

Tandoor

ALL-YOU-CAN-EAT LUNCH BUFFET

Monday – Saturday 11:30 a.m. – 2:30 p.m.

DINNER

Monday – Thursday 5:30 p.m. – 9:30 p.m.

Friday – Saturday 5:30 p.m. – 10:00 p.m.

Appetizers & Starters

All Appetizers include Coriander & Tamarind & Chutney

Keema Samosas (2) Crisp patties filled with spiced ground meat, served with mint coriander chutney

Samosas (2) Crisp patties filled with spiced potatoes & peas, served with mint coriander chutney

Allo Tikki Round potato patty lightly spiced, & deep-fried

Allo Chaat (Indian Street Snack) Boiled potato, fresh coriander, green chilies, ginger & tamarind chutney

Sabji Pakora Vegetables deep-fried in chick pea batter

Paneer Pakora home made cheese fritters

Murgh Pakora chicken tenders in chick pea batter

Veggie Lettuce Wraps pakoraís with sides of fresh lettuce & four types of sides; Rice, mint chutney, mango chutney, onion chutney & tamarind chutney

Tandoori's Carousel Samosa, Pakora, Seekh Kabob, Papadam, Chicken Tikka

Chicken Lettuce Wraps Tender pieces of chicken with sides of fresh lettuce & four types of sides; Rice, mint chutney, mango chutney, onion chutney & tamarind chutney (healthy)

Vegetarian Carousel samosa, allo tikki, pakora, papadam, paneer pakora

Papadam large, crisp, spiced lentil flour wafer

Tandoor Special Nan stuffed with vegetables. Served with Yogurt & chutney

Paswari nan bread stuffed with cashews, raisins & coconut

Salad onions, tomatoes, cucumber & pepper with a tangy Indian vinaigrette

Soup lentil or tomato

Sides & Condiments

Achar a mixture of pickled mango, green chilies & lemon

Dahi raita homemade yogurt with cucumbers & potatoes, garnished with Mint leaves

Mango chutney

Side Sampler Samples of our freshly made chutneys

Saade Chawal plain basmati rice

Tandoori Entrees

Our specialty; All dishes roasted in clay "Tandoor" pot all served with rice, fresh Nan or Garlic Nan & Dal or Mixed Vegetables (spiced lentils)

Tandoori Chicken skinless chicken marinated in yogurt & spices

Tandoori Chicken Tikka boneless chicken pieces marinated in spices

Tandoor wrap fresh nan hand rolled stuffed with chicken tikka, seekh Kabob fresh onions, tomatoes & potatoes

Seekh Kabob minced lamb with onions, herbs, spices, hand rolled on skewers

Mixed Tandoori Grill Tandoori Chicken, Seekh Kabob, Chicken Tikka

Tandoori Shrimp (Jumbo) Grilled in the tandoor then sautéed with onions & Bellpeppers

Tandoori Fish Grilled in the tandoor then sautéed with onions & bellpeppers

Tandoori Seafood Jumbo Shrimp & scallops Grilled in the tandoor then Sautéed With onions & bellpeppers

Tandoori Maas Platter An array of Shrimp, Chicken, & lamb sautéed and roasted in Spices, onion, tomato, & vegetables served on a bed of Shredded Lettuce (highly Recommended)

Tandoori Subzi Platter An array of roasted vegetables, spiced to perfection

Curried Delicacies

*Freshly made curry from an age-old recipe all served with Basmati rice
*Halal meat upon request
Prepared mild, medium or hot*

Chicken (Murgh Specialties)

Boneless White Meat

Chicken Vendaloo a specialty from goa, chicken with potatoes in a tangy Sauce

Chicken a la Saag marinated chicken cooked with fresh creamy spinach

Chicken Shai-Korma a maharaja specialty, chicken cooked with slivered almonds in a thick curry sauce

Chicken Curry a classic, chicken in curry sauce

Chicken Butter (Makhani) tandoor roasted chicken pieces cooked in a Creamy, spiced tomato sauce (Highly recommended)

Chicken Tikka Masala tandoor roasted chicken pieces in a creamy tomato Sauce with onion & bell peppers

Chicken Jalfrazi chicken cooked with assorted freshly cut vegetables in a curry sauce

Chicken Madras a specialty from the backwaters of south India, Tender Chicken cooked in a coconut curry sauce (Highly recommended)

Kadhai chicken chicken pieces cooked with onion, ginger, & tomato in an iron Wok, rich with spices galore

Chili Chicken tender boneless chicken, mixed & sautéed with green & red Chilies, onions, garlic, & ginger. a true dish for the spice enthusiast, Made from a mixture of Indian & Chinese cooking

Saffron Chicken boneless chicken cooked in a delicate saffron sauce Enriched with curry leaves

Chicken Mushroom boneless chicken with fresh mushroom's in a curry Sauce

Chicken Dan Sag a Persian dish, thick sauce mixed with Lentil & chicken

Lamb (Mutton)

*Freshly made curry from an age-old recipe all served with Basmati rice & Boneless Meat
*Halal meat upon request
Prepared mild, medium or hot*

Lamb Vendaloo a specialty from goa, lamb with potatoes in a tangy Sauce

Lamb a la Saag marinated lamb cooked with fresh Creamy spinach

Lamb Shai-Korma a maharaja specialty, lamb cooked with almonds in a spiced thick curry sauce

Rogan Josh the classic of lamb cubes cooked in mild sauce

Kofta Curry ground lamb chunks cooked in a creamy curry sauce with fresh Peas

Keema Matar (lamb) North Indian specialty of ground meat cooked with Herbs

Lamb Jalfrazi lamb cooked with assorted freshly cut vegetables in a curry sauce

Lamb Makhani tandoori lamb pieces cooked in a Creamy, spiced tomato sauce (Highly Recommended)

Lamb Dan Sag a Persian dish, thick sauce mixed with Lentil & lamb

Goat

All Goat is Halal

Goat Curry pieces of baby goat (on the bone) spiced with cardamom & a thick curry sauce extremely flavorful (Highly recommended)

Goat Biryani basmati rice stir-fried with nuts, on the bone

Seafood

*Freshly made curry from an age-old recipe all served with Basmati rice
Prepared mild, medium or hot*

Shrimp Vendaloo a specialty from goa, shrimp with potatoes in a tangy Sauce

Shrimp Saag marinated shrimp cooked with fresh Creamy Spinach

Shrimp Curry an Indian classic, shrimp, cooked in a spiced curry sauce

Shrimp Madras a specialty from the backwaters of south India, Tender shrimp cooked in a coconut curry sauce (Highly recommended)

Shrimp Shai-korma a maharaja specialty, chicken cooked with slivered almonds in a spiced thick curry sauce

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Seafood Continued...

Shrimp Makhani tandoor roasted shrimp pieces cooked in a creamy, spiced tomato sauce (*Highly recommended*)

Scallop Curry an Indian classic, scallops, cooked in a spiced curry sauce

Scallop Vindaloo a specialty from goa, scallop with potatoes in a tangy Sauce

Scallop Saag marinated scallops cooked with fresh creamy spinach

Scallop Madras a specialty from the backwaters of south India, tender scallops cooked in a coconut curry sauce (*Highly recommended*)

Scallop Shai-korma a maharaja specialty, scallops cooked with almonds in a spiced thick curry sauce

Scallop Makhani tandoor roasted scallop pieces cooked in a creamy, spiced tomato sauce (*Highly recommended*)

Fish Curry fresh fish cooked in a curry sauce

Vegetable (Subzi) Specialties

*Freshly made curry from an age-old recipe all served with Basmati rice
Prepared mild, medium or hot*

Aloo Matar potato & peas in curry sauce

Matar Paneer farmer's cheese & peas in delicate curry sauce

Saag Paneer fresh spinach & homemade cheese

Aloo Gobhi cauliflower & potatoes with spices

Dum Aloo Stir fried potatoes cooked in curry

Saag Aloo potatoes in a spiced spinach sauce

Channa Masala garbanzo beans (chick peas) cooked with spices & herbs

Channa Saag Chick peas cooked with spinach in a flavorful curry

Channa Aloo chickpeas & potato cooked in a delicate sauce with ginger & garlic

Dal Makhani lentils cooked in a dark sauce

Yellow Dal Lentils cooked in a yellow sauce

Dal Saag Lentils cooked with fresh spinach in delicate sauce

Mixed Vegetables green peas, potatoes, carrots, green beans, green peppers

Vegetables Shai-Korma various vegetables with slivered almonds in a spiced sauce (*Highly Recommended*)

Malai Kofta minced vegetable rolls cooked in a creamy sauce with cashews & raisens

Bhindy (Okra) Masala Okra with onions & tomatoes, in a delicate curry sauce

Jeera Aloo potatoes sautéed with onion, tomato, ginger & garlic

Bangan Barta smoked eggplant pureed, roasted & mixed with onions, tomato & peas

Shahi Paneer homemade cheese in a fresh tomato sauce with light cream (*Highly Recommended*)

Bombay Aloo potatoes cooked with curry leaves, mustard seed, roasted red chilies, onions & ginger

Veggie Madras a specialty from the backwaters of south India fresh Vegetables cooked in a coconut curry sauce (*Highly recommended*)

Paneer Kadhai cubes of homemade cheese, sautéed with ginger, garlic, onions, red & green peppers, in an iron wok

Karhi pakora a traditional Indian dish, yogurt based thick curry with vegetable pakora

Paneer makhni homemade pieces of cheese cooked with fresh tomato in a light creamy sauce.

Mushroom Matar fresh mushrooms & peas cooked with herbs & spices

Mushroom palak mushroom & cooked with spinach in a delicate curry

Pulao Rice

Matar Pulao (Pease Pilaf) Saffron flavored spiced Basmati rice fried with sweet peas

Pulao pearl white basmati rice delicately flavored with saffron & cuminseeds

Biriyani (Rice Dishes)

Biriyani derives from Persia, a mixture of curry, vegetables & rice pan fried to perfection. All served with Dahi Raita (Homemade yogurt with cucumber & mint).

Chicken Biriyani saffron rice cooked with tender pieces of spiced chicken

Shrimp Biriyani saffron rice cooked with tender pieces of spiced shrimp

Lamb Biriyani saffron rice cooked with spiced lamb

Shahjahani Biriyani saffron rice cooked with boneless chicken Garnished with herbs & nuts

Navrattan Biriyani saffron rice cooked with garden fresh vegetables

Scallop Biriyani saffron rice cooked with scallop

Indian Breads

All specially cooked to order in a Tandoori oven served fresh

Nan white flour leavened bread

Keema Nan stuffed with minced meat

Cheese Nan stuffed with homemade cheese

Garlic Nan

Tandoor Special Nan stuffed with vegetables, served with raita & mint chutney

Tandoori Roti whole wheat bread

Tandoori Paratha rich in butter—layered whole wheat bread

Aloo Paratha whole wheat bread stuffed with spiced potatoes & peas

Poori fried, crispy, puffed whole wheat bread

Batura Deep fried, white bread

Combination Platters

All include mixed vegetables, rice, Nan & Chutney, Dahi Raita, Papadam, Dal (Spiced lentils) & Rice Pudding or Gulab Jamun for dessert. The platters offer a variety of dishes for the one with more than one dish in mind.

Lamb Platter Tandoori Chicken & Lamb Curry, mixed vegetables, rice, Nan, Chutney, Dahi Raita, Papadam, & dal (spiced lentils)

Chicken Platter Tandoori Chicken & Chicken Curry, mixed vegetables, rice, Nan, Chutney, Dahi Raita, Papadam, & dal (spiced lentils)

Vegetarian Platter Channa Masala malai kofta, Saag Paneer, mixed Vegetables, rice, Nan, Chutney, Dahi Raita, & Papadam

Indian Sweets

Mango Ice cream vanilla ice cream covered with fresh mango sauce

Kheer Rice pudding from milk, rice, nuts & cardamom

Glubjman (2 pieces) dumplings served in a rose water flavored syrup

Kulfi Indian ice cream with pistachios & saffron

Beverages

Lassi cool, traditional Indian drink made with yogurt; served sweet or salted

Mango Lassi lassi made with mango

Mango Shake milk shake with mango

Rooh Afza red rose water beverage

Iced Tea

Soft Drinks Pepsi, Diet Pepsi, Dr. Pepper, 7-Up, Mountain Dew, lemonade with refills

Spring Water

Coffee or Tea Darjeeling with our own added spices with Refills

Masala Chai Tea made with special spices & milk darjeeling tea

We kindly request notice for parties of six or more. All items are available for take out.

We also cater to parties, meetings, and celebrations, etc.

We welcome any suggestions and comments. An 18% gratuity will be added for parties of six or more.

Tandoor Restaurant

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