

Vegetable Supporting Dishes

Mix Vegetable Curry	£2.50
Mix Vegetable Bhajee	£2.50
Vegetable Malay Kufta	£3.25
deep fried vegetable balls in thick creamy sauce	
Mushroom Bhajee	£2.50
Sag Bhajee spinach	£2.50
Cauliflower Bhajee	£2.50
Bhindi Bhajee	£2.50
Okra/ladies fingers	
Bringal Bhajee	£2.50
Aubergines	
Bombay Potatoes	£2.50
Hot & Spicy	
Aloo Gobi	£2.50
Potatoe & Cauliflower	
Chana Massalla	£2.50
Chick Peas	
Motor Panir	£2.80
Cheese & Chick Peas	
Sag Panir	£2.80
Cheese & Spinach	
Tarka Dall	£2.50
Lentils, Garlic fried	
Garlic Mushrooms	£3.25
Cooked with fresh Garlic Butter & Cream	
Sag Alloo	£2.50

Condiments

Mango Chutney	£0.60
Lime Pickle	£0.60
Hot Red Sauce	£0.60
Onion Salad	£0.60
Mint Sauce	£0.60
Raita cucumber/onion	£0.85

Desserts

Orange/Lemon/Sorbets	£2.95
Pineapple Quarters	£3.10
Coconut Halves	£2.95
Motka Kulfi	£3.95
Honey Pot	£3.10
Soft Drinks (Cans only)	£0.80



Set Meals for 2 People

Tandoori Set Meals for 2 - £21.50

Sheek Kebab & Chicken Tikka starters, ½ Tandoori Chicken, Tandoori Mixed Mosalla, Special Rice, Keema Nan, 2 Papadoms, Onion Salad & Mint Sauce

Curry Set Meals for 2 - £20.50

Onion Bhaji x 2, Chicken Korma, Meat Rogan Josh, Mushroom Bhaji, Pilau Rice, Garlic Nan, 2 Papadoms, Onion Salad & Mint Sauce

KURZI LAMB

Please ask for details

To include a choice of 4 starters and side dishes,
Pilau rice, green salad and special sauces

£80.00

Tandoori Supporting Sundries

Soft unleavened bread, cooked on walls of the clay oven

Garlic Nan	£1.85
Keema Nan	£2.05
stuffed with spicy mincemeat	
Vegetable Nan	£1.85
Peshwari Nan	£2.05
almonds and sultanas	
Nan	£1.60

Sundries

Stuffed Paratha	£2.10
stuffed with vegetables	
Paratha	£1.80
leavened bread fried with ghee	
Chapati	£0.80
Puri Fried bread	£0.75
Chips	£1.35
Spicy Popadom	£0.65
Popadom	£0.55
Green Salad	£1.40

Rice Specialities

We use only genuine Tilda Basmati rice which is grown below the Himalayas and watered by the snow-fed rivers of the Himalayas

Special Rice	£2.40
Mushrooms, Egg and Peas	
Motor Pilau Peas	£2.20
Mushroom	£2.20
Egg Fried	£2.20
Keema Pilau Mincemeat	£2.40
Vegetable	£2.20
Lemon	£2.20
Garlic	£2.20
Chilli	£2.20
Sag	£2.20
Pilau	£1.95

The Finest Indian Take Away In Hull
We Are Second To None
As Voted By You The Customer

HULL DAILY **Mail** & Target
Winners of Various Chef Awards

Awarded 5 Star - HULL DAILY **Mail**
★★★★★

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Specialists in Indian Sub-Continental Traditional Food

Cheques Not Accepted

Telephone: (01482) { 449648
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108 Cottingham Road, Hull,
East Yorkshire, HU6 7RZ

www.moonlighttandoorihull.co.uk

OPENING HOURS

5.30pm - 12 Midnight
Open 7 Days a Week
Including All Bank Holidays

Specialists in outside catering of any size, eg. Birthday Parties, Anniversary, Office, Factory or Hospital Parties, Get Togethers, etc.
The Quality of our Food is nothing but the very best.
Visit for yourself to appreciate

PLEASE ASK IF ANY DISH OF YOUR CHOICE IS NOT LISTED.
WE SHALL BE GLAD TO PROVIDE IT IF CIRCUMSTANCES ALLOW.
WE DO NOT ACCEPT CHEQUES
ALL MAJOR CREDIT CARDS



Some dishes contain nuts or traces of nuts.
All main dishes do not include rice chips or nan.
The management has the right to refuse customers without any reason.
All images are for illustration purpose only.

Registered in England No. 5571506
Printed by www.TheOneStop.co.uk Tel: 01482 420020

Moonlight Tandoori

Established 1989



MT মুনলাইট তান্দুরী



Appetisers

Chutney Tray & Papadoms	£3.95
Onion Bhajee	£2.05
deep fried onion balls	
Samosa meat/vegetable	£2.25
crispy pastry filled with delicate sovey meat or vegetable	
Shami Kebab	£2.95
Oriental Beefburger	
King Prawn Butterfly	£3.60
dipped in egg yolk and spices then deep fried in golden breadcrumbs	
King Prawn Puri	£3.60
spicy King Prawn Bhuna bedded on soft puree bread	
Prawn Puri as above	£2.65
Chicken Pakora	£3.05
Prawn Cocktail	£2.65
Chicken/Lamb/Vegetable Chat	£3.20
Stuffed Green Pepper (Chicken/Lamb/Vegetable)	£3.75

Appetisers from the Tandoor

Spicy Chicken Wings	£2.90
Tandoori Chicken	£2.60
1/4 Spring Chicken on the Bone	
Chicken Tikka	£2.60
marinated boneless Chicken	
Lamb Tikka	£2.85
chunks of marinated Lamb	
Sheek Kebab	£2.80
spicy mincemeat spitted on charcoal	
Tandoori Mixed Kebab	£3.35
Chicken Tikka, Lamb Tikka & Sheek Kebab	
Tandoori Roti Kebab	£3.60
Chicken Tikka, Lamb Tikka & Sheek Kebab in pitta bread with green salad & green chillies	
Chef's Special Tikka	£3.20
boneless Chicken, dipped in egg yolk and spices, then deep fried with golden breadcrumbs	

Tandoori Main Dishes

Rice is not included with any dishes except Biryanis. All preparations cooked in the Tandoor are marinated in yoghurt, together with a special blend of Himalayan herbs and spices served with green salad and Chef's special sauce.

Tandoori Chicken whole	£10.55
1/2 on bone	£5.80
Chicken Tikka	£5.80
marinated tender Spring Chicken off the bone	
Lamb Tikka	£6.30
chunks of skewered Lamb cooked in the tandoor	
Tandoori King Prawns	£8.55
King Prawns are expensive but when cooked the Mughal way are exquisite and worth every penny	
Tandoori Mixed Grill consists of all above	£7.95
Chicken Shashlick	£6.35
boneless Spring Chicken, skewered together with Spicy Onions, Tomatoes and Green Peppers	
Lamb Shashlick as above	£6.75
Special Roti Kebab	£6.50
combination of Chicken Tikka, Lamb Tikka, Sheek Kebab in pitta bread and topped with Green Salad and Green Chillies)	

Tandoori Special Biryanis

Only Tilda Basmatis most famous thin long grained flavour full saffron rice, cooked together with marinated Tandoori spices served with medium vegetable curry sauce.

Tandoori Chicken Biryani	£6.95
Chicken Tikka Biryani	£6.95
Lamb Tikka Biryani	£7.35
Tandoori King Prawn Biryani	£9.95
Tandoori Mix Biryani (combination of all above)	£8.95

Tandoori Mossalla Delicacies

Mild to medium strength. Cooked with butter, cream, almonds fenugreek leaves and fresh coriander.

Tandoori Chicken Mossalla	£5.95
Chicken Tikka Mossalla	£5.95
Lamb Tikka Mossalla	£6.45
Tandoori King Prawn Mossalla	£8.95
Tandoori Vegetable Mossalla	£5.35

Chef's Special

House Special Mix combination of Chicken, Meat, Prawns, King Prawns and Mushrooms, cooked with fresh ground herbs and spices medium strength

Chicken/Meat Jalfiazi	£6.25
spicy Chicken/Meat cooked with fresh Green Chillies and fresh coriander	
Lamb Jalfiazi as above	£6.85
Lamb Badam Passanda	£7.30
chunks of marinated Lamb, nourished with Almonds, Pistachio nuts, Cashew nuts, Sultanas, Butter and cream	

Channa Chicken Tikka Cooked with Chick peas

Chicken/Meat Muglia	£6.30
fresh ground herbs & spices cooked with Mincemeat with your choice of Chicken / Meat	
Akbari Chicken	£6.65
1/2 Spring Chicken cooked with Mincemeat, Onions, Capsiums and fresh Dhania	

Chef's Special Tikka boneless Spring Chicken, touched with fresh garden Mint, dipped in Egg Yolk and the deep fried with Golden Breadcrumbs, served with Green Salad and Chef's special sauce

Chicken Garlic Bhuna prepared with fresh Garlic, Tomatoes, Coriander, Green Peppers, etc. Medium

Garlic Prawn & Mushroom Blue Water Prawns, cooked with Mushrooms, fresh Garlic, Onions, Peppers, Butter & Fresh Cream

Garlic King Prawn & Mushroom cooked with Onions, Green Pepper, Mushrooms, fresh Garlic butter & cream

Chicken Muska special mix of spices, fresh Coriander, Green peppers, Tomato, fresh Garlic & Ginger, Medium

Tandoori Sizzler A combination of tandoori chicken, chicken tikka and lamb tikka, cooked with onions, peppers, fresh herbs in a spicy mossalla sauce.

Jaypur Raj (Chicken Tikka) A mixture of fresh jalapeno, spring onions, garlic ginger, cherry tomatoes and a touch of chilli

Jaypur Raj (Lamb Tikka) as above

Amlee Tikka (Chicken Tikka) A mild exotic Bengali dish, derived from the use of luscious mango slices, almond coconut and fresh cream with a touch of honey. A must try!

Amlee Tikka (Lamb Tikka) as above

Nagga Tikka (Chicken Tikka) Mouth watering Northern Bengal flavourite using its own unique nagga (mixed chillies) with an added kick from crushed peppered chillies. Very hot sizzling dish, not for the faint hearted

Nagga Tikka (Lamb Tikka) as above

Butter Chicken Tikka A mild delicious chicken dish, almonds, cream and a greater use of butter

Shanaz (Chicken Tikka) Similar related to the korma using garlic butter, finely sliced parsley, coconut and cream

Shanaz (Lamb Tikka) as above

Any main vegetable dish of your choice can be prepared

Variation Dishes

King Prawn Jinga	£8.50
fresh Beans, Green Peppers, Tomatoes, Onions and Coriander, Medium	
Sag Ghosht	£5.40
garden spinach with Meat	
Sag Prawn	£5.75
garden spinach with Prawns	
Methi Ghosht	£5.10
meat, richly flavoured with fenugreek leaves	
Padina Chicken	£5.10
garden mint flavoured Chicken	
Chicken/Meat Bharta	£5.20
hot, sweet and sour, cooked with almonds and a greater use of Tomato puree	
Chicken/Meat Dupiaza	£5.20
medium spiced, richly flavoured with Onions and Green Peppers	
Kheema Bhuna	£5.30
mince meat	

Korai

Highly spiced with tomatoes, onions, capsiums and relished with fresh garlic

Korai Chicken	£5.15
Korai Meat	£5.15
Korai Prawns	£5.85
Korai King Prawns	£7.70

Balti

A very desirable succulent medium dish using strong piquant spices and garnished with coriander leaves

Chicken Tikka Balti	£5.90
Lamb Tikka Balti	£6.45
King Prawn Balti	£8.45
Prawn Balti	£6.40
Vegetable Balti	£4.95

Rosson

A new medium bhuna style dish with crushed cloves of garlic, spring onions, yoghurt & mixed tandoori sauce

Chicken Tikka Rosson	£6.20
Lamb Tikka Rosson	£6.85
Prawn Rosson	£6.75
King Prawn Rosson	£8.20
Mix Vegetable Rosson	£4.95

Rezalla

Cooked with onions, green peppers, garlic, fresh green jalapenos & spicy mossalla sauce (ideal Jalfrazi alternative)

Chicken Tikka Razella	£6.20
Lamb Tikka Razella	£6.85
Prawn Razella	£6.75
King Prawn Razella	£8.20
Mix Vegetable Razella	£4.95

Balti Mossalla

A unique new dish cooked in marinated tandoori sauce, green herbs, fresh garlic & ginger, garnished with coriander leaves

Chicken Tikka Balti Mossalla	£6.05
Lamb Tikka Balti Mossalla	£6.65
Prawn Balti Mossalla	£6.55
King Prawn Balti Mossalla	£8.45
Mix Vegetable Balti Mossalla	£4.95

Rogan Josh

Cooked with green peppers, onions and freshly sliced tomatoes, a greater use of tomato puree and herbs to create a succulent flavour

Chicken Rogan Josh	£5.10
Meat Rogan Josh	£5.10
Prawn Rogan Josh	£5.75
King Prawn Rogan Josh	£7.90

Bhuna

Prepared with freshly ground herbs and spices in a special thick sauce, blended with freshly cut tomatoes and Dhania leaves to echo the flavour

Chicken Bhuna	£5.10
Meat Bhuna	£5.10
Prawn Bhuna	£5.75
King Prawn Bhuna	£7.90

Korma

Cooked with pure creamed coconut and cream in a very thick creamy mild sauce

Chicken Korma	£5.10
Meat Korma	£5.10
Prawn Korma	£5.75
King Prawn Korma	£7.90

	Meat	Chicken	Prawns	King Prawns	Fresh Mix Veg
Curry	£4.55	£4.55	£4.95	£7.60	£4.25
done with mushrooms for an extra 50p					

Madras	£4.65	£4.65	£5.10	£7.70	£4.45
Fairly Hot Dish, known throughout the region					
Vindaloo	£4.90	£4.90	£5.50	£7.80	£4.55
Very Hot dish, Cooked with potatoes					

Dhansak	£5.20	£5.20	£5.65	£7.95	£4.70
This dish is cooked with lentils, lemon juice, pineapple & various aromatic spices to enhance a hot, sweet and sour flavour					

Kashmir	£5.40	£5.40	£5.85	£8.05	£4.80
Thick and creamy, cooked with bananas, lychees, creamed coconut, fruity mild dish					

Biryani Dishes

Biryani dishes are mixed with Tilda Basmati rice, served with vegetable curry sauce

Chicken Biryani	£6.30
Meat Biryani	£6.30
Prawn Biryani	£6.50
King Prawn Biryani	£8.90
Special Mix Biryani	£8.75
consists of all of the above	
Mix Vegetable Biryani	£5.00
Mushroom Biryani	£5.00

English Dishes

All served with chips, tomato, peas and mushrooms

Roast Chicken	£5.60
Fried Scampi (reformed)	£5.60
Omelette (various)	£5.60
Prawn Salad	£5.60