

APPETIZERS

VEGETABLE SAMOSA <i>Crispy pastry filled with potatoes, green peas & spices</i>	\$ 5.00
VEGETABLE PAKORA <i>Assorted veggies dipped in chick pea batter & deep fried</i>	\$ 5.00
ALOO TIKKI <i>Spiced potato patties - pan grilled</i>	\$ 4.00
PALAK BHAJIA <i>Crisp fritters made of fresh spinach leaves in chick pea batter</i>	\$ 4.00
KESARI NAZARANA VEG <i>Assorted platter with samosa, aloo, tikki, palak bhajia, paneer tikka, vegetable pakora</i>	\$ 9.00
PANEER PAKORA <i>Crisp fritters made with home made cheese; dipped in chick pea batter</i>	\$ 7.00
PANEER TAWA MASALA <i>Home made cheese, onions, bell peppers cooked on a skillet with spices</i>	\$ 8.00
PATTHARI MACHLI <i>Thin slices of marinated fish cooked on a hot stone</i>	\$ 9.00
GOBI MANCHURIAN <i>Cauliflower florets cooked in spicy Manchurian sauce</i>	\$ 8.00
LAMB CHOPS-Aptz <i>3 pcs rack of lamb marinated in fresh Ginger and yogurt with a hint of spices</i>	\$ 12.00
CHICKEN 65 <i>Chicken cubes fried and made with ginger, garlic and Southern Indian spices</i>	\$ 12.95
CHICKEN CHILLI <i>Chicken cubes in ginger and garlic paste, lemon juice, and Chef's special spices</i>	\$ 11.95
CHEF SPECIAL HOUSE SALAD <i>Choice of Tandoori Chicken or Paneer</i>	\$ 6.00

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TANDOOR SPECIALTIES

(ALL TANDOOR ITEMS ARE COOKED IN A CLAY OVEN)

CHICKEN TANDOORI <i>Marinated in yogurt, spices & herbs</i>	\$ 16.00
CHICKEN TIKKA <i>Chicken Breast Marinated in yogurt spices and herb</i>	\$ 16.00
MALAI KABAB (CHICKEN) <i>Chicken breast marinated in yogurt/nutmeg, sour cream & spices</i>	\$ 16.00
PAHADI MURG <i>Chicken Breast marinated with green chilies and mint</i>	\$ 16.00
NOORANI JHINGA <i>Jumbo Shrimp seasoned with spices and marinated with yogurt</i>	\$ 19.00
TANDOOR MACHLI <i>Salmon filet marinated with yogurt and spices</i>	\$ 18.00
TANDOOR LOBSTER <i>Lobster tail marinated with sour cream and spices</i>	\$ 22.00
SHEESH KABAB <i>Grounded Lamb seasoned with spices and mint rolled on a skewer</i>	\$ 18.00
BHARA KABAB <i>Marinated lamb chunks cooked with herb and yogurt</i>	\$ 19.00
TANDOOR SPECIAL MIXED GRILL <i>Assorted platter of tandoori shrimp, lamb cubes and chicken</i>	\$ 26.00
LAMB CHOPS <i>Rack of Lamb marinated with ginger, herbs and spices</i>	\$ 22.00
PANEER TIKKA <i>Cubes of Homemade cheese marinated with herbs and spices</i>	\$ 15.00
PAHADI TIKKA <i>Cubes of Homemade cheese marinated with mint, cilantro and herbs</i>	\$ 15.00

ALL ORDERS COOKED MILD, MEDIUM, SPICY OR INDIAN HOT

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CHICKEN SPECIALTIES

KERALA PEPPER CHICKEN	\$ 15.00
<i>Chicken sauteed n bell pepper & lemon juice cooked in a rich gravy</i>	
MURG SHAHI KORMA	\$ 16.00
<i>Boneless breast of chicken cooked in rich creamy sauce w/bell peppers, almonds & raisins</i>	
BUTTER CHICKEN	\$ 16.50
<i>Hand pulled tandoori chicken cooked in a rich tomato gravy seasoned with butter and fenugreek seeds</i>	
CHICKEN TIKKA MASALA	\$ 16.00
<i>Tandoori chicken breast cubes cooked in zesty tomato gravy</i>	
CHICKEN CURRY	\$ 15.00
<i>A traditional classic w/saffron special flavor</i>	
RAJASTHANI HARA MAAS	\$ 15.00
<i>Broiled chicken cooked in ginger. red chillies and cilantro gravy</i>	
CHICKEN XACUTTI	\$ 15.00
<i>Broiled chicken cooked in dry spices & grated coconut.</i>	
CHICKEN VINDALOO	\$ 15.00
<i>Broiled chicken marinated in vinegar and aromatic goan spices, cooked w/potatoes in a hot gravy</i>	
CHICKEN KADHAI	\$ 15.00
<i>Tender chicken pieces cooked in a wok with onion and tomato</i>	
CHICKEN SAAG	\$ 15.00
<i>Chicken cubes and spinach cooked in spices & tomato gravy</i>	

LAMB SPECIALTIES

SIKANDARI LAMB CHOPS	\$ 24.00
<i>Lamb chops sauteed tn bell pepper & lemon juice cooked in a rich gravy</i>	
LAMB SHAHI KORMA	\$ 18.00
<i>Lamb cubes cooked in rich creamy sauce w/bell peppers, almonds & raisins</i>	
KADHAI GOSHT	\$ 17.00
<i>Tender pieces of lamb cooked in a wok w/onions, tomatoes and spices in a dry gravy</i>	

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LAMB MALABARI	\$ 17.00
<i>Tender cubes of lamb cooked with coconut milk and spices</i>	
LAMB ROGANJOSH	\$ 17.00
<i>Broiled lamb cubes cooked in zesty gravy seasoned w/onions, tomatoes, ginger & spices</i>	
LAMB CURRY	\$ 17.00
<i>A traditional classic w/saffron special flavor cooked in a medium spiced curry sauce</i>	
LAMB XACUTTI	\$ 17.00
<i>Tender lamb cubes cooked in dry spice & grated coconut.</i>	
LAMB VINDALOO	\$ 17.00
<i>Tender lamb marinated in vinegar and aromatic goan spices, cooked w/potatoes in a hot gravy</i>	
LAMB SAAG	\$ 17.00
<i>Lamb cubes and spinach cooked in spices & tomato gravy</i>	

SEA FOOD SPECIALTIES

KADHAI SHRIMP	\$ 16.50
<i>Tender pieces of shrimp cooked in a wok w/onions, tomatoes and spices in dry gravy</i>	
PRAWN KABAB MASALA	\$ 16.95
<i>Tender tandoori shrimp cubes marinated in fennel seeds, ginger, yogurt and aromatics pieces in a light silky sauce</i>	
LOBSTER MASALA	\$ 21.95
<i>LOBSTER tail cooked with rich tomato gravy seasoned with fenugreek</i>	
MASALA MACCHHLI	\$ 16.95
<i>Mahi mahi fillet simmered in hot curry sauce topped with roasted red chilies</i>	
SHRIMP MALABAR	\$ 16.50
<i>Tender shrimp cooked with tamarind, curry leaves, coconut milk & spices.</i>	
GOAN FISH CURRY	\$ 16.50
<i>Fish marinated in vinegar and aromatic goan spices, cooked in a hot coconut gravy</i>	
SHRIMP VINDALOO	\$16.50
<i>Tender shrimp marinated in vinegar & spices cooked in a hot gravy w/potatoes</i>	

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VEGETARIAN SPECIALITIES

MALAI KOFTA	\$ 12.95
<i>Cheese and veg. dumpling in a light creamy sauce</i>	
KHOYA KAJU	\$ 14.00
<i>Grated paneer , with cashews and raisins cooked in a rich tomato gravy</i>	
PALAK PANEER	\$ 12.95
<i>Homemade cheese/spinach cooked in spices & tomato gravy</i>	
KADHAI BHINDI MASALA	\$ 11.95
<i>Stir fried okra, onions, tomatoes with fresh spices & herbs</i>	
VEGETABLE KORMA	\$ 12.95
<i>Mix veg korma cooked with cashews in a creamy sauce</i>	
MATTAR PANEER	\$ 12.95
<i>Paneer cubes cooked with green peas in a rich tomato & herb gravy</i>	
ALOO GOBI	\$ 11.95
<i>Florets of cauliflower & potatoes tossed in a exotic blend of Indian spices</i>	
ALOO BAIGAN	\$ 11.95
<i>Potatoes and eggplant cooked in a thick sauce</i>	
MIXED VEGETABLE KADHAI	\$ 11.95
<i>Mixed vegetables cooked with onions and spices</i>	
PUNJABI CHHOLE	\$ 11.95
<i>Chick peas cooked w/dry spices, herbs, onions & tomatoes</i>	
PANEER MAKHANI	\$ 12.95
<i>Paneer cooked in a rich tomato gravy w/butter</i>	
DAAL MAKHANI	\$ 11.95
<i>Three lentils cooked on a slow fire with a blend of mild spices flavored w/butter & roasted garlic</i>	
DAAL TADKA	\$ 9.95
<i>Yellow lentils flavored & cooked w/indian spices</i>	
VEGETABLE VINDALOO	\$ 11.95
<i>Cubes of Paneer cooked with onion in a thick sauce</i>	
PANEER TIKKA MASALA	\$ 12.95
<i>Cubes of Paneer cooked in a zeasty tomato gravy</i>	
PANEER DO PYAZA	\$ 14.00
<i>Cubes of Paneer cooked with onion in a thick sauce</i>	

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RICE DELICACIES

SHRIMP BIRYANI	\$ 16.95
<i>Tender pieces of shimp baked w/saffron basmati rice & sauteed w/onions & aromatic spice</i>	
LAMB BIRYANI	\$ 16.50
<i>Tender lamb cubes baked w/saffron basmati rice & sauteed w/onions & aromatic spices</i>	
VEGETABLE BIRYANI	\$ 12.00
<i>Garden veggies baked w/saffron basmati rice & sauteed w/onions & aromatic spices</i>	
CHICKEN BIRYANI	\$ 15.00
<i>Chicken breast marinated with yogurt, spices, herbs & baked w/saffron basmati rice (Hyderabadi specialty)</i>	
EGG BIRYANI	\$ 12.00
<i>Boiled Eggs baked w/saffron basmati rice & sauteed w/onions & aromatic spices</i>	
PEAS PULAV (PILAF)	\$ 6.00
<i>Basmati rice flavored with cumin and green peas</i>	
PLAIN RICE	\$ 3.00
<i>Basmati rice cooked to perfection</i>	
VEGETABLE FRIED RICE	\$ 9.00
<i>Basmati rice cooked, and fried with medley of seasonal vegetables</i>	
CHICKEN FRIED RICE	\$ 12.00
<i>Basmati rice cooked, and fried with chicken pieces</i>	

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BREAD DELICACIES

PLAIN NAAN	\$ 2.50
<i>A light & fluffy bread</i>	
BUTTER NAAN	\$ 2.50
<i>Unleavened bread topped with butter</i>	
GARLIC NAAN	\$ 3.50
<i>Unleavened bread topped with garlic butter</i>	

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ROTI <i>Whole wheat bread</i>	\$ 3.00
KEEMA NAAN <i>Naan stuffed with minced & spiced lamb</i>	\$ 5.00
CHEESE NAAN <i>Naan stuffed with homemade spiced cheese</i>	\$ 4.00
LACHCHA PARATHA <i>Multi layered wheat bread topped w/butter</i>	\$ 3.50
ONION KULCHA <i>Wheat bread stuffed with onions & spices</i>	\$ 3.50
ALOO PARATHA <i>Wheat bread stuffed with boiled spiced potatoes</i>	\$ 4.00
PUDINA PARATHA <i>Wheat bread topped w/mint & butter</i>	\$ 3.50
BULLET NAAN <i>Unleavened bread topped w/cilantro & cut green peppers</i>	\$ 3.50
KASMERI NAAN <i>Naan stuffed with dried fruit and nuts</i>	\$ 5.00
BHATURA (FRIED NAAN)	\$ 2.50

S O U P S

TOMATO SOUP	\$ 5.00
LENTIL SOUP	\$ 5.00

C H E F S P E C I A L

(ALL ROLLS ARE SERVED WITH FRIES OR SALAD)

PANEER TIKKA ROLL	\$12.00
CHICKEN TIKKA ROLL	\$14.00
LAMB KABAB ROLL	\$16.00

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DESSERTS

RASMALAI : <i>Sweet dumplings served in condensed milk w/rosewater or nuts</i>	\$ 5.00
MUGHLAI KHEER : <i>Rice & milk pudding garnished w/nuts & raisins</i>	\$ 4.00
ICE CREAM : <i>Vanilla, Chocolate</i>	\$ 4.00
KULFI : <i>Homemade icecream flavored w/nuts, pistachio, saffron, mango</i>	\$ 4.00
GULAB JAMUN : <i>Homemade cheese balls dipped in honey syrup flavored w/rose water</i>	\$ 4.00

BEVERAGES

SODA : PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW, DR. PEPPER, CLUB SODA	\$ 2.50
ICED TEA : SWEETENED OR UN SWEETENED	\$ 2.50
LASSI : MANGO, SWEET OR SALTY	\$ 4.00
HOT TEA (INDIAN CHAI)	\$ 2.50

SIDE ORDERS

RAITA <i>Whipped yogurt w/cumin seeds, cucumber & potatoes</i>	\$ 3.00
PAPAD (4 pieces) <i>Grilled lentil wafers w/hint of black pepper & cumin seeds</i>	\$ 3.00
PLAIN HOMEMADE YOGURT	\$ 3.00
MANGO PICKLE/ MANGO CHUTNEY	\$ 2.00

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