

Starters

- Garlic Mushroom Puree V VF G**
Mushrooms cooked with garlic served with a puree bread
- Bhuna Prawn Puree G**
Prawns cooked with medium spices served with a puree bread
- Onion Bhaji V G**
A popular classic, slightly spiced shredded onions deep fried and crispy
- Mushroom Pakora G V**
Deep fried mushrooms with mild spiced batter
- Samosa V G**
Meat or Vegetable, homemade deep fried pastry
- Tandoori Platter (Starter for two) D**
Chicken Tikka, Lamb Tikka and Tandoori Chicken
- Chicken Tikka D**
Succulent boneless of chicken marinated in tandoori spices
- Channa Chak V VF**
Chick peas, sultanas, cashew nut cooked with medium spices
- Sheek Kebab**
Skewered minced lamb rolls with tandoori spices
- Tandoori Special Kebab D**
Chicken Tikka, Lamb Tikka and Sheek Kebab
- Samosa Chat V G**
Homemade deep fried pastry with chick peas and fresh onion & coriander

Tandoori Grilled Main

- Tandoori Mixed Grill D**
Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori Chicken
- Tandoori Chicken D**
Large pieces of chicken marinated in tandoori spices and cooked in the tandoori
- Chicken Tikka D**
Succulent boneless pieces of chicken marinated in tandoori spices
- Chicken Tikka Shashlic D**
Succulent boneless pieces of chicken cooked with tomatoes, green peppers and onions
- Garlic Chicken Tikka D**
Succulent boneless pieces of chicken cooked with garlic, onions and coriander
- Chingri Tikka**
King Prawns cooked with tandoori spices with onions
- Spiced Grill Chicken D** 🌶️🌶️
Large pieces of boneless chicken cooked with onions, green peppers and coriander and hot spices

Seafood

- Naga Chingri M** 🌶️🌶️
Cooked in a special blend of hot naga pickle with madras spices
- Crawcrook's Zhall Jul** 🌶️🌶️
Salmon Fish cooked with hot spices and served on a bed of madras sauce with red wine
- Chilli Chingri** 🌶️
King Prawns cooked in a special blend of hot spices with green chillies
- King Prawn Garlic Chilli Sauce** 🌶️🌶️
King Prawns cooked with special blends of hot spices, garlic, sugar, chilli sauce, onions and green peppers

Meat

- Meat Samba D N** 9.9
Meat cooked with mild spices, mix nut powder and chef's special sweet & sour coconut sauce which gives it a wonderful combination of flavours
- Hyderabadi Biryani** 🌶️ 12.9
A special dish in India prepared with medium spices, nuts, sultanas and red meat mixed with aromatic rice, served with a side of vegetable curry.
- Mangsho Shank** 🌶️ 12.9
Meat leg on the bone, homemade style dish cooked with medium hot spices and chick peas
- Luari Mangsho** 🌶️ 9.9
Meat cooked with medium hot spices, ginger, green pepper and fresh coriander
- Keema Shahzada** 🌶️ 9.9
Minced meat cooked with medium hot spices in a bhuna style sauce with butter beans
- Meat Saag M** 🌶️ 9.9
Meat cooked with medium hot spices, spinach and fresh coriander

Kids Meals

- CHICKEN TIKKA PIECES** and rice and salad 5.9
- CHICKEN NUGGETS** and chips served with salad 5.9

Vegetable

- | | SMALL | LARGE |
|--|-------|-------|
| Mushroom Bhaji VF V 🌶️
Mushroom cooked with medium spices | 3.9 | 6.9 |
| Saag Aloo VF V 🌶️
Spinach cooked with potatoes | 3.9 | 6.9 |
| Tarka Dhal VF V 🌶️
Lentils cooked with garlic | 3.9 | 6.9 |
| Cabbage Bhaji VF V 🌶️
Stir fried cabbage | 3.9 | 6.9 |
| Palak Paneer D V 🌶️
Indian cottage cheese cooked with medium hot spices | 3.9 | 6.9 |
| Bombay Aloo VF V 🌶️
Spiced potatoes | 3.9 | 6.9 |
| Chilli Vegetables VF 🌶️🌶️
Mixed vegetables cooked with hot spices and green chillies | 3.9 | 6.9 |
| Channa Aloo Balti 🌶️
Chick peas and potatoes with fresh ground spices. Fairly hot. | | 6.9 |
| Chicken | | |
| Chicken Tikka Massala D N
Chicken Tikka cooked with mild spices and mix nuts powder in a rich smooth creamy sauce | | 9.9 |
| Chicken Sabzi
Chicken stir fried with green peppers, onion, peas and mushrooms with medium aromatic spices | | 9.9 |
| Chicken Tikka Sagwany D
A dry dish which has succulent boneless chicken marinated in tandoori spices cooked in the tandoor oven, with a top layer of mild vegetables infused with sambuca. (Served in a sizzler plate) | | 12.9 |
| Shahi Murghi D 🌶️
Large pieces of Chicken Tikka cooked with sliced onions, green chilli, tomatoes with medium hot spices | | 9.9 |
| Chicken Balti M 🌶️
Chicken cooked with medium hot spices, sliced onions and green chillies. | | 9.9 |
| Chicken Tikka Korai D 🌶️
Chicken Tikka cooked with medium hot spices, sliced onions and peppers | | 9.9 |
| Chicken Tikka Zalfrezi D 🌶️🌶️
Chicken Tikka cooked with hot spices, green chillies, onions and green peppers | | 9.9 |
| Garlic Chilli Chicken Tikka D M 🌶️🌶️
Chicken Tikka cooked with sliced onions, garlic, green chillies and hot spices | | 9.9 |
| Tuk Tuk Curry D 🌶️
Road side dish medium hot cooked with herbs, medium spices with small pieces of chicken | | 9.9 |

Rice & Sundries

- Pliau Rice / Boiled Rice** 3
- Mushroom Pilau** 3.9
- Any Other Rice** 4.9
- Plain Naan G** 2.2
- Garlic Naan G** 2.9
- Keema Naan G** 2.9
- Peshwari Naan G** 2.9
- Tandoori Roti G** 2.9
- Chips** 1.9
- Massala Chips** 🌶️ 2.9
- Poppadoms** 0.9
- Assorted Pickle** (Mango, Mint sauce and Onion Salad) **Per Person 1.1**

The Classics

- | | |
|------------------------|----------------------|
| Chicken | £7.90 |
| Meat | £8.90 |
| Chicken Tikka D | £8.90 |
| Prawn | £8.90 |
| King Prawn | £12.90 |
| Korma N | 🌶️🌶️ Pathia |
| Kashmiri N | 🌶️🌶️ Madras |
| Duplaza 🌶️ | 🌶️🌶️ Dansak |
| Bhuna 🌶️ | 🌶️🌶️ Vindaloo |

THIS KEY WILL HELP TO GAUGE THE SPICINESS OF YOUR CURRY



N CONTAINS NUT **V** SUITABLE FOR VEGETARIANS
VF VEGAN FREE **D** CONTAINS DAIRY **G** CONTAINS GLUTENS

M CONTAINS MUSTARD / PEANUTS

OUR DISHES MAY CONTAIN TRACE ELEMENTS OF NUTS, GLUTEN AND DAIRY

PLEASE NOTE OUR FOOD IS PREPARED WHERE ALLERGENIC INGREDIENTS MAY BE PRESENT SO WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% FREE FROM THESE INGREDIENTS

	Glass	Bottle
1. Chardonnay VDP D'OC Bellefontaine 4.9 13.9 The full-bodied, buttery nose is perfectly balanced by tangy citrus flavours FRANCE		
2. Chenin Blanc False Bay Western Café 15.5 Citrus, limey aromas with ripe melon and fruit salad flavours combine in this fresh wine, delivering a crisp finish. SOUTH AFRICA		
3. Sauvignon Blanc Caliterra 16.5 Displays tropical fruit, bright citrus notes and freshly cut grass CHILE		
4. Pinot Grigio IGT ANCORA 14.5 A clean, mouth filling wine. Full-bodied fruit flavours with a dry finish ITALY		

Rose Wines

	Glass	Bottle
5. Mateus Rose 13.9 Soft strawberry fruit on the nose and a gentle taste, enlivened with a slight sparkle. PORTUGAL		
6. White Zinfandel Round Hill 5.50 16.5 Crisp fruit flavours. The lingering finish of ripe red berry is crisp and clean CALIFORNIA		

Red Wines

	Glass	Bottle
7. Cabernet Sauvignon 4.90 13.9 Quite ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs. FRANCE VDP D'OC Bellefontaine		
8. Malbec La Nina Mendoza Don Cristobal 18.5 With its aroma of ripe plums and cherries and a rich fruity palate, this wine is juicy and lush. ARGENTINA		
9. Merlot Caliterra 16.5 Beautiful red colour with a nose of stone fruit and liquorice aromas. Medium bodied. CHILE		
10. Pinotage False Bay Western Cape 15.5 This pinotage delivers brambly, blackberry fruit with a twist of black pepper spice on the finish. SOUTH AFRICA		
11. Rioja Tempranillo DDOC Artesa 15.95 A refined and elegant Rioja. Deep purple, medium bodied with an attractive spicy nose. SPAIN		

Sparkling Wines and Champagnes

	Small	Bottle
12. Prosecco DOC Treviso Terredrai 6.95 23 Attractively intense, very fruity and aromatic, with hints of wisteria flowers and rennet apples. ITALY		
13. Prosecco Rose 23 Notes of rose, fresh berries and berry strawberries. Good structure, balanced and savory, on the palate it is pleasant and harmonious.		
14. Bollinger N.V. Brut Special Cuvee 93 A rich biscuity nose with a hint of summer fruits on the palate, full flavours of nuts and toast and some citrus characters.		

FESTIVAL SPECIAL £16.95 PER PERSON*

1ST NOVEMBER TILL 30TH DECEMBER (EXCL. 25TH)

POPPADUM & PICKLES

SPECIAL STARTER

CHOOSE A MAIN DISH FROM CLASSIC MENU

SIDE DISH (BETWEEN TWO)

HOUSE SPECIAL RICE

PLAIN NAAN (BETWEEN TWO)

CHRISTMAS DAY £39.95 PER PERSON

CHEF'S SPECIAL SET MENU & CHOOSE

ANY MAIN DISH OF YOUR CHOICE

NEW YEARS EVE SPECIAL £34.95 PER PERSON

CHEF'S SPECIAL SET MENU & CHOOSE

ANY MAIN DISH OF YOUR CHOICE

*Any Changes will incur a charge

Spirits		
Martell 25ml		3.5
Courvoisier 25ml		3.5
Glenfiddich 25ml		3.5
Glenmorangie 25ml		3.5
Glenlivet 25ml		3.5
Southern Comfort 25ml		3.5
Bells 25ml		3.5
Famous Grouse 25ml		3.5
Jack Daniels 25ml		3.5
Jim Bean 25ml		3.5
Captain Morgans Dark Rum 25ml		3.5
Malibu 50ml		3.5
Benedictine 25ml		3.5
Sambuca 25ml		3.5
Sambuca Liquorice 25ml		3.5
Glavya 25ml		3.5
Grand Marnier 25ml		3.5
Drambuie 25ml		3.5
Tia Maria 25ml		3.5
Disaronno 25ml		3.5
Gin Zero 25ml		3.5
Gordons Gin 25ml		3.5
Gordans Pink Gin 25ml		4
Hendricks Gin 25ml		4
Edinburg Rhubarb & Ginger 25ml		4
Whitley Neil 25ml Raspberry / Pink Grapefruit/ Blood Orange		4
Mix it up - Add juice +1.00		
Make it a double +2.00		
Bombay Sapphire 25ml		3.5
Mountain Vodka (Gluten Free) 25ml		4.0
Absolute Raspberry 25ml		4.0
Cirroc 25ml		5.5
Cirroc Redberry 25ml		5.5
Cirroc Pineapple 25ml		5.5
Archers 25ml		3.5
Sierra Tequila 25ml		3.5
Baileys original 50ml		3.5
Cointreau 25ml		3.5

	S 2.5	L 3.5
Soft Drinks		
Coke, Diet Coke, Lemonade, Tonic Water, Soda Water, Bottled Sparkling / Mineral Water, J20 - various flavours, Appletiser		
Cordial	25ml	40p
Blackcurrant / Orange / Lime	50ml	80p

Alcoholic Beverages

Cobra	small 3.9	large £5.9
Alcohol Free Beer		3.9
Kingfisher		3.9
King Cobra		10.9
Rikorderlig		4.5
Magners		4
Black Sheep Ale		4
Coffee		1.9
Liqueur coffee		3.3
Desserts		
Mint Bombe		3.9
Fruits of the Forest, Coconut		3.9
Vanilla Ice Cream		2.9

While we always endeavor to keep all the listed beverages in stock, there may be times due to circumstances out of our control where we may have to offer you an alternative

CRAWCROOK

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TAKEAWAY RESTAURANT

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