

## BIRYANI

70. **Biryani (serves 2)** - Long grain rice steamed together with boneless pieces of lamb, beef or chicken, fresh herbs and aromatic spices accompanied by raita.....
71. **Prawn Biryani** .....
72. **Mix Vegetable Biryani** .....

## ACCOMPANIMENTS

73. **Platter** - Tomato and onion, Raita, Banana, Coconut, Mango Chutney, Pappadums Small..... Large.....
74. **Achar** - Mixed pickles .....
75. **Onion Tomato** - Onion, tomato and coriander with salt, pepper and lemon .....
76. **Raita** - Home made yoghurt with cucumber.....
77. **Banana Coconut** - Pieces of banana with seasoned coconut.....
78. **Mango Chutney (sweet)** .....
79. **Green Salad** - .....

## BREAD FROM TANDOOR

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

## DESSERTS

91. **Mango Kulfi** - Home made Indian ice cream .....
92. **Gulab Jamun** - Hot dumplings made of cottage cheese with dry milk, dipped in sugar syrup.  
Hot or cold..... With ice cream.....
93. **Vanilla Ice Cream** -  
With chocolate, strawberry or caramel topping.....

## CHAI PANI ... BEVERAGES

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

## KIDS MENU

- Chicken Tika (2 pieces)**  
With Chips and ice cream .....
- Chicken Nuggets and Chips** .....

## LUNCH MENU

- Veg Thali** - Dal tarka, vegetable korma, rice, naan, pappadum and raita .....
- Mix Thali** - Butter chicken, vegetable korma, rice, naan, pappadum and raita .....
- Non-veg Thali** - Butter chicken, rogan josh, rice, naan, pappadum and raita .....
- Tandoori Lunch** - Tandoori chicken, tikka masala, rice, naan, pappadum and raita .....
- Lunch Banquet** - Butter chicken, rogan josh, vegetable korma, rice, naan, pappadum and raita .....
- Chicken Tikka Roll** - Chicken tikka rolled in naan bread with salad and mint chutney sauce .....
- Masala Dosa** - Pancake made from rice flour and ground pulses, served with spiced potatoes, sambhar (lentil based vegetable stew with tamarind) and coconut chutney .....
- Aloo Paratha (2 Piece)** - Wholemeal bread stuffed with mashed potatoes and spices served with butter, raita and pickles .....
- Takeaway Special (Lunch only)** - ½ butter chicken or ½ rogan josh with rice and naan .....

## SOUTH INDIAN SUNDAY BUFFET

From 11.30am to 2.30pm  
JUST \$22.90 per head  
Includes: Dosa, Idi, Vada,  
Uttappam, Sambar, etc...

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

If we keep our customers happy,  
they keep us in business.

Corkage \$2.50 per person  
Children welcome and catered for  
10% discount for Senior Citizens

We cater for gluten free, dairy free and other  
special dietary requirements.

THANK YOU

## HOURS

Lunch: Wednesday - Sunday from 12 noon  
(South Indian Buffet Lunch on Sundays)  
Dinner: 7 nights from 5pm onwards

# INDIAN TANDOORI RESTAURANT (ALBURY)

HOME  
DELIVERY  
AVAILABLE



**Dine in or Takeaway Menu**

437 Dean Street, Albury.

**For Bookings or Takeaway**

**Phone: 02 6041 4705**

**After Hours: 0434 213 079**

**www.indiantandoori.com.au**

*Complete authentic Indian Tandoori,  
Curry and Seafood Cuisine.*

We cater for Parties and Weddings

**FULLY LICENCED AND B.Y.O.**  
B.Y.O. Bottled Wine Only - Corkage \$2.50 per person.

## BANQUETS

- Singh's Special (For 2 people only)**  
Entrée: Vegetable Samosa. Mains: Butter Chicken, Rogan Josh, rice, bread and pappadums. ....
- 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, tea or coffee. ....
- 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, tea or coffee and Dessert of the night. ....
- 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 Chicken, rice and mixed breads, tea or coffee and dessert of the night. ....

## SHURUAAT ... ENTRÉES

- Lentil Soup** .....
- Fish Pakora (3 piece)** - Ling fish fillets marinated in lemon juice, garlic, ginger, spices and lightly fried until golden brown .....
- Prawn Pakora (4 piece)** - Shelled prawns dipped in a lightly spiced batter of chick pea flour with spices and chilli then fried .....
- Paneer Pakora** - Cottage cheese deep fried with flour served with spicy mint chutney .....
- Meat Samosa (2 piece)** - Lamb mince filled in home made pastry pockets .....
- Vegetable Samosa (2 piece)** - Triangular pastry filled with vegetables, floured with spices and exotic herbs served with mint chutney. ....
- Onion Bhaji (2 piece)** - Slices of onion and potato spiced coated with chick pea flour batter, deep fried to a golden colour .....
- Chicken Tika (3 piece)** - Boneless Spring Chicken fillets marinated in Tika sauce and cooked in Tandoori (clay oven) .....
- Mughlai Chicken Tika (3 piece)** - Chicken breast fillet marinated in specially made Tandoori paste and cooked in Tandoori oven. ....
- Barah Kebab (3 piece)** - Fresh tender baby lamb cutlets deeply marinated with barah Yoghurt Sauce, served with mint chutney. ....
- Seekh Kebab (3 piece)** - A specialty from the kitchen, lamb and beef mince with onion and green spices, pressed on a skewer and smoke roasted in the Tandoori oven .....
- Tandoori Fish Tika (2 piece)** - Ling Fish fillets marinated in seafood Tandoori masala and cooked in the Tandoori oven. ....
- Tandoori Prawns (4 piece)** - King prawns marinated with garlic, ginger and lemon juice in Tandoori masala and cooked in the Tandoori oven. ....
- Mixed Entrée (for 2)** - Seekh Kebabs, Chicken Tika and Vegetable Samosa. Best value for money. ....
- Tandoori Mixed Platter (for 2)** - Tandoori Fish Tika, Chicken Tika and Lamb Cutlets, served on a sizzler. Best value for money. ....

## RESTAURANT FAVOURITES

- Murgh Methe** - A rural chicken delicacy cooked in fenugreek spiced medium. ....
- Tika Biryani** - Saffron rice cooked with tandoori chicken and spices in mughlai flavour, served with raita and onion tomato .....
- Ghost Kathmandu** - Tandoori baked beef fillet, cooked in oriental spices in special sauce with green pepper and green herbs .....
- Nargasi Kofta** - North Indian traditional lamb minced spicy balls cooked in mouth-watering sauce .....
- Chicken Shahjahani** - Tender pieces of chicken breast fillet marinated in white wine and cooked in special sultana and cashew nut sauce and garnished with dry fruits .....
- 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. ....
- Keema Matar** - Minced lamb cooked with green peas, coriander, cinnamon, fresh coriander and herbs in a lightly spiced sauce .....
- Chicken Pasanda** - Mild chicken curry cooked in aromatic almonds and cashew nut sauce with a touch of cream. ....

## MAIN MEAL

### FROM THE TANDOORI OVEN INDIAN STYLE BARBECUE

- Kalmi Kebabs - (5 piece full meal)** Juicy baby lamb cutlets marinated in specially made yoghurt paste and cooked in Tandoori. Served with crunchy cabbage salad and baby nan .....
- Tandoori Chicken - (3 piece full meal)** The traditional Tandoori chicken with a saffron scent, served with crunchy cabbage salad and baby nan .....
- Lamb Maharaja** - Spiced lamb cooked with pineapple and finished with fresh ginger. ....

### FROM THE VEGETABLE GARDEN

- Mushroom Masala** - Mushrooms and potatoes mixed in tandoori masala and tossed in onion, tomato and capsicum .....
- Mushroom Dahi Masala** - Fresh mushrooms, green peas, potatoes cooked with yoghurt, tomato sauce and freshly ground spices .....
- Dal Tarka** - Yellow lentils with butter fried onion, tomatoes and garlic .....
- Mixed Vegetable Korma** - Mixed vegetables stirred through a korma sauce .....
- Mixed Vegetables** - Combination of mixed vegetables cooked in traditional style. ....
- Vegetable Masala** - Mixed vegetables cooked in garlic, ginger and stirred through masala sauce .....
- Aloo Matar Tamatar** - Special vegetarian dish of potatoes, peas and tomato .....
- Sang Paneer** - Traditional North Indian dish of cottage cheese and pureed spinach with spices .....
- Saag Aloo** - Traditional North Indian dish with pureed spinach and potatoes .....
- Shabnam Curry** - Mushrooms, peas and potato cooked in special creamy sauce. ....
- Malai Kofta** - Mashed vegetables ball with cottage cheese cooked in chefs special sauce. ....
- Panneer Masala** - Cottage cheese cooked in garlic, ginger, onions and tomato in chilli sauce .....
- Panneer Chilli** - Homemade cottage cheese cooked with red chilli, tomato, onion, capsicum and spices .....

### FROM THE SEA

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

### MURGH AND GHOSH - POULTRY AND MEAT

- Butter Chicken (Murgh Makhani)** - Tender chunks of Tandoori chicken with raw cashew nuts, butter and tomato based in a creamy sauce. ....
- 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 .....
- Mango Chicken** - Mild chicken curry in mango-flavoured sauce finished with coconut cream .....
- Roganjosh** - North Indian style boneless lamb cooked in traditional gravy .....
- Chicken Damsak** - Chicken fillet pieces cooked with herbs and lentils. ....
- Chicken Tikka Korma** - Breast of chicken barbequed in tandoor, cooked in mild creamy buttery sauce, garnished with cashew nuts .....
- Chicken Dahiwal** - Boneless pieces of chicken cooked with garlic, onions, tomatoes and fresh yoghurt .....
- Bhuma Gosht** - Lamb cooked with tomato, onions, ginger, green chilli and herbs. ....
- Subzi Gosht** - Lamb, beef or chicken cooked in traditional kashmui style with fresh vegetables .....
- Saag Gosht** - A Mughlai dish of green spices from Kashmir and pureed spinach with coriander. Lamb Beef or Chicken .....
- Korma Curry** - Mughlai style dish cooked in a cashew butter and creamy sauce garnished with nuts. Lamb Beef or Chicken .....
- Goan Vindaloo** - Goan style hot curry, cooked in vindaloo sauce, finished with green chillies. Lamb Beef or Chicken .....
- Madras Curry** - Spicy dish with coconut cream, chillies, green pepper, onion and green coriander leaves. Lamb Beef or Chicken .....
- Chilli Masala Curry** - Chunky meat pieces cooked in onion, ginger and garlic in a special chilli sauce. Lamb Beef or Chicken .....

## RICE

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