

BIRYANI

75.	Biryani (serves 2) - Long grain rice steamed together with boneless pieces of lamb, beef or chicken, fresh herbs and aromatic spices accompanied by raita	30.90
76.	Prawn Biryani	31.90
77.	Mix Vegetable Biryani	29.90

ACCOMPANIMENTS

78.	Platter - Onion Tomato, Raita, Mint Chutney Mango & Pappadums	Small 17.90 Large 22.90
79.	Achar - Mixed pickles	6.90
80.	Onion Tomato - Onion tomato and coriander with salt, pepper and lemon	5.90
81.	Raita - Home made yoghurt with cucumber	5.90
82.	Mango Chutney (sweet)	8.90
83.	Green Salad	15.90

BREAD FROM THE TANDOORI

84.	Tandoori Kulcha - Naan stuffed with tandoori chicken tika and Taj's cheese	6.90
85.	Pishwari Naan - Sweet naan bread stuffed with coconut and sultanas	6.90
86.	Butter Paratha - Whole meal flour layered with butter and baked in Tandoori . Very rich, very tasty	6.90
87.	Naan - Plain flour bread from the clay oven	4.90
88.	Garlic Naan - With fresh garlic, coriander and butter	5.90
89.	Aloo Kulcha - Stuffed with potatoes, peas, coriander and spices	6.90
90.	Roti - Wholemeal flour bread	4.90
91.	Paneer Naan - Stuffed with Taj's special cheeses (India's pizza)	6.90
92.	Keema Naan - Naan stuffed with beef mince and cooked in Tandoori	6.90
93.	Onion Kulcha - Naan stuffed with spiced onion and coriander	6.90
94.	Papadums (4 pieces)	5.90

DESSERTS

95.	Mango Kulfi - Home made Indian ice cream	14.90
96.	Gulab Jamun - Hot dumplings made of cottage cheese with dry milk, dipped in sugar syrup - (Hot or cold) With Ice Cream 14.90 With Ice Mango 15.90	
97.	Vanilla Ice Cream - With chocolate, strawberry or caramel topping	10.90
98.	Chocolate Naan with Ice Cream	14.90

CHAI PANI BEVERAGES

	Indian Spiced Tea - Popular Indian tea boiled with milk, spices and tea leaves	6.90
	Tea - Black or White	6.90
	Coffee - Black or white	6.90
	Lassi - Yoghurt drink salted or sweet	9.90
	Mango Lassi - Cool and creamy drink of yoghurt, served with a mango flavour	9.90
	Milk Shake - All flavours: strawberry, chocolate, mango, lime and caramel	9.90
	Soft Drinks (per bottle) - Lemonade, Coca Cola, Diet Coke, Lemon Lime & Bitters and Soda Water	6.90
	Mineral Water, Orange Juice, Tonic Water and Ginger Ale	6.90

INDIAN AND CHINESE FUSION SPECIALTIES

Indian-Chinese cuisine emerged as a result of the migration of Chinese to the Indian subcontinent many decades ago. As with Indian cooking, Chinese cooking is provincial and the staple is rice. When Indians went to Chinese restaurants in India, they were looking for spicy Chinese food. What emerged was a cuisine that merged Indian spices, which suited the local tastes, with classic Chinese recipes and cooking techniques. So Indian-Chinese food, blended with Indian spices and seasonings overlaid with Chinese techniques was added to the other culinary traditions.

	Chicken Manchurian - Boneless diced chicken dipped in batter, deep fried and tossed in Manchurian sauce	31.90
	Vegetarian Chinese Fried Rice (serves two) - Garden fresh vegetables sautéed with soya sauce & black pepper powder, cooked to perfection with non-sticky long grain basmati rice in Indo-Chinese style.	29.90
	Paneer Manchurian - Cubes of cottage cheese dipped in batter, deep fried and tossed in Manchurian sauce	30.90
	Crispy Chicken Honey Chilli - Chicken tenderloins crispy fried, finished with tangy honey chilli mix	32.90
	Chilli Chicken (Chinese Style) - Boneless diced chicken, tossed in chilli garlic sauce and cooked with capsicum, onions, and special mix Indo-Chinese spices	32.90

CHILDREN'S MENU

	Chicken Tika (2 pieces) With Chips and ice cream	20.90
	Chicken Nuggets and Chips	20.90

LUNCH MENU

	Veg Thali - Dal tarka, Vegetable Korma, Rice, Nan, Pappadum & Raita	26.90
	Mix Thali - Butter Chicken, Vegetable Korma, Rice, Nan, Pappadum & Raita	29.90
	Non-Veg Thali - Butter Chicken, Rogan Josh, Rice, Nan, Pappadum & Raita	29.90
	Tandoori Lunch - Tandoori chicken, Tikka masala, Rice, Nan, Pappadum & Raita	29.90
	Lunch Banquet - Butter Chicken, Rogan josh, Vegetable Korma, Rice, Nan, Pappadum & Raita	32.90
	Chloe Bhature (2 Pcs) - A popular North Indian dish made of a combination of chana masala (spicy)	29.90
	Chicken Tika Roll - Chicken tikka rolled in Nan bread with salad and mint chutney sauce	22.90
	Aloo Paratha (2 Pcs) - Wholemeal bread stuffed with mashed potatoes and spices served with butter, Raita & pickles	22.90
	Takeaway Special (Lunch Only) - ½ Butter Chicken <i>or</i> ½ Rogan josh with Rice & Nan - (<i>served in 500ML Container</i>)	29.90

We welcome your comments to help us serve you better.
If you're happy, tell your friends, if not, tell us!

We cater for **gluten free, dairy free, Vegan** and other special dietary requirements.
If we keep our customers happy, they keep us in business.
Corkage \$3.90 per person

Children welcome and catered for

THANK YOU

HOURS
Dinner 7 nights 5pm onwards

Lunch Tuesday to Sunday 12pm onwards

INDIAN TANDOORI RESTAURANT

(ALBURY)



DINE IN OR TAKEAWAY MENU

437 Dean Street, Albury.

For Bookings or Takeaway

Phone: 02 6041 4705

www.indiantandoori.com.au
Complete authentic Indian Tandoori
Curry and Seafood Cuisine.

We cater for Parties and Weddings

FULLY LICENSED and BYO

B.Y.O Bottles Wine Only - Corkage \$3.90 per person

Prices Correct as of 27 /08 /2024

Dishes are prepared Mild, Medium or Hot ... Please ask our staff for your preference

BANQUETS

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| 1. | Singh's Special (For 2 people only)
Entrée: Vegetable Samosa.
Mains: Butter Chicken, Rogan Josh, rice, bread and pappadums | 36.90
p/person |
| 2. | Special Taj Banquet (For 2 people or more)
Two Entrées: Samosa, Chicken Tika .
Four Curries - Butter Chicken, Beef Madras, Lamb Rogan Josh and mix vegetables rice and bread. | 39.90
p/person |
| 3. | Maharaja Banquet (4 or more, eat as much as you can)
Three Entrées: Seekh Kebab, Chicken Tika and Samosa
Four Curries - Butter Chicken, Rogan Josh, Beef Vindaloo and mixed vegetables, accompaniments, rice and mixed breads and dessert of the night. | 46.90
p/person |
| 4. | Seafood Banquet (4 or more, eat as much as you can)
Entrées: Tandoori Prawns, Vegetable Samosa, Chicken Tikka .
Main: Butter Chicken, Rogan Josh, Fish Malabar, Mango Prawns, rice and mixed breads and dessert of the night. | 49.90
p/person |

SHURUAAT ENTRÉES

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| 5. | Lentil Soup | 18.90 |
| 6. | Fish Pakora (3 piece) - Ling fish fillets marinated in lemon juice, garlic, ginger, spices and lightly fried until golden brown | 23.90 |
| 7. | Paneer Tikka - Indian cottage cheese marinated and grilled in tandoori oven | 25.90 |
| 8. | Aloo Tikka Chaat - A crispy potato patty flavoured with spices and topped with yoghurt and chutney | 21.90 |
| 9. | Samosa Chaat - A tangy spicy dish with crunchy samosas and chickpeas topped up with raita and tamarind chutney | 20.90 |
| 10. | Prawn Pakora (4 piece) - Shelled prawns dipped in a lightly spiced batter of chick pea flour with spices and chilli then fried | 23.90 |
| 11. | Paneer Pakora - Cottage cheese deep fried with flour served with spicy mint chutney | 20.90 |
| 12. | Meat Samosa (2 piece) - Beef mince filled in home made pastry pockets | 12.90 |
| 13. | Vegetable Samosa (2 piece) - Triangular pastry filled with vegetables, floured with spices and exotic herbs served with mint chutney | 12.90 |
| 14. | Onion Bhaji (2 piece) - Slices of onion and potato spiced coated with chick pea flour batter, deep fried to a golden colour | 12.90 |
| 15. | Chicken Tika (3 piece) - Boneless Spring Chicken fillets marinated in Tika sauce and cooked in Tandoori (clay oven) | 23.90 |
| 16. | Barah Kebab (3 piece) - Fresh tender baby lamb cutlets deeply marinated with barah Yoghurt Sauce, served with mint chutney | 27.90 |
| 17. | Seekh Kebab (3 piece) - A specialty from the kitchen, beef mince with onion and green spices, pressed on a skewer and smoke roasted in the Tandoori oven | 23.90 |
| 18. | Tandoori Fish Tika (2 piece) - Ling Fish fillets marinated in seafood Tandoori masala and cooked in the Tandoori oven | 24.90 |
| 19. | Tandoori Prawns (4 piece) | 24.90 |
| 20. | Mixed Entrée (for 2) - Seekh Kebabs, Chicken Tika and Vegetable Samosa. Best value for money | 28.90 |
| 21. | Tandoori Mixed Platter (for 2) - Tandoori Fish Tika, Chicken Tika and Lamb Cutlets, served on a sizzler Best value for money | 29.90 |
| 22. | Mughlai Chicken Tikka (3 piece) - Chick breast fillet marinated in specially made Tandoori paste and cooked in Tandoori oven | 25.90 |

RESTAURANT FAVORITES

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| 23. | Murgh Methe - A rural chicken delicacy cooked in fenugreek spiced medium | 28.90 |
| 24. | Hyderabadi Do Pyaza - This chicken dish was accidentally discovered in the kitchens of the Mughal courtier Akbar, when his chef added two types of onion to the dish. A favourite throughout India. This dish is prepared in a traditional cast iron 'kadhai' enhancing the flavours of the meat | 28.90 |
| 25. | Tika Biryani - Saffron rice cooked with tandoori chicken and spices in mughlai flavour, served with raita and onion tomato | 29.90 |
| 26. | Nargasi Kofta - North Indian traditional beef minced spicy balls cooked in mouth-watering sauce | 29.90 |
| 27. | Chicken Shahjahani - Tender pieces of chicken breast marinated in white wine and cooked in special sultana and cashew nut sauce and garnished with dry fruits | 29.90 |
| 28. | Chicken Achari - Small pieces of spring boneless chicken tempered with cumin seeds and cooked slowly in exotic five spice mixture made out of dried mixed pickles | 28.90 |
| 29. | Keema Matar - Minced beef cooked with green peas, coriander, cinnamon, fresh coriander and herbs in a lightly spiced sauce | 29.90 |
| 30. | Chicken Pasanda - Mild chicken curry cooked in aromatic almonds and cashew nut sauce with a touch of cream | 29.90 |
| MAIN MEAL | | |
| FROM THE TANDOORI OVEN INDIAN STYLE BARBECUE | | |
| 31. | Kalmi Kebabs - (5 piece full meal) Juicy baby lamb cutlets marinated in specially made yoghurt paste and cooked in Tandoori. Served with salad and baby nan | 33.90 |
| 32. | Tandoori Chicken - (3 piece full meal) The traditional Tandoori chicken with a saffron scent, served with salad and baby nan | 28.90 |
| 33. | Lamb Maharaja - Spiced lamb cutlets cooked in Tandoor combined with a tomato butter sauce | 35.90 |
| FROM THE VEGETABLE GARDEN | | |
| 34. | Mushroom Masala - Mushrooms and potatoes mixed in tandoori masala and tossed in onion, tomato and capsicum | 26.90 |
| 35. | Mushroom Dahi Masala - Fresh mushrooms, green peas, potatoes cooked with yoghurt, tomato sauce and freshly ground spices | 26.90 |
| 36. | Channa Masala —Chick Pea curry made with a fragrant blend of herbs and spices | 26.90 |
| 37. | Dal Tarka - Yellow lentils with butter fried onion, tomatoes and garlic | 26.90 |
| 38. | Mixed Vegetable Korma - Mixed vegetables stirred through a korma sauce | 26.90 |
| 39. | Mixed Vegetables - Combination of mixed vegetables cooked in traditional style | 26.90 |
| 40. | Vegetable Masala - Mixed vegetables cooked in garlic, ginger and stirred through masala sauce | 26.90 |
| 41. | Aloo Matar Tamatar -Special vegetarian dish of potatoes, peas and tomato | 26.90 |
| 42. | Aloo Gobi - A popular Indian vegetarians dish made with potatoes, cauliflower and Indian spices | 26.90 |
| 43. | Sang Paneer -Traditional North Indian dish of cottage cheese and pureed spinach with spices | 26.90 |
| 44. | Saag Aloo - Traditional North Indian dish with pureed spinach and potatoes | 26.90 |
| 45. | Shabnam Curry - Mushrooms, peas and potato cooked in special creamy sauce | 26.90 |
| 46. | Malai Kofta - Mashed vegetables ball with cottage cheese cooked in chefs special sauce | 26.90 |
| 47. | Paneer Masala - Cottage cheese cooked in garlic, ginger, onions and tomato in chilli sauce | 26.90 |
| 48. | Paneer Chilli - Homemade cottage cheese cooked with red chilli, tomato, onion, capsicum and spices | 26.90 |

FROM THE SEA

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| 49. | Prawn Malabar - Prawns cooked delicately in a creamy coconut milk sauce with curry leaves, tomatoes and capsicum. A very tempting dish | 29.90 |
| 50. | Saag Prawn - Soothing combination of prawns with puree of spinach and sliced, fresh coriander | 29.90 |
| 51. | Prawn Jalfrazi - King prawns sauteed with garlic, ginger, onions and herbs cooked in a medium spicy gravy to an aromatic flavour | 29.90 |
| 52. | Fish Malabar - Pieces of Ling Fish marinated in lemon sauce, garlic and ginger, cooked in a lavishly spiced rich creamy coconut sauce | 29.90 |
| 53. | Fish Malai - Ling Fish cooked in tomatoes, butter and creamy sauce | 29.90 |
| 54. | Fish/Prawn Vindaloo - Very hot. A special Goan style curry in Chef's special dynamite sauce | 29.90 |
| 55. | Mango Prawn - Prawns cooked in a mango sauce | 29.90 |

MURGH AND GOSH - POULTRY AND MEAT

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| 56. | Butter Chicken (Murgh Makhani) - Tender chunks of chicken tikka cooked in mouth watering butter and tomato based creamy sauce | 28.90 |
| 57. | Tika Masala - Marinated chicken fillets half cooked in Tandoori, then prepared in a chef's special sauce, spicy in taste, topped with onion and fresh coriander | 28.90 |
| 58. | Mango Chicken - Mild chicken curry in mango-flavoured sauce finished with coconut cream | 28.90 |
| 59. | Roganjosh - North Indian style boneless lamb cooked in traditional gravy | 28.90 |
| 60. | Chicken Damsak - Chicken fillet pieces cooked with herbs and lentils | 28.90 |
| 61. | Chicken Tikka Korma - Breast of chicken barbequed in tandoor, cooked in mild creamy buttery sauce, garnished with cashew nuts | 28.90 |
| 62. | Chicken Dahiwal - Boneless pieces of chicken cooked with garlic, onions, tomatoes and fresh yoghurt | 28.90 |
| 63. | Bhuma Gosht - Lamb cooked with tomato, onions, ginger, green chilli and herbs | 28.90 |
| 64. | Subzi Gosht - Lamb, beef or chicken cooked in traditional kashmui style with fresh vegetables . | 28.90 |
| 65. | Saag Gosht - A muglai dish of green spices from Kashmir and pureed spinach with coriander. Lamb, Beef or Chicken | 28.90 |
| 66. | Korma Curry - Muglai style dish cooked in a cashew butter and creamy sauce garnished with nuts. Lamb, Beef or Chicken | 28.90 |
| 67. | Goan Vindaloo - Goan style hot curry, cooked in vindaloo sauce, finished with green chillies. Lamb, Beef or Chicken | 28.90 |
| 68. | Madras Curry - Spicy dish with coconut cream, chillies, green pepper, onion and green coriander leaves. Lamb, Beef or Chicken | 28.90 |
| 69. | Chilli Masala Curry - Chunky meat pieces cooked in onion, ginger and garlic in a special chilli sauce. Lamb, Beef or Chicken | 28.90 |

RICE

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| 70. | Basmati Rice - cooked with a touch of Indian herbs | 5.90 |
| 71. | Kashmiri Pulao - Fluffy Saffron Rice with an exotic range of nuts and fruit | 6.90 |
| 72. | Green Pea Pulao - Saffron Rice cooked with green peas and tomatoes | 6.90 |
| 73. | Mushroom Pulao - Basmati rice cooked with mushrooms and mild spices | 6.90 |
| 74. | Special Fried Rice (Serves 2) - Fried Rice mixed with Chicken and Prawns and a touch of sauces | 29.90 |