
Aloo Chat - spiced, dry potatoes	
Garlic Mushrooms on Puri5.9	)5
Dhai Baigon - Grilled aubergines stuffed with vegetables, topped with spicy yoghurt	15
Sabzi Jillmill - Grilled green pepper stuffed with spicy vegetables topped with minty sauce5.9	)5
Fish	
Fish Prawn Rhuna on Puri 5.9	15
Prawn Bhuna on Puri5.9	15 15
Prawn Bhuna on Puri	95 95
Prawn Bhuna on Puri. 5.9 Chingri Jillmill - Grilled green pepper stuffed with spicy prawn. 5.9 Macher Bora - medium spiced tuna 7.9 Mach Biran - pan fried salmon 7.9	95 95 95
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# Main Courses - Vegetarian Specialities 11.95

#### Tandoori Sabzi Tikka

Selection of vegetables previously marinated in our own special Tandoori recipe roasted on skewers in tandoori oven. Served with salad and mint sauce.

#### Sabzi Masala 🕦

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

# Sabzi Teatul

Fresh vegetables & tamarind sauce, cooked with aromatic Bangladeshi spices, garnished with garam masala fresh coriander.

### Sabzi O Dall

Fresh vegetables and lentils, lemon juice and coriander with a special blend of spices.

#### Sabzi Gramin

Fresh mixed vegetables cooked with hot spices in Bangladeshi village style, Its hot & spicy.

#### Mattar O Paneer

Garden peas with traditional Indian subcontinental cheese in aromatic Bangladeshi spices.

### Chana Palak Podina

Chickpeas, spinach & garden mint with aromatic Bangladeshi spices to give a unique flavour.

### Sabzi Sunamgonji

Green chillies, garlic, ginger, coriander & our own special blend of ground spices with strong flavour.

### Sag Sabzir Moza

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

### Sabzi O Roshun

Fresh vegetables & lots of garlic with ginger, fresh coriander & special blend of ground spices. Its spicy.

Most of our vegetarian dishes are vegan. Please ask.



Chef's Recommendations	
Ahmed's Choice	
Murgh Morich Dhonnia	
Gosht Zal Zul	
Chingri Bahar	
Gosht Jolpai	
Sulaymania Salon Choice of chicken tikka, lamb or prawn	
Yusuf's Delight Choice of chicken tikka, lamb or keema. 13.95 Cooked with garden peas, potatoes and garden mint with a strong flavour using a special blend of unique spices, it's nice and spicy.	
Deshi Salon <i>Choice of chicken tikka, lamb or prawn.</i> 13.95 Cooked with Deshi herbs & spices using traditional methods with a strong flavour. Hot & spicy.	
Boro Chingri Badshahi N	
Masala Dishes	

Chicken Tikka Masala 🐧	11.95
Cooked with almond, fresh cream, yoghurt and a mixture of special spices in a thick unique sauce.	
Chicken Tikka Chilli Masala	12.50
Chicken Tikka Balti Masala  Cubes of chicken cooked with aromatic balti spices and mango chutney to give a unique flavour.	12.95
Murgh O Keema Masala	13.50

strong flavoured spices. Gosht Dall O Aloo Masala ...... Tender lamb, lentils & potatoes cooked with a special Bangladeshi spices garnished with fresh chilli & fresh coriander. It is spicy.

# Murgh Dishes with tasty Chicken Tikka 11.95

## Murgh O Modu 🐧

f chicken with mild spices in a creamy sauce with honey from Sundorban.

#### Murgh O Roshun

nicken with lots of fresh garlic cooked with aromatic Bangladeshi hot spices

# Murgh O Amm 🚺

Cubes of chicken with fresh mango, coconut & almond in a thick creamy sauce.

### Murgh Achari

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

Cubes of chicken in a blend of ground spices including garlic & ginger strongly flavoured with fresh coriander.

#### Murgh Chom Chom N

ooked with coconut sliced, almond & coconut with mango pulp in a creamy sauce.

### **Gosht Dishes** with tender Lamb 12.50

### Gosht O Ada

Tender lamb with ginger and a mixture of herbs & spices garnished with coriander & green chilli.

#### Gosht Bindi

Spring lamb with okra, garlic, onions, green peppers, fresh coriander & freshly ground spice.

Diced lamb with potatoes garlic & roast cumin seeds in aromatic Bangladeshi above medium spices.

Tender lamb with green chillies, garlic, ginger, coriander & our own special blend of ground spices

#### Gosht Methi

Tender lamb, with Fengreek leaves, onion, tomatoes, fresh coriander, green chilli & special spices.

#### Gosht Sylheti

Tender lamb cooked with Shat Kora - from the lemon family, in aromatic Bangladeshi above medium spices.

#### Gosht Pasanda 🐧

Sliced lamb marinated in a delicate sauce made from fresh cream, cultured yoghurt,

*Quality food, for the food lover.* 



# Chef's Recommendations

## **Jalfrezi Dishes**

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	11.95
Gosht Jalfrezi - tender lamb	12.50
Keema Jalfrezi - minced lamb	12.95
Duck Tikka Jalfrezi	14.95
Tandoori King Prawn Jalfrezi	16.50
Dale Dale	

### **Balti Dishes**

ng dishes are cooked with garlic, ginger, fresh coriander, special spices & herbs with special Balt paste. Served Spicy or Hot.

Chicken Tikka Balti	11.95
Gosht Balti - tender lamb	
Keema Balti - minced lamb	12.95
Duck Tikka Balti	14.95
Tandoori King Prawn Balti	16.50

... 13.95

Fresh spinach with garlic, ginger, cumin & a mixture of herbs & spices, garnished with fresh coriander &

a touch of bullet chilli.	
Chicken Tikka Sag	11.95
Gosht Sag - tender lamb	12.50
Keema Sag - minced lamb	
Duck Tikka Sag	
Tandoori King Prawn Sag	16.50
0 - 0	

## -Tandoori Oven–

### Tandoori Oven 9

## Tandoori Sabzi 👂 The ingredients are cooked quickly in a manner

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 chicke	en 🗣 10.95	Chi
Lamb Tikka - cubes of lamb	11.95	
Tandoori Chicken - chicken o	on bone 🗣 11.95	Lan
Chicken Shashlik 9	12.95	
Lamb Shashlik 9	13.95	Tan
Tandoori Hash - duck 9	14.95	
Tandoori Salmon Q	15.95	Tan
Tandoori Mixed Grill 🦫	18.95	
Tandoori King Prawn 🥯	20.95	Tan
	Special Ti	LL.

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. icken Tikka Sabzi 🗣..... mb Tikka Sabzi 🗣.....

ndoori Hash Sabzi - duck 🗣...... ndoori Salmon Sabzi 🗣 ...... 18.95 ndoori King Prawn Sabzi 🚨....... 23.95

# - 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 on 1 age o.	
Tikka Curries	
With Chicken Tikka10.95	
With Lamb Tikka11.95	
With Tandoori King Prawn 15.95	

Please Choose From Medium

Mild Hot **N** Kurma **Pathia** Curry Malaya **Madras W** Kashmiri Bhuna Dansak **Mughli** Ceylon N Dupiaza **W** Badami **Singapore** N 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 ..... Lamb Biryani N ......

..... 13.95 Chicken Tikka Biryani 🛭 ....... 14.95 ..... 14.95 King Prawn Biryani 🛭 ....

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



## Classic Main Courses

### **Choose from:**

**Chicken or Vegetable** 9.95 | **Lamb or Prawn** 10.95 Chicken Tikka 10.95 | King Prawn 14.95

# -Mild Dishes 🦦



## Kurma 🕸

A preparation of mild spices in rich cream and coconut are used to create the delicacy of its flavour and creamy texture.

## Malava 🕦

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.

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, coconut and yoghurt is used to create the delicacy.

### Shahi

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

# —Medium Dishes /

### Curry

A richly flavoured sauce made from exotic oriental spices.

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,fried in spiced oil in a manner which produces a dish of similar strength to the bhuna.

# -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

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.

# - 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

### Singapore

greater use of okra-bindi.

Bengal Nagah Phal - Perhaps the hottest curry in Northumberland! 12.95 - very very hot!



# –Rice, Sides & Breads—

### **Rice Dishes**

Pilau Rice	1
Boiled Rice	1
Peas Pilau	1
Egg Pilau	i
Mushroom Pilau	1
Vegetable Pilau	

Onion Pilau
Chana Pilau
Garlic Pilau
Nut Pilau N
Sulaymania Pilau
Corbridge Special Rice

mushrooms and vegetables

*Serving mouth-watering food for over 36 years!* 



Sag Aloo - spinach & potatoes 5.50	Chana Bhuna
Tarka Dall - flavoured liquid lentils 5.50	chickpeas in medium spices
Baigan Bhaji - aubergine 5.50	Sulaymania Dall
Bindi Bhaji - okra 5.50	Sabzi Bhaji or Curry
Mushroom Bhaji or Curry 5.50	Jeera Aloo - cumin & Potatoes
Niramish 9 - house speciality 5.95	Cauliflower Bhaji
Aloo Kobi - potatoes & cauliflower 5.50	Chana Masalamild creamy chickpeas
Aloo Baigan - potatoes & aubergines 5.50	Cucumber Raita
Bombay Aloo - medium potatoes 5.50	yoghurt with cucumber, delicate flavour
Sag Ponir - spinach & Indian cheese 5.95	Banana Raita
Sag Bhaji - spinach 5.50	Green Salad
- ·	



# Naan Breads & Rotis

Plain Naanmade with self-raising flour	2.95
Peshwari Naan Naan Naan with pistachio nuts, cashews, coconut & sult	
Aloo Naan - with spiced potatoes	3.75
Cheese Naan - with cheese	3.75
Garlic Naan - with garlic	3.75
Kachori Naan - with cheese & onion	
Corbridge Special Naan with garlic, coriander and spicy vegetables	
Sulaymania Naan 🐧sweet & fruity	4.25

eaas & Rous
Keema Naan - with spiced lamb mince 4.25
Tandoori Roti bread baked in clay oven 2.95
Chappati - made with wholemeal flour 1.95
Puri - small fried pancake
Parathas3.75
chappati recipe folded & pan fried with butter
Stuffed Paratha4.25 with spicy vegetables
Sulaymania Paratha

. 5.50

..5.95

. 5.50

4.25



# Welcome to Corbridge Tandoori **Classic Cuisine from Bangladesh**

The Corbridge Tandoori restaurant has been a popular venue for fine dining for over 36 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 recipes. 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.

















Food allergies: If you are allergic to any food, or require gluten-free options, please let our staff know before placing your order.

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

For booking and orders: www.corbridgetandoori.com

Thank you for your support for over three and a half decades.





Bangladeshi Restaurant

8 Market Place, Corbridge, Northumberland NE45 5AW Tel: 01434 633676 or 01434 633669

Tuesday to Sunday 5pm to 11pm For Bookings & Orders www.corbridgetandoori.com