

tandoori

INDIAN CUISINE

appetizers

Aloo Tikki Plate Deep fried potato patties topped with chana masala	6
Samosa Plate Crispy pastry filled with potatoes, green peas & a special blend of masala, topped with chana masala	6
Bread Pakora Bread deep fried & topped with a blend of masala	6
Chat Papri Flour crisps topped with yoghurt, potatoes, and black chickpeas, diced onions and spices	6
Dahi Bhalla Deep-fried lentil rounds served in a savoury yogurt, topped with tamarind sauce & spices	6
Vegetable Pakora Assorted veggies deep fried & topped with a blend of masala	8
Paneer Pakora Paneer deep fried & topped with a blend of masala	8
Chicken Pakora Marinated Chicken coated in crispy batter	10
Indian Style Poutine Fries topped with butter chicken or shahi paneer	10
Doubles Channa masala wrapped inside of a fluffy roti	4

इलादी

Fresh Green Salad Mixture of fresh greens, croutons & dressing of choice	6.5
Kachumber Salad Mixture of cucumbers, tomatoes & onions topped with a special blend of masala & lime juice	7.5
Paneer Tikka Salad Mixtures of fresh greens, veggies & flavorful paneer tikka	10
Tandoori Chicken Salad Mixtures of fresh greens, veggies & savory tandoori chicken	12.5





tandoori - non-vegetarian

Chicken Tikka	14
Specially marinated boneless chicken cooked in our tandoor	
Chicken Sheekh Kabab	14
Tender minced chicken flavored with fresh herbs and grilled in tandoor	
Lamb Sheekh Kabab	15
Tender minced lamb flavored with fresh herbs and grilled in tandoor	
Fish Tikka	14
Specially marinated fish cooked in our tandoor	
Tandoori Sizzler Platter	15
Chicken Tikka, Fish Tikka, Paneer Tikka, Lamb sheekh kabab with Salad	
Tandoori Chicken	14
Chicken marinated with spices and cooked in the tandoor	
Tandoori Fish	14
Fish marinated with spices and cooked in the tandoor	
Tandoori Prawns	16
Prawns marinated with the spices and cooked in the tandoor	

non-vegetarian

Butter Chicken	15
Diced chicken stirred in a creamy sauce, blended with masala	
Chicken Curry	15
Slow cooked boneless chicken mixed with veggies & masala	
Chilli Chicken	15
Tender chicken mixed with a spicier blend of masala	
Chicken Vindaloo	15
Chicken mixed with a variety of masala giving the dish fragrance and flavor	
Chicken Korma	16
Chicken cooked with cashews & cream	
Chicken Tikka Masala	16
Boneless Chicken Breast cooked in mild creamy gravy and spices	
Lamb Rogan Josh	16
Lamb simmered in curry sauce with traditional spices	
Lamb Korma	15
Lamb cooked with cashews & cream	
Lamb Saag	16
Lamb stewed with fresh ground spices and spinach	
Lamb Vindaloo	16
Lamb mixed with a variety of masala giving the dish fragrance & flavor	
Lamb Curry	16
Boneless lamb meat cooked in tomato and onions in curry sauce or in green peppers & onions	
Fish Malabar	16
Fish cooked with cashews & cream	
Prawn Vindaloo / Curry	17
Prawn simmered in curry sauce with traditional spices	

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tandoori - vegetarian

Paneer Tikka Specially marinated paneer cooked in our tandoor	12
Vegetable Sizzler Grilled Veggie, dry mango powder, Tomato, Chutney serve with Bell pepper sauce	15
Vegetable Kabab A range of veggies covering a skewer & cooked in our tandoor	12

vegetarian

Chana Masala Boiled chick peas cooked with a savory blend of masala	12
Mix Vegetable Assorted veggies slow cooked with a blend of masala	12
Aloo Gobi Potatoes & cauliflower cooked with veggies & a blend of masala	12
Dal Makhani Lentils cooked to perfection with a mixture of masala	12
Baigan Bharta Roasted eggplant cooked with veggies, herbs & topped with masala	12
Palak Paneer Diced paneer cooked with spinach to give it a bold, distinct flavor	14
Shahi Paneer Creamy sauce mixed with diced paneer	14
Kadhai Paneer A medley of peppers, onions and cottage cheese in our rich, signature tomato-based curry	14
Mattar Paneer Indian cheese with peas cooked in rich tomato gravy	14

इंदरेइ

Raita	4
French Fries	5
Masala Fries	6

इरुप

Soup of the Day	6
Made fresh & served with toast	



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Plain Basmati Rice	4
Fresh basmati rice	
Jeera Fried Rice	5
Basmati rice fried with cumin seeds & a light mix of masala	
Veggie Biryani	12.5
Basmati rice cooked with assorted veggies & a special blend of masala	
Chicken Biryani	14
Basmati rice cooked with assorted veggies, diced chicken & a special blend of masala	
Lamb Biryani	15
Basmati rice cooked with assorted veggies, diced lamb & a special blend of masala	

રિદેશ તandoori breads

Plain Naan	3
Tandoor-baked flatbread	
Tandoori Roti	3
Roti cooked in our tandoor	
Butter Naan	4
Naan cooked in our tandoor & topped with butter	
Garlic Naan	4.5
Naan cooked in our tandoor and topped with a garlic butter mixture	
Laccha Paratha	4.5
Tandoor-baked, layered, whole-wheat flatbread	
Aloo Paratha	4.5
Stuffed with potato	
Onion Paratha	4.5
Stuffed with onion	

સાન્ડવિચેડ & વ્રાપ્સ

Stuffed Potato Wrap	9
Stuffed with masala mixed potato along with fresh greens & veggies	
Veggie Wrap	9
A stuffed wrap with fresh greens, veggies and masala	
Tandoori Chicken Wrap	10
A massive wrap stuffed with fresh greens, veggies & garnished chicken cooked in our tandoor	
Paneer Tikka Wrap	10
A stuffed wrap with fresh greens, veggies & diced paneer cooked in our tandoor	



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deserts

Kheer Indian style rice pudding	4
Kulfi Indian ice cream flavored with cardamom, dried milk solids and nuts	4
Gulab Jamun Indian dumpling stewed in a sweet syrup	4
Ice Cream Mango, pistachia, chocolate or vanilla	4
Gajar ka Halwa Indian style carrot pudding topped with raisins & nuts	5

drinks

Fountain Drink	2
Coffee	3
Tea / Masala Tea	3
Juice	3
Fresh Lassi Sweet or Salty	4
Rooh Afza Lassi	4
Fresh Mango Lassi	5
Our Rich Creamy Milk Shake Vanilla, Mango, Chocolate, Banana Shake	6

