

TANDOOR INDIAN RESTAURANT MENU

Welcome to Tandoor Indian Restaurant, where authentic flavors meet culinary excellence. Our menu features a delightful selection of traditional Indian dishes prepared with the finest ingredients and spices. Experience the rich heritage of Indian cuisine through our carefully crafted specialties.



VEG APPETIZERS

<div>1</div> <div>Vegetable Samosa (2)</div> <div>Crispy pastry triangles stuffed with spiced potatoes and peas, deep-fried to golden perfection.</div> <div>\$4.13</div>	<div>2</div> <div>Aloo Tikki Chana</div> <div>Spiced potato patties topped with savory chickpea curry, yogurt, and tangy chutneys.</div> <div>\$8.27</div>	<div>3</div> <div>Samosa Chana</div> <div>Our signature samosas served with flavorful chickpea curry and garnished with fresh herbs.</div> <div>\$10.34</div>
<div>1</div> <div>Paneer Pakora (1lb)</div> <div>Chunks of homemade cottage cheese dipped in spiced chickpea batter and deep-fried.</div> <div>\$13.44</div>	<div>2</div> <div>Vegetable Pakora (1/2lb / 1lb)</div> <div>Assorted vegetables coated in seasoned chickpea flour batter and fried to crispy perfection.</div> <div>\$6.20/\$10.34</div>	<div>3</div> <div>Aloo Chaat</div> <div>Tangy and spicy potato snack topped with yogurt, chutneys, and crunchy sev.</div> <div>\$10.34</div>
<div>1</div> <div>Chole Bhature</div> <div>Fluffy deep-fried bread served with spicy chickpea curry, a North Indian favorite.</div> <div>\$10.34</div>	<div>2</div> <div>Paneer Tikka</div> <div>Marinated cottage cheese cubes grilled in our clay tandoor with bell peppers and onions.</div> <div>\$14.48</div>	<div>3</div> <div>Chilli Paneer</div> <div>Indo-Chinese specialty of crispy paneer tossed in spicy soy-chili sauce with bell peppers and onions.</div> <div>\$15.51</div>

NON-VEG APPETIZERS

1

Fish Pakora (1lb)
Tender fish pieces coated in spiced chickpea batter and deep-fried until golden and crispy.

\$16.55

2

Chicken Pakora
Juicy chicken fritters marinated in aromatic spices and fried to perfection.

\$13.44

3

Tandoori Chicken (Half/Full)
Chicken marinated in yogurt and spices, then roasted in our clay tandoor for that authentic smoky flavor.

\$7.23/\$14.48

1

Sheesh Kabab
Minced lamb mixed with herbs and spices, skewered and grilled in our tandoor.

\$14.48

2

Chicken Tikka
Boneless chicken pieces marinated in yogurt and spices, then grilled to juicy perfection.

\$14.48

3

Tandoori Fish
Fish fillets marinated in a blend of aromatic spices and cooked in our traditional clay oven.

\$16.55

Chilli Chicken

Crispy chicken pieces tossed in a spicy Indo-Chinese sauce with bell peppers and onions.

\$14.48

Tandoori Shrimp

Succulent shrimp marinated in yogurt and spices, then grilled in our tandoor until perfectly cooked.

\$15.51

CHICKEN SPECIALITIES

Chicken Tikka Masala

Grilled chicken tikka pieces simmered in a rich, creamy tomato sauce with aromatic spices.

\$14.48

Chicken Curry

Tender chicken cooked in a traditional curry sauce with onions, tomatoes, and house blend spices.

\$14.48

Chicken Vindaloo

Fiery Goan specialty with chicken cooked in a tangy, spicy sauce with potatoes.

\$14.48

Palak Chicken

Chicken pieces cooked in a creamy spinach gravy flavored with garlic and mild spices.

\$14.48

Kadahi Chicken

Chicken cooked with bell peppers and onions in a thick, spicy tomato-based gravy.

\$14.48

Chicken Fiji

Our chef's special chicken preparation with a unique blend of spices and herbs.

\$14.48

Chicken Korma

Chicken simmered in a rich, creamy sauce made with cashews, almonds, and aromatic spices.

\$14.48

Butter Chicken

Our signature dish of tandoori chicken in a velvety tomato sauce with butter and cream.

\$14.48



SEAFOOD SPECIALITIES

Fish Curry

Tender fish fillets simmered in a flavorful curry sauce with coconut and tamarind notes.

\$15.51

Fish Vindaloo

Spicy Goan fish curry with a tangy sauce and potatoes, not for the faint of heart.

\$15.51

Kadahi Fish

Fish cooked with bell peppers and onions in a thick, spicy tomato-based gravy.

\$15.51

Shrimp Curry

Succulent shrimp cooked in a traditional curry sauce with aromatic spices.

\$15.51

Shrimp Vindaloo

Fiery Goan specialty with shrimp cooked in a tangy, spicy sauce with potatoes.

\$15.51

Kadahi Shrimp

Shrimp cooked with bell peppers and onions in a thick, spicy tomato-based gravy.

\$15.51

Shrimp Korma

Shrimp simmered in a rich, creamy sauce made with cashews, almonds, and aromatic spices.

\$15.51

VEGETABLE SPECIALTIES

<div><div>Dal Punjabi</div><div>Creamy lentils slow-cooked with tomatoes, ginger, and garlic, finished with a tempering of spices.</div><div>\$11.37</div></div>	<div><div>Malai Kofta</div><div>Vegetable and cheese dumplings simmered in a rich, creamy sauce with nuts and raisins.</div><div>\$13.44</div></div>	<div><div>Baingan Bhartha</div><div>Smoky roasted eggplant mashed and sautéed with onions, tomatoes, and spices.</div><div>\$12.41</div></div>
<div><div>Mattar Paneer</div><div>Homemade cottage cheese and green peas in a tomato-based curry sauce.</div><div>\$12.41</div></div>	<div><div>Shahi Paneer</div><div>Paneer cubes in a luxurious creamy sauce with cashews, almonds, and mild spices.</div><div>\$13.44</div></div>	<div><div>Kadahi Paneer</div><div>Cottage cheese cooked with bell peppers and onions in a thick, spicy tomato-based gravy.</div><div>\$13.44</div></div>
<div><div>Palak Paneer</div><div>Cubes of homemade cheese in a creamy spinach sauce flavored with garlic and mild spices.</div><div>\$12.41</div></div>	<div><div>Chana Masala</div><div>Chickpeas simmered in a tangy tomato sauce with onions and traditional spices.</div><div>\$11.37</div></div>	<div><div>Aloo Gobhi</div><div>Cauliflower and potatoes sautéed with cumin, turmeric, and other aromatic spices.</div><div>\$12.41</div></div>
<div><div>Navrattan Korma</div><div>Nine-gem medley of vegetables and fruits in a rich, creamy sauce with nuts.</div><div>\$12.41</div></div>	<div><div>Bhindi Masala</div><div>Fresh okra sautéed with onions, tomatoes, and traditional Indian spices.</div><div>\$12.41</div></div>	<div><div>Paneer Tikka Masala</div><div>Grilled paneer tikka pieces simmered in a rich, creamy tomato sauce with aromatic spices.</div><div>\$14.48</div></div>

LAMB & GOAT SPECIALTIES

1

Rogan Josh

Tender lamb pieces slow-cooked in a rich gravy with Kashmiri chilies and aromatic spices.

\$14.48

2

Palak Lamb

Lamb cooked in a creamy spinach gravy flavored with garlic and mild spices.

\$14.48

3

Lamb Vindaloo

Fiery Goan specialty with lamb cooked in a tangy, spicy sauce with potatoes.

\$14.48

1

Lamb Korma

Lamb simmered in a rich, creamy sauce made with cashews, almonds, and aromatic spices.

\$15.51

2

Kadahi Lamb

Lamb cooked with bell peppers and onions in a thick, spicy tomato-based gravy.

\$14.48

3

Goat Curry

Traditional goat curry cooked with bone for extra flavor in an aromatic blend of spices.

\$15.51

Goat Leg Soup

Hearty and flavorful soup made with goat leg, slow-cooked with herbs and spices.

\$13.44

RICE SPECIALTIES & SIDES

RICE SPECIALTIES

<div><div><div><div></div><div>Basmati Rice</div></div><div><div>Fragrant long-grain rice steamed to perfection, the perfect accompaniment to any curry.</div><div>\$4.13</div></div></div></div>
<div><div><div><div></div><div>Vegetable Biryani</div></div><div><div>Aromatic basmati rice cooked with mixed vegetables and fragrant spices.</div><div>\$11.37</div></div></div></div>
<div><div><div><div></div><div>Chicken Biryani</div></div><div><div>Flavorful rice dish with marinated chicken pieces and saffron-infused basmati rice.</div><div>\$14.48</div></div></div></div>
<div><div><div><div></div><div>Lamb Biryani</div></div><div><div>Tender lamb pieces layered with aromatic basmati rice and slow-cooked with spices.</div><div>\$15.51</div></div></div></div>
<div><div><div><div></div><div>Shrimp Biryani</div></div><div><div>Succulent shrimp cooked with basmati rice and a blend of traditional spices.</div><div>\$15.51</div></div></div></div>

ON THE SIDE

<div><div><div><div></div><div>Cucumber Raita</div></div><div><div>Cooling yogurt dip with grated cucumber, cumin, and mint, perfect with spicy dishes.</div><div>\$5.16</div></div></div></div>
<div><div><div><div></div><div>Plain Yogurt</div></div><div><div>Creamy homemade yogurt, a refreshing accompaniment to any meal.</div><div>\$4.13</div></div></div></div>
<div><div><div><div></div><div>Pappad</div></div><div><div>Crispy lentil wafers, served roasted or fried, a perfect starter or side.</div><div>\$3.09</div></div></div></div>
<div><div><div><div></div><div>Garden Fresh Salad</div></div><div><div>Crisp mixed vegetables with a light dressing, a refreshing side to any meal.</div><div>\$4.13</div></div></div></div>

FRESH BAKED BREADS



Naan

Traditional leavened flatbread baked in our clay tandoor, soft and fluffy.

\$2.58



Butter Naan

Our classic naan brushed with melted butter for extra richness and flavor.

\$3.09



Bhatura

Deep-fried fluffy bread that pairs perfectly with chole or any curry.

\$2.58

Onion Kulcha

Naan stuffed with spiced onions and herbs, baked in our tandoor.

\$4.13

Garlic Naan

Naan topped with fresh garlic and cilantro, a flavorful accompaniment to any dish.

\$3.09

Keema Naan

Naan stuffed with spiced minced lamb, a hearty bread option.

\$5.16

Paneer Naan

Naan stuffed with spiced cottage cheese, herbs, and mild spices.

\$5.16

Plain Parontha

Flaky whole wheat bread layered with ghee and cooked on a griddle.

\$3.09

Parontha (Aloo, Gobi, Mooli)

Whole wheat bread stuffed with your choice of spiced potatoes, cauliflower, or radish.

\$5.16

Poori (2)

Deep-fried whole wheat puffed bread, light and fluffy.

\$4.13

Tandoori Roti

Whole wheat flatbread baked in our clay tandoor, a healthier bread option.

\$2.58

BEVERAGES & DESSERTS

BEVERAGES



Tea

Traditional Indian chai brewed with milk, cardamom, ginger, and other aromatic spices.

\$3.09



Soft Drink

Assorted carbonated beverages to complement your meal.

\$2.06



Bottled Soda

Selection of premium bottled sodas and mineral waters.

\$4.13



Lassi (Sweet or Salted)

Traditional yogurt drink, available in sweet or salted varieties.

\$4.13



Mango Lassi

Refreshing yogurt drink blended with sweet mango pulp and a hint of cardamom.

\$4.64



Mango Juice

Sweet and refreshing pure mango juice, a tropical delight.

\$3.61

DESSERTS



Rasmalai

Soft cheese patties soaked in sweetened, cardamom-flavored milk, garnished with nuts.

\$5.16



Gulab Jamun (2)

Deep-fried milk solids soaked in rose-flavored sugar syrup, served warm.

\$3.09



Kheer

Creamy rice pudding slow-cooked with milk, cardamom, and topped with nuts.

\$4.13