

## Chicken

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|--|---------|
| <b>Rajasthani Hara Maas</b>  | \$17.50 |
| <i>Slow cooked chicken breast, flavoured with Indian Spices, mint cilantro, onion, and tomato gravy.</i>   |         |
| <b>Chicken Malabari</b>  | \$17.50 |
| <i>Tender cubes of chicken cooked in coconut milk and spices</i>   |         |
| <b>Murg Shahi Korma</b>  | \$17.50 |
| <i>Boneless chicken breast cooked in rich creamy sauce</i>   |         |
| <b>Chicken Vinhaloo</b>  | \$17.50 |
| <i>Chicken breast marinated in vinegar &amp; aromatic Goan spices, cooked with potatoes in hot sauce</i>   |         |
| <b>Chicken Kadhai</b>  | \$17.50 |
| <i>Tender chicken pieces cooked in a wok with onion and tomato in a hint of gravy</i>                      |         |
| <b>Chicken Curry</b>   | \$17.50 |
| <i>Traditional curry cooked with special spices</i>  |         |
| <b>Chicken Tikka Masala</b>  | \$17.50 |
| <i>Tandoori chicken breast cooked in a zesty tomato gravy</i>  |         |
| <b>Butter Chicken</b>  | \$17.50 |
| <i>Hand Pulled tandoori chicken cooked in a rich tomato gravy seasoned with butter and fenugreek seeds</i> |         |
| <b>Chicken Saag</b>  | \$17.50 |
| <i>Chicken cubes and spinach cooked in spices &amp; tomato gravy</i>                                       |         |



## Breads

|  |        |
|--|--------|
| <b>Naan/Butter Bread</b>                               | \$2.50 |
| <i>Light and fluffy, freshly baked flat bread</i>      |        |
| <b>Garlic Naan</b>                                     | \$3.50 |
| <i>Unleavened bread, topped with garlic and butter</i> |        |
| <b>Onion Kulchha</b>                                   | \$3.50 |
| <i>Naan stuffed with onion and spices</i>              |        |
| <b>Cheese Naan</b>                                     | \$4.00 |
| <i>Naan stuffed with cheese</i>                        |        |
| <b>Roti</b>  | \$3.00 |
| <i>Whole wheat bread cooked in Tandoor</i>             |        |
| <b>Laccha Paratha</b>                                  | \$3.50 |
| <i>Multi layered wheat bread cooked with butter</i>    |        |
| <b>Peshwari Naan</b>                                   | \$5.00 |
| <i>Naan stuffed with dried fruit and nuts</i>          |        |

## Sides

|                      |        |                     |        |
|----------------------|--------|---------------------|--------|
| <b>Raita</b>         | \$3.00 | <b>Mango Pickle</b> | \$2.00 |
| <b>Papad (4 pcs)</b> | \$3.00 | <b>Plain Rice</b>   | \$2.00 |
| <b>Yogurt</b>        | \$3.00 |                     |        |

## Dessert

|   |        |
|---|--------|
| <b>Gulab Jamun</b>  | \$5.50 |
| <i>Homemade cheese balls, dipped in sugar syrup and honey</i> |        |
| <b>Muglai Kheer</b>   | \$5.50 |
| <i>Rice pudding, garnished with nuts</i>                      |        |
| <b>Ice Cream</b>  | \$5.50 |
| <i>Pistachio</i>  |        |

## Vegetarian (cont.)

|  |         |   |         |
|--|---------|---|---------|
| <b>Sabzi Curry</b><br><i>Vegetable cooked with spices, spinach, and curry flavors</i>  | \$13.95 | <b>Vegetable Korma</b><br><i>Mixed vegetable cooked in creamy sauce</i>   | \$13.95 |
| <b>Paneer Tikka Masala</b><br><i>Paneer cubes cooked in zesty tomato gravy</i>         | \$13.95 | <b>Vegetable Vindaloo</b><br><i>Mixed vegetable cooked with aromatic fennel spices &amp; vinegar in a hot gravy</i> | \$13.95 |
| <b>Mixed Vegetable Kadhai</b><br><i>Mixed vegetables cooked with onions and spices</i> | \$13.95 | <b>Baigan Bharta</b><br><i>Fire roasted eggplant mash cooked with spices</i>  | \$13.95 |
| <b>Mulla Kofta</b><br><i>Cheese and vegetable dumpling in a light creamy sauce</i>     | \$13.95 | <b>Mushroom Masala</b><br><i>Mushroom cooked with onion, tomato sauce, spices, and herbs</i>                        | \$13.95 |
| <b>Kadai Paneer</b><br><i>Paneer cubes cooked with onion in thick sauce</i>            | \$13.95 | <b>Sweet Potato Masala</b><br><i>Sweet potato cooked in rich onion gravy, tomatoes, and spices</i>                  | \$13.95 |

## Seafood

|  |         |
|--|---------|
| <b>Kadai Shrimp</b><br><i>Shrimp cooked in a wok with onion and tomato in dry gravy</i>  | \$18.00 |
| <b>Prawan Masala</b><br><i>Tandoori shrimp marinated with fennel seeds, ginger, yogurt, and aromatic spices in a light silky sauce</i> | \$18.00 |
| <b>Shrimp Curry</b><br><i>Traditional curry with special spices</i>  | \$18.00 |
| <b>Shrimp Malabar</b><br><i>Shrimp cooked with coconut milk, curry leaves &amp; spices</i>   | \$18.00 |
| <b>Shrimp Vindaloo</b><br><i>Shrimp marinated in vinegar and spices, cooked in a hot gravy w/ potatoes</i>                             | \$18.00 |
| <b>Fish Curry</b><br><i>Traditional curry with special spices</i>  | \$18.00 |
| <b>Goan Fish Curry</b><br><i>Fish marinated in goan spices and cooked in coconut gravy</i>   | \$18.00 |



## Lamb

|  |         |
|--|---------|
| <b>Lamb Shahi Korma</b><br><i>Lamb cubes cooked in rich creamy sauce and spices</i>  | \$18.00 |
| <b>Kadhai Gost</b><br><i>Tender pieces of lamb cooked in a wok with onion and spices in dry gravy</i>                              | \$18.00 |
| <b>Lamb Rogon Josh</b><br><i>Cubes of lamb cooked in zesty gravy seasoned with onion, tomato, ginger, and spices</i>               | \$18.00 |
| <b>Lamb Curry</b><br><i>Traditional curry cooked with special spices</i>   | \$18.00 |
| <b>Lamb Vindaloo</b><br><i>Cubes of lamb marinated in vinegar and aromatic Goan soices and cooked with potatoes in a hot gravy</i> | \$18.00 |
| <b>Lamb Malabari</b><br><i>Tender cubes of lamb cooked in coconut milk and spices</i>  | \$18.00 |
| <b>Lamb Saag</b><br><i>Lamb cubes and spinach cooked in spices &amp; tomato gravy</i>  | \$18.00 |

## Soup

|                    |               |
|--------------------|---------------|
| <b>Tomato Soup</b> | <b>\$5.00</b> |
| <b>Lentil Soup</b> | <b>\$5.00</b> |

## Rice Specialties

|   |                |
|---|----------------|
| <b>Vegetable Biryani</b><br><i>Garden vegetables cooked with basmati rice, sauteed in onion &amp; aromatic spices</i> | <b>\$14.00</b> |
| <b>Chicken Biryani</b><br><i>Chicken breast cooked with basmati rice, sauteed with spices &amp; herbs</i>             | <b>\$17.00</b> |
| <b>Lamb Biryani</b><br><i>Lamb cooked with basmati rice, sauteed with spices and herbs</i>                            | <b>\$18.00</b> |
| <b>Shrimp Biryani</b><br><i>Shrimp cooked with basmati rice, sauteed with spices and herbs</i>                        | <b>\$18.00</b> |
| <b>Vegetable Fried Rice</b><br><i>Mix Vegetable and Basmati Rice</i>  | <b>\$12.00</b> |
| <b>Chicken Fried Rice</b><br><i>Chicken pieces and Basmati Rice</i>   | <b>\$16.00</b> |

## Vegetarian

|  |                |
|--|----------------|
| <b>Tadka Dal</b><br><i>Yellow lentil cooked with spices</i>  | <b>\$13.95</b> |
| <b>Dal Makhani</b><br><i>Five different lentils slow cooked with ginger &amp; a blend of spices flavored with butter</i> | <b>\$13.95</b> |
| <b>Aloo Gobhi</b><br><i>Florets of cauliflower and potatoes tossed with an exotic blend of Indian spices</i>             | <b>\$13.95</b> |
| <b>Aloo Baigan</b><br><i>Potatoes and Eggplant cooked in thick sauce</i>   | <b>\$13.95</b> |
| <b>Punjabi Chole</b><br><i>Chick peas cooked with dry spices, herbs, &amp; pomegranate seeds</i>                         | <b>\$13.95</b> |
| <b>Kadhahi Bhindi Masala</b><br><i>Stir fried okra cooked with onion, tomatoes, and fresh spices</i>                     | <b>\$13.95</b> |
| <b>Palak Paneer</b><br><i>Homemade cheese and spinach cooked with spices &amp; onion</i>                                 | <b>\$13.95</b> |
| <b>Mattar Paneer</b><br><i>Paneer cubes cooked with green peas in a rich onion gravy</i>                                 | <b>\$13.95</b> |
| <b>Paneer Makhani</b><br><i>Paneer cubes cooked in rich tomato gravy</i>   | <b>\$13.95</b> |

# TANDOOR

## Indian Cuisine

### Appetizers

|   |                |
|---|----------------|
| <b>Vegetable Samosa</b><br><i>Crispy pastry filled with spiced potatoes &amp; green peas</i>  | <b>\$5.00</b>  |
| <b>Gobi Manchurian</b><br><i>Cauliflower florets, cooked in spicy Manchurian sauce</i>  | <b>\$8.00</b>  |
| <b>Vegetable Pakora</b><br><i>Assorted veggies, dipped in chickpea batter &amp; deep fried</i>  | <b>\$5.00</b>  |
| <b>Paneer Pakora</b><br><i>Homemade cheese dipped in chick pea batter</i>   | <b>\$6.00</b>  |
| <b>Mixed Pakora</b><br><i>Assorted platter with paneer pakora, chicked pakoras, &amp; vegetable pakora</i>                                    | <b>\$7.00</b>  |
| <b>Meat Samosa</b><br><i>Crispy platter filled with chicken, green peas, and spices</i>   | <b>\$5.99</b>  |
| <b>Chicken Pakora</b><br><i>Crispy fritters made with chicken, herbs, and spices immersed in a batter and deep fried</i>                      | <b>\$5.99</b>  |
| <b>Lamb Chops-Appetizer</b><br><i>Lamb Chops (3 pcs.) marinated in fresh ginger juice &amp; yogurt w/ a hint of spices</i>                    | <b>\$12.00</b> |
| <b>Chicken Chilli</b><br><i>Chicken cubes in ginger and garlic paste, lemon juice, and Chef's special spices</i>                              | <b>\$11.95</b> |
| <b>Chicken 65</b><br><i>Chicken cubes fried and made with ginger, garlic and Southern Indian spices. Choice of Tandoori chicken or paneer</i> | <b>\$12.95</b> |

### Tandoor Specialties

|   |                |
|---|----------------|
| <b>Tandoori Chicken</b><br><i>Chicken leg quarters marinated in yogurt, spices, &amp; herbs</i>                 | <b>\$18.00</b> |
| <b>Chicken Kabab</b><br><i>Chicken breast marinated in yogurt, spices, and herbs</i>                            | <b>\$18.00</b> |
| <b>Malai Kabab (White Chicken)</b><br><i>Chicken breast marinated in yogurt, nutmeg, sour cream, and spices</i> | <b>\$18.00</b> |
| <b>Tandoori Shrimp</b><br><i>Jumbo shrimp seasoned with spices and marinated with yogurt</i>                    | <b>\$18.00</b> |
| <b>Tandoor Special Mixed Grill</b><br><i>Assorted platter of tandoor specialties</i>                            | <b>\$25.00</b> |
| <b>Lamb Chops</b><br><i>Rack of lamb marinated with ginger, herbs, and spices</i>                               | <b>\$21.99</b> |