



Starters

Poppadoms

Plain or Spicy - per portion.....	0.95
Pickles - per tub.....	0.95

Drinks

Lassi - butter milk, sweet or salty	4.50
Amm Lassi - with mango	4.95

Soups

Mulligatawny - with bread	5.95
Dall - with bread	5.95

Vegetables

Onion Bhaji - fritters.....	4.95
Vegetable Samosa - stuffed pastries.....	4.95
Vegetable Pakura - fritters	4.95
Chana Chat - spiced, dried chick peas.....	5.95
Aloo Chat - spiced, dry potatoes	5.95
Garlic Mushrooms on Puri.....	5.95
Dhai Baigon - Grilled aubergines stuffed with vegetables, topped with spicy yoghurt.	5.95
Sabzi Jillmill - Grilled green pepper stuffed with spicy vegetables topped with minty sauce.....	5.95

Fish

Prawn Bhuna on Puri.....	5.95
Chingri Jillmill - Grilled green pepper stuffed with spicy prawn.....	5.95
Macher Bora - medium spiced tuna	7.95
Mach Biran - pan fried salmon	7.95
Tandoori King Prawn	7.95
King Prawn Bhuna on Puri.....	7.95

Lamb & Chicken

Chicken Tikka - cubes of chicken	5.95
Chicken Pakura - chicken fritters	5.95
Chicken Chat - bhuna chicken on Puri	5.95
Tandoori Dhakna - Chicken wings marinated in fresh herbs and spices.	5.95
Lamb Samosas - stuffed pastries	5.25
Lamb Tikka - cubes of lamb	6.25
Gosht Kufta - fried meat balls	6.25
Sheek Kebab - Skewed minced lamb rolls, blended with special herbs.....	6.25
& spices, cooked in the tandoor oven.	
Sulaymania's Rolls.....	7.50
Succulent minced lamb rolls, blended with special herbs, wrapped in a chapati & cooked in the tandoor oven.	
Tandoori Mixed Kebab.....	7.50
Cubes of chicken, succulent minced lamb rolls, cubes of lamb & tandoori wing	



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 ^N

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	13.95
Cubes of chicken with green chilli & coriander in aromatic Bangladeshi hot spices.	

Gosht Zal Zul	13.95
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Tender lamb cooked with garlic, ginger, coriander,green chilli and garam masala with a strong sauce with a hot & spicy flavour.

Chingri Bahar.....	13.95
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Prawn cooked with chickpeas and potatoes, garlic, ginger, green chilli with fresh coriander blended to make a fairly hot curry.

Gosht Jolpai.....	13.95
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Tender lamb cooked with olives, garlic, ginger & fresh coriander, with a special blend of Bengali spices to give mouth watering taste.

Sulaymania Salon <i>Choice of chicken tikka, lamb or prawn.</i>	14.50
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Cooked with garlic, ginger, coriander, garden mint, natural yoghurt, fresh cream & mango pulp to give a unique flavour.

Yusuf's Delight <i>Choice of chicken tikka, lamb or keema.</i>	14.50
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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>	14.50
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Cooked with Deshi herbs & spices using traditional methods with a strong flavour. Hot & spicy.

Boro Chingri Badshahi ^N	17.50
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Tandoori King prawns cooked in fresh cream, cultured yoghurt with almonds & cashew nuts in a subtle delicate sauce, taste of it's own.

Masala Dishes

Chicken Tikka Masala ^N	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
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Cooked with garlic, ginger & coriander with a mixture of Spices in a thick hot sauce with green chillies.

Chicken Tikka Balti Masala.....	12.95
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Cubes of chicken cooked with aromatic balti spices and mango chutney to give a unique flavour.

Murgh O Keema Masala	13.50
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Cubes of cicken & spicy minced lamb in garlic, ginger, coriander & fresh green chillies with aromatic strong flavoured spices.

Gosht Dall O Aloo Masala	13.95
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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 ^N

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

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 ^N

Cubes of chicken cooked with almonds, coconut, fresh cream, butter and a mixture of mild spices.

Murgh Khorai

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

Murgh Chom Chom ^N

Cubes of chicken cooked 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.

Gosht Aloo

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

Gosht Sunamgonji

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

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 ^N

Sliced lamb marinated in a delicate sauce made from fresh cream, cultured yoghurt, ground almonds and cashew nuts.

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
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Gosht Jalfrezi - tender lamb.....	12.50
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Keema Jalfrezi - minced lamb	12.95
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Duck Tikka Jalfrezi.....	14.95
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Tandoori King Prawn Jalfrezi	16.95
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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.....	11.95
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Gosht Balti - tender lamb.....	12.50
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Keema Balti - minced lamb	12.95
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Duck Tikka Balti	14.95
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Tandoori King Prawn Balti	16.95
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Sag Dishes ^N

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
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Gosht Sag - tender lamb	12.50
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Keema Sag - minced lamb.....	12.95
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Duck Tikka Sag.....	14.95
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Tandoori King Prawn Sag.....	16.95
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Tandoori Oven

Tandoori Oven ^N

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 ^N	10.95
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Lamb Tikka - cubes of lamb ^N	11.95
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Tandoori Chicken - chicken on bone ^N ..	11.95
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Chicken Shashlik ^N	12.95
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Lamb Shashlik ^N	13.95
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Tandoori Hash - duck ^N	14.95
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Tandoori Salmon ^N	15.95
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Tandoori Mixed Grill ^N	19.95
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Tandoori King Prawn ^N	20.95
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Tandoori Sabzi ^N

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 ^N	14.95
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Tandoori Sabzi

Tandoori Sabzi ^N

Chicken Tikka - cubes of chicken ^N	10.95
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Lamb Tikka - cubes of lamb ^N	11.95
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Tandoori Chicken - chicken on bone ^N ..	11.95
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Chicken Shashlik ^N	12.95
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Lamb Shashlik ^N	13.95
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Tandoori Hash - duck ^N	14.95
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Tandoori Salmon ^N	15.95
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Tandoori Mixed Grill ^N	19.95
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Tandoori King Prawn ^N	20.95
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Tandoori Sabzi

Tandoori Sabzi ^N

Chicken Tikka - cubes of chicken ^N	10.95
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Lamb Tikka - cubes of lamb ^N	11.95
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Tandoori Chicken - chicken on bone ^N ..	11.95
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Chicken Shashlik ^N	12.95
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Lamb Shashlik ^N	13.95
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Tandoori Hash - duck ^N	14.95
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Tandoori Salmon ^N	15.95
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Tandoori Mixed Grill ^N	19.95
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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 ^N

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

Malaya ^N

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

Kashmiri ^N

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

Mughli ^N

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

Badami ^N

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

Shahi ^N

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

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, 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 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 ^N

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

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.

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



Rice, Sides & Breads

Rice Dishes

Pilau Rice 3.75
finest basmati rice cooked in ghee

Boiled Rice 3.75
steamed finest basmati rice

Peas Pilau..... 4.25
finest basmati rice cooked with peas

Egg Pilau..... 4.25
finest basmati rice cooked with egg

Mushroom Pilau..... 4.25
finest basmati rice cooked with mushrooms

Vegetable Pilau..... 4.25
finest basmati rice cooked with mixed vegetables

Onion Pilau..... 4.25
finest basmati rice cooked with onion

Chana Pilau..... 4.25
finest basmati rice cooked with chickpeas

Garlic Pilau..... 4.25
finest basmati rice cooked with garlic

Nut Pilau ^N 4.50
finest basmati rice cooked with cashew nuts

Sulaymania Pilau ^N 4.50
finest basmati rice cooked with dried fruits, dessicated coconut, nuts and sultanas, sweet flavour

Corbridge Special Rice 4.95
finest basmati rice cooked with eggs, mushrooms and vegetables

Serving mouth-watering food for over 36 years!



Side Dishes

Sag Aloo - spinach & potatoes 5.50

Tarka Dall - flavoured liquid lentils..... 5.50

Baigan Bhaji - aubergine..... 5.50

Bindi Bhaji - okra 5.50

Mushroom Bhaji or Curry 5.50

Niramish ^N - house speciality 5.95

Aloo Kobi - potatoes & cauliflower..... 5.50

Aloo Baigan - potatoes & aubergines.... 5.50

Bombay Aloo - medium potatoes 5.50

Sag Ponir - spinach & Indian cheese 5.95

Sag Bhaji - spinach..... 5.50

Chana Bhuna..... 5.50

chickpeas in medium spices

Sulaymania Dall..... 5.95

mixed lentils with spices

Sabzi Bhaji or Curry..... 5.50

Jeera Aloo - cumin & Potatoes 5.50

Cauliflower Bhaji 5.50

Chana Masala 5.95

mild creamy chickpeas

Cucumber Raita..... 4.25

yoghurt with cucumber, delicate flavour

Banana Raita 4.25

yoghurt with banana, sweet & sour flavour

Green Salad..... 4.25

Naan Breads & Rotis

Plain Naan..... 2.95
made with self-raising flour

Peshwari Naan ^N 3.75
with pistachio nuts, cashews, coconut & sultanas

Aloo Naan - with spiced potatoes..... 3.75

Cheese Naan - with cheese 3.75

Garlic Naan - with garlic..... 3.75

Kachori Naan - with cheese & onion..... 3.75

Corbridge Special Naan..... 4.25

with garlic, coriander and spicy vegetables

Sulaymania Naan ^N 4.25

sweet & fruity

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 1.95

Parathas..... 3.75

chappati recipe folded & pan fried with butter

Stuffed Paratha..... 4.25

with spicy vegetables

Sulaymania Paratha 4.25

pan fried with natural honey



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.



Milk



Eggs



Fish



Shellfish



Tree Nuts



Peanuts



Wheat



Soya

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.



Corbridge Tandoori



Takeaway Menu

Corbridge Tandoori

B a n g l a d e s h i R e s t a u r a n t

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