

# tandoor

## Shruwat Starters

### *Batata Vada*

*Spiced mashed potato balls in chick pea batter, deep fried (2pcs)*

\$6.00

### *Samosa*

*Deep fried flour shell stuffed with a mixture of mashed boiled potato, green peas, spices, green chili. (2pcs)*

\$6.00

### *Chicken Pakoras*

*Delicately seasoned batter fried fritters of Chicken (8pcs)*

\$6.00

### *Vegetable Pakoras*

*Assorted Vegetable fritters (Onion, Potatoe, Paneer, and Bell Pepper) (8pcs)*

\$6.00

### *Paneer or Chana or Dhingri Chaat*

*A tangy combination of Cottage cheese or garbanzo beans or Mushrooms, Potatoes and Onions tossed in tamarind sauce sprinkled with black Indian salt.*

\$6.00

### *Hara Bhara Kabab*

*Cottage cheese cooked with Spinach and fried in coin shape (4pcs)*

\$5.00

### *Vegetable Cutlet*

*Mashed vegetables (Potatoes, Beans, peas, & carrots) mixed with spices and deep fried. (2pcs)*

\$6.00

### *Vegetable Croquet*

*Vegetable cutlet stuffed with Cottage cheese. (2pcs)*

\$6.00

### *Aloo Tikki*

*Deep fried spiced mashed potatoes. (2pcs)*

\$5.00

### *Kheema Tikki*

*Minced lamb meat covered with spiced mashed potatoe and deep fried. (2pcs)*

\$7.00

### *Jhinga Fry*

*Shrimps lightly marinated in sour cream, touched with herbs and batter fried. (6pcs)*

\$10.00

### *Koliwada Fish*

*Batter fried fish marinated in yogurt & spices.*

\$10.00

### *Crab meat Chaat*

*A tangy combination of spiced crab meat, onions & tomatoes.*

\$10.00

*All foods cooked to order & prepared to your choice:*

***Extra Mild, Mild, Medium, Hot or Extra Hot.***

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# tandoor

## Soups

### *Chicken*

*Mildly spiced cream of chicken soup*

\$5.00

### *Vegetable*

*Mildly spiced cream of vegetable soup*

\$5.00

### *Tomato*

*Mildly spiced cream of tomato soup*

\$5.00

### *Mushroom*

*Mildly spiced cream of mushroom soup*

\$5.00

## Side Dishes Salad Selection

### *Murgh Tikka Salaad*

*Boneless chicken pieces, chargrilled in Tandoor & tossed in a fresh garden salad*

\$7.00

### *Paneer Tikka Salaad*

*Home-made cottage cheese, chargrilled in Tandoor & tossed in a fresh garden salad*

\$7.00

### *Garden Salaad*

*Fresh garden salad – Lettuce, onions, cucumber, carrots, tomatoes & capsicum*

\$5.00

### *Kachumbar*

*Chopped onions, cucumber, tomatoes & fresh coriander, with a dash of fresh lemon juice & optional green chillies. A great side salad for curries*

\$3.00

### *Raita*

*Traditional accompaniment to any Indian dish: Onions, cucumber, tomatoes, capsicum & fresh coriander leaves, blended together with yoghurt*

\$4.00

### *Papadams*

*Paper thin spicy snack made with lentils*

\$1.00

### *Masala Pappad*

*Pappad sprinkled with onions, tomatoes and spices*

\$3.00

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# tandoor

## BBQ delicacies from the Grill Tandoori Nazrane

(Served on Sizzling Plate with Naan or Salad)

### **Tandoor Mix Grill**

A combination platter consisting of Reshmi kabab, Sheekh kabab, Chicken tikka, Fish Tikka, shrimps & Paneer Tikka (2pcs Each)

\$20.00

### **Chicken Tandoori**

Whole Chicken Legs marinated in yogurt and spices for 24 hours and grilled in Tandoor (clay oven) to perfection

Full (4 Legs) \$18.00    Half (2 Legs) \$9.00

### **Chicken Tikka**

Boneless pieces of white chicken marinated in yogurt, spices and lemon juice, then grilled in Tandoor (8pcs)

\$12.00

### **Reshmi Kabab**

Succulent boneless chicken pieces marinated in yogurt and cashew paste, grilled in charcoal tandoor. (8pcs)

\$12.00

### **Chicken Roast**

Boneless chicken breast pieces marinated in yogurt and Beet Root, then grilled in Tandoor (8pcs)

\$12.00

### **Hazari Kabab**

Boneless pieces of white chicken marinated in yogurt and spinach grilled in charcoal tandoor (8pcs)

\$12.00

### **Sanjevani Kabab**

Chicken Breast marinated in cream, yogurt & lentil paste with garlic, grilled in tandoor. (8pcs)

\$12.00

### **Kasturi Kabab**

Chicken Breast marinated fenugreek leaf paste with garlic, grilled in tandoor (8pcs)

\$12.00

### **Paneer Tikka Lajawab**

Char grilled chunks of homemade cheese marinated in pickled spices (8pcs)

\$12.00

### **Vegetable Kabab**

Vegetable mince mixed with garlic, ginger & spices cooked on a skewer in tandoor.

\$12.00

### **Mushroom Multani**

Garden Fresh marinated Button mushrooms stuffed with paneer and grilled in tandoor (6pcs)

\$12.00

### **Lobster Tandoori** (Check for availability)

Tender 7oz Lobster tail marinated with yogurt and special spices grilled in tandoor to perfection

\$ M.P

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# tandoor

## *Prawn Tandoori*

*Jumbo Shrimps marinated in yogurt, garlic, ginger and combination of spices then grilled in Tandoor. (9pcs)*

\$18.00

## *Fish Tikka*

*Chunks of fresh fish marinated in yoghurt, fresh spices and lemon juice then grilled in clay oven. (8pcs)*

\$15.00

## *Malai Fish*

*Fish fillet marinated in cream & yogurt with garlic, broiled in charcoal tandoor. (8pcs)*

\$15.00

## *Sheekh Kabab*

*Ground Lamb mixed with fresh ginger herbs and spices, grilled on skewers in our traditional clay oven.*

\$15.00

## *Lamb Chops*

*Tender Lamb chops marinated in special Indian spices and grilled in tandoor (6pcs)*

\$25.00

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# tandoor

## Tandoori Rotiyan Indian Breads

### *Naan*

*Leavened bread baked in tandoor.*

\$2.00

### *Baby Naan*

*White flour leavened bread with spiced cottage cheese (2pcs)*

\$3.00

### *Butter Naan*

*Leavened bread enriched with butter and baked in tandoor.*

\$2.50

### *Onion Naan*

*An exiting version of naan, stuffed with spiced shredded onions.*

\$2.50

### *Garlic Naan*

*Naan stuffed with chopped garlic.*

\$2.50

### *Kheema Naan*

*Leavened white flour bread stuffed with minced lamb.*

\$4.00

### *Paratha*

*Whole wheat layered bread*

\$2.00

### *Aloo Paratha*

*Paratha stuffed with potatoes.*

\$2.50

### *Roti*

*Whole wheat bread baked in tandoor.*

\$2.00

### *Roomali Roti*

*Amazingly thin "handkerchief" bread from Lucknow (City in India).*

\$4.00

### *Poori*

*Deep fried Indian bread made of whole wheat. (Loved by kids) (2pcs)*

\$2.50

### *Batura*

*Deep fried Indian bread made of white flour.*

\$2.50

### *Kulcha*

*White flour leavened bread with spiced cilantro.*

\$2.50

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# tandoor

## Chawal / Biryani Basmati Rice Selection

### *Lamb Chop Biryani*

*Succulent Lamb chops blended with basmati rice and spices.*

\$20.00

### *Mutton Biryani*

*Tender boneless Lamb cubes blended with basmati rice and spices.*

\$18.00

### *Prawn Biryani*

*Specially flavoured saffron rice cooked with Shrimps*

\$20.00

### *Chicken Biryani*

*Specially flavoured saffron rice cooked with boneless pieces of chicken.*

\$16.00

### *Vegetable Biryani*

*Lightly spiced vegetables with saffron rice*

\$16.00

### *Kashmiri Pullao*

*Specially flavoured saffron Rice with fried onions, nuts and coconuts*

\$16.00

### *Mutter Pullao*

*Green Peas and fried rice*

\$16.00

### *Veshnu Pullao*

*Vegetable fried rice*

\$16.00

### *Mushroom Pullao*

*Saffron rice cooked with mushrooms and Indian herbs*

\$16.00

### *Rice*

*Steamed Basmati rice*

\$3.00

### *Saffron Rice*

*Basmati rice cooked with saffron and bay leaves*

\$4.50

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# tandoor

## Sabzi (Main Course) Vegetable Selection (Served with Rice or Naan or fries)

### *Navrattan Korma*

*A traditional merging of nine different vegetables and nuts cooked in mild sauce.*

16.00

### *Kadhai Paneer*

*Home-made cottage cheese, cooked with capsicum in tomatoes & onion gravy*

17.00

### *Malai Kofta*

*Spongy Cottage cheese rolled into balls and cooked in mild gravy*

\$16.00

### *Paneer Makhanwala*

*Cottage cheese cooked in spiced buttery tomato sauce*

\$17.00

### *Palak Paneer*

*Cottage cheese cooked in Spinach.*

\$17.00

### *Mutter Paneer*

*Fresh home made cubes of cottage cheese lightly fried and cooked with Green peas in onions & tomato sauce*

\$16.00

### *Paneer Chaman*

*Thick Cottage Cheese slices cooked in tangy cashew tomato gravy. (Check for Preparation time)*

\$17.00

### *Paneer Kaju Masala*

*A House specialty: Cottage cheese cooked in cashew paste and chefs special spices.*

\$18.00

### *Aloo Palak*

*Potato cubes cooked in spinach*

\$16.00

### *Baigan Barta*

*Whole eggplants partially cooked on skewers in tandoor, cooked with tomatoes, onions, and tomato sauce*

\$16.00

### *Dhingri Mutter*

*Mushroom and peas cooked with spices.*

\$16.00

### *Aloo Gobi*

*Mouth watering blend of fresh cauliflower and potatoes seasoned to perfection*

\$16.00

### *Bhendi Masala*

*Okra cooked with onion and tomatoes, seasoned with aromatic herbs.*

\$16.00

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# tandoor

## *Daal Makhani*

*Black lentils are cooked on slow heat and then tossed with fresh ginger, garlic, onions, tomatoes and spices.*

*\$16.00*

## *Daal Tarka*

*Yellow lentils tempered home style.*

*\$13.00*

## *Channa Masala*

*Whole white Garbanzo simmered in a spicy onion & tomato gravy.*

*\$16.00*

## *Vegetable Makhanwala*

*Mixed vegetables cooked in buttery tomato sauce*

*\$17.00*

## *Vegetable Kabab Masala*

*Mixed vegetables Kabab cooked in Cilantro and Onion sauce*

*\$17.00*

## *Vegetable Lassoni*

*\$16.00*

*Mixed vegetables cooked with lots of garlic, tomatoes and red pepper*

## *Haryali Kofta*

*Mixed vegetable balls cooked in spinach and coriander (cilantro) sauce*

*\$16.00*

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# tandoor

## *Samoondar Ka Khazana (Main Course)* *Seafood Selection*

*(Served with Rice or Naan or Mix Vegetables or Fries)*

### *Shrimp Vindaloo*

*Fresh Shrimps in a fiery hot Vindaloo curry with potatoes*

*\$21.00*

### *Shrimp Curry*

*Shrimps cooked in traditional curry spices.*

*\$21.00*

### *Shrimp Saagwala*

*Shrimps cooked with spinach and mild spices.*

*\$21.00*

### *Shrimp Masala*

*Shrimps cooked with onion, tomato and green pepper.*

*\$21.00*

### *Fish Masala*

*Fish cooked with onion, tomato and green pepper.*

*\$19.00*

### *Fish Curry*

*Fish cooked in traditional curry spices*

*\$19.00*

### *Fish Saagwala*

*Fish cooked with spinach and mild spices*

*\$19.00*

### *Fish Jalfrezi*

*\$20.00*

*Boneless fish pieces cooked with spices in a sweet and sour curry sauce.*

### *Fish Hara Masala*

*Boneless fish pieces cooked with spices in cilantro sauce*

*\$19.00*

### *Calamari Steak Masala*

*Calamari steak, cut into cubes, simmered to perfection in seafood spices & tomato gravy*

*\$20.00*

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# tandoor

## Gosht ki Bahar (Main course)

### Lamb Specialities

(Served with Rice or Naan or Mix Vegetables or Fries)

#### *Mutton Sukha Fry*

*Tender pieces of Lamb cooked in natural herbs & spices.*

\$20.00

#### *Mutton Dhabha*

*Fresh Lamb cooked with onion, tomatoes and herbs in a kadai (Indian wok)*

\$20.00

#### *Mutton Do piaza*

*Lightly spiced lamb with onions.*

\$20.00

#### *Mutton Vindaloo*

*This version of the curry contains chunks of lamb & Potatoes and is tangy and spicy.*

\$20.00

#### *Mutton Saagwala*

*. Fusion of lamb cubes, spinach & Cream with a distinct spicy creamy flavour.*

\$20.00

#### *Kheema Mutter*

*Minced Lamb cooked with green peas and spices*

20.00

#### *Mutton Kadai*

*Lamb cooked in kadai (Indian wok) with capsicum, onions and spices*

20.00

#### *Mutton Rogan Josh*

*Originating from Kashmir, Rogan Josh is known for its red colored hot sauce. The color is derived from using Kashmiri red chili liberally, however since lot of non-Indians are not used to the chili we use tomato purée / paste for the color.*

\$20.00

#### *Mutton Curry*

*Contrary to common belief, Curry is not a single spice but a blend of spices that is unique not only to each region of the country but differs even from household to household. We present our version with fresh onions, tomatoes, ginger and garlic.*

\$20.00

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# tandoor

## Murgh (Main Course)

### Chicken Selection

*(Served with Rice or Naan or Mix Vegetables or Fries)*

#### **Chicken Makhanwalla**

*Boneless tandoori chicken pieces cooked with butter and its own sauce*

\$18.00

#### **Chicken Tikka Masala**

*Tender Juicy Chicken heavily marinated with spices and cooked in tomato based sauce*

\$18.00

#### **Chicken Curry**

*Boneless Chicken pieces cooked in traditional curry sauce*

\$17.00

#### **Chicken Vindaloo**

*This version of the curry contains chunks of Chicken & potatoes and is tangy and spicy.*

\$17.00

#### **Chicken Saagwala**

*Fusion of boneless chicken cubes, spinach & cream with a distinct spicy creamy flavour.*

\$17.00

#### **Chicken Masala**

*Chicken cooked with onions, tomatoes and spices.*

\$17.00

#### **Chicken Madras**

*Chicken cooked with spices and coconut.*

\$17.00

#### **Chicken Do piazza**

*Lightly spiced chicken with spring onions.*

\$17.00

#### **Chicken Rajasthani**

*Chicken pieces marinated in yoghurt and cooked in mildly spiced curry sauce.*

\$17.00

#### **Chicken Sukka Fry**

*Tender juicy chicken heavily marinated with spices and cooked dry.*

\$17.00

#### **Chicken Jalfrezi**

*Boneless chicken pieces cooked with spices in a sweet and sour curry sauce.*

\$17.00

#### **Chicken Tawa**

*Chicken cooked with onions, herbs and spices on a girdle*

\$17.00

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# tandoor

## Khane Ke Baad

### Desserts

#### *Kulfi*

*Home made ice cream with cardamons and pistachios.*

\$4.00

#### *Ras Malai*

*Spongy Cottage cheese balls boiled in milk with saffron, cardamons, sugar and pistachios. Served*

\$4.00

#### *Gajar Halwa*

*Carrot pudding with nuts, served warm.*

\$4.00

#### *Gulab Jamun*

*Spongy milk balls fried and boiled in sugar syrup with pistachios and cardamons*

\$4.00

#### *Ras golla*

*Spongy cottage cheese balls boiled in sugar syrup*

\$4.00

#### *Ice creams*

*Vanilla / Chocolate*

\$4.00

#### *Masala Chai*

*The traditional tea of India, brewed with milk, ginger, cardamons and special blend of spices*

\$2.50

#### *Tea or Coffee*

\$2.00

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