Tandoori Starters

All items served with a separate bag of salad and a tub of mint sauce

Chicken Tikka	5.10	Sheek Kebab	4.40	
(off the bone) Tandoori Chicken (quarter / on the bone)	5.10	Mix Kebab Starter 6.40 (Chicken Tikka, Sheek Kebab, Tandoori Chop)		
Lamb Tikka (off the bone)	6.40	Tandoori Chops (4pc / on the bone)	6.95	
Boti Kebab	5.10	Tandoori King Prawr	7.40	

Non-Tandoori Starters

All items served with a separate bag of salad and a tub of mint sauce

Onion Bhaji (4pc)	3.45	Meat or Veg Samosa (2pc) 4.1	
Shami Kebab (2pc)	4.30	Prawn Puri	4.95
Prawn Cocktail	4.10	Chicken Chat Puri	4.95
Stuffed Mushrooms	4.10	Mixed Starter	4.95
Garlic Mushrooms	4.10	(Meat Samosa, Onion Bhaji, Stuffed Mushrooms)	
Chicken Pakora	4.95	Aloo Tikka	4.10
Vegetable Pakora (2pc) 3.95		King Prawn Butterfly7.40	
Fish Tikka	4.95	(2pc / without shell)	,
Paneer Tikka (Indian cheese)	5.40	Chicken Chilli Shashlik (off the bone)	6.30

Tandoori Mains

Tandoori Chicken 9.10 Lamb Tikka

Marinated in special ingredients, then cooked over a clay oven erved with a separate curry sauce (choose a sauce of your choice for 95p extra)

11.40

Total descriptions of Oak	114445		
Tandoori Chops (6pc / on the bone)	14.45	Tandoori King Prawn (5 pc / without shell)	16.45
Chicken Shashlik (off the bone)	10.95		
Chicken Tikka (off the bone)	9.10	Lamb Shashlik (off the bone)	11.40
(Hall / Off the borne)		(on the bone)	

Tandoori Mixed Grill 14.45

(Tandoori Chicken, Chicken Tikka, Tandoori Chop, Sheek Kebab & Onion Bhaji)

(Served with any curry sauce of your choice)

Masala Dishes

Cooked in a mild sauce with masala spices & cream. Off the bone.

Chicken Tikka Masala 9.	10 Lamb Tikka Masala	11.40
Special Masala (Lamb & Chicken Tikka)	75 Tandoori King Prawn Masala	16.45

The Gatley Tandoori Special Curry A special curry made with beef, chicken, prawn, egg & mushroom.

Special curry made with beet, chicken, prawn, egg & mushroom Cooked in a sauce of your choice i.e. Rogan Josh, Madras, Bhuna etc.

£10.95

Exclusive Dishes

Looking for something authentic and bursting with flavour?

DESHI SPECIAL (Medium) Cooked with Naga sauce, fresh ginger, garlic, herbs & spices.	9.95
JAFFLON (Hot) Chicken Tikka or Lamb Tikka cooked with garlic, onions, tomatoes, green peppers, chillies, spices & herbs.	9.95
SHAHI (Hot) Chicken Tikka or Lamb Tikka cooked in a special sauce with a selection of spices, herbs, egg and tomatoes.	9.95
PANEER (Medium) Special Indian cheese cooked with spices & herbs. Recommenda include: Matar Paneer (with peas) Saag Paneer (with spinach) Paneer Chana Masala (with chickpeas)	9.95 tions
TERANGA (Hot, Sweet & Sour) Tamarind based dish cooked with roasted garlic, Kashmiri chilli pickle and garnished with spring onions, coriander, herbs & spices.	9.95
NAGA SPICE (Hot) Red Sylheti Naga & Shatkora (type of citrus native to Sylhet) to give you a unique Bangladeshi taste.	9.95
BALTI AKBARI CHAM CHAM (Medium) Tender Tandoori breast chicken cooked in a special Balti sauce with tomatoes, red & green peppers.	9.95
GARLIC CHICKEN BAGHAR (Medium) Chicken Tikka cooked in a pepper sauce, cinnamon, coriander and fresh ginger stir fried with finely sliced, fresh garlic.	9.95
KHASI KO BHUTUWA (Medium) Nepalese speciality from the Kathmandu Valley. Spiced lamb with mustard seeds and stir fried until crisp.	9.95
BULLET BALTI (Hot) Chicken Tikka or Lamb Tikka smothered in a fiery mix of hot spices, cooked with sliced peppers and onions, and dressed with chilli flakes & lime.	9.95
CHICKEN CHILLI MASALA (Medium) Chicken Tikka cooked in a medium sauce with a special blend of masala spices.	9.95
JAIPURI & BANGLA SPECIAL MIX (Medium) Tandoori chicken and chops cooked in a clay oven, then stir fried with red peppers, bullet peppers, cherry tomatoes, oranges, olives, baby onions & garlic. Served in a special sauce.	0.40
CHICKEN CHILLI SHASHLIK Tender strips of Chicken Tikka Shashlik cooked in a light chilli Masala sauce.	0.40
BALTI EXOTICA (Medium) King Prawn, Chicken Tikka & Lamb Tikka in a special medium spiced Balti sauce.	0.40

Fish Dishes

White fish (descaled) cooked with herbs, spices, garlic, ginger and fresh coriander

Fish Chilli Masala or Fish Korai or Fish Jalfrezi (Hot).

£11.10

Fish Tikka

Cooked over a clay oven and served with a separate curry sauce.

Choose a sauce of your choice for 95p extra.

£11.10

Jingra Sarsoon

Fresh king prawns cooked in light spices, onion, capsicum, fenugreek & tomatoes.

£17.25

Chef Recommendations

Choose from the below and then your sauce of choice.

Chicken Tikka	9.10	Prawn	9.45
Beef	9.95	King Prawn	16.45
Lamb	9.95	Keema	7.60
Lamb Tikka	10.95	Vegetable	7.60

KORAI (Medium) Green peppers, tomatoes, cinnamon, onions & herbs.

JALFREZI (Hot) Sautéed and cooked with tomatoes, capsicums, chillies and herbs.

SAAG (Medium) Spinach, fresh onions and tomatoes.

BALTI (Mild to Medium) Onions, tomatoes, capsicums and chillies.

BOMBAY FLAME (Hot) Highly spiced with boiled egg, potatoes and tomatoes with special naga sauce.

PASSANDA (Mild) Cooked with light spices and almonds.

DHAKA GULSHAN (Fairly Hot) Fresh herbs and spices, with sliced green beans and mustard.

PATHIA (Hot, Sweet and Sour) Onions, tomatoes, mango, fresh herbs and spice.

CHANA DAL (Hot) Chickpeas cooked with coriander and mixed spices.

NEPAL (Mild) Coconut, fresh ginger, garlic, lychee, fresh herbs and spices.

AGRA (Hot) Exotic dish made with onions, green chillies, coriander and potatoes with a thick sauce.

MAKHANI (Mild to Medium) Cooked in a butter sauce with almonds, raisins and cashews.

HANDI (Medium) A creamy but spicy based dish.

English Dishes

All dishes are served with chips, peas & fresh salad.

Fried Chicken	10.95	Fried Scampi	10.95
Omelette	10.95	Sirloin Steak	16.45
Chicken, Mushroom or			

Gatley Tandoori Special Sandwich Rolls

Rolls are served on a plain naan bread with a separate pot of special red sauce, mint sauce and mixed salad.

Sheek Kebab Roll 7.45 Chicken Tikka Roll 7.45

Prawn)

Lamb Tikka Roll 7.60
Mixed Tikka Roll (Sheek Kebab, Chicken Tikka, Lamb Tikka)

Biryani Dishes

Prepared with basmati rice, onions, nuts and sultanas, with an omelette on top.

Served with a separate vegetable curry sauce.

Plain Chicken Biryan	i 10.95	Keema Biryani	9.9
Plain Lamb Biryani	10.95	Prawn Biryani	11.10
Plain Beef Biryani	10.95	Vegetable Biryani	9.9

Special Biryani Dishes

Prepared with basmati rice, onions, nuts and sultanas, with an omelette on top.

Served with a separate Masala curry sauce.

Chicken Tikka Biryani	11.10
Lamb Tikka Biryani	11.45
Gatley Special Biryani (Mixed)	11.95
Persian Biryani (Banana, Almond, Coconut)	11.95
Tandoori King Prawn Biryani	16.45

Vegetable Sides & Eurry Sauces

Mushroom Bhaji	4.10	,
Brinjol Bhaji (Aubergine)	4.10	(
Chana Bhaji (Chickpea	s) 4.10	(
Gobi Bhaji (Cauliflowe	r) 4.10	
Bhindi Bhaji (Okra)	4.10	
Saag Bhaji (Spinach)	4.10	
Bombay Aloo (Spicy Potatoes)	4.10	i

Saag Aloo (Spinach & Potatoes)	4.10
Aloo Gobi (Potato & Cauliflower)	4.10
Fried Mushrooms	4.10
Saag Paneer (Spinach & Indian Cheese	5.45
Tarka Daal (Lentils)	4.40

4.10

Any curry sauce i.e. Madras, Vindaloo, Bhuna, Masala, etc

Most Popular

PLAIN CURRY DISHES

(Medium) A simple selection of spices, stir fried with tomatoes and onions.

Plain Chicken	7.45	Vegetable	7.45
Beef or Lamb	8.10	Keema	7.45
Chicken Tikka	8.10	Prawn	8.95
Lamb Tikka	9.60	King Prawn	15.45

BHUNA (Medium)

Stir fried with tomatoes and onions.

ROGAN JOSH (Medium)

Cooked with tomatoes and capsicums.

MADRAS (Fairly Hot)

Tangy dish cooked with tomatoes.

VINDALOO (Very Hot)

Tomato based dish, stir fried with onions & hot spices.

DOPIAZA (Medium)

Stir fried, onion-based dish cooked with fresh bay leaves, cinnamon, capsicums.

Plain Chicken	8.95	Vegetable	7.45
Beef or Lamb	9.45	Keema	7.45
Chicken Tikka	9.45	Prawn	9.10
Lamb Tikka	9.95	King Prawn	16.45

SAMBER (Medium)

Hot and sour curry prepared with lemon juice and lentils.

KORMA (Very Mild)

Very creamy dish and sweet in taste.

DANSAK (Mild)

Cooked with lentils, pineapple and a hint of cream giving you a sweet & sour taste.

PAL (Extra Hot)

Tomato based dish cooked with potatoes and green chillies.

MALAYA (Mild)

Prepared with pineapple, banana, coconut cream and mild spices.

Plain Chicken	8.95	Vegetable	7.45
Beef or Lamb	9.45	Keema	7.45
Chicken Tikka	9.45	Prawn	9.10
Lamb Tikka	9.95	King Prawn	16.45

Sundries & Rice

Pilau Rice (yellow / basmati)	2.95	Cheese Naan	3.60
	2.95	Paratha	3.00
Rice (White / Boiled)		Stuffed Paratha	3.60
Mushroom Rice	3.60	(mixed vegetable)	
Vegetable Rice	3.45	Tandoori Roti	2.60
Onion Fried Rice	3.45	Chapati	2.60
Egg Fried Rice	3.60	Chilli Chicken (spicy)	3.60
Chips	3.00	Tikka Naan ith cheese	4.10
Plain Naan	2.95	Chilli Keema (spicy)	3.60
Garlic Naan	3.60	Naan with cheese	4.10
Keema Naan	3.60	Side Salad	2.25
Peshwari Naan	3.60		

Papadums & Dips

(coconut & raisins)

Papadum	0.70	Mint Sauce	0.60
Spiced Papadum	0.70	Lime Pickle	0.70
Onion Chutney	0.60	Red Sauce	0.70
Mango Chutney	0.60		

Sweet Sides

Banana or Pineapple Fritter	4.25
Mango Lassi (1 Litre) (Seasonal)	5.60

Cold Drinks

Coke / Diet Coke / Pepsi / 7UP / Fanta / Vimto	1.30
Bottled Water	1.30
Appletiser	2.10
J-20 (different flavours available)	2.10

Set Meals

Curry Set Meal (6 Course) for 2 People - £32.50

STARTERS: Papadums, Onion Bhajis & Aloo Chat Puri MAINS: Beef Rogan Josh & Chicken Bhuna SIDES: Aloo Methi & Bhindi Bhaji

SUNDRIES: Pilau Rice & Plain Naan

Tandoori Set Meal (6 Course) for 2 People - £32.50

STARTERS: Papadums, Sheek Kebab & Chicken Tikka MAINS: Tandoori Chicken (Half) & Lamb Tikka

> SIDES: Masala Sauce & Brinjol Bhaji **SUNDRIES: Pilau Rice & Plain Naan**

Mixed Set Meal (6 Course) for 2 People - £32.50

STARTERS: Papadums, Meat Samosa & Lamb Tikka MAINS: Chicken Tikka & Chicken Rogan Josh SIDES: Cauliflower Bhaji & Saag Aloo **SUNDRIES: Pilau Rice & Garlic Naan**

Vegetarian Set Meal (6 Course) for 2 People - £28.50

STARTERS: Vegetable Pakora & Vegetable Samosa MAINS: Vegetable Rogan Josh & Vegetable Korai **SIDES:** Fried Mushroom & Bombay Aloo **SUNDRIES: Pilau Rice & Plain Naan**

Is there a story?

For those who have met our dad, Ash, will know he is the man behind it all. Growing up in Bangladesh as an ambitious child, he immigrated to the UK and spent the late 70s across the North West as a young, entrepreneurial chef, learning the art of Bangladeshi and Indian cuisine before Gatley Tandoori was born in 1992. Thanks to our hard-working team and our cherished customers we now call our friends, we are still standing.

Yours sincerely, The Four Sons of Gatley Tandoori.

Need Catering?

Enquire within or via info@gatleytandoori.com We have happily catered for occasions in all shapes and sizes and have a dedicated team at the ready to cook and deliver your feasts. Whether it be a daytime event, or an evening do, we can cater for you.

Have a food allergy?

Enquire within or via info@gatleytandoori.com Some of our dishes contain nuts and other allergic ingredients. Please inform us of any allergies before ordering. All of our dishes are cooked using cholesterol free oil.

The Pride of Satley since 1992

We are a trusted and regionally famous, Stockport based takeaway and restaurant serving nothing but addictive, mouth-watering and fulfilling Bangladeshi and Indian cuisine to our beloved community...and of course we cannot forget our customers who travel from outside the realms of Gatley to get here. We offer you a range of authentic dishes, including the nation's favourites, along with smoking Tandoori food straight out of our clay ovens.

FOOD HYGIENE RATING









Order & Pay Online www.gatleytandoori.com

Order Via Telephone 0161 491 5859 / 4808

Find Us

5 Northenden Road, Gatley, SK8 4EN

Opening Times

5.00pm - 11.00pm Monday Tuesday 5.00pm - 11.00pm Wednesday 5.00pm - 11.00pm 5.00pm - 11.00pm Thursday Friday 5.00pm - 11.30pm Saturday 5.00pm - 11.30pm Sunday 5.00pm - 11.00pm

Open all holidays including bank holidays

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