



# *Tandoori Bliss*

**Indian Restaurant**



# Tandoori Bliss

## Indian Restaurant

### ENTREE

#### **SAMOSA (2 PIECES)** **\$9.90**

Piquant appetizers prepared with crispy pastry, stuffed with peas & potatoes, deep fried until golden brown & served with mint chutney.

#### **ONION BHAJI (4 PIECES)** **\$9.90**

Generous serve of onion pieces coated in a traditional batter & deep fried until golden brown.

#### **VEG PAKORA(4 PIECES)** **\$9.90**

Savoury onion & vegetable fritters served with a delicious mint & coriander chutney.

#### **BLACKPEPPER CHICKEN** **\$19.90**

Black pepper chicken with juicy tender chicken, crisp vegetables and a rich savory black pepper sauce.

#### **CHICKEN PAKORA** **\$19.90**

Crunchy fried chicken pieces with ginger, garlic, ground chile, and chaat masala coated in a chickpea flour batter.

#### **FISH PAKORA** **\$19.90**

Crunchy fried chicken pieces with ginger, garlic, ground chile, and chaat masala coated in a chickpea flour batter.

#### **CHEF BASKET** **\$17.90**

Few of above.

### TANDOORI ENTREE

#### **CHICKEN TIKKA (4 PIECES)** **\$16.90**

Chicken thigh marinated in yoghurt, ginger & lemon then grilled in the tandoor.

#### **MALAI TIKKA (4 PIECES)** **\$17.90**

Boneless chicken pieces marinated in thick cream , cashew nut paste and grilled in tandoor.

#### **TANDOORI WINGS** **\$16.90**

Chicken wing marinated in Yoghurt, herbs and spices and cooked in the tandoor.

#### **TANDOORI CHICKEN (HALF)** **\$17.90**

Young spring chicken marinated in yoghurt with delicate herbs & spices, cooked in tandoor.

#### **TANDOORI CHICKEN (FULL)** **\$24.90**

Young spring chicken marinated in yoghurt with delicate herbs & spices, cooked in tandoor.

#### **FISH TIKKA** **\$25.90**

Fish marinated with the classical tandoori masala & roasted in the tandoor oven.

#### **FRENCH LAMB CUTLETS (3 PIECES)** **\$23.90**

Chilli and lamb tastes great with crispy roast potatoes and cabbage.

#### **ACHARI CHICKEN TIKKA** **\$17.90**

Chicken pieces are marinated in yogurt and a special blend of achari spice mix.

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### **PANEER TIKKA (4 PIECES)** **\$17.90**

Paneer (Homemade Cottage Cheese) marinated overnight with yogurt and spices along with onion, capsicum, and tomatoes, grilled in a tandoor.

### **ACHARI PANEER TIKKA (4 PIECES)** **\$17.90**

Cottage cheese simmered with pickling spices and yogurt.

### **STUFFED TANDOORI MUSHROOM (4 PIECES)** **\$18.90**

Stuffed with a filling made with cream cheese, mozzarella cheese, cilantro chutney, onion and peppers.

### **BLISS JUMBO PLATTER (MINIMUM OF TWO)** **\$28.90**

Assortment of above.

## CHAAT HOUSE

### **CHAAT PAPDI** **\$13.90**

Snack assorted with a crunchy base of poori which is topped with lip-smacking chutneys, veggies.

### **PANI PURI (6 PIECES)** **\$13.90**

A round shaped small crispy ball served with spiced mashed potatoes, chilled mint flavoured water and tamarind chutney.

### **SAMOSA CHAT (4 PIECES)** **\$13.90**

A lip-smacking chaat made with samosa, chickpea curry, various chutneys and spices.

### **ALLO TIKKI CHAAT** **\$13.90**

Delightful combination of crispy potato patties topped with tangy chutneys and fresh toppings.

### **DAHI BHALLA** **\$13.90**

Dumplings made of fresh lentils, herbs & spices, dipped & simmered in yogurt & chutney.

## INDO CHINESE

## DRY/GRAVY

### **VEG MANCHURIAN** **\$14.90**

Fried mixed veg balls in sweet, sour and hot manchurian sauce.

### **VEG NOODLES** **\$14.90**

Noodles cooked with carrots, cabbage, onion & capsicum with fresh garlic and special mixture of sauces.

### **GOBI MANCHURIAN** **\$14.90**

Deep fried cauliflower sautéed with green chilies and Manchurian sauce.

### **CHEESE CHILLI** **\$15.90**

Cottage cheese cooked in a rich tomato and onion based masala with whole ground spices.

### **CHILLI CHICKEN** **\$15.90**

Spicy Indian chicken cubes with onion, green & red pepper & chilli sauce.



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### VARIETY OF SOYA CHAAP

**MALAI CHAAP** \$19.90

Served with red onion and fresh lemon near Aintree.

**ACHARI CHAAP** \$19.90

Soya Chaap Marinated and Cooked in Authentic Achari Spices.

### KULCHA

**AMRITSARI KULCHA** \$26.90

2 stuffed naan bread served with chick pea curry , onions and pickle.

**MIXED KULCHA** \$27.90

Soft and fluffy bread stuffed with a savory mixture of assorted vegetables, paneer cheese, spices, and herbs.

**PANEER KULCHA** \$27.90

Unleavened bread baked in tandoor, stuffed with paneer.

**CHICKEN KULCHA** \$27.90

Morsels of boneless chicken steeped in yoghurt and traditional Indian red spices, marinated, and cooked in clay oven fresh on order.

**FEED ME / MINIMUM TWO PEOPLE** \$49.90

A special pre-set four course Chef's set-menu selection of starters + 4 Entrees + 4 Mains ( 2 Meat & 2 Veg) + Rice, Naan and Raita + A Dessert Platter.

### CHICKEN

**BUTTER CHICKEN** \$20.90

Chicken fillet marinated in yoghurt, selected spices cooked in tandoor, served in aromatic butter tomato based sauce.

**CHICKEN TIKKA MASALA** \$20.90

Chicken fillet marinated in yoghurt, selected spices, onion, tomato, capsicum spices & herbs in tandoor, served with aromatic cream & onion sauce.

**CHICKEN PALAK** \$20.90

A punjabi style boneless chicken cooked with puree of spinach.

**CHICKEN KORMA** \$20.90

Mild chicken lightly spiced in cashew nut & cream.

**CHICKEN MADRAS** \$20.90

Boneless chicken cooked in coconut cream, onion & mustard seeds.

**CHICKEN MUMTAZ** \$20.90

On the bone with spiciness.

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### LAMB

<b>LAMB ROGANJOSH</b>	<b>\$22.90</b>
A kashmir delicacy cooked with mild spices and fresh coriander.	
<b>SAAG GHOST</b>	<b>\$22.90</b>
Gosht - An urdu word for meat blanded to perfection with Mughlai fresh green spices from the hilltops of Kashmir & puree of green leafy spinach.	
<b>LAMB MADRAS</b>	<b>\$26.90</b>
Hot and fiery with a piquant flavour of coconut.	
<b>LAMB KORMA</b>	<b>\$26.90</b>
Lamb pieces slow cooked in mildly spiced yoghurt and cashew sauce.	

### GOAT

<b>GOAT CURRY</b>	<b>\$23.90</b>
Tender Goat meat on the bone cooked in a traditional medium spiced sauce.	
<b>GOAT MASALA</b>	<b>\$23.90</b>
Goat cooked in rich flavoured gravey with onion and capsicum.	
<b>GOAT ROGANJOSH</b>	<b>\$23.90</b>
A kashmir delicacy cooked with mild spices and fresh coriander.	

### BEEF

<b>BEEF VINDALOO</b>	<b>\$23.90</b>
Beef marinated in vindaloo sauce in goan style very hot & cooked with selected spices.	
<b>BEEF MADRAS</b>	<b>\$23.90</b>
A beef curry cooked with chilli & spices.	
<b>BEEF KORMA</b>	<b>\$23.90</b>
Enjoy a fragrant mix of herbs and spices and tender melt in your mouth beef.	
<b>BOMBAY BEEF</b>	<b>\$23.90</b>
Beef cubes shallow fried with potato, coconut cream and delicated touch of greek leaves.	

### VEG CURRIES

<b>DAL MAKHANI</b>	<b>\$19.90</b>
A relatively modern variation of traditional lentil dishes, it is made with urad dal (black lentils) and other pulses, and includes butter and cream.	
<b>SHAHI PANEER</b>	<b>\$19.90</b>
Cottage cheese cubes cooked in creamy and sweet gravy, a mild taste.	
<b>PALAK PANEER</b>	<b>\$19.90</b>
Cottage cheese cooked with spinach and spices in this creamy and flavorful curry.	

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### VEGETABLE CURRY

\$19.90

Seasonal mixed vegetables cooked traditional Punjabi way.

### NAVRATAN KORMA

\$19.90

Luxurious curry dish made with mixed vegetables and lot of dry fruits.

### KADAI PANEER

\$19.90

Paneer kadai is a simple yet amazingly flavorful paneer recipe made by cooking paneer and bell peppers with fresh ground spices.

### MALAI KOFTA

\$19.90

Golden fried balls of potato & cottage cheese in almond based creamy sauce with aromatic spices.

### CHANNA MASALA

\$19.90

Chickpeas cooked in onion, ginger, garlic & spices.

## SEAFOOD

### MOLEE FISH

\$25.90

Delicious fish curry cooked in coconut milk & traditional Indian spices.

### PRAWN CURRY

\$25.90

King prawn with mild spices and fresh coriander.

### FISH MASALA

\$25.90

Fish fillets cooked with herbs, aromatic spices, onions & capsicums.

### PRAWN MASALA

\$25.90

King prawn curry cooked with tomato, capsicum, onion, coriander, cashews, fresh herbs & spices.

### GOAN PRAWN CURRY

\$25.90

Most popular dish from Ex india portuguese colony.

## SIDES

### LIME PICKLE

\$4.90

### MANGO PICKLE

\$4.90

### CHILLI PICKLE

\$4.90

### MANGO CHUTNEY

\$4.90

### CUCUMBER & YOGHURT RAITA

\$5.90

### PAPADAM

\$4.90



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### NAAN BREADS

**BLUE CHEESE NAAN** \$9.90

Naan stuffed with shredded blue cheese.

**PLAIN NAAN** \$3.90

Leavened plain flour bread cooked in tandoor.

**BUTTER NAAN** \$4.90

Leavened plain flour bread cooked in tandoor & coated with a layer of fresh butter.

**GARLIC NAAN** \$5.90

Plain flour kneaded with garlic & fresh coriander.

**CHEESE NAAN** \$6.90

Naan stuffed with shredded cheese.

**GARLIC AND CHEESE NAAN** \$7.90

Plain flour bread kneaded with garlic and stuffed with shredded cheese stuffing cooked in slow fire in tandoor.

**TANDOORI ROTI** \$3.90

Wholemeal flour bread baked in the tandoor.

### RICE

**STEAMED RICE** \$6.90

Plain boiled aromatic indian Dehradun basmati rice.

**SAFFRON RICE** \$7.90

Rice cooked with aromatic saffron herb.

**PESHWARI RICE** \$8.90

Dehradun basmati rice cooked in nuts & raisins.

**PEAS PULAO** \$8.90

Basmati rice cooked with peas & cumin.

**COCONUT AND GARLIC RICE** \$9.90

This savory coconut rice features fragrant jasmine rice, rich coconut milk, and savory garlic for a simple yet delicious side dish.

**BIRIYANI (CHICKEN, LAMB, BEEF, VEGETABLES)** \$18.90

Basmati rice cooked w/ either lamb, beef, chicken or veg & garnished in special spices.

### SALADS

**ONION SALAD** \$6.90

**SIDE SALAD** \$7.90



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### SWEET HOUSE

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<b>MOUNT EVEREST KULFI</b> <i>Falooda and katira gond.</i>	<b>\$10.90</b>
<b>PISTACHIO KULFI</b> <i>Pistachio flavored.</i>	<b>\$8.90</b>
<b>ALMOND FALOODA KULFI</b> <i>Almond essence falooda.</i>	<b>\$10.90</b>
<b>COCONUT KULFI</b> <i>Co-co special.</i>	<b>\$8.90</b>
<b>MANGO KULFI</b> <i>Mango delicasy.</i>	<b>\$8.90</b>
<b>GULAB JAMUN WITH ICE CREAM OR WITHOUT ICE CREAM</b> <i>Mild chicken lightly spiced in cashew nut &amp; cream.</i>	<b>\$8.90</b>
<b>GIULLIANO ROSE KULFI</b> <i>House special.</i>	<b>\$12.90</b>
<b>MIXED DESSERT PLATTER</b> <i>Assorted from above.</i>	<b>\$18.90</b>

### FORTIFIED WINES

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#### GLASS / BOTTLE

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<b>FROGMORE CREEK 2022 ICED RIESLING, COAL RIVER VALLEY, TAS</b>	<b>\$65.90</b>
<b>HEGGIE'S BOTRYTIS RIESLING</b>	<b>\$65.90</b>
<b>GALWAY PIPE</b>	<b>\$21.90</b>
<b>PENFOLD GRANDFATHER</b>	<b>\$27.90</b>

