



# Welcome

## ABOUT OUR COOKING....

### TANDOORI CUISINE

Tandoor is a barrel shaped clay oven.  
Wood charcoal is fired directly inside the Tandoor.

All meats for Tandoor require marinating for 24-48 hours before cooking.  
All the meat must be skinless, lean and of good quality.

All the breads are made of plain or whole meal flour.  
No yeast or any other substance is used.

### THE CURRIES

All our curry sauces are prepared individually, cooked with fresh vegetables and spices in vegetable oil. No animal fat, preservatives or meat tenderizer is used. All curries are boneless and each dish is prepared to your order.

We will welcome your preference for mild, medium or hot.

### Thank you

Management reserves the right to request minimum charge of \$25.00 per person on Friday and Saturday night  
(Excludes early dinner)

**Corkage per person \$3.50**

## **Tandoori Den Camberwell** **CELEBRATING 40 Years**

Please speak to our staff regarding any allergy concerns,  
whilst every effort is made, we cannot guarantee that each  
dish is free from traces of allergens.

All prices include GST



## SPECIAL SET MENU

### FOR 4-OR MORE

If you are trying Indian Cuisine the first time or like to enjoy more variety, then we recommend the Set Menu.

#### Menu 1-\$ 56.50 pp.

##### Entrée

Veg Pakora  
Onion Bhajia  
Tandoori Chicken  
Seekh Kebab

##### Main Course

Butter Chicken  
Spinach Lamb  
Veg Rogan Josh  
Dahl Masala

Saffron Rice  
Variety of Breads  
Raita /Chutney/Salad  
Mix Kulfi  
Tea/Coffee

#### Menu 2 -\$64.50 pp.

##### Entrée

Veg Pakora  
Fish Pakora  
Tandoori Chicken  
Burra Kebab

##### Main Course

Butter Chicken  
Lamb Rogan Josh  
Beef Potato Masala  
Veg Rogan Josh  
Dahl Masala

Saffron Rice  
Variety of Breads  
Raita/Chutney/Salad  
Mix Kulfi  
Tea/Coffee

Set Menu is served one or two items at a time to let you taste the different flavors and spices. We will keep on bringing the courses until you have had sufficient. If you have any favorite dish that you want to substitute in the main course, please do not hesitate to ask your waiter or host.

Vegetarian Set Menu is also available

All Curries are Gluten free



# TANDOORI DEN

## SIGNATURE BANQUET

### FOR 4 OR MORE

This Banquet has been designed exclusively,  
with our award winning signature dishes

Menu 3- \$74.50 pp.

#### Entrée

Onion Bhajia  
Coconut Crab  
Chicken Tikka  
Burra Kebab  
Chicken Kebab

#### Main Course

Butter Chicken  
Mughlai Lamb Rogan Josh  
Goan Fish Curry  
Prawn Jalfrazi  
Balti Vegetable  
Dhal Masala

Saffron Rice  
Variety of Breads  
Raita/Chutney/Salad  
Mix Kulfi with Lychees  
Tea/Coffee

Menu is served one or two items at a time to let you taste the different flavors and spices. We will keep on bringing the courses until you have had sufficient. If you have any favorite dish that you want to substitute in the main course, please do not hesitate to ask your waiter or host.

Vegetarian Set Menu is also available

All Curries are Gluten free



## Entrées

### Vegetarian

- |   |         |
|---|---------|
| 1. Papadams basket with mango chutney & mixed pickle  | \$13.50 |
| 2. Papdi Chaat<br>Crispy filo pastry topped with potatoes, chickpeas, yoghurt & chutney.  | \$18.90 |
| 3. Samosa Chaat<br>Samosa topped with chickpeas, yoghurt & tamarind chutney.  | \$18.90 |
| 4. Vegetable Samosa (2 pcs)<br>Homemade pastry filled with spicy potato and peas. Deep Fried.   | \$12.90 |
| 5. Mixed Vegetable Pakora (4 pcs)<br>Chopped spinach, potato and cauliflower, mixed with chickpeas flour (2 pieces) and spicy potato balls in batter (2 pieces) Deep Fried. | \$12.90 |
| 6. Onion Bhajia<br>Chopped onions, fresh coriander, green chilli, mixed with chickpeas flour.   | \$12.90 |
| 7. Tandoori Ghobi (2 pcs) Cauliflower flowerets cooked in tandoor.  | \$12.90 |
| 8. Tandoori Masala Tofu (4 pcs)<br>Cubes of Tofu marinated in coriander and mint chutney.   | \$12.90 |
| 9. Tandoori Mushroom (4 pcs)<br>Mushroom marinated in yoghurt and authentic Indian spices.  | \$14.90 |
| 10. Paneer Tikka (4 pcs) Roasted cottage cheese cooked in tandoor.  | \$16.90 |
| 10A. Paneer 65 Southern Indian deep fried cottage cheese.   | \$22.90 |
| 11. Veg. Tandoori Platter (8 pcs) Entrée for 2.<br>Combination of Paneer, Tofu, Mushroom and Capsicum.  | \$26.90 |

## Indo Chinese Specials

- |                         |         |
|-------------------------|---------|
| ● Vegetarian Manchurian | \$21.90 |
| ● Chilli Paneer         | \$22.90 |

All entrees are served with mint sauce and green salad



## Entrée-Non Vegetarian

<b>12. Tandoori Chicken</b>	Entrée	<b>\$13.90</b>
Tender skinned chicken marinated in yoghurt and spices. Cooked in Tandoor.	Half	<b>\$23.90</b>
	Full	<b>\$32.90</b>
<b>13. Boneless Tandoori Chicken (4 pcs)</b>		<b>\$18.90</b>
<b>14. Garlic Chilli Drumettes (6 pcs)</b>		<b>\$18.90</b>
<b>15. Chicken Tikka (4 pcs)</b>		<b>\$18.90</b>
Tender chicken breast fillets marinated in spices. Cooked in Tandoor.		
<b>16. Garlic Chilli Chicken Tikka (4 pcs)</b>	Thigh fillets cooked in Tandoor.	<b>\$19.90</b>
<b>17. Chicken Kebab (4 pcs)/Garlic Chicken Kebab (4 pcs)</b>		<b>\$18.90</b>
<b>18. Lamb Tikka (4 pcs) / Garlic Chilli Lamb Tikka (4 pcs)</b>		<b>\$19.90</b>
<b>19. Chicken 65</b>	Southern Indian deep fried chicken.	<b>\$22.90</b>
<b>20. Chilli Chicken - Indo Chinese Style</b>		<b>\$22.90</b>
<b>21. Burra Kebab (2 pcs)</b>	<u>Tandoori Den Specialty</u> -Lamb Chops	<b>\$16.90</b>
<b>22. Seekh Kebab (4 pcs)/ Garlic Chilli Seekh Kebab (4 Pcs)</b>		<b>\$18.90</b>
<b>23. Garlic Tandoori Prawns (6 pcs)</b>		<b>\$20.90</b>
<b>24. Fish Tikka (4 pcs)</b>		<b>\$19.90</b>
Boneless Rockling fillets marinated in tangy spices. Cooked in Tandoor.		
<b>25. Tandoori Salmon (4 pcs)</b>	Marinated Salmon cooked in Tandoor.	<b>\$29.90</b>
<b>26. Mixed Tandoori (8 pcs) Entrée for 2.</b>		<b>\$36.90</b>
Combination of tandoori chicken, seekh kebab, burra kebab & fish tikka.		
<b>27. Coconut Crab (2 pcs)</b>		<b>\$20.90</b>
Crab meat blended with ginger, chilli & onions. Served in potato skins.		
<b>28. Meat Samosa Chaat</b>		<b>\$19.90</b>
Meat samosa topped with chickpeas, yoghurt & tamarind chutney.		
<b>29. Meat Samosa (2 pcs)</b>	Homemade pastry filled with lamb mince and peas.	<b>\$14.90</b>
<b>30. Fish Pakora (4 pcs)</b>	Rockling fillets lightly seasoned & deep fried..	<b>\$18.90</b>



## MAIN COURSES

All our main courses are boneless  
Chicken

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|--|---------|
| 31. <b>Butter Chicken/ Makhani Chicken</b>   | \$25.90 |
| Chicken roasted in Tandoor, cooked in tomato, butter & cashew cream.   |         |
| 32. <b>Chicken Korma</b>   | \$25.90 |
| Chicken cooked with crushed cashews, almond & cream in a white gravy.  |         |
| 33. <b>Palak Chicken</b>   | \$24.90 |
| Chicken cooked in puree of spinach & aromatic spices.  |         |
| 34. <b>Chicken Jal Frazi</b>   | \$24.90 |
| Chicken Pieces lightly spiced, cooked with capsicum, onions & tomatoes.  |         |
| 35. <b>Chicken Malabari</b>  | \$24.90 |
| Boneless chicken cooked in mustard seeds, coconut, curry leaves.   |         |
| 36. <b>Chicken Vindalo</b>      | \$24.90 |
| True hot chilli dish. Chicken pieces cooked with vinegar & chillies.   |         |
| 37. <b>Bhuna Chicken</b>   | \$26.90 |
| Chicken fillet cooked with herbs & spices with touch of masala sauce.  |         |
| 38. <b>Chicken Tikka Masala</b>  | \$26.90 |
| Chicken Tikka breast cooked with onions, tomato and masala sauce.  |         |
| 39. <b>Pepper Chicker</b>       | \$26.90 |
| Hot and spicy delicacy from southern India..   |         |
| 40. <b>Boneless Tandoori Chicken Masala</b>  | \$27.90 |
| Boneless tandoori chicken cooked in Chef's special sauce..   |         |
| 41. <b>Chicken Balti</b>   | \$26.90 |
| Tender pieces of Chicken cooked in an ethnic Punjabi Style, with mixed vegetables and served in a 'Balti.'         |         |
| 42. <b>Tawa Chilli Chicken</b>  | \$27.90 |
| Chicken roasted in tandoor, cooked in chef's special chilli sauce.   |         |
| 43. <b>Chicken Five Spice</b>   | \$27.90 |
| Chicken tempered with garlic, red chillies & vinegar in a spicy sauce.   |         |

All Curries are Gluten free





## Lamb

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|--|----------------|
| <b>44. Lamb Rogan Josh</b>   | <b>\$25.90</b> |
| Pieces of lean lamb cooked in authentic curry sauce. Richly flavoured.   |                |
| <b>45. Lamb Madras</b>   | <b>\$25.90</b> |
| Lamb pieces cooked with onions and coconut in a creamy sauce.  |                |
| <b>46. Bhuna Lamb</b>  | <b>\$26.90</b> |
| A dry preparation of lamb cooked with capsicum, tomato and onions.   |                |
| <b>47. Palak Lamb</b> (Cooked with creamed spinach)  | <b>\$25.90</b> |
| <b>48. Lamb Potato Masala</b> (Cooked in masala sauce)   | <b>\$25.90</b> |
| <b>49. Lamb Korma</b>  | <b>\$25.90</b> |
| Tender boneless lamb pieces, cooked 'Moghul' style in rich creamy sauce.   |                |
| <b>50. Keema Baigan</b>  | <b>\$26.90</b> |
| Mince Lamb and eggplant cooked slowly to perfection. Flavored with cardamom, ginger and coriander.   |                |
| <b>51. Mustard Pickle Lamb</b>    | <b>\$25.90</b> |
| Lamb Pieces cooked with mustard seed & vinegar in a green spicy sauce.   |                |
| <b>52. Lamb Pepper Fry</b>   | <b>\$27.90</b> |
| Lamb pieces cooked with crushed black pepper and with fresh chilli.  |                |
| <b>53. Lamb Vindaloo</b>    | <b>\$27.90</b> |
| True hot chilli dish. Lamb pieces cooked with vinegar & chillies.  |                |
| <b>54. Garlic Chilli Lamb</b>  | <b>\$28.90</b> |
| Tender pieces of lamb cooked with leeks combined with mouthwatering chef's special sauce. Served on hot sizzler.   |                |
| <b>55. Balti Lamb</b>  | <b>\$26.90</b> |
| Lamb and vegetables cooked in an ethnic Punjabi style.   |                |
| <b>56. Goat Meat Rahra</b>   | <b>\$28.90</b> |
| Our chef's special diced goat meat on bone cooked in authentic style.  |                |
| <b>57. Goat Vindaloo</b>    | <b>\$28.90</b> |
| Diced goat meat on bone cooked with vinegar and chillies.  |                |

**All Curries are Gluten free**



## Beef

- |  |                |
|--|----------------|
| <b>58. Beef Rogan Josh</b>   | <b>\$24.90</b> |
| Pieces of beef cooked in authentic curry sauce. Richly flavored.   |                |
| <b>59. Bhuna Beef</b>  | <b>\$25.90</b> |
| A dry preparation of beef cooked with capsicum, tomato and onions.   |                |
| <b>60. Palak Beef</b>  | <b>\$24.90</b> |
| Beef pieces cooked with fresh creamed spinach.   |                |
| <b>61. Beef Kashmiri</b>   | <b>\$24.90</b> |
| Beef curry cooked with crushed cashews and almonds. A mild dish.   |                |
| <b>62. Beef Vindaloo</b>    | <b>\$24.90</b> |
| A true hot chilli curry. Beef cooked in onion gravy, vinegar and chillies.                                     |                |
| <b>63. Beef Madras</b>   | <b>\$24.90</b> |
| Beef pieces cooked with onions and coconut in a creamy sauce.  |                |
| <b>64. Chilli Beef</b>      | <b>\$26.90</b> |
| Diced beef cooked in spicy masala sauce with a touch of crushed black pepper & fresh chilli.                   |                |
| <b>65. Beef Rogani</b>   | <b>\$28.90</b> |
| Stroganoff eye fillet tossed with capsicum in a, delicately tomato based Sauce, finished with cream.           |                |
| <b>66. Balti Beef</b>  | <b>\$25.90</b> |
| Diced beef cooked in an ethnic Punjabi style, with mixed vegetables & Served in a 'Balti'                      |                |
| <b>67. Garlic Chilli Beef</b>  | <b>\$27.90</b> |
| Diced beef cooked with leek combined with mouthwatering Chef's special sauce. Served on hot sizzler            |                |
| <b>68. Beef Five Spice</b>  | <b>\$27.90</b> |
| Beef tempered with garlic, red chillies, & vinegar in a spicy sauce.   |                |

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## Seafood

- |   |                |
|---|----------------|
| <b>69. Goan Fish Curry</b>  | <b>\$28.90</b> |
| Marinated Rockling fillets cooked in authentic curry sauce.   |                |
| <b>70. Fish Malabari</b>  | <b>\$28.90</b> |
| Rockling fillets cooked with mustard seeds, coconut, curry leaves.  |                |
| <b>71. Fish Masala</b>  | <b>\$28.90</b> |
| Rockling fillets cooked in Chef's special sauce.  |                |
| <b>72. Fish Kashmiri</b>  | <b>\$28.90</b> |
| Fish fillets cooked with crushed cashews and almonds. A mild dish.  |                |
| <b>73. Palak Fish</b>   | <b>\$28.90</b> |
| Fish fillets cooked in spinach puree and aromatic spices.   |                |
| <b>74. Prawn Rani</b>   | <b>\$30.90</b> |
| Prawn cooked in tomato, butter cream and mild spices.   |                |
| <b>75. Prawn Malai</b>  | <b>\$30.90</b> |
| Prawn cooked in mild sauce and finished with coconut milk.  |                |
| <b>76. Prawn Jal Frazi</b>  | <b>\$30.90</b> |
| Prawns spiced and cooked with fresh capsicum, onions and tomatoes.  |                |
| <b>77. Prawn Vindaloo</b>  | <b>\$30.90</b> |
| Ocean prawns cooked in thick onion vinegar gravy.<br>A specialty from coastal Goa.                            |                |
| <b>78. Garlic Chilli Prawns with five spices</b>  | <b>\$30.90</b> |
| Prawns tempered with garlic, red chillies and vinegar in a curry sauce.                                       |                |
| <b>79. Prawn Malabari</b>   | <b>\$30.90</b> |
| King Prawns cooked with mustard seeds, coconut, curry leaves.   |                |
| <b>80. Prawn Masala</b>   | <b>\$30.90</b> |
| Prawns cooked with onion, tomato and touch of lime juice.   |                |

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## Vegetarian

- |  |                |
|--|----------------|
| <b>81. Dahl Makhani</b>  | <b>\$21.90</b> |
| Whole black lentils cooked in butter sauce.  |                |
| <b>82. Dahl Masala</b>   | <b>\$21.90</b> |
| Yellow lentils cooked with mustard seeds, tomato, curry leaves.  |                |
| <b>83. Vegetable Rogan Josh</b>  | <b>\$22.90</b> |
| Vegetables in season, cooked in authentic curry sauce.   |                |
| <b>84. Vegetable Vindaloo</b>     | <b>\$22.90</b> |
| Vegetables in season cooked in onion gravy, vinegar and chillies.  |                |
| <b>85. Palak Aloo</b>  | <b>\$22.90</b> |
| Potato cooked in a puree of spinach and aromatic Indian spices.  |                |
| <b>86. Aloo Baigan</b>   | <b>\$22.90</b> |
| A dry spicy preparation of eggplant and potato.  |                |
| <b>87. Aloo Gobi</b>   | <b>\$22.90</b> |
| A Combination of potato & cauliflower tossed with tomato & ginger.   |                |
| <b>88. Mushroom Jal Frazi</b>  | <b>\$22.90</b> |
| Fresh button mushrooms, cooked with capsicum, onions & tomatoes.   |                |
| <b>89. Malai Kofta</b>   | <b>\$24.90</b> |
| Cottage cheese dumpling, served in rich nutty gravy.   |                |
| <b>90. Paneer Butter Masala</b>  | <b>\$25.90</b> |
| Cottage cheese cooked in butter sauce.   |                |
| <b>91. Palak Paneer</b>  | <b>\$24.90</b> |
| Cottage cheese cubes cooked with spinach.  |                |
| <b>92. Kadai Paneer</b>         | <b>\$24.90</b> |
| Cottage cheese sauteed with bell peppers, onions & tomatoes.   |                |
| <b>93. Aloo Bhindi</b>   | <b>\$23.90</b> |
| Potatoes & Okra cooked with onion, tomatoes, ginger and spices.  |                |
| <b>94. Pumpkin Masala</b>  | <b>\$25.90</b> |
| Butter nut pumpkin tempered with five spices, cooked with masala sauce.  |                |
| <b>95. Eggplant Five spice</b>  | <b>\$24.90</b> |
| Eggplant tempered with garlic, red chillies & vinegar in a spicy sauce.  |                |

All Curries are Gluten free



## Rice

96. Basmati Saffron Rice	Large	\$9.50
	Small	\$7.50
97. Jeera Rice (Basmati rice tempered with cumin seeds)		\$16.90
98. Peas Pulao Rice		\$16.90
99. Lemon Rice		\$16.90
100. Coconut Rice		\$16.90
101. Kashmiri Pulao (Basmati rice with fruit & nuts)		\$17.90
102. Tandoori Chicken fried Rice (Kid's Favorite)		\$24.90

### All Biryani served with Raita & Pickle (North Indian Delicacy)

103. Vegetable Biryani (Basmati rice cooked with mixed vegetable)	\$24.90
104. Chicken Biryani (Basmati rice cooked with boneless chicken)	\$26.90
105. Goat Biryani (Basmati rice cooked with tender goat meat on bone)	\$28.90
106. Lamb Biryani (Basmati rice cooked with tender lamb meat)	\$28.90
107. Prawn Biryani (Basmati rice cooked with prawn)	\$30.90

## Side Dishes

108. Raita Diced Cucumber in homemade yoghurt.	\$6.90
109. Three Bean Salad A medley of beans, tossed with lemon & coriander dressing.	\$7.50
110. Cachumber Tangy Indian salad chopped onions, tomato and diced cucumber.	\$7.50
111. Onion Salad	\$5.50
112. Green Salad Fresh garden salad with or without French dressing.	\$10.90
113. Mixed Pickle  /Mango Chutney	\$5.50
114. Papadams( Basket of 6pcs.)	\$6.00



# Breads

**Served fresh from Tandoor**

<b>115. Roti</b> (Whole meal Bread)	<b>\$4.90</b>
<b>116. Garlic Roti</b>	<b>\$5.25</b>
<b>117. Naan</b> (Plain flour Bread)	<b>\$4.90</b>
<b>118. Garlic Naan</b>	<b>\$5.50</b>
<b>119. Coriander &amp; Parsley Naan or Roti</b>	<b>\$5.90</b>
<b>120. Chilli &amp; Herb Naan</b> (Plain flour bread baked with chilli & herbs)	<b>\$5.90</b>
<b>121. Onion Naan</b>	<b>\$5.90</b>
<b>122. Laccha Paratha</b> (Plain flour layered bread)	<b>\$6.50</b>
<b>123. Paratha</b> (Whole meal layered bread)	<b>\$5.90</b>
<b>124. Chilli Paratha</b> (Whole meal layered bread baked with chilli)	<b>\$6.50</b>
<b>125. Pudina Paratha</b> (Whole meal layered bread with mint & herbs)	<b>\$6.50</b>
<b>126. Aloo Paratha</b> (Whole meal bread filled with spicy potato)	<b>\$6.90</b>
<b>127. Kulcha</b> (Naan Filled with cottage cheese and fresh coriander)	<b>\$6.90</b>
<b>128. Kashmiri Naan</b> (Naan filled with dried fruits and nuts)	<b>\$7.50</b>
<b>129. Chocolate Naan</b> (Naan bread stuffed with crispy chocolate flakes)	<b>\$7.50</b>
<b>130. Keema Naan</b> (Naan filled with spicy lamb mince)	<b>\$7.90</b>
<b>131. Palak Naan</b> (Naan filled with spinach and fresh coriander)	<b>\$7.50</b>
<b>132. Cheese Naan or Parsley Cheese Naan</b>	<b>\$7.90</b>
<b>133. Garlic Cheese Naan or Garlic Chilli Cheese Naan</b>	<b>\$8.50</b>



## Sweets

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|--|----------------|
| <b>134. Pistachio Kulfi</b><br>Homemade ice cream made from milk, pistachio & touch of cardamom.                                   | <b>\$10.90</b> |
| <b>135. Saffron Kulfi</b><br>Homemade ice cream made with Saffron & almonds.   | <b>\$10.90</b> |
| <b>136. Mango Kulfi</b><br>Homemade mango ice cream.   | <b>\$10.90</b> |
| <b>137. Gulab Jammun</b><br>Milk dumplings served warm in sweet rose flavored syrup.   | <b>\$10.90</b> |
| <b>138. Gajar Halwa</b><br>Homemade warm Carrot Pudding.   | <b>\$10.90</b> |
| <b>139. Ice Cream (Choice of two flavors)</b><br>Vanilla, Pistachio Nut, Mango, Chocolate, Strawberry.                             | <b>\$9.90</b>  |
| <b>140. Semolina Pudding</b><br>Served warm with your choice of ice cream.   | <b>\$11.90</b> |
| <b>141. Gulab Jammun With your choice of ice cream</b>   | <b>\$11.90</b> |
| <b>142. Lychees and Ice Cream</b><br>Lychees with ice cream of your choice   | <b>\$11.90</b> |
| <b>143. Chocolate Naan and Ice Cream</b><br>Chocolate naan served with your choice of ice cream.<br>(Please Order Before 9.30 PM). | <b>\$13.90</b> |



## Tandoori Den Specials

- **Punjabi Chicken Curry** Cooked in an ethnic Punjabi style. \$26.90
- **Chicken Eggplant Masala** \$26.90  
A Combination of Chicken & Eggplant cooked with masala sauce.
- **Tawa Fish** \$28.90  
Batter fried Rockling fillets cooked with onion and tomato.
- **Pumpkin Jhinga Masala** \$29.90  
Combination of prawns & diced butter nut pumpkin
- **Junglee Maas (Lamb or Goat)** \$30.90  
Slow cooked hunstman style meat dish with rustic flavours.
- **Lamb Five Spice**  \$28.90  
Lamb tempered with garlic, red chillies, & vinegar in a spicy sauce.
- **Chilli Goat**  \$28.90  
Goat meat on bone cooked in chef's special chilli sauce.
- **Beef Malabari** (Cooked in mustard seeds, coconut & curry leaves) \$27.90
- **Beef Butter Cream** \$28.90  
Stroganoff eye fillet cooked in butter cream sauce.
- **Garlic Chilli Vegetable**  \$25.90  
Vegetables cooked in chef's special garlic chilli sauce
- **Balti Vegetable** Cooked in an ethnic Punjabi style. \$24.90
- **Vegetable Kolhapuri**  Spicy authentic Bomaby Specaility \$26.90
- **Tawa Chilli Paneer**  (cottage cheese cooked in chilli sauce) \$27.90

**All Curries are Gluten free**





## SPECIAL INDIAN DELIGHTS

### Entrées

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|--|---------|
| 1. Garlic Chilli Drumsticks (6pcs)     | \$13.90 |
| 2. Garlic Chilli Paneer Tikka (4pcs)   | \$17.90 |
| 3. Chilli Tandoori Mushroom (4pcs)     | \$15.90 |
| 4. Chicken 65 Paneer 65                | \$22.90 |
| 5. Fish Amritsari (4pcs)               | \$19.90 |
| 6. Chicken Chingari (Spicy stir fried) | \$22.90 |

### Mains

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|--|---------|
| 1. Paneer Lababdar                                 | \$26.90 |
| 2. Paneer Taka-Tak                                 | \$26.90 |
| 3. Pindi Choley                                    | \$23.90 |
| 4. Chatpati Vegetable Curry (Hot)                  | \$25.90 |
| 5. Amritsari Chicken Curry                         | \$26.90 |
| 6. Punjabi Butter Chicken (With bones or boneless) | \$26.90 |
| 7. Goat Rahra (With Bones)                         | \$28.90 |
| 8. Methi Chicken Curry                             | \$26.90 |
| 9. Vegetable pepper fry (Hot)                      | \$24.90 |
- Southern Indian delicacy



## Cold Drinks

<b>Lassi</b> Cooling homemade yoghurt drink. Natural, mango or salted	<b>\$7.90</b>
<b>Tandooriden Special Lassi</b> Strawberry, vanilla, peach, rose or passion fruit.	<b>\$7.90</b>
<b>Soft Drinks</b> (Glass Bottle) M.water, Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash, Fanta.	<b>\$5.90</b>
<b>Sanpellegrino Sparking Mineral Water</b> (Large-750ml)	<b>\$12.90</b>
<b>Sanpellegrino Sparkling Fruit Beverages</b> Chinotto, Limonata & Aranciata Rosso flavour.	<b>\$5.90</b>
<b>Fruit Juices</b> Apple juice, Orange Juice, Sparkling Apple Juice, Sparkling Grape Juice.	<b>\$5.90</b>
<b>Lemon Lime &amp; Bitters</b>	<b>\$6.90</b>
<b>Iced Tea</b> (Peach & Lemon)	<b>\$6.90</b>
<b>Jug of Soft Drink</b> (choices from above)	<b>\$16.90</b>
<b>Jug of Lemon &amp; Lime Bitters</b>	<b>\$19.90</b>
<b>Jug of Lassi</b> (choices from above)	<b>\$24.90</b>

## Hot Drinks

<b>Tea &amp; English Breakfast Tea</b>	<b>\$4.50</b>
<b>Herbal Tea</b> (Green, Peppermint, Earl Grey, Chamomile, Lemon)	<b>\$4.50</b>
<b>Spiced Tea</b> (Black Indian tea with cardamom and ginger)	<b>\$4.50</b>
<b>Masala Chai</b> (Indian tea made with cardamom, ginger & milk)	<b>\$6.90</b>
<b>Coffees</b>	
Flat White, Short Black, Long Black	<b>\$4.50</b>
Macchiato, Cappuccino, Café Latte	<b>\$4.50</b>
Moccochino, Hot Chocolate, Chai Latte	<b>\$5.50</b>