

Tandoori Nights

Indian Restaurant & Take Away

A Sign of Good Food

Finest Indian Cuisine | Fully Licensed & Air Conditioned

EST. 1995

 26 High Street, Amesbury Wiltshire, SP4 7DL

 **01980 626260 / 626126**

www.tnights.co.uk

All prices are excluding VAT

Allergy Notice: Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.



At Tandoori Night we are proud of providing the best quality food, we are able to do this only by using the best and the freshest ingredients, cooked of course by our expert award winning chef.

We have a variety of dishes some of which are Venison, Duck, Lobster, Lamb Shank, King Prawn, Mince Meat, Fish or even the traditional Chicken and Lamb Tikka which are exclusive to Tandoori Nights and created by our own master chef.

We are mindful of healthy eating therefore we do not use colour preservatives in the preparation your dish and will be served to fresh and hot.

All prices are excluding VAT

FREE AVAILABLE

WiFi

tandoori26

 **tripadvisor**

Voted **NUMBER 1**

Best Restaurant

in the area 2012-2024

As seen on



Terry & Mason Food Trip
17th September 2015

Mentioned on

BBC
RADIO



'WORLD
AT ONE'

Presented by Martha Kearney
16/10/2013 at 1pm show

Recommended By

THE TIMES

NEWSPAPER

8th August 2012

Venison Meat:

Low in fat & cholesterol;
High in nutrients like B vitamins,
iron & phosphorus.

OUR SECRET

FOR DELICIOUS INDIAN CUISINE

FRESH INGREDIENTS

FOOD HYGIENE RATING



GOOD

TRADITIONAL APPETISERS

1. **Chicken Chatt Puri** £8.95
Cooked in a chatt massala, served on a bread
2. **Chicken Tikka Roll** £8.95
Tikka rolled in a spicy thin fried bread with salad.
3. **Lamb Tikka Roll** £8.95
Lamb tikka rolled in a spicy thin fried bread with salad.
4. **Chicken Pakora** £6.95
Marinated in batter, then deep fried.
5. **Lamb Pakora** £6.95
Marinated in batter, then deep fried
6. **Stuffed Mushroom (Meat)** £6.95
Stuffed with mince meat
7. **Chicken Chatt** £6.95
Small pieces of chicken, spiced with sour sauce.
8. **Somosa** £5.95
(Meat) Freshly made parcels of minced lamb.
9. **Mince Meat Spring Roll** £5.95
Mince Meats stuffed into a pastry then fried.

TANDOORI APPETISERS

(BARBECUED)

Marinated in spices over night then cooked in a tandoori clay oven.
Served with Salad & mint sauce.

10. **Duck Tikka** £9.95
Grilled in the clay oven
11. **Mutton Chop** £9.95
Grilled in the clay oven
12. **Salmon / Vension Tikka** £9.95
Grilled in the clay oven
13. **Lamb Tikka** £7.50
Grilled in the clay oven
14. **Chicken Tikka** £6.95
Grilled in the clay oven
15. **Tandoori Chicken** £6.95
(on the bone) Grilled in the clay oven

KEBAB APPETISERS

16. **Mixed Kebab** £8.95
Chicken tikka, lamb tikka & onion bhaji
17. **Reshmi Kebab** £7.95
Spicy fried mince meat with omelette on top.
18. **Nargis Kebab** £7.95
Deep fried mince meat with a scotch egg & omelette on top
19. **Kebab Roll** £7.95
Kebab rolled in spicy thin fried bread with salad.
20. **Shami Kebab** £7.50
Mince meat made into a pattie then fried.
21. **Sheek Kebab** £6.50
Spicy minced lamb cooked in a clay oven.

SEAFOOD APPETISERS

22. **Jinga Roshni** £9.95
With Shelled king prawn chopped with garlic, served crispy puri bread.
23. **King Prawn Puree** £9.95
King prawn, served on deep fried bread.
24. **Crab Cake** £9.95
Crab meat, cooked in spices then deep fried.
25. **Salmon Pakora** £9.95
Small fish pieces battered then deep fried.
26. **Salmon Tikka.** £9.95
Marinated in spices & grilled in a clay oven.
27. **King Prawn Butterfly** £8.95
King Prawn covered with bread crumbs, served with salad.
28. **Prawn Puree** £7.50
Dry sauce & served on a deep fried bread.
29. **Prawn Cocktail** £6.50

VEGETABLE APPETISERS

30. **Aloo & Channa Chatt Puri**  £7.50
Potatoes & chick peas cooked with chatt massala, served on a thin bread.
31. **Chana Puri**  £7.00
Chick Peas served on a deep fried bread.
32. **Mushroom Puri**  £7.00
Mushroom served on a deep fried bread.
33. **Aloo Chatt Puri**  £7.00
Potatoes cooked with chatt massala, served on a thin bread.
34. **Panir Pakora** £7.00
Chunks of goats cheese deep fried in batter.
35. **Somosa**  £6.00
(Vegetable) Freshly made parcels of vegetables.
36. **Onion Bhaji** £6.00
Chopped onions mixed with herbs & spices then deep fried.
37. **Vegetable Spring Roll**  £6.00
Vegetables stuffed into a pastry then fried.
38. **Stuffed Mushroom (Veg)** £6.00
Deep fried with mixed vegetables.
39. **Garlic Mushroom** £6.00
40. **Aloo Chop** £6.00
Small juice pieces of potato cake spices with sour sauce and yoghurt on top.

EXCLUSIVE UNIQUE TANDOORI NIGHT SPECIALITIES

LOBSTER SPECIALS

41. **Whole Lobster Pepper Fry** £55.95
Whole lobster cooked with dry spicy sauce, prepared with king prawn, served with pilau rice and nan, highly recommended.

VENISON SPECIALS

42. **Venison Tikka Masala** ^N (Mild) £22.95
Boneless barbecued Venison cooked in a specially prepared delicately red flavoured sauce.
43. **Garlic Venison Tikka Bhuna** (Medium Hot) £22.95
Venison cooked in a fairly dry sauce, with garlic, ginger, coriander. Ideal for garlic lovers.
44. **Venison Sagwalla** (Medium Hot) £22.95
A dish originating from North Bengal, cooked with garlic, ginger, coriander, spinach and a selection of herbs and spices.
45. **Venison Uri Bichi** (Medium Hot) £22.95
Venison cooked home style sauce, with green bean seeds from Bangladesh. Tasty.

DUCK SPECIALS

46. **Duck Tikka Masala** ^N (Mild) £22.95
Boneless barbecued Duck cooked in a specially prepared delicately red flavoured sauce.
47. **Duck Jalsa** (Fairly Hot) £22.95
A marinated dish, cooked in an enriched massala sauce, for a truly dazzling flavour.
48. **Duck Tikka Chana** £22.95
Duck marinated and firstly cooked in the clay oven, with chick peas and fenugreek leaves in a medium hot sauce.
49. **Duck Tikka Uri Bichi** £22.95
Duck cooked home style sauce, with green bean seeds from Bangladesh. Tasty

FISH SPECIALS

50. **Goan Fish Curry** £20.95
Boneless fish fillet, chefs special herbs, in a medium hot sauce with crunchy okra.
51. **Fish Bhuna** £20.95
Boneless fish fillet, with spring onion, peppers in medium spices.
52. **Fish Jalfrezi** ^{CC} £20.95
Cooked in hot green chilli sauce, with our finest spices and herbs.
53. **Fish Uri Bichi** £20.95
Boneless Bengali fish cooked with green beans seeds from Bangladesh, medium Hot. Tasty.
54. **Fish Tenga** £20.95
Cooked with garlic, ginger, tomatoes in a tangy sauce.

HOUSE SPECIALS

Accompanied with Pilau Rice and a Nan Bread.

55. **Jhinga Bahar** £29.95
South Indian style curry with shelled king prawn, cooked in a puree ghee, a garlic special dish mild.
56. **Balti Lamb Shank** £29.95
Piece of lamb shank cooked in a red wine medium spiced thick curry sauce.
57. **King Prawn Malai Curry** £29.95
Large piece of jumbo king prawn served with very mild cream butter sauce.
58. **Mixed Platter Feast** £29.95
Sheek kebab, king prawn, malai tikka, chicken tikka, lamb tikka, samosa & onion bhaji.
59. **Seabass Masala** £29.95
Marinated in light spices, yoghurt and chefs special recipe, covered in olive oil, barbecued on the tandoori, served with a tomato based sauce.





CHEFS RECOMMENDED

MILD DISHES ^N

All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce. Contains nuts and dairy products.

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| 60. Shai Massala ^N
Boneless barbecued meat of you choice cooked in a specially prepared delicately red flavoured sauce with mango. | 64. Massala ^N
Boneless barbecued meat of your choice cooked in a specially prepared delicately red flavoured sauce. |
| 61. Badam ^N
Very mild sauce with cream, almonds and cashew nuts. | 65. Nawabi ^N
Mild, creamy with almonds and nuts. |
| 62. Haryali ^N
Mild, creamy dish with spinach and yoghurt. | 66. Shehzani ^N
Fried with onions, green peppers and mild spices. |
| 63. Passanda ^N
Cooked in fresh cream, cultured yoghurt, mixed ground nuts and red wine. | 67. Butter ^N
A very mild dish cooked with almonds and butter. |

MEDIUM DISHES

All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce.

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| 68. Kerry [✓] Cooked with garlic, lentils & spinach. Tasty | 74. Korai [✓] Medium spiced dish with special herbs, onions, green peppers & tomatoes. |
| 69. Uri Bichi [✓] Cooked with a home style sauce, with green bean seeds from Bangladesh, tasty. | 75. Garlic Bhuna [✓] Medium spiced with special herbs, onions, green peppers, a good serving of garlic and tomatoes. |
| 70. Paneer Dry and spicy in a medium sauce, with paneer (cheese). | 76. Sally [✓] A famous persi wedding dish, gorgeous, cooked with dried apricot in a spicy red massala sauce, lavishly garnished. |
| 71. Sorisha [✓] Cooked with coriander and onion with mustard seeds. | 77. Mix Egg Curry Famous Bangladeshi dish. Cooked with small pieces scotch egg, potatoes, onions, garlic & mixed herb. |
| 72. Misti Kodu [✓] Sweet pumpkin in a medium strength dry sauce. | |
| 73. Mint Chef [✓] With coriander, spring onion, mustard seeds and a dry minty sauce. | |

HOT DISHES

All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce.

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| 78. Taj ^{🔥🔥} [✓] Cooked with garlic, spinach, lentils & tamarind sauce. Tasty. | 82. Chana ^{🔥🔥} [✓] Cooked with chickpeas, fengreek leaves, ginger, garlic and coriander. |
| 79. Jalfrezi ^{🔥🔥} [✓] Cooked in a hot green chilli sauce with our freshest spices and herbs. | 83. Naga Achari ^{🔥🔥} [✓] A marinated dish, in chilli naga paste, and a mixed pickle sauce. |
| 80. Garlic Chilli Massala ^{🔥🔥} [✓] Spicy, cooked with fresh green chillies, herbs and spices, ideal for garlic lovers. | 84. Sweet Chilli ^{🔥🔥} [✓] Cooked with sweet green chilli sauce. |
| 81. Hurry Special ^{🔥🔥} Served with mince meat, chopped potato with lots of coriander. | 85. Naga Uri Bichi ^{🔥🔥} [✓] Hot chilli paste with green bean seeds, from Bangladesh. |
| | 86. Nepali ^{🔥🔥} Very hot dish cooked in a tasty yoghurt sauce. |

A. Venison Tikka	£22.95	F. Salmon Tikka	£22.95
B. Duck Tikka	£22.95	G. Tilapia Fish or Prawn	£20.95
C. King Prawn Tikka	£22.95	H. Lamb Tikka	£18.95
D. Mix Special	£22.95	I. Chicken Tikka	£17.95
(Chicken, meat, prawn, king prawn)		J. Ponir (Indian Cheese)	£15.95
E. Sea Mix Special	£22.95	K. Vegetable	£15.95

BALTI DISHES

The taste of the aromatic spices of Kashmir. Their food has evolved over centuries into a pan-cooked stir-fry and slow cooked dryish stew. The results are very tasty indeed. These dishes are spicy yet not extensively hot.

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| 87. Duck / King Prawn Balti £22.95 | 95. Garlic Chilli Balti ^{🔥🔥} £18.95
(Chicken or Meat or Prawn)
Cooked with garlic & green chillies |
| 88. Vension Balti £22.95 | 96. Chana Balti £18.95
(Chicken or Meat or Prawn)
Cooked with chick peas |
| 89. Mix Special £22.95
(Chicken, meat, prawn, king prawn) | 97. Chicken Tikka Balti £18.95 |
| 90. Sea Mix Special £22.95
(Prawn, king prawn, tilapia, salmon) | 98. Chicken or Meat or Prawn Balti £17.95 |
| 91. Keema & Chana Balti £20.95
Mince meat in a balti sauce with chick peas. | 99. Ponir & Vegetable Balti £16.95 |
| 92. Chicken or Meat or Prawn Sag Balti (Spinach) £18.95 | 100. Vegetable Balti [✓] £15.95 |
| 93. Lamb Tikka Balti £18.95 | |
| 94. Keema Balti £18.95
Mince meat in a balti sauce | |

Contains Nuts ^N Vegan [✓] Medium [🔥] Slightly Hot ^{🔥🔥} Hot Very ^{🔥🔥🔥} Hot ^{🔥🔥🔥🔥}

TRADITIONAL DISHES

We present a selection of 'Old Time' favourites

Your choice of dishes can be prepared with any of the following:

101. Duck Tikka	£22.95	107. Lamb Tikka	£18.95
102. Salmon Tikka	£22.95	108. Lamb	£17.95
103. Mixed Special	£22.95	109. Chicken Tikka	£17.95
Chicken, meat, prawn & king prawn		110. Chicken	£17.95
104. Duck / King Prawn	£22.95	111. Prawn	£17.95
105. Venison Tikka	£22.95	112. Vegetable	£15.95
106. Tilapia Fish	£20.95	113. Ponir (Indian Cheese)	£15.95

Extra Vegetables for £1.00 (chick peas, mixed vegetables etc)

A. SHAHI KORMA (N)	H. BHUNA (Medium Hot)	N. CEYLON (100)
Mildly & creamy, with coconut, almonds & mango	Cooked with onions, capsicum & tomatoes with selected spices.	Fairly hot cooked with coconut & lemon.
B. KORMA (N)	I. DUPIAZA (Medium Hot)	O. DANSACK (100)
Mildly spiced with ground almonds, coconut and cream.	Prepared with green peppers and onions. Medium dish.	Cooked with lentils, hot, sweet and sour taste.
C. LOKNU	J. ROGAN JOSH (Medium Hot)	P. PATHIA (100)
Mild and creamy with mushrooms.	Robustly spiced dish with herbs, spices & tomatoes.	Hot, sweet and sour taste.
D. KASHMIR	K. SAGWALA (Medium)	Q. MADRAS (100)
Mild with pineapple & lycees.	Cooked with fresh spinach, a touch of garlic and spices.	We are convinced this dish need no introduction!
E. MALAYA	L. MUSHROOM CURRY (Medium Hot)	R. MULTAN (100)
Mild cooked with pineapple	with mushrooms	A hot dish cooked with mushrooms
F. METHI (Medium Hot)	M. BOMBAY (Medium Hot)	S. VINDALOO (100)
Cooked with fenugreek leaves.	With egg, tomato and potatoes.	A very hot dish.
G. REZELA		T. PHAL (100)
Cooked in medium sauce, with tomato and yoghurt.		Seriously Hot dish!

TANDOORI MAIN DISHES (BARBECUED)

All dishes marinated over night then cooked in the tandoori clay oven.

Served with salad & mint sauce.

114. Sea Mix Grill	£23.95	121. Duck / Salmon Tikka	£22.95
Salmon tikka and king prawn, bread.		122. Duck / Vension Tikka	£22.95
115. King Prawn Shaslick	£23.95	123. Lamb Shaslick	£21.95
Onions, capsicum and tomatoes.		Onions, capsicum and tomatoes.	
116. Mutton Chop Shaslick	£23.95	124. Chicken Shaslick	£20.95
Onions, capsicum and tomatoes.		Onions, capsicum and tomatoes.	
117. Duck Shaslick	£23.95	125. Lamb Tikka	£19.95
Onions, capsicum and tomatoes.		126. Malai Chicken Tikka (Mild)	£17.95
118. Tandoori King Prawn	£23.95	127. Chicken Tikka	£17.95
119. Tandoori Mix Grill	£23.95	128. Tandoori Chicken	£17.95
Served with Nan Bread.		(On the bone)	
120. Mutton Chops	£22.95		

VEGETARIAN DISHES

In vegetable dishes we only use natural ingredients, cooked with sunflower oil. You might be surprised by the word sobzi, but no fear! We buy fresh vegetables such as courgettes, broccoli, parsnips swede, turnip, mull, radish etc. Sobzi simply means mixed vegetables.

MILD

129. Aloo Gobi Gatta	A mild creamy dish with cauliflower, potatoes and yoghurt.	£15.95
130. Sobzi Mossala	Fresh vegetables in a home made sauce and selectively spiced, then finished in a enriched massala sauce.	£15.95

MEDIUM

131. Sobzi Roshun	This curry is only recommended for garlic lovers, fresh market vegetables cooked in a fried garlic sauce with addition of coriander.	£15.95
132. Korai Sobzi	A combination of fresh mixed vegetables highly spiced and cooked in the korai with fresh ginger, garlic and capsicums.	£15.95

HOT

133. Persi Niramish	Mixed vegetables with spinach on a fairly hot sauce.	£15.95
134. Sobzi Pathia	A sweet & sour hot dish for your taste buds.	£15.95
135. Sobzi Dalna	Fresh mixed vegetables with a sweet and sour flavour, in lentils with a touch of garlic and fenugreek leaves.	£15.95



BIRYANI DISHES

A dish, which adheres to the traditions. All biryanis are a type of rice meal, meat or vegetables are backed with fragrant basmati rice and raisins. Flavoured with bayleaves, cardamom and puree vegetable ghee. Served with a medium hot fresh market vegetable curry.

136.	King Prawn Biryani	£21.95	141.	Lamb Biryani	£19.95
137.	Duck Tikka Biryani	£21.95	142.	Chicken Tikka Biryani	£19.95
138.	Venison Tikka Biryani	£21.95	143.	Mince Meat Biryani	£19.95
139.	Chefs Special Biryani	£21.95	144.	Lamb Tikka Biryani	£19.95
	(Chicken, meat, prawn and king prawn)		145.	Prawn Biryani	£19.95
140.	Sea Mix Biryani	£21.95	146.	Chicken Biryani	£18.95
	(Prawn, king prawn, tilapia, salmon)		147.	Vegetable or Mushroom Biryani 	£16.95

SIDE VEGETABLE DISHES

All vegetarian dishes are prepared with fresh market vegetables and natural ingredients without using any artificial colouring and cooked with sunflower oil.

148.	Sag Mushroom  (Spinach & Mushroom)	£6.95	157.	Law Bhaji  (Pumpkin)	£6.95
149.	Sag Panir (Spinach & Cheese)	£6.95	158.	Aloo Gobi  (Potatoes & Cauliflower)	£6.95
150.	Sag Aloo  (Spinach & Potato)	£6.95	159.	Bombay Potato  (Spiced Potato)	£6.95
151.	Sag Dall  (Spinach & Lentils)	£6.95	160.	Cauliflower Bhaji 	£6.95
152.	Sag Bhaji  (Spinach)	£6.95	161.	Mushroom Bhaji 	£6.95
153.	Chana Massala  (Chick peas)	£6.95	162.	Brinjal Bhaji  (Aubergine)	£6.95
154.	Peas Panir (Peas & Cheese)	£6.95	163.	Tarka Dall  (Lentils cooked with garlic)	£6.95
155.	Mutor Panir (Chick Peas & Cheese)	£6.95	164.	Bindi Bhaji  (Okra)	£6.95
156.	Aloo Chana  (Potatoes & Chick peas)	£6.95	165.	Vegetable Bhaji or Curry 	£6.95

RICE

166.	Cumin & Garlic Rice	£6.00	178.	Garlic Rice (Basmati)	£5.45
167.	Keema Rice (Minced meat)	£6.00	179.	Egg Fried Rice (Basmati)	£5.45
168.	Oriental Rice (Prawn & peas)	£6.00	180.	Mushroom Rice (Basmati)	£5.45
169.	Mushroom & Garlic Rice	£6.00	181.	Vegetable Rice (Basmati)	£5.45
170.	Sweet Chilli Rice	£6.00	182.	Chilli Rice (Green chilli hot rice)	£5.45
171.	Lemon & Garlic Rice	£6.00	183.	Lemon Rice (Basmati)	£5.45
172.	Garlic & Sweet Chilli Rice	£6.00	184.	Sag Rice (Spinach)	£5.45
173.	Coconut & Pineapple Rice 	£6.00	185.	Peas Rice (Green peas)	£5.45
174.	Garlic & Cheese Rice	£6.00	186.	Coconut Rice (Coconut)	£5.45
175.	Almond & Sultana Rice 	£6.00	187.	Chana Rice (Chickpeas)	£5.45
176.	Special Rice 	£6.00	188.	Cumin Rice	£5.25
	(Special rice fried with egg, peas, nut, sultanas & mushroom)		189.	Pilau Rice (Basmati)	£5.00
177.	Fried Rice (Boiled rice with fried onion)	£5.45	190.	Boiled Rice (Basmati)	£4.45

SUNDRIES

191.	Stuffed Paratha (With vegetables)	£6.00	205.	Cheese Nan	£5.45
192.	Egg Paratha (With omelette)	£6.00	206.	Garlic Nan	£5.45
193.	Garlic & Chilli Nan	£6.00	207.	Chilli Nan	£5.45
194.	Cheese & Garlic Nan	£6.00	208.	Nan	£4.45
195.	Keema & Chilli Nan	£6.00	209.	Tandoori Roti	£3.95
196.	Mushroom & Garlic Nan	£6.00	210.	Onion or Cucumber Raitha	£4.45
197.	Lemon & Garlic Nan	£6.00	211.	Chips	£3.50
198.	Keema & Cheese Nan	£6.00	212.	Chappati (Thin soft bread)	£2.50
199.	Peswari & Cheese Nan	£5.45	213.	Puree (Thin fried bread)	£2.50
200.	Paratha (Bread fried in ghee)	£5.45	214.	Spicy Popadom	£1.60
201.	Kulcha Nan (With vegetables)	£5.45	215.	Smokey Popadoms (Crisp bread)	£1.60
202.	Chicken Tikka Nan	£5.45	216.	Assorted Pickles Tray	£1.50
203.	Peswari Nan  (Almond & Sultanas)	£5.45		(Mint sauce, onion salad, mango chutney & lime pickle)	
204.	Keema Nan (With minced meat)	£5.45	217.	Popadoms (Crisp bread)	£1.30

ENGLISH MEALS

218.	Chicken or Prawn Omelette & Chips	£15.95
219.	Fried Chicken & Chips	£15.95
220.	Green Salad	£4.95

DRINKS

221.	1.5 Litre (Coke / Diet / Lemonade)	£5.25
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DESSERT & ICE CREAM Ask for availability

SET MEAL A (For 1 Person)

3 Course Meal
Any Starter
Any Main Dish
Any Rice or Nan

£27.95

SET MEAL B (For 1 Person)

4 Course Meal
2 papodoms with pickle tray
Any Starter
Any Main Dish
Any Rice or Nan

£29.95

SET MEAL C (For 1 Person)

5 Course Meal
2 papodoms with pickle tray
Any Starter, Any Main Dish
Any Side Dish
Any Rice or Nan

£33.95

SET MEAL D (For 1 Person)

6 Course Meal
2 papodoms with pickle tray
Any Starter, Any Main Dish
Any Side Dish Any Rice or Nan
Any dessert or
Any Liqueur Coffee

£39.95

Venison, Duck, Fish, King Prawn & House Special will be an additional £4.00 per person. Excludes lobster dishes.