

Tandoor Dining Days Menu

Appetizers (*choice of one*)

Vegetable Samosa

Crispy triangular pastry turnovers filled with seasoned potatoes and green peas. An Indian street food classic.

Vegetable Pakora

Fresh seasonal mixed vegetables dipped in garam flour batter with Indian spices and deep-fried to perfection.

Samosa Chaat

Cumin spiced potatoes and peas in a pastry, garnished with yogurt, tamarind sauce, and mildly spiced chickpeas.

Paneer Pakora

Cottage cheese dipped in garam (chickpea) flour batter with Indian spices and deep-fried to perfection.

Entrees (*choose one*)

Entrees come with Rice & Tarka Dal

Choose: Vegetable, Paneer or Chicken / Lamb, Fish or Shrimp add \$3.50

Tikka Masala

The most popular in Indian dish in America has a tomato and cream based gravy seasoned with aromatic spices.

Rogan Josh

Ginger, onion and yogurt in a thick brown gravy. A Kashmir specialty.

Traditional or Goan-style Curry

Coconut milk, rich herbs and spices in an onion based gravy.

Sagwala

Spinach in a blend of aromatic Indian herbs and spices.

Vindaloo

Curry with ginger, chilies and a fusion of Indian herbs and spices.

Shahi Korma

Mildly spiced cashew, cream and curry based sauce.

Mango

A sweet and spicy blend of fresh mango and tangy onion gravy.

Indo-Chinese Chili

The most popular of all Indo-Chinese dishes is seasoned with soy sauce, green chilies, garlic, ginger and mixed spices.

Raita & Chutneys upon request

BREADS (*choose one*)

Naan, Garlic Naan, Tandoori Roti or Onion Kulcha

BEVERAGES

Pepsi, Diet Pepsi, Ginger Ale, Orange Crush, Brisk Iced Tea (included)

Mango, Sweet or Salt Lassi An additional charge of \$2.50

DESSERTS (*choose one*)

Gulab Jamon

Doughy milk balls soaked in light sugar syrup, and flavored with green cardamom, saffron, and rose water.

Ras Malai

Four flattened pieces of sweet paneer soaked in a cardamom flavored heavy cream. Served cold.

Kheer

Fresh homemade flavorful Indian-style rice pudding.