

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.

Please allow 15 to 20 minutes preparation time.

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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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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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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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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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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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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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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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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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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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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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