



- BIRYANI DISHES -

Fragrant basmati rice cooked in ghee with thinly sliced onions, fenugreek and mixed with aromatic spices, accompanied with spiced egg and a medium bhuna sauce

CHICKEN	£10.95	CHICKEN TIKKA	£11.95
LAMB	£11.95	LAMB TIKKA	£12.95
PRAWN	£11.95	KING PRAWN	£18.95
VEGETABLE	£10.95	HOUSE MIX	£13.95

Plant based option available without spiced egg and raita



- BALTI DISHES -

Highly tasty dishes made from a variety of spices with lots of garlic and tomato, finished with fresh coriander

BALTI (V, N, VE)	BALTI GARLIC (V, N, VE)
Original balti dish, medium spicy in taste	Medium strength with extensive use of garlic

BALTI SAAG (V, N, VE)	BALTI AHKTARI (V, N, VE)
Fresh spinach cooked in a medium thick balti sauce	Madras strength dish with red and green sliced peppers

BALTI JALWA (V, N, VE)	BALTI MASSALLA (V, N)
Fairly hot dish with fresh green sliced chillies	A spicier version of the massalla dishes with cream

CHICKEN	£10.95	CHICKEN TIKKA	£11.95
LAMB	£11.95	LAMB TIKKA	£12.95
PRAWN	£11.95	KING PRAWN	£18.95
VEGETABLE	£10.95	HOUSE MIX	£13.95

Plant based option available

Vegan (V) Vegetarian (VE) Contains Nuts (N) Not suitable for Coeliacs (Z)

Mild (M) Medium (MM) Hot (MMM) Very Hot (MMMM)



- CLASSIC DISHES -

CLASSIC CURRY (V, N, VE)
Cooked using a range of medium spices and coriander making the perfect curry for a starter

CHANA (V, N, VE)
Favourite of the north west regions, a medium spiced dish with lots of chickpeas and coriander

ROGAN JOSH (V, N, VE)
A bhuna base with a garnish of spiced, caramelised tomato, onion and green pepper

DUPIAZA (V, N, VE)
A dish with heavy use of onions, large curved chunks with medium spices giving the dish a strong onion taste

GARLIC (V, N, VE)
Medium spiced dish using garlic twice in the cooking process and served as a slightly thick rich curry

DANSAK (V, N, VE)
A dish making use of split lentils added with pineapple, sugar and lemon juice. Blended with medium spices gives a sweet and sour taste on the palate, with added flavour of lentils

VINDALOO (V, N, VE)
Made as the madras, but greater use of chillies and hot pungent spices

CHICKEN	£9.95
LAMB	£10.95
PRAWN	£10.95
VEGETABLE	£9.95

Plant based option available

Vegan (V) Vegetarian (VE) Contains Nuts (N) Not suitable for Coeliacs (Z)

Mild (M) Medium (MM) Hot (MMM) Very Hot (MMMM)

KORMA (V, N)
Fine coconut, sugar and double cream alongside our house special korma paste creates this mild rich dish

MALAYAN (V)
Ground almond, sugar and cream cooked with sliced bananas and pineapple gives this dish a sweet and fruity appeal

BHUNA (V, N, VE)
Thinly sliced onions, green peppers combined with fenugreek, crushed garlic, pureed tomato sautéed with a blend of spices making it a relatively dry dish

MADRAS (V, N, VE)
Pureed tomato, crushed garlic and lemon juice is the foundation for this classic. Fiery spices give the dish a hot but flavoursome taste on the palate

SRILANKA (V, N, VE)
Ground coconut infused with garam spices and lemon juice, gives this dish a hot yet slightly fruity flavour

PATHIA (V, N, VE)
Onions, peppers, fenugreek and a touch of sugar form the base for this refreshing hot, sweet and sour dish. A blend of fragrant and fiery spices gives it a unique taste

CHICKEN TIKKA	£9.95
LAMB TIKKA	£11.95
KING PRAWN	£18.95
HOUSE MIX	£14.95

Plant based option available

Vegan (V) Vegetarian (VE) Contains Nuts (N) Not suitable for Coeliacs (Z)

Mild (M) Medium (MM) Hot (MMM) Very Hot (MMMM)



- VEGETABLE SIDES -

BOMBAY ALOO (VE) £4.95
Sautéed potatoes cooked with extra garlic, chilli, black pepper and a little lemon juice

ALOO GOBI (VE) £4.95
Sautéed potatoes and cauliflower in light spices and herbs

PANEER FRY (V) £4.95
Stir fried cubes of indian cheese with peppers and sweet chilli

SAAG PANEER (V) £4.95
Creamed baby leaf spinach and pieces of homemade Indian white cheese

KURKURI (V) £4.95
Crispy spice coated okra (Ladies Fingers), studded with a little chilli

MIX SHOBZI BHAJI (VE) £4.95
Stir fried vegetables in light spices and herbs

MUSHROOM BHAJI (VE) £4.95
Stir fried mushrooms in light spices and herbs

SAAG ALOO (VE) £4.95
Shredded spinach with potatoes, garlic, black pepper, coriander and fenugreek

CHANA SAMBER (VE) £4.95
Sweet and sour dry dish with chickpeas

BHINDI BHAJI (VE) £4.95
Stir fried okra (ladies fingers) in light spices and herbs

TARKA DHALL (VE) £4.95
Traditional lentil puree tempered with a garlic and chilli oil

- RICES -

STEAMED WHITE RICE	(VE) £2.75
PILLAU RICE	(VE) £2.75
MUSHROOM PILLAU	(VE) £3.50
VEGETABLE PILLAU	(VE) £3.50
EGG PILLAU	(V) £3.50
GARLIC RICE	(VE) £3.50
ONION RICE	(VE) £3.50
KEEMA PILLAU	£3.75
LEMON & CASHEW RICE	(VE) £3.75
COCONUT RICE	(VE) £3.75

- EXTRAS -

CHIPS	(VE) £2.50
MASSALLA CHIPS	(VE) £3.50

- BREADS -

All breads not suitable for coeliacs - with the exception of Tawa Roti

NAAN	(V) £2.75
GARLIC NAAN	(V) £3.50
PESHWARI NAAN (Sweet)	(V) £3.50
CHEESE NAAN	(V) £3.50
KEEMA NAAN	£3.50
GARLIC & CORIANDER NAAN	(V) £3.50
CHILLI & CHEESE NAAN	(V) £3.50
CHAPATI	(VE) £1.95
TANDOORI ROTI	(VE) £2.75
PARATHA	(VE) £3.50
TAWA ROTI	(VE) £1.95

RAITA	(V) £1.50
GREEN SALAD	(VE) £1.95
DESI SALAD	(VE) £2.95



TAKEAWAY MENU

01228 531495

www.stanwixtandoori.co.uk

11a Scotland Road Stanwix Carlisle CA3 9HR

Open 5.00pm-10.30pm

All major credit cards accepted

Food allergies and tolerances - some of our foods contain allergens.

Please speak to a member of staff for more information.

- APPETISERS & STARTERS -

POPPADOMS (2)	£1.80	SPICED POPPADOMS (2)	£1.80
MANGO CHUTNEY	£0.90	ONION SALAD	£0.90
MINT YOGHURT	£0.90	TAMARIND CHILLI	£0.90
LIME PICKLE	£0.90		

ONION BHAJI (V)	£3.95	CHICKEN PAKORA (V)	£4.50
PUNJABI LAMB SAMOSA (V)	£4.25	VEGETABLE SAMOSA (V)	£4.25

- PURI STARTERS -

Served with a deep fried pancake (puri)
Not suitable for Coeliac's, gluten free option available

CHICKEN CHAAT	£5.50	ALOO CHAAT (VE)	£5.50
Stir fried shredded chicken cooked with chaat spices		Small pieces of potato cooked with chaat spices	
LASOONI MUSHROOMS (VE)	£5.50	LAMB ZAL PURI (V)	£5.50
Sliced mushrooms cooked with an abundance of garlic and light spices		Shredded lamb cooked with hot spices and fresh green chillies	
PRAWN PURI	£5.50	KING PRAWN PURI	£7.95
Stir fried prawns cooked with onions and medium spices		Juicy king prawns stir fried with onions and spices	

- TANDOORI STARTERS -

TANDOORI CHICKEN	£5.50	LAMB TIKKA	£5.50
CHICKEN TIKKA	£4.95	SHEEK KEBAB	£5.50
PUNJABI CHILLI CHICKEN	£5.50	AFGHAN CHOPS	£7.95
TANDOORI WINGS	£4.95	PANEER TIKKA (V)	£4.95
		TANDOORI MIX SPECIAL	£6.50

- TANDOORI MAINS -

These dishes are amongst the delicacies of Asia. The meats are marinated for 24 hours before being cooked in a traditional oval clay oven called the Tandoor at an intensive heat, giving a charred appearance

TANDOORI CHICKEN	£10.95	LAMB TIKKA	£10.95
Marinated chicken cooked on the bone		Fillets of marinated lamb served diced	
CHICKEN TIKKA	£9.95	AFGHAN CHOPS	£13.95
Marinated chicken breast served diced		Mutton chops marinated in garam spices and yoghurt	
PUNJABI CHILLI CHICKEN	£10.95	TANDOORI KING PRAWNS	£14.95
Boneless breast of chicken in a chilli marinade		Marinated jumbo king prawns grilled in the clay oven	
TANDOORI WINGS	£9.95	TANDOORI COCKTAIL	£14.95
Marinated wings cooked in tandoori spices		Tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawn	
PANEER TIKKA (V)	£9.95	TANDOORI MIX SPECIAL	£12.95
Cubes of Indian cheese marinated and grilled		Chicken tikka, lamb tikka, sheek kebab	

- SHASHLIK PLATTERS -

Tenderised meats and seafood cooked as above, skewered alongside onions, peppers and tomato

CHICKEN TIKKA	£11.95	PANEER TIKKA (V)	£10.95
LAMB TIKKA	£12.95	TANDOORI KING PRAWNS	£19.95

Vegan (VE) Vegetarian (V) Contains Nuts (N) Not suitable for Coeliacs (V)
Mild (M) Medium (MM) Hot (MMM) Very Hot (MMMM)

- CHEF'S SIGNATURE DISHES -

MURGHI MASSALLA £11.95
Spring tandoori chicken breast off the bone, cooked with mince, crushed garlic, pureed ginger and tandoori spices

KOFTA MASSALLA £11.95
A combination of chicken tikka and spicy meatballs in rich tandoori sauce with cheese and a little cream

LAMB FRY £12.95
Tender lamb which is fried with green peppers and chillies in aromatic spices, garnished with lemon, onion and tomato salsa

JEERA CHICKEN £11.95
Shredded chicken with thinly sliced onions, garlic and mild spices in a thick style with a touch of cream and cumin seeds

EESA SIZZLER £19.95
Mixed peppers and onions fried with punjabi spices, hint of chilli and coriander, cooked with king prawns with lime juice

PUNJAB KI SHAAN £16.95
Highly spiced dish of mince, finely diced peppers, mince and tomatoes fresh coriander

BUTTER CHICKEN £11.95
Tandoori chicken stripped off the bone then simmered in a buttery sauce rich in tomato, fenugreek, cashew paste and double cream

SPECIAL SHASHLIK £11.95
Marinated chicken, peppers, onions and tomatoes which have been cooked in the tandoor, then submersed in a special tandoori sauce

NEPALESE £11.95
Cubes of chicken, or lamb tikka cooked in exotic mixed spices with red and green peppers, tomatoes and green chillies, prepared with a chef's special Nepalese sauce

NEHI MURGH £13.95
Medium spicy dish, cooked with meatless chicken alternative, sliced garlic, peppers, coriander and a little tamarind chilli

Vegan (VE) Vegetarian (V) Contains Nuts (N) Not suitable for Coeliacs (V)
Mild (M) Medium (MM) Hot (MMM) Very Hot (MMMM)

- HOUSE RECOMMENDATIONS -

MASSALLA (V,N)
The nations favourite dish, rich and creamy made with our special massalla paste mixed alongside with ground coconut and cashew combined with cream

ACHARI (V,N)
Hot and sour dish cooked with pickle, diced onions, garlic, green peppers and strong spices

SOUTH INDIAN GARLIC CHILLI
Briskly fried garlic, onions and sliced green chillies added to an aromatic paste made from coriander and green chillies

SHATKORA (V,N)
Bangladeshi lime (shatkora) is used in this classic Bengal curry, blended with a special mix of spices, in a thick base made with sliced onions, peppers and tomatoes

NAGA (V,N)
A fiery dish with onions, naga chilli, garlic, peppers and coriander, then cooked in a medium dry sauce

CHICKEN	£10.95	CHICKEN TIKKA	£11.95
LAMB	£11.95	LAMB TIKKA	£12.95
PRAWN	£11.95	KING PRAWN	£18.95
VEGETABLE	£10.95	HOUSE MIX	£13.95

Plant based option available

Vegan (VE) Vegetarian (V) Contains Nuts (N) Not suitable for Coeliacs (V)
Mild (M) Medium (MM) Hot (MMM) Very Hot (MMMM)