STARTERS

| OTHE | ILIO |
|---|---|
| 1. PLAIN OR SPICY POPADOM£0.80 | 10.ROYAL KEBAB£5.50 Mince meet lightly spice with cheese |
| 2. CHAT Chicken, lamb or prawn. £4.95 3. CHICKEN or LAMB TIKKA£4.25 4. SHEEK KEBAB£4.25 Minced lamb cooked in Tandoor | 11. KING PRAWN BUTTERFLY£5.25 (King size prawn) 12.PRAWN AND PUREE £4.50 (Spicy prawns on pancake) |
| 5. SHAMI KEBAB£4.50 Kebab with omelette on top | 13.KING PRAWN PUREE £5.95 14.SAMOSA £3.60 (Meat or vegetable) |
| 6. ONION BHAJI£3.60 7. PAKORA Chicken or Veg£4.25 8. TANDOORI CHICKEN£3.95 | 15. PRAWN COCKTAIL£3.95 16. GARLIC MUSHROOM£3.95 |
| 9. TANDOORI MIXED£4.85 Chicken, lamb and sheek kebab | |

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.

17 TANDOODI CHICKEN (Half abialian)

| 17. TANDOORT CHICKEN (Hall CHICKEN) | L1.13 |
|---|-------|
| 18. CHICKEN TIKKA (Main meal) | £7.75 |
| 19. LAMB TIKKA (Main meal) | £8.95 |
| 20. TANDOORI KING PRAWN TIKKA£ | 13.50 |
| 21. TANDOORI MIXED GRILL (With nan bread) | 11.95 |
| 22. CHICKEN OR LAMB SHASHLIK (with roast peppers, onions &tomatoes) | £9.50 |
| 23. FISH SHASHLICK (with roast peppers, onions & tomatoes) | £9.50 |
| 24. CHICKEN TIKKA & CHEESE | £8.95 |
| | |

TANDOORI MASALA DISHES

(Rice required extra)

| 25. CHICKEN TIKKA MASALA (Mild to medium) | £8.25 |
|---|--------|
| 26. VEGETABLE MASALA | £7.75 |
| 27. TANDOORI KING PRAWN MASALA | £12.95 |
| 28. CHICKEN OR LAMB JALFREZI (Madras hot) | £8.25 |
| 29. CHILLI CHICKEN (Very hot) | £8.25 |
| 30. KING PRAWN DELIGHT (Mild) | £12.95 |
| 31. CHICKEN TIKKA PASANDA (Mild) | £8.25 |
| 32. LAMB TIKKA PASANDA OR MASALA | £8.95 |
| 33. TANDOORI GARLIC CHILLI CHICKEN (Hot) | £8.25 |
| 34. BUTTER CHICKEN (Mild to medium) | £8.25 |
| 35. PANEER MASALA(with Cottage cheese cube) | £8.25 |
| | |

CHEF'S SPECIAL RECOMMENDATIONS

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

| CHICKEN £8.25 | KING PRAWN£12.95 |
|----------------------|------------------|
| PRAWN OR LAMB. £8.95 | VEGETABLES£7.95 |

36. TETUL (Medium)

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

37. MOWCHAK (Mild)

(Tender pieces of chicken 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)

38. 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.)

39. SANGUM (Mild)

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

40. 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.)

41. SHOBJI BAHAR PONEER (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)

42. GARLIC TIKKA DELIGHT (Mild to Medium)

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

43. 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)

44. 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 voghurt for extra medium hot taste)

45. 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)

46. 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")

47. CHAAT (Medium)

(Cooked with fruits & different dry exotic herbs)

48. 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.)

49. ROSHNEY (Hot)

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

50. SPECIAL CHICKEN or LAMB TIKKA BHUNA (Medium)

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

51. ACHAARI (Medium to Hot)

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

52. TIKKA SILSALA (Hot)

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

53. HARIALI (Hot)

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

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

Garlic, crushed red chillies and mango chutney.

A mouth watering dish from Goa

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

| 58. CHICKEN OR LAMB BALTI | £7.75 |
|---|--------|
| 59. CHICKEN TIKKA BALTI | £8.25 |
| 60. LAMB TIKKA BALTI | £8.95 |
| 61. TANDOORI KING PRAWN BALTI | £12.50 |
| 62. MIX TIKKA BALTI | £8.75 |
| 63. PRAWN BALTI | £8.25 |
| 64. KING PRAWN BALTI | £9.95 |
| 65. VEGETABLE BALTI | £7.50 |
| 66. MIX BALTI (Chicken, lamb, prawn, vegetable) | £8.25 |
| 67. CHICKEN TIKKA REZLA (Fairly hot) | £8.95 |
| 68. GARLIC CHICKEN OR LAMB TIKKA BALTI | £8.50 |
| 69. KEEM A PEAS BALTI (Minced meat and Peas) | £8.25 |
| | |

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 | £7.95 | 73. VEGETABLE | £7.95 |
|---------------------|-------|---------------|-------|
| 71. KING PRAWN | £9.95 | 74. FISH | £8.95 |
| 72. PRAWN | £7.95 | | |

TRADITIONAL DISHES

TRADITIONAL DISHES

KING PRAIIIN

HEGETARIE

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| П | | UNIUNLII | IIILHI UR RHWII | OUTOUTH THURK | CHILD LIBBH | ningranwn | VEGETHBEE |
|---|--|----------|-----------------|---------------|-------------|-----------|-----------|
| ı | 75. CURRY - Medium | £7.25 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 76. MADRAS - Hot | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 77. VINDALOO - Very Hot | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 78. KURMA - Very Mild | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 79. ROGON - Medium, with tomatoes | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 80. BHUNA - Medium, in thick sauce | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 81. PATHIA - Hot, sweet & sour in a thick sauce | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 82. SAGWALLA - Medium with spinach | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 83. DUPIAZA - Medium, with onions | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 84. ARANARASH - With pineapple, medium or spices | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| ı | 85. DANSAK - Hot, sweet & sour with lentils | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| Į | 86. CYLOON - Coconut, lemon and chilli. Fairly Hot | £7.50 | £7.75 | £7.95 | £8.25 | £9.75 | £6.50 |
| | | | | | | | |

MEAT OR RAILIN

CHICKEN TIKKA

CHICKEN

RIRVANI DISHES

| | These dishes stir fried with basmati rice & spices. Served with vegetable cu | urny. |
|-----|--|---------------|
| 87. | CHICKEN OR MEAT BIRYANI | |
| 88. | CHICKEN OR LAMB TIKKA BIRYANI | £9.25 |
| 89. | PRAWN BIRYANI | £8.95 |
| 90. | KING PRAWN BIRYANI | £11.95 |
| 91. | VEGETABLE BIRYANI | £7.95 |
| 92. | PRAWN & CHICKEN BIRYANI | £8.95 |
| 93. | PERSIAN MIX BIRYANI (Chicken, meat, prawn and vegetable) | £9.50 |
| 94. | MOSS KOSS BIRYANI (With lamb & chicken tikka & chick peas egg) | £9.50 |
| | VEGETABLE DISHES | |
| 95. | CAULIFLOWER BHAJI | £3.95 |
| 96. | MUSHROOM BHAJI | £3.95 |
| 97. | VEGETABLE BHAJI (Mixed vegetables) | £3.95 |
| 98. | CHANA SAG (Chick peas & Spinach) | |
| 99. | BEGUN BHAJI (Aubergines) | |
| 100 | . ALOO KOBY (Potato & cauliflower) | £3.95 |
| | . BOMBAY ALOO (Potato) | |
| 102 | . DALL TARKA (Lentils & garlic) | £3.95 |
| 103 | . DALL MASALA (Spicy lentil) | £3.95 |
| 104 | . SAAG BHAJI (Spinach cooked with garlic) | £3.95 |
| 105 | . MIXED VEGETABLE CURRY | £3.95 |
| 106 | . SAAG ALOO (Potato & spinach) | £3.95 |
| 107 | . SAAG PONEER (With cottage cheese) | £4.50 |
| | . LABRA (With Aubergine, okra, spinach, lentils, medium) (MAIN DISH) | |
| 109 | . RAJMA | in £7.95 |
| | Delicious rea Mariey Dearis preparea III medium spicy masara. A popular III | ulai i ulai i |

RICE & SUNDRIES

A combination of black lentil seeds, yellow split lentils and red kidney beans.

Cooked in very rich creamy sauce and seasoned with asafoetida.

| | FRIED RICE | |
|------|---|-------|
| 112. | PLAIN BOILED RICE | £2.95 |
| 113. | PILAU RICE (Special basmati) | £2.95 |
| 114. | CHICKEN RICE | £4.75 |
| | LEMON RICE | |
| 116. | KEEMA RICE (With mince meat) | £3.95 |
| | EGG RICE | |
| 118. | MUSHROOM RICE | £3.95 |
| 119. | MIXED VEGETABLE RICE | £3.95 |
| 120. | SPECIAL MIXED FRIED RICE | £3.95 |
| 121. | RAITA YOGHURT (With onion or cucumber) | £2.50 |
| | VARIETY OF PICKLES (Each) | |
| | (Mixed pickle, mango chutney, onion salad & mint sauce) | |
| 123. | GREEN SALAD | £2.50 |
| 124. | CHIPS | £2.35 |
| 125. | CHESSY CHIP | £3.50 |
| 126. | CHILLI CHIP | £3.30 |
| 127. | CAN OF DRINK 330ML (coke, diet coke, tango, rio) | £1.20 |
| 128. | PICKLE TRAY | £2.75 |
| 129. | PARATHA | £3.50 |
| 130. | STUFFED PARATHA (With veg) | £3.75 |
| | | |

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

| 131.NAN (Unleavened bread) | £2.65 |
|---|-------|
| 132. KEEMA NAN (Stuffed with mince meat) | |
| 133. PESHWARI NAN (Stuffed with fruit & nuts) | £3.25 |
| 134. CHEESE NAN (Stuffed with cheese) | £3.75 |
| 135. KALCHA NAN (Stuffed with vegetables) | £3.25 |
| 136.GARLIC NAN | |
| 137. TANDOORI ROTI | £2.75 |
| 138. MIXED NAN (With chicken, minced meat & cheese) | £4.95 |
| 139. CHEESE & GARLIC NAN | £3.95 |
| 140. CHICKEN & CHEESE NAN | £4.95 |
| 141.GARLIC & CORIANDER NAN | |
| 142.CHAPATI | |
| 143. KEEMA CHEESE NAN | |
| ENGLISH DISHES (All served with chips, fried mushrooms & opions) | |
| | |

| 144. FRIED CHICKEN | £7.50 |
|-------------------------------------|--------|
| 145. CHEESE OMELETTE | |
| 146. CHICKEN OMELETTE | £8.95 |
| 147. FRIED SCAMPI | £7.50 |
| 148. CHICKEN NUGGETS | £7.50 |
| 149. SIRLOIN STEAK WITH MASH POTATO | £14.95 |

MEAT TALA FOR ONE PERSON

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

£15.50

UEGETABLE TALA

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

£17.95

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

£48.95

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

£23.95

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 2016-21



Winner of Tripadvisor Certificate of Excellence 2018 - 22

Winner of Customer Excellence award 2018-21







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

Open 6 Days a Week including bank holidays.

5.00pm till 11.00pm **Closed on Tuesday**

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

34 Broad Street, Newent, GL18 1AJ