

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	£19.95	107. Tilapia Fish	£18.95
102. Salmon Tikka	£19.95	108. Chicken	£12.95
103. Mixed Special	£19.95	109. Prawn	£12.95
Chicken, meat, prawn & king prawn			
104. Duck / King Prawn	£19.95	110. Lamb	£12.95
105. Venison Tikka	£19.95	111. Chicken Tikka	£12.95
106. Lamb Tikka	£13.95	112. Ponir (Indian Cheese)	£11.95
		113. Vegetable	£10.95

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

A. SHAHI KORMA	(M)	H. BHUNA	(M) (H)	N. CEYLON	(C) (C) (V)
Mildly & creamy, with coconut, almonds & mango					
B. KORMA	(M)	I. DUPIAZA	(M) (H)	O. DANSAK	(C) (C) (V)
Mildly spiced with ground almonds, coconut and cream.					
C. LOKNU		J. ROGAN JOSH	(M) (H)	P. PATHIA	(C) (C) (V)
Mild and creamy with mushrooms.					
D. KASHMIR		K. SAGWALA	(M) (M)	Q. MADRAS	(C) (C) (V)
Mild with pineapple & lycees.					
E. MALAYA		L. MUSHROOM CURRY	(M) (H)	R. MULTAN	(C) (C) (V)
Mild cooked with pineapple					
F. METHI	(M) (H)	M. BOMBAY	(M) (H)	S. VINDALOO	(C) (C) (C) (V)
Cooked with fenugreek leaves.					
G. REZELA				T. PHAL	(C) (C) (C) (C) (V)
Cooked in medium sauce, with tomato and yoghurt.					
With egg, tomato & potatoes.					
A very hot dish.					
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. King Prawn Shaslick	£21.95	122. Tandoori Mix Grill	£19.95
Onions, capsicum and tomatoes.			
115. Sea Mix Grill	£21.95	123. Lamb Shaslick	£17.95
Salmon tikka and king prawn, bread.			
116. Mutton Chops	£19.95	124. Lamb Tikka	£16.95
117. Duck / Salmon Tikka	£19.95	125. Chicken Shaslick	£16.95
118. Duck / Vension Tikka	£19.95	Onions, capsicum and tomatoes.	
119. Mutton Chop Shaslick	£19.95	126. Malai Chicken Tikka	£15.95
Onions, capsicum and tomatoes.			
120. Duck Shaslick	£19.95	127. Chicken Tikka	£15.95
Onions, capsicum and tomatoes.			
121. Tandoori King Prawn	£19.95	128. Tandoori Chicken	£15.95
(On the bone)			

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	£10.95
A mild creamy dish with cauliflower, potatoes and yoghurt.	
130. Sobzi Mossala	£10.95
Fresh vegetables in a home made sauce and selectively spiced, then finished in a enriched massala sauce.	

MEDIUM

131. Sobzi Roshun	£10.95
This curry is only recommended for garlic lovers, fresh market vegetables cooked in a fried garlic sauce with addition of coriander.	
132. Korai Sobzi	£10.95
A combination of fresh mixed vegetables highly spiced and cooked in the korai with fresh ginger, garlic and capsicums.	

HOT

133. Persi Niramish	£10.95
Mixed vegetables with spinach on a fairly hot sauce.	
134. Sobzi Pathia	£10.95
A sweet & sour hot dish for your taste buds.	
135. Sobzi Dalna	£10.95
Fresh mixed vegetables with a sweet and sour flavour, in lentils with a touch of garlic and fenugreek leaves.	

Open 7 days a week

Sunday to Thursday 12:00noon to 2:00pm & 5:30pm to 11:30pm

Friday and Saturday 12:00noon to 2:00pm & 5:30pm to Midnight

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. Sea Mix Biryani	£21.95	142. Lamb Tikka Biryani	£17.95
(Prawn, king prawn, tilapia, salmon)			
137. King Prawn Biryani	£19.95	143. Lamb Biryani	£16.95
138. Duck Tikka Biryani	£19.95	144. Chicken Tikka Biryani	£16.95
139. Venison Tikka Biryani	£19.95	145. Chicken Biryani	£15.95
140. Chefs Special Biryani	£19.95	146. Prawn Biryani	£15.95
(Chicken, meat, prawn and king prawn)			
141. Mince Meat Biryani	£17.95	147. Vegetable or Mushroom Biryani	£14.95

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	(V) (Spinach & Mushroom)	£6.00	157. Law Bhaji	(V) (Pumpkin)	£6.00
149. Sag Panir	(Spinach & Cheese)	£6.00	158. Aloo Gobi	(V) (Potatoes & Cauliflower)	£6.00
150. Sag Aloo	(V) (Spinach & Potato)	£6.00	159. Bombay Potato	(V) (Spiced Potato)	£6.00
151. Sag Dall	(V) (Spinach & Lentils)	£6.00	160. Cauliflower Bhaji	(V)	£6.00
152. Sag Bhaji	(V) (Spinach)	£6.00	161. Mushroom Bhaji	(V)	£6.00
153. Chana Massala	(V) (Chick peas)	£6.00	162. Brinjal Bhaji	(V) (Aubergine)	£6.00
154. Peas Panir	(Peas & Cheese)	£6.00	163. Tarka Dall	(V) (Lentils cooked with garlic)	£6.00
155. Mutor Panir	(Chick Peas & Cheese)	£6.00	164. Bindi Bhaji	(V) (Okra)	£6.00
156. Aloo Chana	(V) (Potatoes & Chick peas)	£6.00	165. Vegetable Bhaji or Curry	(V)	£6.00

RICE

166.	Cumin & Garlic Rice	£6.00	178.	Garlic Rice (Basmati)	£5.25
167.	Keema Rice (Minced meat)	£6.00	179.	Egg Fried Rice (Basmati)	£5.25
168.	Oriental Rice (Prawn & peas)	£6.00	180.	Mushroom Rice (Basmati)	£5.25
169.	Mushroom & Garlic Rice	£6.00	181.	Vegetable Rice (Basmati)	£5.25
170.	Sweet Chilli Rice	£6.00	182.	Chilli Rice (Green chilli hot rice)	£5.25
171.	Lemon & Garlic Rice	£6.00	183.	Lemon Rice (Basmati)	£5.25
172.	Garlic & Sweet Chilli Rice	£6.00	184.	Sag Rice (Spinach)	£5.25
173.	Coconut & Pineapple Rice (N)	£6.00	185.	Peas Rice (Green peas)	£5.25
174.	Garlic & Cheese Rice	£6.00	186.	Coconut Rice (Coconut)	£5.25
175.	Almond & Sultana Rice (N)	£6.00	187.	Chana Rice (Chickpeas)	£5.25
176.	Special Rice (N)	£6.00	188.	Cumin Rice	£5.25
	(Special rice fried with egg, peas, nut, sultanas & mushroom)		189.	Pilau Rice (Basmati)	£4.45
177.	Fried Rice (Boiled rice with fried onion)	£5.25	190.	Boiled Rice (Basmati)	£4.00

SUNDRIES

191.	Stuffed Paratha (With vegetables)	£6.00	205.	Cheese Nan	£5.00
192.	Egg Paratha (With omelette)	£6.00	206.	Garlic Nan	£5.00
193.	Garlic & Chilli Nan	£5.45	207.	Chilli Nan	£5.00
194.	Peswari & Cheese Nan	£5.45	208.	Nan	£4.00
195.	Cheese & Garlic Nan	£5.45	209.	Tandoori Roti	£4.00
196.	Keema & Chilli Nan	£5.45	210.	Onion or Cucumber Raitha	£4.00
197.	Mushroom & Garlic Nan	£5.45	211.	Assorted Pickles Tray	£4.00
198.	Lemon & Garlic Nan	£5.45		(Mint sauce, onion salad, mango chutney & lime pickle)	
199.	Keema & Cheese Nan	£5.45	212.	Chips	£3.75
200.	Paratha (Bread fried in ghee)	£5.45	213.	Chappati (Thin soft bread)	£2.50
201.	Kulcha Nan (With vegetables)	£5.00	214.	Puree (Thin fried bread)	£2.50
202.	Chicken Tikka Nan	£5.00	215.	Smokey Popadoms (Crisp bread)	£1.50
203.	Peswari Nan (N) (Almond & Sultanas)	£5.00	216.	Spicy Popadom	£1.50
204.	Keema Nan (With minced meat)	£5.00	217.	Popadoms (Crisp bread)	£1.20

ENGLISH MEALS

218. Chicken or Prawn Omelette & Chips	£14.95	219. Fried Chicken & Chips	£14.95
		220. Green Salad	£3.95
221. 1.5 Litre	(Coke / Diet / Lemonade)		£5.25

FROZEN CURRY 20% DISCOUNT

On Collection And Delivery Orders

Contains Nuts (M) Vegan (V) Medium (I) Slightly Hot (C) Hot Very (C) Hot (C) Hot (C) Hot (C)

Tandoori Nights

Indian Restaurant & Take Away

EST. 1995

Fully Licensed & Air Conditioned



tripadvisor

Voted NUMBER 1 Best Restaurant in the area 2012-2024

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.

FREE Wi-Fi AVAILABLE

As seen on

BBC TWO

Terry & Mason Food Trip 17th September 2015

Mentioned on

BBC RADIO 4 '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.

FOR ORDERS:

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26 High Street, Amesbury Wiltshire, SP4 7DL

VEGAN DISHES ARE AVAILABLE

FOOD HYGIENE RATING 4

10% Discount on Collection Orders. Over £15.00

HOME DELIVERY

0 - 1 miles £3.95 delivery charge
1 - 3 miles £4.95 delivery charge
3 - 6 miles £5.95 delivery charge
6 - 10 miles £6.95 delivery charge
(Minimum order for all deliveries £15.00)

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TAKE AWAY MENU

TRADITIONAL APPETISERS		
1.	Chicken Chatt Puri Cooked in a chatt massala, served on a bread	£7.50
2.	Chicken Tikka Roll Tikka rolled in a spicy thin fried bread with salad.	£7.50
3.	Lamb Tikka Roll Lamb tikka rolled in a spicy thin fried bread with salad.	£7.50
4.	Chicken Pakora Marinated in batter, then deep fried.	£6.50
5.	Lamb Pakora Marinated in batter, then deep fried	£6.50
6.	Stuffed Mushroom (Meat) Stuffed with mince meat	£6.50
7.	Chicken Chatt Small pieces of chicken, spiced with sour sauce.	£6.50
8.	Somosa (Meat) Freshly made parcels of minced lamb.	£5.50
9.	Mince Meat Spring Roll Mince Meats stuffed into a pastry then fried.	£5.50

TANDOORI APPETISERS (BARBECUED)		
Marinated in spices over night then cooked in a tandoori clay oven. Served with Salad & mint sauce.		
10.	Salmon / Venison Tikka Grilled in the clay oven	£9.50
11.	Duck Tikka Grilled in the clay oven	£8.95
12.	Mutton Chop Grilled in the clay oven	£8.95
13.	Lamb Tikka Grilled in the clay oven	£7.50
14.	Chicken Tikka Grilled in the clay oven	£6.50
15.	Tandoori Chicken (on the bone) Grilled in the clay oven	£6.50

KEBAB APPETISERS		
16.	Mixed Kebab Chicken tikka, lamb tikka & onion bhaji	£7.50
17.	Shami Kebab Mince meat made into a pattie then fried.	£6.95
18.	Reshmi Kebab Spicy fried mince meat with omelette on top.	£6.95
19.	Nargis Kebab Deep fried mince meat with a scotch egg & omelette on top	£6.95
20.	Kebab Roll Kebab rolled in spicy thin fried bread with salad.	£7.50
21.	Sheek Kebab Spicy minced lamb cooked in a clay oven.	£5.95

SEAFOOD APPETISERS		
22.	Jinga Roshni With Shelle king prawn chopped with garlic, served crispy puri bread.	£9.95
23.	King Prawn Puree King prawn, served on deep fried bread.	£9.95
24.	Crab Cake Crab meat, cooked in spices then deep fried.	£9.50
25.	Salmon Tikka Marinated in spices & grilled in a clay oven.	£9.50
26.	Salmon Pakora Marinated in batter, then deep fried.	£9.50
27.	King Prawn Butterfly King Prawn covered with bread crumbs, served with salad.	£7.50
28.	Prawn Puree Dry sauce & served on a deep fried bread.	£6.95
29.	Prawn Cocktail	£5.95

VEGETABLE APPETISERS		
30.	Aloo & Channa Chatt Puri 🌱 Potatoes & chick peas cooked with chatt massala, served on a thin bread.	£6.95
31.	Chana Puri 🌱 Chick Peas served on a deep fried bread.	£6.50
32.	Mushroom Puri 🌱 Mushroom served on a deep fried bread.	£6.50
33.	Aloo Chatt Puri 🌱 Potatoes cooked with chatt massala, served on a thin bread.	£6.50
34.	Panir Pakora Chunks of goats cheese deep fried in batter	£6.50
35.	Stuffed Mushroom (Veg) Deep fried with mixed vegetables.	£5.95
36.	Garlic Mushroom	£5.95
37.	Aloo Chop Small juice pieces of potato cake spices with sour sauce and yoghurt on top.	£5.95
38.	Somosa 🌱 (Vegetable) Freshly made parcels of vegetables.	£5.50
39.	Onion Bhaji Chopped onions mixed with herbs & spices then deep fried.	£5.50
40.	Vegetable Spring Roll 🌱 Vegetables stuffed into a pastry then fried.	£5.50

EXCLUSIVE UNIQUE TANDOORI NIGHT SPECIALITIES		
LOBSTER SPECIALS		
41.	Whole Lobster Pepper Fry Whole lobster cooked with dry spicy sauce, prepared with king prawn, served with pilau rice and nan, highly recommended.	£49.95

VENISON SPECIALS		
42.	Venison Tikka Masala 🌱 (Mild) Boneless barbecued Venison cooked in a specially prepared delicately red flavoured sauce.	£19.95
43.	Garlic Venison Tikka Bhuna (Medium Hot) Venison cooked in a fairly dry sauce, with garlic, ginger, coriander. Ideal for garlic lovers.	£19.95
44.	Venison Sagwalla (Medium Hot) A dish originating from North Bengal, cooked with garlic, ginger, coriander, spinach and a selection of herbs and spices.	£19.95
45.	Venison Uri Bichi (Medium Hot) Venison cooked home style sauce, with green bean seeds from Bangladesh. Tasty.	£19.95

DUCK SPECIALS		
46.	Duck Tikka Masala 🌱 (Mild) Boneless barbecued Duck cooked in a specially prepared delicately red flavoured sauce.	£19.95
47.	Duck Jalsa (Fairly Hot) A marinated dish, cooked in an enriched massala sauce, for a truly dazzling flavour.	£19.95
48.	Duck Tikka Chana Duck marinated and firstly cooked in the clay oven, with chick peas and fenugreek leaves in a medium hot sauce.	£19.95
49.	Duck Tikka Uri Bichi Duck cooked home style sauce, with green bean seeds from Bangladesh. Tasty	£19.95

FISH SPECIALS		
50.	Goan Fish Curry Boneless fish fillet, chefs special herbs, in a medium hot sauce with crunchy okra.	£18.95
51.	Fish Bhuna Boneless fish fillet, with spring onion, peppers in medium spices.	£18.95
52.	Fish Jalfrezi 🌶️🌶️ Cooked in hot green chilli sauce, with our finest spices and herbs.	£18.95
53.	Fish Uri Bichi Boneless Bengali fish cooked with green beans seeds from Bangladesh, medium Hot. Tasty	£18.95
54.	Fish Tenga Cooked with garlic, ginger, tomatoes in a tangy sauce.	£18.95

HOUSE SPECIALS		
Accompanied with Pilau Rice and a Nan Bread.		
55.	Jhinga Bahar South Indian style curry with shelled king prawn, cooked in a puree ghee, a garlic special dish mild.	£28.95
56.	Balti Lamb Shank Piece of lamb shank cooked in a red wine medium spiced thick curry sauce.	£28.95
57.	King Prawn Malai Curry Large piece of jumbo king prawn served with very mild cream butter sauce.	£28.95
58.	Mixed Platter Feast Sheek kebab, king prawn, malai tikka, chicken tikka, lamb tikka, samosa & onion bhaji.	£28.95
59.	Seabass Masala Marinated in light spices, yoghurt and chefs special recipe, covered in olive oil, barbecued on the tandoori, served with a tomato based sauce.	£28.95

CHEFS RECOMMENDED		
MILD DISHES 🌱		
All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce. Contains nuts and dairy products.		
60.	Shai Massala 🌱 Boneless barbecued meat of you choice cooked in a specially prepared delicately red flavoured sauce with mango.	
61.	Badam 🌱 Very mild sauce with cream, almonds and cashew nuts.	
62.	Haryali 🌱 Mild, creamy dish with spinach and yoghurt.	
63.	Passanda 🌱 Cooked in fresh cream, cultured yoghurt, mixed ground nuts and red wine.	
64.	Massala 🌱 Boneless barbecued meat of your choice cooked in a specially prepared delicately red flavoured sauce.	
65.	Nawabi 🌱 Mild, creamy with almonds and nuts.	
66.	Shehzani 🌱 Fried with onions, green peppers and mild spices.	
67.	Butter 🌱 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.		
68.	Kerry 🌱 Cooked with garlic, lentils & spinach. Tasty	
69.	Uri Bichi 🌱 Cooked with a home style sauce, with green bean seeds from Bangladesh, tasty.	
70.	Paneer Dry and spicy in a medium sauce, with paneer (cheese).	
71.	Sorisha 🌱 Cooked with coriander and onion with mustard seeds.	
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.	
74.	Korai 🌱 Medium spiced dish with special herbs, onions, green peppers and tomatoes.	
75.	Garlic Bhuna 🌱 Medium spiced with special herbs, onions, green peppers, a good serving of garlic and tomatoes.	
76.	Sally 🌱 A famous persi wedding dish, gorgeous, cooked with dried apricot in a spicy red massala sauce, lavishly garnished	
77.	Mix Egg Curry Famous Bangladeshi dish. Cooked with small pieces scotch egg, potatoes, onions, garlic & mixed herb.	

HOT DISHES		
All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce.		
78.	Taj 🌶️🌶️ 🌱 Cooked with garlic, spinach, lentils & tamarind sauce. Tasty.	
79.	Jalfrezi 🌶️🌶️ 🌱 Cooked in a hot green chilli sauce with our freshest spices and herbs.	
80.	Garlic Chilli Massala 🌶️🌶️ 🌱 Spicy, cooked with fresh green chillies, herbs and spices, ideal for garlic lovers.	
81.	Hurry Special 🌶️🌶️ Served with mince meat, chopped potato with lots of coriander.	
82.	Chana 🌶️🌶️ 🌱 Cooked with chickpeas, fengreek leaves, ginger, garlic and coriander.	
83.	Naga Achari 🌶️🌶️ 🌱 A marinated dish, in chilli naga paste, and a mixed pickle sauce.	
84.	Sweet Chilli 🌶️🌶️ 🌱 Cooked with sweet green chilli sauce.	
85.	Naga Uri Bichi 🌶️🌶️ 🌱 Hot chilli paste with green bean seeds,from Bangladesh, tasty.	
86.	Nepali 🌶️🌶️ Very hot dish cooked in a tasty yoghurt sauce.	
A.	Mix Special (Chicken, meat, prawn, king prawn)	£21.95
B.	Sea Mix Special	£21.95
C.	Salmon Tikka	£19.95
D.	Venison Tikka	£19.95
E.	Duck Tikka	£19.95
F.	King Prawn Tikka	£19.95
G.	Tilapia Fish or Prawn	£18.95
H.	Lamb Tikka	£13.95
I.	Chicken Tikka	£12.95
J.	Ponir (Indian Cheese)	£11.95
K.	Vegetable	£10.95

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.		
87.	Mix Special Balti (Chicken, meat, prawn, king prawn)	£21.95
88.	Sea Mix Special Balti (Prawn, king prawn, tilapia, salmon)	£21.95
89.	Duck / King Prawn Balti	£19.95
90.	Vension Balti	£19.95
91.	Chicken or Meat or Prawn Sag Balti (Spinach)	£14.95
92.	Garlic Chilli Balti 🌶️🌶️ (Chicken or Meat or Prawn) Cooked with garlic & green chillies	£14.95
93.	Lamb Tikka Balti	£14.95
94.	Chana Balti (Chicken or Meat or Prawn) Cooked with chick peas	£14.95
95.	Keema Balti Mince meat in a balti sauce	£14.95
96.	Keema & Chana Balti Mince meat in a balti sauce with chick peas.	£14.95
97.	Chicken Tikka Balti	£13.95
98.	Chicken or Meat or Prawn Balti	£12.95
99.	Ponir & Vegetable Balti	£11.95
100.	Vegetable Balti 🌱	£10.95