

## STARTERS

1. **PAKORA** Prawn, chicken or Veg £3.60
2. **CHAT** Chicken, lamb or prawn. £3.95
3. **CHICKEN or LAMB TIKKA** £3.50
4. **SHEEK KEBAB** .....£3.50  
Minced lamb cooked in Tandoor
5. **SHAMI KEBAB** .....£3.60  
Kebab with omelette on top
6. **ONION BHAJI** .....£3.10
7. **PRAWN COCKTAIL** .....£3.50
8. **TANDOORI CHICKEN** ....£3.50
9. **TANDOORI MIXED** .....£4.25  
Chicken, lamb and sheek kebab
10. **KING PRAWN BUTTERFLY** £4.75  
(King size prawn)
11. **PRAWN AND PUREE** ...£3.75  
(Spicy prawns on pancake)
12. **KING PRAWN PUREE** ..£4.75
13. **SAMOSAS** .....£3.10  
(Meat or vegetable)
14. **RASHMI KEBAB** .....£3.50  
(Wrapped with egg omelette)
15. **ALOO CHAT** .....£3.50  
Stir fried with exotic fruity spice
16. **PLAIN OR SPICY POPADOM** .....£0.65
17. **GARLIC MUSHROOM** ..£3.30

## TANDOORI SPECIALITY DISHES

(All served with salad)

Tandoori dishes are cooked in a special tandoori clay oven marinated in a very special way cooked with cream, yoghurt, herbs & spices. The oven is fired with charcoal & is maintained at a very high temperature. The style & taste of the food depends on its preparation & the blending of the spices.

18. **TANDOORI CHICKEN** (Half chicken) .....£6.75
19. **CHICKEN TIKKA** (Main meal) .....£6.75
20. **LAMB TIKKA** (Main meal) .....£6.95
21. **TANDOORI KING PRAWN TIKKA** .....£10.50
22. **TANDOORI MIXED GRILL** (With nan bread) .....£9.95
23. **CHICKEN OR LAMB SHASHLIK** (with roast peppers, onions & tomatoes) £7.50
24. **MIXED TIKKA** (chicken & lamb) .....£6.95
25. **FISH SHASHLIK** (with roast peppers, onions & tomatoes) .....£7.95

## TANDOORI MASALA DISHES

(Rice required extra)

26. **CHICKEN OR LAMB TIKKA MASALA** (Mild to medium) .....£6.95
27. **VEGETABLE MASALA** .....£6.75
28. **TANDOORI KING PRAWN MASALA** .....£10.50
29. **CHICKEN OR LAMB JALFREZI** (Madras hot) .....£6.95
30. **CHILLI CHICKEN** (Very hot) .....£7.25
31. **KING PRAWN DELIGHT** (Mild) .....£10.50
32. **CHICKEN TIKKA PASANDA** (Mild) .....£6.95
33. **LAMB TIKKA PASANDA** .....£7.50
34. **TANDOORI GARLIC CHILLI CHICKEN** (Hot) .....£7.25
35. **BUTTER CHICKEN** (Mild to medium) .....£7.25

## CHEF'S SPECIAL RECOMMENDATIONS

Please note that these dishes can be prepared to your taste medium, madras or hot.

- CHICKEN** ..... 7.15    **KING PRAWN** ..... 10.50
- PRAWN OR LAMB** ... 7.50    **VEGETABLES** ..... 6.75

### 36. TETUL (Medium)

(Chicken or lamb cooked in tandoori clay oven with peppers, onions & tamarind sauce. Spicy & tangy flavour.)

### 37. MODHU MITAH

(Cooked in cream with honey and tamarind sauce.)

### 38. MOWCHAK (Mild)

(Tender pieces of chicken and fresh prawns, marinated in selection of imported spices from Assam, added to a delicious sauce prepared for exotic peppers & herbs, garlic cream, honey & sesame seeds, hence creating a flavour unique to this dish)

### 39. JALALE (Medium)

(Tender pieces of meat or chicken marinated in a selection of special herbs imported from Bangladesh, then cooked in a delicate sauce made from yoghurt, cumin, tangerine, coriander and green chillies & then added to make this dish spicy & suitable for those who enjoy a rich spicy dish.)

### 40. SANGUM (Mild)

(Tender lamb or chicken cooked in a special spinach & fresh herbs sauce & cream for delicate taste)

### 41. JAFLONG (Medium)

(Tender pieces of chicken marinated in a selection of special peppers, marinated onion sauce & yoghurt, added to this is a fine sauce made from special spices.

Marinated tomatoes, potatoes, chickpeas and kalijevah are also added to the sauce for a fuller spicy flavour. This dish comes from Sylhet and is delicious to taste.)

### 42. SHOBJI BAHAR PONEER (£6.95) (Medium)

(A mixture of all our vegetables marinated in peppers, herbs spices & turmeric, then fried in a special chat spices, added to this is a fine sauce & cheese. A delicate Eastern dish with a unique flavour)

### 43. GARLIC TIKKA DELIGHT (Mild to Medium)

(Pieces of breaded chicken marinated in a combination of three mild spices then cooked with onions, garlic coriander, green peppers & cream)

### 44. JERAH (Medium)

(Tender pieces of English lamb cooked in a Bangladeshi style, with cumin seeds as an added flavour, a combination flavoured with doinya patah & green chillies)

### 45. BEGUM BAHAR (Medium)

(Marinated tender chicken stir fried in a combination of four chilli spices, onions, garlic, coriander, mushrooms, aubergine & a combination of peppers, marinated minced lamb added for extra taste, a delicate Eastern dish)

### 46. NAWABI CHICKEN (Medium)

(Tender pieces of chicken cooked in charcoal then stir fried with onion, capsicum, a selection of herbs & spices. A special sauce then added with yoghurt for extra medium hot taste)

### 47. KURMA MOGOL (Mild)

(A very mild dish especially recommended by The Newent Tandoori's Chef for beginners. Very tender chicken with a combination of mild spices, cream and mango as an added flavour)

### 48. TIKKA PONEER (Medium)

(Tender pieces of chicken cooked in a clay oven, then cooked with selected spices added with cheddar cheese, fresh coriander & garlic. Once tasted, never forgotten")

### 49. CHAAT (Medium)

(Cooked with fruits & different dry exotic herbs)

### 50. JAFRANI (Mild)

(Tender pieces of chicken cooked in a clay oven, selection of herbs & spices in a special sauce then added with almond powder, fresh cream & hint of lime juice to give that extra special flavour. Chef's recommendation for beginners.)

### 51. ROSHNEY (Hot)

(Cooked with garlic, green chilli, tomato, green peppers, onion. Served with Bengali style)

### 52. SPECIAL CHICKEN or LAMB TIKKA BHUNA (Medium)

(Cooked with minced lamb, chopped tomato, green pepper coriander in thick sauce.)

### 53. ACHAARI (Medium to Hot)

(Cooked with green chilli & lime, served with hot spices.)

### 54. TIKKA SILSALA (Hot)

(Cooked with special herbs, green chilli, potatoes, mushrooms, served Punjabi style.)

### 55. HARIALI (Hot)

(Cooked with special hot sauce, flavoured with special Naga chillies & herbs.)

### 56. NILGIRI ..... £7.25

(Succulent dish of chicken/lamb marinated in our secret blended spice and mint, medium to mild)

### 57. FISH KORAI (Medium) ..... £7.95

(Marinated Pangas fish cook with combinations of roast pepper, onion & tomatoes.)

### 58. INDIAN FISH BHUNA ..... £7.50

(Indian Pangas fish marinated with combinations of medium spices.)

## BALTI DISHES

These dishes originate from the South of Punjab, cooked with green pepper, onion, gamished with garlic & different spices in an iron wok. Balti dishes are tastier with fresh vegetables. Therefore choose any vegetable for 50p extra

### 59. CHICKEN OR LAMB BALTI ..... £6.15

### 60. CHICKEN TIKKA BALTI ..... £6.95

### 61. LAMB TIKKA BALTI ..... £7.25

### 62. TANDOORI KING PRAWN BALTI ..... £10.95

### 63. MIX TIKKA BALTI ..... £7.25

### 64. PRAWN BALTI ..... £6.75

### 65. KING PRAWN BALTI ..... £9.50

### 66. VEGETABLE BALTI ..... £5.95

### 67. MIX BALTI (Chicken, lamb, prawn, vegetable) ..... £7.25

### 68. CHICKEN TIKKA REZLA (Fairly hot) ..... £7.50

### 69. GARLIC CHICKEN OR LAMB TIKKA BALTI ..... £7.50

## SHATKORA DISHES

Cooked in a medium hot sauce with rinds of a special Bangladeshi citric fruit, kaffir lime and bengal chillies. Medium or hot

### 70. CHICKEN OR MEAT £6.95    73. VEGETABLE £6.50

### 71. KING PRAWN £9.50    74. FISH £7.95

### 72. PRAWN £7.25

## TRADITIONAL DISHES

	CHICKEN OR MEAT	CHICKEN OR LAMB TIKKA	PRAWN	KING PRAWN	VEGETABLE
75. CURRY - Medium	£5.95	£6.95	£6.50	£8.25	£5.50
76. MADRAS - Hot	£5.95	£6.95	£6.50	£8.25	£5.50
77. VINDALOO - Very Hot	£5.95	£6.95	£6.50	£8.25	£5.50
78. KURMA - Very Mild	£5.95	£6.95	£6.50	£8.25	£5.50
79. ROGON - Medium, with tomatoes	£5.95	£6.95	£6.50	£8.25	£5.50
80. BHUNA - Medium, in thick sauce	£5.95	£6.95	£6.50	£8.25	£5.50
81. PATHIA - Hot, sweet in a thick sauce	£5.95	£6.95	£6.50	£8.25	£5.50
82. SAGWALLA - Medium with spinach	£5.95	£6.95	£6.50	£8.25	£5.50
83. DUPIAZA - Medium, with onions	£5.95	£6.95	£6.50	£8.25	£5.50
84. MALAYA - Mild, with pineapple	£5.95	£6.95	£6.50	£8.25	£5.50
85. DANSAK - Served with pilau rice. Hot, sweet & sour with lentils	£7.95	£8.95	£8.50	£10.25	£7.50
86. CYLOON <small>new</small> - Coconut, lemon and chilli	£5.95	£6.95	£6.50	£8.25	£5.75



## BIRYANI DISHES

These dishes fried with basmati rice & spices. Served with vegetable curry.

87. CHICKEN OR MEAT BIRYANI .....	£7.75
88. CHICKEN OR LAMB TIKKA BIRYANI.....	£8.25
89. PRAWN BIRYANI.....	£7.95
90. KING PRAWN BIRYANI .....	£10.25
91. VEGETABLE BIRYANI .....	£7.25
92. PRAWN & CHICKEN BIRYANI .....	£7.75
93. PERSIAN MIX BIRYANI (Chicken, meat, prawn and vegetable) .....	£8.50
94. VEGETABLE & CHICKEN BIRYANI .....	£7.75
95. MOSS KOSS BIRYANI (With lamb & chicken tikka & chick peas egg).....	£8.50

## VEGETABLE DISHES

96. CAULIFLOWER BHAJI.....	£3.25
97. MUSHROOM BHAJI .....	£3.25
98. VEGETABLE BHAJI (Mixed vegetables) .....	£3.40
99. CHANA SAG (Chick peas & Spinach) .....	£3.50
100. BEGUN BHAJI (Aubergines) .....	£3.25
101. ALOO KOBY (Potato & cauliflower) .....	£3.35
102. BOMBAY ALOO (Potato) .....	£3.25
103. MATTAR PONIR (Cottage cheese & peas) .....	£3.75
104. DALL TARKA (Lentils & garlic) .....	£3.25
105. DALL MASALA (Spicy lentil) .....	£3.25
106. SAAG BHAJI (Spinach cooked with garlic) .....	£3.25
107. MIXED VEGETABLE CURRY.....	£3.50
108. SAAG ALOO (Potato & spinach) .....	£3.35
109. SAAG PONEER (With cottage cheese).....	£3.75
110. LABRA (With Aubergine, okra, spinach, lentils, medium) (MAIN DISH) .....	£6.50
111. SPICY DALL (Garlic & Chilli. Hot) .....	£3.30

## RICE & SUNDRIES

112. FRIED RICE.....	£3.25
112. PLAIN BOILED RICE.....	£2.40
113. PILAU RICE (Special basmati) .....	£2.40
114. CHICKEN RICE .....	£3.60
115. LEMON RICE .....	£3.25
116. KEEMA RICE (With mince meat) .....	£3.25
117. EGG RICE.....	£3.25
118. MUSHROOM RICE .....	£3.25
119. VEGETABLE RICE.....	£3.25
120. SPECIAL MIXED FRIED RICE .....	£3.25
121. STUFFED PARATHA (With veg) .....	£3.20
122. PARATHA .....	£2.95
123. RAITA YOGHURT (With onion or cucumber) .....	£1.90
124. VARIETY OF PICKLES (Each) .....	£0.60
(Mixed pickle, mango chutney, onion salad & mint sauce)	
125. GREEN SALAD .....	£1.75
126. CHIPS.....	£1.95
127. CAN OF DRINK 330ML (coke, diet coke, tango, 7up).....	£1.00
128. PICKLE TRAY .....	£2.00

Some items may contain traces of nuts or dairy products.

If you are allergic or have any food intolerance, kindly let us know when ordering.

## TANDOORI BREADS

129. NAN (Unleavened bread) .....	£2.25
130. KEEMA NAN (Stuffed with mince meat) .....	£2.50
131. PESHWARI NAN (Stuffed with fruit & nuts) .....	£2.50
132. CHEESE NAN (Stuffed with cheese) .....	£2.75
133. KALCHA NAN (Stuffed with vegetables) .....	£2.50
134. GARLIC NAN .....	£2.50
135. TANDOORI ROTI .....	£2.25
136. MIXED NAN (With chicken, minced meat & cheese) .....	£4.10
137. CHEESE & GARLIC NAN .....	£3.10
138. CHICKEN & CHEESE NAN .....	£3.95
139. GARLIC & CORIANDER NAN .....	£2.95
140. CHAPATI .....	£1.80

## ENGLISH DISHES

(All served with chips, tomato, peas, fried mushrooms & onions).

141. FRIED CHICKEN .....	£6.50
142. CHEESE OMELETTE.....	£6.50
143. CHICKEN OMELETTE.....	£6.50
144. FRIED SCAMPI .....	£6.75
145. CHICKEN NUGGETS.....	£6.50

### MEAT TALA FOR ONE PERSON

CHICKEN TIKKA, CHICKEN OR LAMB BALTI OR BHUNA,  
NAN BREAD, PILAU RICE, SALAD & MINT SAUCE

**£13.50**

### VEGETABLE TALA

VEGETABLE SAMOSA, 1 ONION BHAJI,  
3 DIFFERENT VEGETABLE SIDE DISHES  
1 NAN & 1 RICE

**£13.95**

### SET MEAL FOR FOUR PERSONS

#### STARTER

2 ONION BHAJI, 2 CHICKEN TIKKA

#### MAIN COURSE

2 CHICKEN TIKKA BALTI, 1 CHICKEN TIKKA MOSALA,  
1 LAMB SAGWALA, 2 BOMBAY ALOO,  
2 PILAU RICE, 2 NAN & 4 PAPADOM

**£44.95**

### SET MEAL FOR TWO PERSONS

#### STARTER

1 ONION BHAJI, 1 CHICKEN TIKKA

#### MAIN COURSE

1 CHICKEN MOSALA, 1 CHICKEN OR LAMB BHUNA,  
1 PILAU RICE, 1 NAN, 2 PAPADOM & MINT SAUCE

**£20.95**

All prices include V.A.T

The management reserves the right to refuse service to any person without giving any reason.

# The Newent Tandoori

*First Class Indian Restaurant & Take-away*

Winner of the  
Good Food  
Guide 2013-17



Winner of  
Tripadvisor  
Certificate of  
Excellence 2016



Winner of  
Customer  
Excellence  
award 2012-16



The Newent Tandoori was established in 1993 and has developed into one of Gloucestershire's most famous take-away, winner of the best Indian cuisine's award highlighted on the Good Food Guide, BBC Radio and various news articles. It goes without saying The Newent Tandoori is the best take-away in Gloucestershire.

We specialise in authentic cuisine, traditional various dishes from all sides of the Indian Continent. It is our aim, not only to serve the best cuisine, but also to provide customer satisfaction at the highest level. When it comes to quality Indian cuisine, it's the taste that makes the difference, come on and enjoy as you discover the taste of the Newent Tandoori.

## OPENING HOURS

7 Days a Week including bank holidays.

**5.00pm till 11.00pm**

**TEL: 01531 822 748**

**01531 828 264**

ALL CHICKEN DISHES ARE COOKED WITH A GRADE CHICKEN BREAST & FRESH INGREDIENTS

**Your satisfaction is our success**

VALUE SET MEAL EVERY WEEK

[www.newenttandoori.co.uk](http://www.newenttandoori.co.uk)

**34 Broad Street, Newent. GL18 1AJ**