

TANDOOR KING KITCHEN + BAR

APPETIZERS

All dishes are served with chutney

VEGETABLE SAMOSA (3PCS) \$5.95

Crispy pastry stuffed with peas, potatoes and spices

CHILLI FRIES \$7.95

Lightly battered fries with chilli seasoning

SAMOSA CHANNA (2PCS) \$10.95

Vegetable samosa with chick peas

VEGETABLE SPRING ROLLS (6PCS) \$7.95

Savoury crispy rolls filled with fresh vegetables

GOBI PAKORA \$11.95

Cauliflower pieces mixed in spices and batter-fried

VEGETABLE PAKORA \$11.95

Mixed vegetable fritters mixed with Indian spices

HONEY CHILLI CAULIFLOWER \$14.95

Crispy cauliflower in a spicy honey glaze topped with sesame seeds

VEGETABLE MANCHURIAN \$14.95

Mixed vegetable dumplings in a tangy sauce

PANEER PAKORA \$14.95

Paneer marinated in ginger, garlic and batter-fried

CHICKEN PAKORA \$15.50

Marinated in ginger, garlic and batter-fried

FISH PAKORA \$15.50

Marinated in ginger, garlic and batter-fried

PRAWN PAKORA \$19.95

Prawns batter-fried to a crisp

DELHI CHAAT PAPADI \$13.95

Crispy wafers, potatoes, fresh veggies and tangy spices drizzled with homemade sauce

TK GAPPAY \$12.95

Crispy puries filled with potato and served with our in house matka pani

PANEER KURKURE \$15.50

Paneer fingers marinated and fried with our special breading

MANNY WING \$17.95

Chicken wings tossed in our signature sauce created by Manny

MOGAMBO FRIES \$13.95

Masala fries loaded with fresh veggies, drizzled with our signature sauces

CHILLI GARLIC MOMO \$15.95

Nepalese styled fried dumplings cooked in spicy chilli sauce with garlic
Choice of Veggie | Paneer | Chicken

TANDOORI MOMO \$15.95

Dumplings marinated in our signature spices cooked in Tandoor
Choice of Veggie | Paneer | Chicken

CRISPY CHILLI CHICKEN \$17.95

Crispy fried chicken in a sweet and spicy chilli sauce

SEAFOOD SPECIALTIES

FISH MASALA \$17.95

Basa cooked in fresh tomatoes & onion masala

GOA FISH CURRY \$17.95

Basa cooked in exotic spices and finished with coconut milk

KARAHI PRAWNS \$20.95

Prawns cooked in a aromatic spiced tomato based gravy with peppers and onions

BUTTER PRAWNS \$20.95

Prawns cooked in a rich butter sauce, ginger and garlic

PRAWN MASALA \$20.95

Prawns cooked with fresh tomatoes and onions

PRAWN KORMA \$20.95

Prawns cooked in a fresh cashew nut cream sauce

PRAWN VINDALOO \$20.95

Prawns cooked with potatoes, cooked in coconut and vinegar curr sauce
Fresh spinach cooked with homemade cheese

TANDOOR

Grilled on skewers in tandoor (clay oven) served with chutney

TANDOORI CHICKEN (1/2 CHICKEN) \$17.95

Chicken marinated in yogurt, garlic, ginger, mixed in Indian spices served with butter sauce

PANEER TIKKA \$17.95

Paneer marinated in cream cheese & spices

CHICKEN TIKKA \$17.95

Boneless chicken marinated in yogurt, ginger and garlic

ACHARI CHICKEN/PANEER TIKKA \$17.95

Chicken or paneer marinated in pickling spices

TANDOORI FISH \$17.95

Basa marinated in yogurt, ginger, garlic and spices

LAMB SEEKH KABAB \$17.95

Minced lamb mixed with fresh onions, green peppers

TANDOORI PRAWNS \$22.95

Prawns marinated in yogurt, ginger, garlic

AFGHANI SOYA CHAAP \$17.95

Soya chaaps marinated with cream and afghan spices

PANEER PAHADI TIKKA \$17.95

Paneer marinated with green herbs and spices

HYBERABADI SULTANI JHINGA \$22.95

Spiced prawns with ginger and coconut

CHICKEN SPECIALTIES

BUTTER CHICKEN \$17.95

Chicken cooked in butter sauce, ginger and garlic

CHICKEN CURRY \$17.95

Chicken cooked in onions, tomatoes, ginger, garlic

CHILLI CHICKEN \$17.95

Cooked in spices, onions & green peppers

CHICKEN VINDALOO \$17.95

Chicken with potatoes, cooked in coconut and vinegar curry sauce

PALAK CHICKEN \$17.95

Boneless chicken cooked with chopped spinach puree

KARAHI CHICKEN \$17.95

Chicken cooked in a aromatic spiced tomato based gravy with peppers and onions

METHI MALAI CHICKEN \$17.95

Chicken cooked in cream and fenugreek sauce

CHICKEN TIKKA MASALA \$17.95

Boneless chicken cooked in tomato & onion sauce

CHICKEN KORMA \$17.95

Chicken in a fresh cashew nut cream sauce

CHICKEN COCONUT \$17.95

Simmered coconut milk cream sauce with white pepper

LAMB / GOAT SPECIALTIES

LAMB ROGAN JOSH \$18.95

Spicy lamb dish in a rich yogurt, cream & rich masala

LAMB KORMA \$18.95

Boneless lamb cooked in cashew nut cream sauce

LAMB VINDALOO \$18.95

Boneless lamb cooked with potatoes, cooked in coconut and vinegar curry sauce

GOAT CURRY \$18.95

Bone-in goat cooked in onions, tomatoes, ginger, garlic and indian spices

LAMB CURRY \$18.95

Lamb cooked in onions, ginger, garlic & tomatoes

BHUNA GHOST \$18.95

Lamb cooked in tomatoes with onions & green peppers

LAMB PALAK \$18.95

Boneless lamb cooked with chopped spinach

LAMB METHI MALAI \$18.95

Lamb cooked in cream and fenugreek

TANDOORIKING KITCHEN + BAR

VEGETARIAN SPECIALTIES

CHANNA MASALA \$15.95

Chick peas cooked in tomatoes, onions, ginger, garlic

DAL MAKHNI \$15.95

Creamed lentils sautéed in garlic and butter

MUTTER PANEER \$16.95

Green peas cooked in onion sauce, tomatoes mixed with fresh homemade cheese

ALOO GOBI \$16.95

Cauliflower and potatoes cooked in fresh onions, tomatoes and spices

PANEER KORMA \$16.95

Paneer in a fresh cashew nut cream sauce

VEGETABLE JALFRAZIE \$16.95

Fresh vegetables cooked in tomatoes, onions

PALAK PANEER \$16.95

Fresh spinach cooked with homemade cheese

PANEER PASANDA \$16.95

Stuffed paneer in a rich cashew sauce with raisins

SHAHEE PANEER \$16.95

Fresh homemade cheese in a rich cream sauce with grated cashew nuts

CHILI PANEER \$16.95

Paneer cooked in hot spices, tomatoes, vinegar, onions and green peppers

PANEER MAKHNI \$16.95

Paneer cooked in a rich butter sauce

BHINDI MASALA \$16.95

Okra cooked in spices Punjabi style

MALAI KOFTA \$16.95

Cheese and potato balls in creamy cashew sauce

KARAHI PANEER \$16.95

Aromatic spiced tomato based gravy with peppers and onions

NARGISI KOFTA \$17.95

Cheese and potato balls cooked in creamy cashew sauce

BEVERAGES

SOFT DRINKS \$2.95

JUICES \$3.95

MASALA CHAI \$4.50

KASHMIRI PINK CHAI \$4.50

MADRAS COFFEE \$4.50

CARDAMOM CHAI \$4.50

MANGO LASSI \$6.50

SPARKLING WATER \$4.50

BOTTLED WATER \$3.75

LUNCH MENU Mon-Fri 11:30 AM to 2:30 PM

All wraps served with fries

BUTTER CHICKEN WRAP \$13.95

LAMB KEBAB WRAP \$14.95

PANEER TIKKA WRAP \$13.95

VEGGIE BIRYANI BOWL \$13.95

BUTTER CHICKEN BOWL \$14.95

CHICKEN BIRYANI BOWL \$14.95

LAMB BIRYANI BOWL \$15.50

CHANNA BHATURA \$15.95

TANDOORI BREADS

ROTI \$3.25

NAAN \$3.50

GARLIC NAAN \$4.00

PESTO NAAN \$4.00

SPINACH NAAN \$5.95

LACHADAR PARATHA \$5.95

ALOO NAAN \$5.95

TK CHICKEN NAAN \$6.95

KEEMA NAN \$6.95

RICE SPECIALTIES

STEAMED RICE \$5.50

Plain Basmati

PULAO RICE \$7.95

Basmati rice cooked in cumin and green peas

VEGETABLE BIRYANI \$16.95

Basmati rice with onions, green peppers & fresh

KING BIRYANI

Chicken \$18.95 / Goat \$19.95 / Lamb \$19.95

Lamb, chicken or bone in goat cooked delicately with Indian basmati rice and aromatic spices

PRAWN BIRYANI \$21.95

Prawns with Basmati rice, green peppers & onions

SIDE ORDERS

PAPADUM 2pcs \$2.75

CHUTNEY/PICKLES \$2.75

RAITA \$6.95

INDIAN SALAD \$6.95

KACHUMBER SALAD \$7.50

BUTTER SAUCE \$8.50

DESSERTS

GARAM GULAB JAMUN \$4.95

Warm pastry balls made with milk and deep fried in sugar syrup
Add scoop of Vanilla Ice Cream for \$3.00

MANGO ICE CREAM \$6.95

Ice cream made of mango topped with pistachios

RAS MALAI \$6.95

A popular Indian dessert of homemade cheese patty served in cold creamy sauce topped with pistachios

CHOCOLATE PATTAKA CAKE \$8.95

Creamy chocolate mousse with chunks of cheesecake, caramel, toffee, pecans, and almonds on a chocolate crust

