

DRINKS

1. MANGO LASSI:.....\$4.90
Our traditional drink made out of yoghurt & mango with almond, pistachio and cardamom.
2. SHARBAT:.....\$3.20
Rose flavoured cold milk drink.
3. SOFT DRINKS, TEA & COFFEE :.....\$2.50
Coca Cola, Lemonade, Apple-Mango-Orange Juice, Lemon Squash, Mineral Water, Tea, Coffee etc.

ENTREES

(served with home-made fresh mint chutney)

4. VEGETARIAN ENTREES:
 - SAMOSA: (2 per serve).....\$7.20
Mashed potatoes, green peas and spices fitted in a pyramid shaped dough, crisp fried.
 - ONIONBHAJI:(6 to 8 per serve)...\$7.20
Sliced onions with chickpea flour batter, spiced with the Chef's special masala and deep - fried.
 - BATATA BONDA: (4 per serve)....\$7.20
Spicy mashed potatoes with lemon juice, sultanas, cashew nuts and fresh coriander with gram flour batter and fried.
5. BARRAH KEBAB:.....\$15.90
Ginger flavored juicy lamb chops done to perfection in a creamy cumin based marinade.
6. CHICKEN TIKKA:(4 per serve).....\$13.90
Boneless pieces of chicken marinated in yoghurt, lime juice & medium spices - roasted to perfection in tandoor.
7. CHICKEN PAKORA:\$13.90
Boneless pieces of chicken marinated overnight with mild spices & cooked in tandoori oven. These chicken pieces are tossed into a special batter & deep-fried.
8. TANDOORI CHICKEN:..Half\$9.90Full\$16.90
Indian delicacy - the tastiest way to BBQ chicken. Large size chicken marinated overnight in yogurt with medium spices & then roasted in tandoori oven.

9. MAKHMALI KEBAB:.....\$15.90
Chef's own special recipe - Mild marinade prepared for lamb fillets, skewered & roasted gently in tandoori oven. Experience our fine art of "tender & tasty" meat cooking.
10. MIXED PLATTER:.....per person \$15.90
Mixed combination of Tandoori & Vegetarian items.

TANDOORI BREADS

11. NAN:.....\$2.70
Fine plain flour bread from tandoori oven.
12. GARLIC NAN:.....\$3.70
Nan bread with a fine layer of of garlic. Garnished with fresh coriander & or mint herbs.
- 13A. PANEER NAN:.....\$3.70
Nan bread stuffed with tasty cheese
- 13B. GARLICI PANEER NAN:.....\$3.90
Paneer nan with a fine layer of garlic. Garnished with fresh coriander & or mint herbs
14. KEEMA NAN:.....\$3.70
Nan bread, stuffed with spicy minced chicken.

DELICIOUS SIDE DISHES

15. CUCUMBER RAITA:.....\$2.70
Grated cucumber mixed with yoghurt & mild spices.
16. SIDE DISHES:.....each \$2.70
Mixed Pickles # Papdam # Mint & Yoghurt Chutney # Mango Chutney
17. TASTY PLATTER:.....\$9.50
Mango Chutney, Cucumber Raita, Mixed Pickles, Papdam.

MAIN COURSES

(Served With Complimentary Boiled Rice)

Every curry ordered will have separate rice.

Extra Rice: \$2.70

18. SPICY VEGCOMBI CURRY:.....\$13.90
Chef's own special recipe. Mixed vegetables, potato & peas cooked in creamy sauce in medium to hot spices with fruits & nuts, yoghurt and coconut.
19. NAVRATAN:.....\$13.90
A bountiful assortment of mixed vegetables with fruits & nuts prepared in herbs, butter, tomatoes & cream
20. PANEER SAAG:.....\$13.90
Home made cottage cheese cooked in creamy sauce with spinach & fresh ground spices.
21. POTATOES DELIGHT
 - BOMBAY POTATOES:.....\$13.90
Boiled potatoes with chopped tomatoes, onions & garlic with selected spices cooked in cumin based curry sauce.
 - MALAI KOFTA:.....\$13.90
Golden fried balls of potatoes, cottage cheese & nuts, cooked in rich Kashmiri sauce.
 - ALOO-MUTTER-PANEER:.....\$13.90
Boiled potatoes and green peas with chopped fried onion seasoned with cumin,turmeric, garlic, ginger, corianders and other medium spices are added at later stage of cooking with paneer and cream.
 - SPICY ALOO-SAAG:.....\$13.90
Potatoes & spinach cooked with fresh ground spices in a creamy medium or hot sauce.
 - ALOO-VEG VINDALOO:.....\$13.90
Potatoes & mixed vegetables cooked in Chef's special dynamite sauce - hot, sharp & tangy.
22. DAL MAKHNI:.....\$13.90
Lentils cooked with freshly ground spices & seasoned with fried onions, tomatoes & garlic.

23. CHICK PEAS CURRY:.....\$13.90

Whole white chick peas soaked in water overnight & then steam cooked. Tomatoes & onions fried separately with mild to medium spices & then chick peas further cooked in it with our special tamarind-based sauce.

24. PRAWN MASALA:.....\$16.90

King prawns marinated in lime juice & mild spices. Cooked with onions, capsicum & tomatoes in medium spiced sauce.

25. MUGHLAI:..(Meat)\$14.90.or.(Seafood)\$16.90

Boneless chicken or King Prawns cooked in a creamy sauce with fruit juices, selected herbs, rare mild spices & saffron.

26. PRAWN KOKNI:.....\$16.90

King prawns & mixed vegetables cooked with cream, yogurt, fruit salad, nuts in date & tamarind sauce.

27. LAMB SAAG:.....\$14.90

Tender diced lambs seasoned with coarse spices & cooked in a blend of green leafy spinach.

28. ROGANJOSH:.....\$14.90

Our special lamb curry with rare herbs in proven style. The spices are added at different stages of cooking for special aromatic flavour.

29. BUTTER CHICKEN:.....\$14.90

Boneless chicken tikka fresh from the tandoor, cooked in a special curry sauce with mild spices, cream & butter.

30. DO-PIYJA:.(Meat)\$14.90.or.(Seafood)\$16.90

Choice of Chicken, Lamb or King Prawns Cooked in aromatic sauce with selected medium or hot spices, mushrooms, capsicum & onions.

31 KORMA:.....(Meat)\$14.90.or.(Seafood)\$16.90

Choice of Lamb, Beef or King Prawns Prepared in a creamy almond & cashew nut gravy sauce with mild spices.

32. MADRAS:...(Meat)\$14.90.or.(Seafood)\$16.90

Choice of Lamb, Beef, King Prawns or Fish Cooked in coconut milk & cream with medium or hot spices.

33.VINDALOO:.(Meat)\$14.90.or.(Seafood)\$16.90

Choice of Chicken, Lamb, Beef, or King Prawns Cooked in Chef's special dynamite sauce - hot, sharp & tangy.

34. LAMB NENTARA:.....\$16.90

Chef's own special recipe - Tender diced lamb & steam cooked whole chick peas simmered in a date, tamarind & yoghurt based curry sauce with fried tomatoes & onion. Mild or hot spices are added at different stage of cooking.

35. SPICY ALOO-LAMB CURRY:.....\$14.90

Tender diced lamb seasoned with exotic spices & cooked with potatoes in a creamy medium or hot sauce.

36. COMBINATION CURRY:.....\$16.90

A special curry - seasoned vegetables, pieces of chicken, beef & minced lamb finger rolls cooked in our Chef's special curry sauce with your selection of mild or hot spices

37. SHAHI MUMTAZ CURRY:.....\$14.90

Chef's special - choice of lamb, beef or chicken in yogurt based spicy sauce, cooked with mixed vegetables.

38. DAL GHOST:.....\$14.90

Mixed lentils & lamb flavoured with freshly ground spices & seasoned with fried onion, tomatoes & a touch of garlic.

39. MANGO CHICKEN:.....\$14.90

Boneless pieces of chicken fresh from tandoori oven cooked further with mild spices, fresh mango (in season) or mango pulp, cream and yoghurt.

40. CHICKEN KHEEMA MUTTER:.....\$16.90

Very tasty dish for which the Chef takes pride. Chicken mince, aromatic spices & herbs are mixed & cooked in tandoori oven at low heat. This spicy mince is further stir fried with cumin seeds, tomatoes, onion & green peas. Coconut, yoghurt, date, tamarind & fresh coriander accomplish the dish which goes well with garlic nan bread.

DESSERTS

41. MANGO KULFI:.....\$4.90

Our traditional home made ice cream. Flavoured with mangoes, nuts & saffron.

42. GULAB JAMUN:.....\$4.90

Golden fried dumpling made of milk, wrapped around with coconut & soaked in rose water syrup.

Tandoori Corner

Authentic INDIAN Restaurant

Eat-In (BYO) or Take-Away

5 CRANA St.

St. Marys

NSW 2760

Est. 1989



Tel. (02) 9833 2590

www.TandooriCorner.net

Recommended by:

1. "Sydney_Eats" The BEST Restaurants Food Guide For Sydney City.
2. Out_to_Eat by Lonely Planet. (Tourists guide magazine.)

We are featured in:

Channel 9 TV serial
"THE ALICE" which was
filmed at our restaurant.

All Major Credit Cards Welcome.

Dinner: 5:30 pm. - Tuesday to Sunday

Take Away Menu

Price Include G.S.T

Effective from - 19th June 09