

## DRINKS

1. MANGO LASSI:.....\$4.90  
*Our traditional drink made out of yoghurt & mango with almond, pistachio and cardamom.*
2. SHARBAT:.....\$3.90  
*Rose flavoured cold milk drink.*
3. SOFT DRINKS, TEA & COFFEE :.....\$2.50  
*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.

## ENTREES

*(served with home-made fresh mint chutney)*

4. VEGETARIAN ENTREES:  
SAMOSA: (2 per serve).....\$7.90  
*Mashed potatoes, green peas and spices fitted in a pyramid shaped dough, crisp fried.*  
ONIONBHAJI:(6 to 8 per serve)...\$7.90  
*Sliced onions with chickpea flour batter, spiced with the Chef's special masala and deep - fried.*
5. BARRAH KEBAB:(5 per serve).....\$17.90  
*Ginger flavored juicy lamb chops done to perfection in a creamy cumin based marinade.*
6. CHICKEN TIKKA:(4 per serve).....\$15.90  
*Boneless pieces of chicken marinated in yoghurt, lime juice & medium spices - roasted to perfection in tandoor.*

7. CHICKEN PAKORA: .....\$15.90  
*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:.....\$15.90  
*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 \$17.90  
*Mixed combination of Tandoori & Vegetarian items.*

## TANDOORI BREADS

*(Prepared using FINE PLAIN FLOUR, Yeast, Yogurt, Milk, Salt, touch of Sugar & vegetables Oil.)*

11. NAN:.....\$2.90  
*Fine plain flour bread from tandoori oven.*
12. GARLIC NAN:.....\$3.90  
*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:.....\$4.20  
*Paneer nan with a fine layer of garlic. Garnished with fresh coriander.*
14. KEEMA NAN:.....\$4.10  
*Bread stuffed with minced chicken, cheese & nuts.*

## DELICIOUS SIDE DISHES

15. CUCUMBER RAITA:.....\$2.90  
*Grated cucumber mixed with yoghurt & mild spices.*
16. SIDE DISHES:.....each \$2.90  
# Mixed Pickles # Papdam # Mint & Yoghurt Chutney # Mango Chutney # Banana Coconut.
17. TASTY PLATTER:.....\$9.90  
*Mango Chutney, Cucumber Raita, Mixed Pickles or Banana Coconut, Papdam.*

## MAIN COURSES

*(Served With Complimentary Boiled Rice)*

*Every curry ordered will have separate rice.*

**Extra Rice: \$2.90**

18. SPICY VEGCOMBI CURRY:.....\$15.50  
*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:.....\$15.50  
*A bountiful assortment of mixed vegetables with fruits & nuts prepared in herbs, butter, tomatoes & cream*
20. PANEER SAAG:.....\$15.50  
*Home made cottage cheese cooked in creamy sauce with spinach & fresh ground spices.*
21. POTATOES DELIGHT.....(each)\$15.50  
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:.....\$15.50  
*Lentils cooked with freshly ground spices & seasoned with fried onions, tomatoes & garlic.*

23. CHICK PEAS CURRY:.....\$15.50  
*Steam cooked whole white chick peas further cooked with Tomatoes & onions with mild to medium spices along 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)\$16.50.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:.....\$16.50  
*Tender diced lambs seasoned with coarse spices & cooked in a blend of green leafy spinach.*
28. ROGANJOSH:.....\$16.50  
*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:.....\$16.50  
*Boneless chicken tikka fresh from the tandoor, cooked in a special curry sauce with mild spices, cream & butter.*
30. DO-PIYJA:.(Meat)\$16.50.or.(Seafood)\$17.90  
*Choice of Chicken, Lamb or King Prawns Cooked in aromatic sauce with selected medium or hot spices, mushrooms, capsicum & onions.*
- 31 KORMA:....(Meat)\$16.50.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)\$16.50.or.(Seafood)\$17.90  
*Choice of Lamb, Beef, King Prawns or Fish Cooked in coconut milk & cream with medium or hot spices.*
- 33.VINDALOO:.(Meat)\$16.50.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 & yoghurt based curry sauce with fried tomatoes & onion. Mild or hot spices are added at different stage of cooking.*
35. SPICY ALOO-LAMB CURRY:.....\$16.50  
*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:.....\$16.50  
*Chef's special - choice of lamb, beef or chicken in yogurt based spicy sauce, cooked with mixed vegetables.*
38. DALGHOS:.....\$16.50  
*Mixed lentils & lamb flavoured with freshly ground spices & seasoned with fried onion, tomatoes & a touch of garlic.*
39. MANGO CHICKEN:.....\$16.50  
*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:.....\$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, 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.*



# 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.

Dinner: 5:30 pm.-Tuesday to Sunday

All Major Credit Cards Welcome.

Take Away Menu

Price Include G.S.T

Effective from - 28<sup>th</sup> Feb.2012