# Tandoor-A-India

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## Appetizers

Vegetable Pakora *Freshly cut vegetables, spices, battered and deep fried. Served with sliced onions and lemon.* ....2.95
Vegetable Samosa *Turnovers stuffed with Spiced Boiled Peas and Potatoes, deep fried and served with sliced onions and lemon.*....2.95
Chicken Pakora *Boneless pieces of chicken spices, battered & deep fried. Served with slices of lemon and onion.* ....3.95
Keema Samosa *Turnovers stuffed with spiced Ground Lamb, deep fried & served with sliced onions and lemon.* ....3.95
Assorted Hors D'oeuvres *Assortment of Chicken Pakora, Vegetable Pakoras, Vegetable Samosa and Keema Samosa, served with sliced onions and lemon* ....4.95

## Soups

Spicy Chicken Soup *Chicken Soup spiced with ginger, cumin and cloves, garnished with Coriander Leaves.* ....3.95

## Sizzlers From The Tandoor

*half*

Chicken Tandoori *Quartered pieces of Young Succulent Chicken, Marinated overnight with special Spices and Herbs. Cooked in Tandoor.* ....6.95
*whole chicken*....11.95
Chicken Tikka *Boneless pieces of Chicken, Marinated overnight with special Indian Spices and Herbs. Cooked in Tandoor.* ...7.95
Lamb Boti Kebab *Tender pieces of Lamb, Marinated overnight with a Special Blend of Indian Spices. Cooked in Tandoor.*..10.95
Seekh Kebab *Ground Lamb blended wit Finely Chopped Onions, Pepper and Spices. Coked in Tandoor.*....8.95
Shrimp Tandoori *Tiger Prawns, Marinated mildly with a Special Blend of Indian Spices. Cooked in Tandoor.* ....12.95
Fish Tandoori *Fresh Mahl-Mahl, lightly Marinated with a Special Blend of Indian Spices. Cooked in Tandoor.* ....10.95

## Chicken Curries

Chicken Curry *Tender pieces of Chicken cooked in Curry Sauce* ....7.95
Chicken Korma *Boneless pieces of Chicken cooked in Extra Mild Sauce with Cashew Nut*....8.50
Chicken Makhani *chicken, cooked in tandoor, served in yogurt base curry sauce* ....8.95
Chicken Vindaloo *Boneless pieces of Chicken cooked with Potatoes and Curry Sauce*....7.95
Chicken Do Plaza *Chicken cooked with Onions and Curry Sauce* ....7.95
Chicken Mushrooms *Boneless pieces of Chicken cooked with Fresh Mushrooms.*....8.95
Chicken Saag *Boneless pieces of chicken cooked with Spinach and blend of spices* ....8.95

## Lamb Curries

Lamb Curry *Boneless Diced Lamb cooked in a Rich Curry Sauce* ....8.95
Lamb Saag *Boneless Diced Lamb cooked with Spinach, blend of spices* ....9.95
Lamb Vindaloo *Boneless Lamb cooked with Potatoes and Curry Sauce* ....8.95
Lamb Korma *Boneless Lamb cooked in a Creamy Curry Sauce with Cashew Nuts.*....9.95

## Seafood Curries

Shrimp Masala *Fresh Tiger Prawns cooked in a Mild Curry Sauce.*....10.95
Shrimp Saag *Fresh Tiger Prawns cooked with Spinach, and blend of spices* ....10.95
Shrimp Vindaloo *Fresh Tiger Prawns cooked with Potatoes and Curry Sauce*....10.95
Shrimp Curry *Fresh Tiger Prawns cooked in rich Curry Sauce* ....10.95
Fish Masala *Fresh Mahi-Mahi cooked in Rich Curry Sauce* ..9.95

## Vegetable Curries

Alo Gobi *Potatoes and Cauliflower cooked with GInger*....6.95
Bebgan Bharta *Freshly Baked Eggplant, skinned cooked with Onions, Tomatoes and Curry Sauce* ....6.95
Saag Paneer *Spinach cooked in typical Homemade Style, deliciously prepared with cheese and Indian Spices.*....6.95
Dal *Lentils cooked in Garlic, and Indian Spices*....5.95
Vegetable Korma *Fresh Seasonal Greens cooked in our Creamy Curry Sauce with Cashew Nuts.* ....6.95
Matar Paneer *Garden Fresh Peas cooked with our Homemade Cheese in a Curry Sauce* ....5.95
Mushroom Masala *Delicately Sliced Fresh Mushrooms cooked in our Rich Curry Sauce*....7.95
Malai Kofta *Balls of Homemade Cheese, cooked in a Creamy Curry Sauce*....7.95
Okra *Fresh cut Okra with onion, tomatoes and spices* ....7.95
Alu Vindaloo *Potatoes cooked with thick tomatoe gravy*....5.95
Channa Masala *chick peas punjabi style*....5.95

## Our Specialties

Chicken Tikka Masala *Boneless Chicken pieces, cooked in Tandoor; prepared in Yogurt and Creamery Curry Sauce.* ....9.95
Lamb Tikka Masala *Boneless pieces of Lamb, cooked in Tandoor & Served in Sauce* ....10.95
Chicken Karahi *Boneless pieces of Chicken with Fresh Ginger, Garlic, Tomato, Onion and selected Indian Spices, cooked in a Wok.* ....9.95
Lamb Karahi *Tender pieces of Lamb with Fresh Garlic, Ginger, Onions, Tomato ad selected Indian Spices, cooked in a wok* ....10.95

## Combination Dinners

*Per Person*

Vegetaria Combo *A selection of Fresh Vegetables Aloo Gobi or Saag Paneer Bebgab Bharta * Dal * Rice * Naan * Raita* ..13.95
Mixed Tandoori Grill *A selection from our Tandoor Served on a bed of sautéed onions and lemon 1/4 Chicken Tandoor * Chicken Tikka Lamb Tikka * Fish Kebab * Seek Kebab * Naan * Rice*....15.95
Punjabi Combo *Chicken Vindaloo * Lamb Korma Vegetable Curry * Naan * Rice * Raita*....14.95
Tandoori India *1/4 Chicken Tandoori * Choice of Lamb Curry and Chicken Curry Bengan Bharta * Naan * Rice * Raita * Dessert*....16.95

## Variety of Rice

Basmati Boiled Rice *Basmati Rice, Boiled and Spiced with Cloves, Cardamom, and Cinnamon*....2.95
Chicken Baryani *Basmati Rice cooked with Boneless pieces of Chicken, Cashew Nuts, Raisins and a special blend of spices.*.... half 1.95 7.95
Shrimp Baryani *Basmati Rice cooked with Boneless pieces of Chicken, Cashew Nuts, Raisins and a special blend of spices.*....9.95
Vegetable Baryani *Garden Fresh Vegetables cooked with basmati Rice, Cashew Nuts, and a Special Blend of spices.* .....4.95
Lamb Baryani *Boneless pieces of Young Lambb cooked with Basmati Rice, Cashew Nuts, Raisins and a special blend of spices*....8.95
Pea Pilauf *Basmati rice cooked with Onions, Peas, Raisins and Cashew Nuts*....3.95

## Tandoori Breads

Naan *White Flour leavened Bread, cooked with Butter and baked in Tandoor*.... 1.95
Garlic Naan *Naan garnished with Freshly Chopped Garlic, Coriander Leaves and baked in Tandoor* .... 2.50
Keema Naan *Naan stuffed with Ground Lamb and a Special Blend of Spices and baked in Tandoor.* .... 3.25
Onion Naan *Naan stuffed Finely Chopped Onion and baked in Tandoor* .... 2.25
Paratha *Whole wheat Flour Multi-Layered flat Bread, baked with butter in Tandoor.* .... 2.50
Aloo Paratha *Whole wheat Flour Bread stuffed with Boiled Spiced Potatoes and baked in Tandoor*.... 2.95
Roti *Whole Wheat Flour Bread cooked in Tandoor* .... 1.50
Sesame Naan *White Flour Bread baked in Tandoor with Sesame Seeds.*.... 2.25

## Side Orders

Papadam *Thin Spicy Wafers of Ground Lentils cooked in the Clay Oven and Served with Hot Mint Sauce and Sweet Tamarind Sauce*.... 1.95
Fresh Green Salad *Freshly Picked Lettuce, Cucumber and Tomatoes, with choice of Blue Cheese, French or Thousand Island Dressing*.... 2.95
Pickle Stand *Imported Hot Pickles ad Sweet Mango Chutney. Everyday condiments of Indian Cuisine* .... 1.95
Raita *Our Fresh Homemade Yogurt with Shredded Cucumbers, Fresh Tomatoes and selected spices*.... 1.95

## Dessert

Rasmalai *Patties of Fresh Homemade Cheese and Ricota Cheese boiled Mild and garnished with Almonds served chilled.* .... 2.50
Kheer *Basmati rice cooked in whole mild, shredded coconut, raisins, cashew nuts and sugar.* .... 2.50
Kulfi *A mixture of Creamery Milk, Almond Nuts, Cardamom Sugar, frozen in special Kulfi cups.* .... 2.50
Gulab Jamun *Delicious lightly browned cheese cake balls, cooked lightly flavored sauce.*.... 2.50

## Lunch Menu Combinations Lunch

Vegetarian Tandor-a-india *Saag, Rice, Dal, Naan, Raita or Salad.* .... 5.95
Tandoori Chicken *1/4 Chicken, Dal, Veg. of he day, Rice, Naan, Raita or Salad* .... 5.95
Chicken Curry *Dal, Veg. of the day, Rice, Naan, Raita or Salad* .... 5.95
Chicken Spinach *Dal, Veg. of the day, Rice, Naan, Raita.*.... 6.95
Lamb Curry *Dal, Veg. of the day, Rice, Naan, Raita or Salad* 6.95
Lamb Spinach *Dal, Veg. of the day, Rice, Naan, Raita or Salad.* .... 6.95
Lamb Korma *Dal, Veg. of the day, Rice, Naan, Raita or Salad.* .... 6.95
Chef's Choice *1/4 Chicken Tandori, Lamb Curry, Dal, Rice, Naan, Raita or Salad* .... 7.95
Seafood *Shrimp Curry, Dal, Rice, Naan, Raita or Salad.* ..... 7.95

## Beverages

Lassi *Our Homemade Yogurt blended with low fat milk, Sugar and Crushed ice A delightful cold drink, popular in Punjab*..... 2.50
Mango Lassi *Homemade Yogurt blended with milk, Mango Pulp, and Crushed Ice A specialty drink in all parts of India.*..... 2.95
Mango Juice *Chilled Imported Mango Fruit Juice from India*2.50

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