

Served with Rice, Pilau Rice, Chips or Naan Bread

STARTERS

Poppadum	£0.60
Spicy Poppadum	£0.60
Onion Chutney	£0.60
Mango Chutney	£0.60
Lime Pickle	£0.80
Chilli/Mint Sauce each ...	£0.70
Onion Bhaji	£3.20
Samosa (meat or veg) ...	£3.00
Chicken Tikka	£3.50
Chicken Tikka Chilli	£3.70
Pakora	£3.70
(Chicken, Lamb or Veg)	
Tandoori Chicken	£4.50
Chicken Tikka Shashlik ..	£4.80
Tandoori Garlic Chilli Chops .	£5.50
Garlic Chicken Tikka ...	£4.30
Chicken Chatt	£4.00
Tandoori Fish Tikka	£5.50
Prawn Puri	£4.10
Achari Prawn Puree	£4.60
King Prawn Puree	£5.50
King Prawn Butterfly ..	£5.50
Prawn Cocktail	£4.40

Indian Plate	£5.50
2 pcs of chicken tikka, 2 pcs of lamb tikka, 2 pcs onion bhaji & 1 pcs sheekh kebab	
Hot Rod	£3.90
Spicy sheekh kebab	
Mix Kebab	£4.40
Reshmi Kebab	£3.90
Seekh Kebab	£3.50
Shami Kebab	£3.60
Garlic Lamb Tikka	£4.80
Lamb Tikka	£4.20
Tandoori Lamb Chops ..	£5.10
Lamb Tikka Shashlik	£5.10
Aloo Chatt	£3.30
Garlic Mushroom	£3.30
Saag Paneer Puree	£4.20
Chilli Chicken Puree ...	£5.30
Garlic Chicken Puree ..	£4.30
Bombay Potato Puree £4.10	
Saag Aloo Puree	£4.10
Mushroom Puree Bhaji ..	£4.10

TANDOORI SPECIALTIES

These dishes are marinated in yoghurt with delicate herbs and spices then cooked over an traditional tandoori clay oven.
Served with Pilau Rice & Vegetable Curry Sauce.

Tandoori Chicken	£10.10
Half marinated in a special sauce, blend of herbs & selected spices, baked in a clay oven over flaming charcoal.	
Chicken Tikka	£10.00
Cubes of spring chicken marinated lightly in herbs & spices, barbecued on a skewer over a flaming charcoal.	
Lamb Tikka	£10.15
Tender pieces of lamb marinated in herbs & spices, barbecued on a skewer over a flaming charcoal.	
Chicken Shashlik	£10.40
Lamb Shashlik	£10.30
Mix Shashlik A dish comprising of green peppers & onions	£10.40
Tandoori Lamb Chops 6 pcs of lamb chops barbecued in an clay oven	£10.70
Tandoori Mixed	£11.40
A dish comprising tandoori chicken, chicken tikka, lamb tikka & seekh kebab.	
Tandoori Sizzler Mix	£11.50
3 pcs lamb chops, 2 pcs chicken tikka and 2 pcs sheek kebab.	
Tandoori King Prawn	£15.20
King Prawn Shashlik	£15.80
King prawn cooked with tomatoes, green peppers, onion & served sizzler.	

MASALA DISHES

Tandoori Chicken Masala	£11.30
Tandoori chicken & mincemeat cooked in a medium sauce, almond and coconut. Prepared with ghee & selection of spices with an omelette on top.	
Lamb Tikka Masala	£10.35
Lamb tikka cooked in a medium sauce prepared with almonds & coconut.	
Chicken Tikka Masala	£9.95
Chicken tikka cooked in a medium sauce prepared with almonds & coconut.	
Mixed Tikka Masala	£10.10
Tandoori King Prawn Masala	£14.05
Tandoori king prawn cooked in a medium sauce prepared with almonds & coconut, with an omelette on top.	

TANDOORI NIGHTS' NEW DISHES

Served with Pilau Rice or Chips.

Lamb Jaipuri	£10.70
Strips of lamb cooked with cumin seeds with a touch of vinegar.	
Chicken Tikka Chom Chom	£11.30
Strips of chicken tikka in a thick masala sauce, using red & green peppers.	
Shahi Murg	£10.90
Tandoori Chicken of the bone and lamb keema/mincemeat.	
Methi Gosht	£9.90
Onion based, succulent lamb with fenugreek.	
Tandoori Chicken Spinach	£11.10
Tandoori chicken of the bone, cooked with spinach in a medium sauce.	
Chicken Tikka Silsila	£10.60
Strips of chicken tikka stir fried with peppers, cumin seeds & a touch of soya sauce.	
Nag Puri	£10.50
Diced chicken tikka or lamb tikka pieces cooked with fried green & red peppers and rural Bangladeshi chillies.	
Fish Narial	£10.30
Boneless fish cooked with coconut buttered sauce with fresh green chillies & coriander.	
Jal Golda Chingri	£14.50
King prawn cooked with fresh green chillies, tomatoes & fresh garlic.	
Stir Fry (Chicken or Lamb)	£11.20
Cooked with peppers, onions in a thick, sweet chilli & tamarind sauce.	
Lamb Podina	£9.90
Pieces of lamb with green garden mint & dry herbs.	

TANDOORI NIGHTS' SPECIALS

Served with Pilau Rice.

Tandoori Night Delight	£10.90
Prepared with chicken tikka or lamb tikka with an exotic combination of mango, coconut & delicately spiced with the finest herbs.	
Tandoori Night Mixed Masala	£11.70
Chicken & lamb tikka cooked with brandy in a delicious & rich style masala sauce.	
Tandoori Night Thawa	£10.90
Chicken or lamb tikka, stir fried with capsicum, tomatoes, onions, fresh herbs and spices with lychee.	
Tandoori Night Palaky Chilli Exotica	£11.60
Chicken tikka or lamb tikka cooked with spinach, fresh green chillies, garlic in a delicious & rich sauce.	
Tandoori Night Anarkali	£10.90
Chicken breast cooked with minced lamb in a special rogan sauce.	
Tandoori Night Rangeela	£11.70
Spicy fried king prawns with onions, peppers & minced lamb in a special bhuna sauce.	
Tandoori Night Nepali	£10.80
A fairly hot dish from Nepal. Prepared with garlic, tomatoes, lemon, fresh chillies & a mixture of hot spices.	
Tandoori Night Akbari Cham Cham	£10.70
Chicken tikka/lamb tikka/king prawn stir fried with onions, peppers, garlic, ginger & tomatoes in a spicy dry sauce with a sharp flavour.	
Tandoori Night Ali G	£11.70
Chicken tikka & king prawn cooked in a sauce with spicy karahi & hot Indian style chilli sauce.	

SPECIAL CURRY DISHES

Passanda	£9.90
Chicken tikka or lamb tikka cooked with fresh cream & enriched with red wine.	
Buttered	£9.90
Chicken tikka or lamb tikka cooked with fine ground almond, butter & delicate spices.	
Kashmiri	£9.90
Chicken tikka or lamb tikka cooked with butter, spiced & prepared with sweet mango.	

CHEF'S RECOMMENDATIONS

Served with Pilau Rice or Chips.

Achari	£9.90
A choice of chicken or lamb, marinated in spicy pickles & then cooked in a thick sauce with fresh herbs & spices, garnished with fried onions and coriander.	
Nawabi Chicken	£9.85
Marinated pieces of chicken tikka with herbs & spices cooked with a special sauce.	
Rezala Special	£10.40
Chicken tikka or lamb tikka cooked with minced meat & cooked egg, very spicy with onions, capsicum, tomatoes & coriander.	
Shagarana	£11.40
Medium dish specially cooked with chicken tikka, lamb tikka & mincemeat, marinated over the clay oven, served with salad, peas, rice & egg, garnished with green chillies on top.	
Sagawala	£10.10
Chicken or lamb cooked with Indian spinach.	
Steak Masala	£15.50
A prime steak is cooked with mushrooms in a spicy aromatic sauce. Served with chips or fried sauce.	
SPECIAL GARLIC EXOTIC DISHES	
A popular medium hot dish made with plenty of fresh coriander, garlic, green peppers, tomatoes and blended spices. Served with Pilau Rice.	
Chicken	£9.50
Chicken Tikka	£9.30
Lamb	£9.70
Lamb Tikka	£9.90
Prawn	£9.40
King Prawn	£12.00
Mix	£9.90
Special Mixed	£10.40

SPECIAL BALTI DISHES

Served with Pilau Rice. Balti dishes cooked with king prawn £2.00 extra

Madras Balti	£9.90
A popular dish, either with chicken or lamb tikka, famous for its flavour, cooked with onions, capsicum & fresh herbs with Balti sauce.	
Shahi Balti	£9.90
Cooked with chicken or lamb tikka, mincemeat, fresh herbs & is highly spiced.	
Chilli Balti	£9.90
Cooked with chicken or lamb tikka, onions, capsicum, green chillies & balti sauce. Highly spiced & hot dish.	
Bombay Balti	£9.90
Cooked with capsicum, green chillies & balti sauce. A highly spiced and hot dish.	
Masala Korai Balti	£9.90
A choice of chicken or lamb tikka. This dish is a combination of three dishes in one, cooked with onion, capsicum, chillies & masala sauce. A hot dish.	
Peshwari Balti	£10.30
Cooked in butter, almonds, cashew nuts & a mixture of Balti spices.	
Kashmiri Masala Balti	£10.30
Chicken breast or pieces of lamb marinated in crushed mustard, garlic & cooked in a medium balti sauce.	
Exotica Balti	£11.50
Combination of chicken tikka, lamb tikka, king prawn cooked with fresh garlic, coriander & spicy balti sauce.	

BALTI DISHES

Prepared with onions, peppers, tomatoes with highly selected spices, medium curry. Served with Pilau Rice.

Chicken	£9.60
Chicken Tikka	£10.60
Lamb	£10.00
Lamb Tikka	£11.00
Keema (mince meat)	£9.80
Prawn	£9.60
King Prawn	£14.20
Mushroom	£9.30
Mixed Vegetable	£9.30

BIRYANI DISHES

A dish introduced at the time of the Moghul Empire of India. This dish is beautifully decorated & prepared with saffron rice, sultanas, almonds & an omelette on top. Served with vegetable curry sauce.

Chicken	£8.60	King Prawn	£13.70
Lamb	£9.00	Mushroom or Veg	£8.40
Chicken Tikka	£8.90	Prawn	£8.90
Lamb Tikka	£9.50	Tandoori Nights' Special	
Keema (mince meat)	£8.40	Mixed Biryani	£10.00

TANDOORI NIGHTS' SIGNATURE DISHES

Served with Pilau Rice.

Tandoori Chilli Garlic	£11.10
Sliced tandoori chicken tikka or lamb tikka marinated in a spicy tandoori sauce, slowly cooked in the clay oven then stir fried with green chillies and spices and mixed with a touch of sauce and freshly chopped garlic. A very healthy and mouth-watering dish.	
Garlic Chicken Chilli Masala	£10.30
Spicy strips of chicken tikka breast cooked in a hot & spicy but sweet flavoured sauce prepared with onions, peppers & garlic.	
Garlic Chilli Shashlik	£10.20
Chicken tikka or lamb tikka or mixed.	
Chicken Tikka & Lamb Kofta Shashlik	£11.20
Chicken tikka and lamb meat ball with onion, peppers & tomatoes. Served in sizzler with vegetable medium curry sauce.	
Kastori Special	£10.70
Chicken tikka or lamb tikka cooked with fresh cream coconut honey & fresh oranges with our own special recipe.	
Tandoori Night Dhamaka (very, very hot!)	£11.70
This is a very hot curry mixed with chicken, lamb, prawn, king prawn, mushrooms and many spices.	
Makhani	£9.70
Chicken or meat cooked with butter in a special sauce.	
Tandoori Lamb Chops Jalfrezi	£12.30
This exciting new gives a mouth watering taste with its superb combination of spicy ingredients.	
Tandoori Night Chef's Kofta Korai	£10.30
Cooked with spicy keema kebab with our chef's secret recipe with lime juice, fresh coriander & garlic.	
Tandoori Night Special Jol Jola	£13.65
A dish consisting mushrooms, chicken, lamb, prawns & king prawns, cooked with special spices and green chilli, served in a korahi.	
Daal & Vegetable Balti Jalfrezi	£9.50
Traditional South Indian dish cooked with fresh mixed vegetables and daal with our chef's own recipe.	
Fish Mosaka	£10.60
Diced boneless cod fish cooked with onion, ginger, garlic & spices, it comes in a thick sauce, giving an exotic taste.	
Bengal Handi	£10.40
Marinated boneless chicken or lamb tikka cooked in a rich spicy sauce with exotic spices then topped with fried onions.	
Granny Style Madras	£10.40
Marinated boneless chicken or lamb tikka cooked to granny's age fairly hot tangy recipe with baby potatoes and freshly roasted garlic.	
Pathany Chicken Tikka	£10.40
Marinated boneless chicken or lamb tikka cooked in slightly sweet and tangy pathany sauce with fresh tomatoes, mango and fresh coriander.	
Honey Chicken Tikka	£10.40
Marinated boneless chicken or lamb tikka stir fried with onions and peppers in a creamy coconut sauce, giving a unique sweet taste.	
Shashlik Korai	£10.40
Marinated big pieces of chicken or lamb tikka with onions, red and green pepper and special Bangladeshi sauce.	

JALFREZI DISHES

Fairly hot curry. Cooked with green chillies, fresh ginger, diced onions, capsicum, tomatoes & rich spices. Served with Pilau Rice.

Chicken.....£9.60	Prawn..... £9.60
Chicken Tikka£10.60	King Prawn £14.20
Lamb£10.00	Mushroom £9.30
Lamb Tikka.....£11.00	Mixed Vegetable £9.30
Keema (mince meat)£9.80	

KARAHI DISHES

Medium hot curry prepared with green peppers, onions, herbs & selected spices. Served with Pilau Rice.

Chicken.....£9.60	Prawn..... £9.60
Chicken Tikka£10.60	King Prawn £14.20
Lamb£10.00	Mushroom £9.30
Lamb Tikka.....£11.00	Mixed Vegetable £9.30
Keema (mince meat)£9.80	

KORMA DISHES

A very mild curry with a special flavour.

Chicken.....£9.20	Prawn..... £9.20
Chicken Tikka£9.40	King Prawn £13.30
Lamb£9.40	Mushroom or Veg..... £8.50
Lamb Tikka.....£9.80	Keema (mince meat)..... £9.30

TRADITIONAL CURRY SELECTION

Served with Pilau Rice.

- DUPIAZA** Medium hot curry, highly spiced with tomatoes and onions as the main ingredient.
- BHUNA DISHES** Medium hot curry dishes that are thick & highly spiced.
- DANSAK** Persian dishes, sweet & sour, highly flavoured with pineapples and lentils.
- ROGAN JOSH** Medium hot curry garnished with garlic, pimento & tomatoes.
- MALAYAN DISHES** A very mixed curry with special flavour.
- VINDALOO DISHES** A very hot spicy curry.
- MADRAS DISHES** A popular hot dish, famous for its flavour.
- SAMBER DISHES** Fairly hot & spicy dish with lentil & lemon juice.
- PATHIA DISHES** Fairly hot, sweet & sour flavoured with fresh tomatoes, onions & fresh herbs.

Chicken.....£8.90	Prawn..... £8.60
Chicken Tikka£9.10	King Prawn £13.35
Lamb£9.20	Mushroom £8.20
Lamb Tikka.....£9.40	Mixed Vegetable £8.20
Keema (mince meat)£8.40	

SUICIDE PHALL DISHES

Very, very hot dish, similar ingredients as a vindaloo but cooked with extra spice to make it extremely hot, garnished with herbs.

Chicken.....£9.20	Keema (mince meat) £9.30
Chicken Tikka £9.70	Prawn..... £9.70
Lamb £9.60	King Prawn £14.20
Lamb Tikka.....£10.20	

ENGLISH DISHES

(Served with home-made salad & chips)

Grilled Sirloin Steak.....£18.00
Roast Chicken with Mushrooms £10.90

OMELETTE DISHES

Chicken.....£8.40	Prawns £9.50
Mushroom.....£8.40	Mixed Special £9.90

KIDS MEAL

(Served with pilau rice or chips)

1/2 Chicken Tikka Massala £7.80
1/2 Chicken Korma £7.80
Chicken Nuggets & Chips..... £6.90

SIDE DISHES

Chips (home-made)£2.80	Bombay Potato £3.60
Saag Aloo£3.60	Cauliflower Bhaji £3.60
Bhindi Bhaji£3.60	Vegetable Bhaji..... £3.60
Mushroom Bhaji£3.60	Tarka Daal £3.60
Saag Paneer£4.00	Aloo Gobi £3.60
Chana Bhaji.....£3.60	Saag Chana..... £3.60
Raita£2.50	Aloo Chana £3.60

(yoghurt, cucumber & onions)

RICE

Served with main meal only.

Pilau Rice£2.90	Mushroom Rice..... £3.60
Boiled Rice£2.80	Egg Fried Rice £3.60
Garlic Rice£3.60	Peas Rice £3.70
Keema Rice.....£3.60	Onion Rice £3.60
Special Rice£3.70	Lemon Rice £3.60
Vegetable Rice£3.50	Chana Pilau Rice £3.70

NAAN BREADS

Served with main meals only. All Indian breads are freshly cooked.

Naan£2.50	Garlic & Coriander Naan....£3.10
Cheese Naan.....£3.00	Garlic & Chilli Naan £3.10
Garlic Naan£3.00	Chilli Naan..... £3.10
Peshwari Naan (sweet) ...£3.00	Onion Chilli Naan £3.10
Stuffed Naan.....£3.00	Paratha £3.40
Keema Naan.....£3.10	Stuffed Paratha £3.60
Kulcha Naan£3.00	Chapatti £2.00
Garlic & Cheese Naan..£3.00	Puri £1.30



TANDOORI NIGHT
tandoorinightruncorn.com

Welcome to our authentic family run Indian Restaurant and Take Away, 'where you're enjoyment is our pleasure'

We believe, Tandoori Night is Runcorn's longest established Indian Restaurant and Take away, serving the people for 47 years. We pride ourselves in offering you the perfect venue to dine for any occasion, both private and corporate. Sit in or take away you will receive the highest standard of service, enjoying the finest in Indian cuisine food at competitive prices.

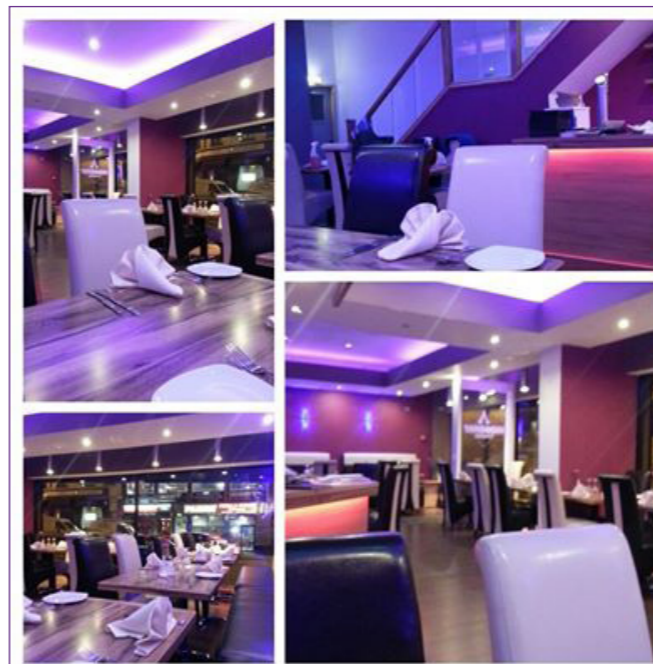
Why not discover our range of mouth watering Indian dishes to sample ranging from a selection of classic curries to our very own Tandoori Night specialities. Our menu offers Indian cuisine that has been freshly prepared and cooked by our master chefs. Each dish is carefully prepared only using the best produce and offering both new and imaginative recipes fused together with centuries old recipes to arouse your taste-buds.

We thank you for joining us and hope to see you soon.

Our restaurant has recently had a mega makeover to blend in with modern times, so why not come in and enjoy a truly delicious meal in our comfortable surroundings.

We look forward to serving you!

Ahmed Meah.



The Management has the rights to refuse delivery service without any reasons given

FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, our staff will be happy to assist you.



Over 49 years
of Experience

TANDOORI NIGHT
tandoorinightruncorn.com

Fully Licensed & Air Conditioned

Indian Restaurant & Takeaway

19 HIGH STREET, RUNCORN, WA7 1AP

Take Away Menu

DELIVERY SERVICE AVAILABLE
(CHARGES APPLY) MINIMUM ORDER £12



01928

573 903 / 577 440

Order Over £10 & Get 2 FREE
Popadoms & Chutney (Main Meals Only)

"Your Enjoyment Is Our Pleasure"

ALL CURRY DISHES INCLUDE PILAU RICE

OPEN 7 DAYS A WEEK
INCLUDING ALL BANK HOLIDAYS
SUN-THURS 5.00pm - 10.30pm (last order 10.00pm)
FRI & SAT 5.00pm - 11.30pm (last order 11.00pm)

FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, our staff will be happy to assist you.

Email: management.tandoorinight@gmail.com