

Appetizers

2 PC. VEG. SOMOSA

Crispy turnovers stuffed with spiced and peas.

5 PC. VEG. PAKORA

Mixed vegetable fritters

3 PC. VEG. TIKI

Potato patties

SOMOSA CHAAT

Samosa topped with cucumber, chopped onions, tomatoes and tossed with yogurt, tamarind sauce and chilled chickpeas

Breads

PLAIN NAAN

Unleavened white flour based bread

GARLIC NAAN

Unleavened bread baked & garnished with garlic

2 PC. ALOO PARATHA

Whole wheat bread stuffed with potatoes and peas cooked with butter

Tandoori Kebobs

CHICKEN SHEEK KEBOB O. SALAD OR RICE

Boneless chicken breast marinated in sour cream, lemon juice, and spices. And baked to perfection in Tandoor

LAMB SHEEK KEBOB O. SALAD OR RICE

Juicy chunks of lamb marinated in sour cream, lemon juice, and spices, clay oven broiled

Vegetarian Entrees

PANEER TIKKA MASALA

Diced cheese cubes cooked in rich creamy tomato sauce

VEGETARIAN CURRY (VEGAN)

Assorted vegetables cooked with light spices

VEGETARIAN KORMA

Fresh mix vegetables and paneer cooked with cashews, raisins, and cream

CHANA MASALA (VEGAN)

Subtle flavored chickpeas, potatoes, and tomatoes tempered with ginger and garlic

ALOO SAAG (VEGAN)

Fresh spinach cooked with potatoes and touch of cream

Chicken Entrees

CHICKEN TIKKA MASALA

Boneless diced chicken "tandoor style" cooked in rich creamy tomato sauce

CHICKEN CURRY

Boneless chicken cooked with fresh blend of onions, tomatoes, garlic, ginger, spices and herbs.

CHICKEN VINDALOO (HOT)

Chicken cooked with potatoes, hot spices, touch of vinegar and fresh green green herbs.

CHICKEN KORMA

Tender pieces of chicken marinate in fresh cream tossed in fine herbs, spices, nuts, and raisins, then cooked in its own gravy

CHICKEN SAAG

Chicken cooked with fresh spinach and touch of cream

All Entrees Served with Rice!

Lamb Entrees

LAMB VINDALOO (HOT)

Very tender pieces of lamb marinated in fresh tomatoes and lemon, cooked with potatoes, ginger, hot spices, and fresh green herbs

LAMB CURRY

Ground lamb cooked with green peas, tomato, and onions

LAMB SAAG

Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs and touch of cream

Biryani

VEGETARIAN BIRYANI

Basmati rice cooked with a variety of fresh vegetables seasoned with herbs and toasted with almonds, cashews, and raisins; very aromatic!

CHICKEN BIRYANI

Royal specialty from Hyderabad. Long grain basmati rice cooked with chicken in a delicate blend of exotic spices, vegetables, fresh mint and toasted with nuts and raisins.

LAMB BIRYANI

Chicken cooked with potatoes, hot spices, touch of vinegar and fresh green green herbs.

Kathi Rolls

PANEER KATHI ROLL

Grilled paneer (cheese) served with an assorted salad and "Tandoor's Sauce", wrapped in a Indian style pita bread.

CHICKEN SHEEK KEBOB ROLL

Tandoor Chicken served with an assorted salad and "Tandoor's Sauce", wrapped in a Indian style pita bread.

LAMB SHEEK KEBOB ROLL

Tandoor Lamb served with an assorted salad and "Tandoor's Sauce", wrapped in a Indian style pita bread.

Please inform your server of any food allergies or dietary restrictions.