

DRINKS

1. MANGO LASSI:.....\$4.90
Our traditional drink made out of yogurt & mango with almond, pistachio and cardamom.
2. SHARBAT:.....\$3.90
Rose flavored cold milk drink.
3. SOFT DRINKS, TEA & COFFEE :.....\$2.90
Coca Cola, Lemonade, Apple-Mango Juice, Lemon Squash, Mineral Water, Tea, Coffee etc.

(A) All Tandoori Items are marinated over night in Yogurt with various spices and herbs. Skewered & roasted gently in Tandoori Oven for juicy & tasty cooking.

(B) All Main Courses are Onion based curries cooked with Tomatoes Products & Cashew Nuts using selected aromatic spices. All dishes are described briefly.

(C) Stir fried cooking is done in Olive Oil or Clarified Butter. Vegetables Oil used for deep-fried items.

TANDOORI CORNER
Authentic INDIAN Restaurant

ENTREES

(served with home-made fresh mint chutney)

4. VEGETARIAN ENTREES:
 - SAMOSAS: (2 per serve).....\$8.90
Mashed potatoes, green peas and spices fitted in a pyramid shaped dough, crisp fried.
 - ONIONBHAJI:(6 to 8 per serve).....\$8.90
Sliced onions with chickpea flour batter, spiced with the Chef's special masala and deep - fried.
5. BARRAH KEBAB:.....\$18.90
Ginger flavored juicy lamb chops done to perfection in a creamy cumin based marinade.
6. CHICKEN TIKKA:(4 per serve).....\$16.90
Boneless pieces of chicken marinated in yogurt, lime juice & medium spices-roasted to perfection in tandoor.

7. CHICKEN PAKORA:.....\$16.90
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. MAKHMALI KEBAB:.....\$17.90
Chef's own special recipe - Mild marinade prepared for lamb fillets, skewered & roasted gently in tandoori oven. Try our fine art of "tender & tasty" meat cooking.
9. NAGARAS:.....\$16.90
Very special marinade prepared for large size chicken drum sticks using garlic, lemon, coriander and ginger powder. Marinated further in yoghurt, honey, turmeric, fresh herbs and roasted in tandoori oven.
10. MIXED PLATTER:.....per person \$18.90
Mixed combination of Tandoori, Vegetarian items.

TANDOORI CORNER
Authentic Tandoori Restaurant

TANDOORI BREADS

- (Prepared using FINE PLAIN FLOUR, Yeast, Yogurt, Milk, Salt, touch of Sugar & Vegetables Oil.)*
11. NAN:.....\$3.10
Fine plain flour bread from tandoori oven.
12. GARLIC NAN:.....\$4.10
Nan bread with a fine layer of of garlic. Garnished with fresh coriander.
- 13-A. PANEER NAN:.....\$4.10
Nan bread stuffed with tasty cheese
- 13-B. GARLICI PANEER NAN:.....\$4.50
Paneer nan with a fine layer of garlic. Garnished with fresh coriander.
14. KEEMA NAN:.....\$4.50
Bread stuffed with minced chicken, cheese & nuts.

DELICIOUS SIDE DISHES

15. CUCUMBER RAITA:.....\$3.20
Grated cucumber mixed with yogurt & mild spices.
16. SIDE DISHES:.....each \$3.20
*# Mixed Pickles # Mango Chutney # Papdam
 # Mint & Yogurt Chutney # Banana Coconut*
17. TASTY PLATTER:.....\$11.90
Mango Chutney, Cucumber Raita or Mint & Yogurt Chutney, Mixed Pickles or Banana Coconut, Papdam

MAIN COURSES

(Served With Complimentary Boiled Rice)

Extra Rice: (1) Small \$2.90 (2) Large \$4.90

18. SPICY VEGCOMBI CURRY:.....\$15.90

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:.....\$15.90

A bountiful assortment of mixed vegetables with fruits & nuts prepared in herbs, butter, tomatoes & cream

20. PANEER SAAG:.....\$15.90

Home made cottage cheese cooked in creamy sauce with spinach & fresh ground spices.

21. POTATOES DELIGHT.....(Each)\$15.90

BOMBAY POTATOES

Boiled potatoes with chopped tomatoes, onions & garlic with selected spices cooked in cumin based curry sauce.

MALAI KOFTA

Golden fried balls of potatoes, cottage cheese & nuts, cooked in rich Kashmiri sauce.

ALOO-MUTTER-PANEER

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

Potatoes & spinach cooked with fresh ground spices in a creamy medium or hot sauce.

ALOO-VEG VINDALOO

Potatoes & mixed vegetables cooked in Chef's special dynamite sauce - hot, sharp & tangy.

22. DAL MAKHNI:.....\$15.90

Lentils cooked with freshly ground spices & seasoned with fried onions, tomatoes & garlic.

23. CHICK PEAS CURRY:.....\$15.90
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:.....\$17.90
King prawns marinated in lime juice & mild spices. Cooked with onions, capsicum & tomatoes in medium spiced sauce.
25. MUGHLAI:.....(Meat)\$16.90.or.(Seafood)\$17.90
Boneless chicken or King Prawns cooked in a creamy sauce with fruit juices, selected herbs, rare mild spices & saffron.
26. PRAWN KOKNI:.....\$17.90
King prawns & mixed vegetables cooked with cream, yogurt, fruit salad, nuts in date & tamarind sauce.
27. LAMB SAAG:.....\$16.90
Tender diced lambs seasoned with coarse spices & cooked in a blend of green leafy spinach.
28. ROGANJOSH:.....\$16.90
Our special lamb curry with rare herbs in proven style. The spices are added at different stages of cooking for special aromatic flavor.
29. BUTTER CHICKEN:.....\$16.90
Boneless chicken tikka fresh from the tandoor, cooked in a special curry sauce with mild spices, cream & butter.
30. DO-PIYJA:.....(Meat)\$16.90.or.(Seafood)\$17.90
Choice of Chicken, Lamb, Beef or King Prawns Cooked in aromatic sauce with selected hot spices, mushrooms & onions.
31. KORMA:.....(Meat)\$16.90.or.(Seafood)\$17.90
Choice of Lamb, Beef or King Prawns Prepared in a creamy almond & cashew nut gravy sauce with mild spices.
32. MADRAS:.....(Meat)\$16.90.or.(Seafood)\$17.90
Choice of Lamb, Beef or King Prawns Cooked in coconut milk & cream with medium or hot spices.
33. VINDALOO:.....(Meat)\$16.90.or.(Seafood)\$17.90
Choice of Chicken, Lamb, Beef or King Prawns Cooked in Chef's special dynamite sauce - hot, sharp & tangy.

34. LAMB NENTARA:.....\$17.90
Chef's own special recipe - Tender diced lamb & steam cooked whole chick peas simmered in a date, tamarind & yogurt based curry sauce with fried tomatoes & onion. Mild or hot spices are added at different stage of cooking.
35. SPICY ALOO-LAMB CURRY:.....\$16.90
Tender diced lamb seasoned with exotic spices & cooked with potatoes in a creamy medium or hot sauce.
36. COMBINATION CURRY:.....\$17.90
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:.....\$16.90
Chef's special-choice of lamb, beef or chicken in yogurt based spicy sauce, cooked with mixed vegetables.
38. DAL GHOST:.....\$16.90
Mixed lentils & lamb flavoured with freshly ground spices & seasoned with fried onion, tomatoes & a touch of garlic.
39. MANGO CHICKEN:.....\$16.90
Boneless pieces of chicken fresh from tandoori oven cooked further with mild spices, fresh mango (in season) or mango pulp, cream and yogurt.
40. CHICKEN KHEEMA MUTTER:.....\$17.90
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, yogurt, date, tamarind & fresh coriander accomplish the dish. Goes well with garlic nan bread.

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DESSERTS

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

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

42. ICE CREAM:.....\$4.90

Vanilla ice cream with the choice of your favorite topping - either strawberry, chocolate or caramel.



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SET MENUS

(THE BEST VALUE FOR MONEY)



43. MAHARAJA'S CHOICE:.....(Per Guest)\$36.90

This SET MENU is designed specially - keeping in mind the popularity of items for 4 or more guests.

ENTREES: (Served with home - made fresh mint chutney)
Tandoori & Vegetarian mixed platter.

MAINS: (Served with boiled rice and nan platter - unlimited)

Butter Chicken

Lamb Korma

Beef Madras

Lamb Nentara

SET OF SIDE DISHES:

Mango Chutney

Cucumber Raita

DRINK:

Mango Lassi