



BAR BITES

FRENCH FRIES	125/135
SEA SALTED / PERI PERI SPICED	
GARLIC BREAD /ADD CHEESE.....	135/165
GARLIC BREAD/ADD CHEESE	
PERI PERI SPICED "BARUCH" PEANUTS	165
PEANUTS TOSSED WITH BUTTER, FRIED GARLIC & CILANTRO	
CHAKNA TIFFIN	195
MURKU, BOILED MASALA SENG, CHANNA JOR GARAM, ROASTED PAPAD, MINT & SHEZEWAN CHUTNEY	
CHEESE/CHEESE CHERRY PINEAPPLE	145/195
BED OF CRUSH ICE	
CHEESE / PANEER PAKODA	225/195
CHEESE / PANEER INFUSED IN GRAM FLOUR BATTER, MINT CHUTNEY	
PAPAD ROASTED / FRIED / MASALA	25/35/45

SOUPS N SHORBA

MANCHOW SOUP WITH CRISPY NOODLES	135/145/165
VEGETABLE / CHICKEN / PRAWN	
LEMON CORIANDER SOUP	135/145/165
VEGETABLE / CHICKEN / PRAWN	
SWEET CORN SOUP	135/145/165
VEGETABLE / CHICKEN / PRAWN	
TAMATAR AUR PUDINA SHORBA.....	135
RIPE TOMATOES BROTH, TEMPERED WITH ROYAL CUMIN	
MAKAI AUR PALAK KA SHORBA.....	135
FRESH CORN & SPINACH PUREE SEASONED WITH HERB, SPICES	
CREAM SOUP MUSHROOMS/BROCCOLI/TOMATO.....	145
MUSHROOMS/BROCCOLI VELOUTE, GARLIC CROUTONS	
DHANIYA MURGH KA SHORBA.....	145
YOUNG CHICKEN & FRESH CORIANDER SEASONED BROTH, CRUSHED PEPPER & LEMON WEDGE	
PAYA SHORBA	185
SLOW COOKED LAMB TROTTERS BROTH WITH AROMATIC INDIAN SPICES & HERBS	

HEALTHY SALADS

HOUSE STYLE CAESAR'S SALAD	195/225/255
BBQ COTTAGE CHEESE/CHICKEN/GARLIC PRAWNS WITH PARMESAN SHAVINGS, GARLIC CROUTONS	
RUSSIAN SALAD VEG/ EGG / CHICKEN	155/165/185
POTATO, PEAS, CARROTS & PINEAPPLE TOSSED IN HOUSE MAYO	
CHICKEN TIKKA & LYCHEE SALAD	225
CHICKEN TIKKA & LYCHEE BOUNDED IN SPICY MAYO	
RAITA	85/95/105
BOONDI/VEGETABLE/PINEAPPLE	
PLAIN CURD.....	85
GARDEN FRESH GREEN SALAD	115

EGGS ANY TIME OF THE DAY!!!

CHEESE OMELETTE	215
CHEDDAR & CHIVES, SERVED WITH SIDE OF HOME FRIES AND A GRILLED TOMATO	
EGG BHURJI PAV	235
INDIAN STYLE SCRAMBLED EGG SERVED WITH TANDOOR PAV	
EXTRA PAV (02 Pcs).....	35
BOILED EGGS (02 EGGS)	85

ASIAN STARTERS VEG.

VEGETABLE SPRING ROLL	235
CARROTS, BELL PEPPERS, CABBAGE & ONIONS WRAPPED IN A CRISP POPIAH SHEETS	
KUNG PAO POTATO/PANEER	225/285
CRISP POTATO WEDGES TOSSED IN A SICHUAN PEPPER & DRIED RED CHILI SAUCE	
PANEER CHILLI	275
CUBES OF COTTAGE CHEESE TOSSED WITH SOYA CHILLI SAUCE	
VEGETABLE CRISPY	255
ALL- TIME FAVOURITE FOR VEG LOVERS	
PANEER CRISPY	285
CRISP FRIED COTTAGE CHEESE TOSSED IN SCHEZEWAN SAUCE	
PANEER CRISPY ROLL	295
CHEF'S SPECIAL IN HIS UNIQUE WAY	

INDIAN STARTERS VEG.

TULSI PANEER TIKKA	285
FRESH GREEN BASIL, CHILIES, CORIANDER & INDIAN HERBS COATED PANEER, CHAR GRILLED IN CLAY OVEN	
PERI PERI SPICED PANEER TIKKA	295
HOMEMADE COTTAGE CHEESE MARINATED WITH PERI PERI SPICED, CHAR GRILLED.	
PANEER TIKKA/MALAI TIKKA/ACHARI TIKKA	275
HOMEMADE COTTAGE CHEESE MARINATED TRADITIONALLY RED / WHITE /ACHARI	
TANDOORI BABY POTATOES	195
BABY POTATOES, MARINATED TO PERFECTION & COOLED IN CLAY OVEN	
PANEER GHEE ROAST	295
MANGALOREAN STYLE	
NARAM DIL KEBAB	285
HOME MADE COTTAGE CHEESE SEASONED WITH HERBS & SPICES, CRISP HEART SHAPE CAKES	
HARA BHARA KEBAB	235
MELT IN MOUTH, SPINACH, GREEN PEAS, GARDEN VEGETABLES MIXED WITH GROUNDED SPICES & HERBS, PAN GRILLED	
BHINDI KURKURE	195
THIN SLICED BHINDI COATED WITH SPICES & FRIED UNTIL CRISP	

CONTI. STARTERS VEG.

BEER BATTERED ONION RINGS	235
CHIPOTLE BARBEQUE DIP	
CHEESE FINGERS	295
DUO DIP (MINT MAYO; SPICY MAYO)	
CHEESE CORN BALLS	265
CHILLI MAYO	
CHILLI CHEESE TOAST	265
TOASTED BREAD, SPREAD OF SPICY CHEESE MIXTURE, DRIZZLE WITH CHEESE SAUCE	

ASIAN STARTERS NON-VEG.

DRAGON CHICKEN	295
WOK TOSSED IN FIERY CHILLI GARLIC SAUCE	
CLASSIC CHILLI CHICKEN	285
SOY MARINATED CHICKEN, SPICY GREEN CHILLI, ONION, CAPSICUM, MUSHROOM & SOYA	
CHICKEN LOLLYPOP/APPLE CHICKEN	275/295
FRIED CHICKEN WINGS, CLASSIC SPICY SCHEZWAN SAUCE	
CHICKEN PATAYA	295
TENDER CHICKEN TOSSED IN RED THAI SPICES & FINISH WITH HERBS	
CHICKEN FUKEN CHILLI	295
CHEF'S SPECIAL	
CHICKEN SPRING ROLLS	265
CRISP POPIAH ROLLS WITH SHREDDED CHICKEN & CHINESE CABBAGE	
THAI BASIL CHICKEN	295
DICED CHICKEN TOSSED WITH FRESH BASIL, BIRD CHILLI	
KUNG PAO CHICKEN	285
CHUNKS OF CHICKEN TOSSED IN A SICHUAN PEPPER & DRIED RED CHILLI SAUCE	
CRISPY CHICKEN	285
CRISP FRIED CHICKEN TOSSED IN CHILLI GARLIC SAUCE, BLACK SESAME	

INDIAN STARTERS NON-VEG.

MURGH TIKKA	295
CHUNKS OF CHICKEN MARINATED IN SAFFRON CREAM & SPICES, COOKED TO PERFECTION IN CLAY OVEN, FINISHED WITH CLARIFIED BUTTER	
TANDOOR CHICKEN WINGS	315
TANDOOR MARINATED CHICKEN WINGS & COOKED IN CLAY OVEN	
PAHADI MURGH TIKKA	315
CLASSIC HIMALAYAN SPECIAL PREPARATION, FLAVOURED OF MINT & GREEN CHILIES	
PUNJABI LASOONI KEBAB	315
CHICKEN IS MARINATED OVERNIGHT IN SPICED YOGURT, COOKED IN CLAY OVEN	
TANDOORI MURGH/KALIMIRI/JEERA H/F	255/395
CHARCOAL ROASTED WHOLE CHICKEN, MARINATED IN SPICED YOGHURT	
CHICKEN LAPETA	365
CHEF SPECIAL IN HIS UNIQUE WAY	
CHICKEN TAVA ROAST	365
SHELTER STYLE, BONE CHICKEN, LIVER & GIZZARD, BOILED EGG, POTATOES, PAN COOKED TO PERFECTION	
OVEN ROASTED CHICKEN PERI PERI H/F.....	325/535
OVEN ROASTED WHOLE/HALF CHICKEN MARINATED IN PERI PERI SPICES	
CHICKEN GHEE ROAST	335
UNIQUE MANGALOREAN STYLE	
MURGH LUCKNOWI KEBAB	325
CHICKEN MINCE SEASONED WITH LUCKNOWI SPICES & CHAR GRILLED ON SKEWERS	
LAMB CHOPS	545
(RED SPICE MARINATE / MINT & CORIANDER MARINATE) OVERNIGHT MARINATED & SLOW COOKED TENDER LAMB CHOPS COATED WITH EGG & TOSSED WITH RED / GREEN MARINATION	
MUTTON TAVA ROAST	545
TENDER CHUNKS OF LAMB MARINATED & TOSSED ALONG CHICKEN LIVER & GIZZARD, BOILED EGG, POTATOES ON IRON GRIDDLE WITH SPICES & FINISHED WITH LOADS OF CILANTRO	

CONTI. STARTERS NON-VEG.

BUFFALO CHICKEN WINGS/SUPER SPICY ..	285/295
HOUSE MADE HOT SAUCE, WILTED ONIONS SUPER SPICY: WARNING, EAT AT YOUR OWN RISK	
BBQ CHICKEN	335
CHICKEN LEG SHREDDED, BELL PEPPERS, ONIONS, PAN GRILLED TOSSED IN SMOKY BBQ SAUCE	
CHICKEN FINGERS	345
CRUMBED FRIED CHICKEN FINGERS MARINATED WITH ENGLISH MUSTARD & HERBS, TARTAR SAUCE	
CRISPY FRIED CHICKEN	355
KFC STYLE, SALSA, CHEESY DIP	
FISH FINGERS	415
CRUMB FRIED BASSA FINGERS, SEA SALT DUSTED FRIES, HOUSE MADE TARTAR SAUCE	

MOMO

VEG / CHICKEN (PLAIN)	225/245
PAN FRIED / SCHEZEWAN TOSSED	265/285

PASTA

CHOICE OF PASTAS	
PENNE / SPAGHETTI	
CHOICE OF SAUCES	
CHEESE SAUCE / TOMATO SAUCE / BASIL PESTO	
ALL-TIME FAVORITE PINK SAUCE	
VEG / CHICKEN / PRAWNS	255/275/295

INDIAN MAINS VEG

PANEER TIKKA MASALA/PANEER MAKHANI	255
HOME MADE COTTAGE CHEESE SIMMERED IN A RICH ONION TOMATO & CASHEW NUT GRAVY, FINISHED WITH HEAVY CREAM & GARAM MASALA	
PAHADI LEHSOONI PALAK	215
FRESH SPINACH PUREE PAN TOSSED WITH BABY GARLIC	
DUM ALOO MASALEDAR	185/165/175
JEERA ALOO / ALOO GOBI	
BABY POTATOES IN A SPICY GRAVY WITH BELL PEPPERS & SHAHI JEERA	
SUBZ MILONI	225
SEASONAL VEGETABLES IN AN ONION, TOMATO GRAVY LACED WITH FENUGREEK & SPINACH	
SUNEHERI KEBAB MASALA	265
VEGETABLE SEEKH KEBAB TOPPED WITH CHEF SPECIAL GRAVY	
KADAI PANEER	275
PANEER COOKED IN CREAMY TOMATO GRAVY, FINISHED WITH BELL PEPPERS & FRESH CORIANDER	
VEGETABLE MEHERE	285
THE TANDOOR SPECIAL TWIN GRAVY IN ONE	
SUBZ VILAYTI	225
EXOTIC VEG COOKED IN TOMATO ONION GRAVY, TOPPED WITH CHEESE	
CHOLE MASALA	195
CHICK PEAS COOKED IN CLASSIC NORTH INDIAN STYLE	
YOURS FAVOURITE VEG. PREPARATION	225
IN HANDI / KOLHAPURI / NAVRATAN / MASALA / KADAI STYLE	

ASIAN MAINS VEG

SPICY BASIL GARLIC VEGETABLES	275
STIR FRIED VEGETABLES WITH RED CHILI, HOT BASIL, GALANGAL, LEMONGRASS & GREEN GARLIC	
PANEER HOT GARLIC	295
CUBES OF COTTAGE CHEESE BELLPEPPERS TOSSE INHAT GARLIC SAUCE	
VEGETABLE MANCHURIAN	225
MANCHURIAN STYLE DUMPLINGS TOSSED IN A SOY CHILI, GARLIC SAUCE	
STIR FRIED SEASONAL GREEN	265
QUICK STIR FRIED FRESH SEASONAL GREENS WITH LIGHT SOYA	

ASIAN MAINS NON-VEG

DRUNKEN CHICKEN	305
CHICKEN MARINATED OVERNIGHT IN BEER TOSSED WITH CHILLI, CHESTNUT, BAMBOO SHOOTS & SOYA	
CHICKEN HUNAN STYLE	305
DICED CHICKEN MORSELS WITH CLASSIC HUNAN SAUCE	
KUNG PAO CHICKEN OUR STYLE	305
WOK TOSSED CHICKEN SICHUAN PEPPER, DARK, LIGHT SOY, CHINESE VINEGAR, COOKING WINE & NUTS	
THAI CURRY RED/GREEN	335/365/455
WITH STEAM RICE IN VEGETABLE / CHICKEN / PRAWN	

INDIAN MAINS NON-VEG

BUTTER CHICKEN HALF / FULL	325/595
CHICKEN COOKED IN RICH TOMATO GRAVY, FINISHED WITH BUTTER & CREAM	
CHICKEN TIKKA MASALA	325
CHICKEN TIKKA SIMMERED IN SPICED ONION GRAVY	
BHATTI DA MURGH MASALA	335
TANDOORI CHICKEN COOK TO PERFECTION IN BROWN ONION & TOMATO GRAVY	
MURGH METHI PALAK	325
CLASSIC COMBINATION OF CHICKEN, FRESH FENUGREEK & SPINACH, COOKED IN SESAME OIL	
MURGH HANDI HALF / FULL	435/755
CHICKEN COOKED ALONG ONIONS, TOMATOES, SPICES & HERBS, FINISHED WITH CASHEW NUT GRAVY & CREAM	
MURGH DEHATI (HALF/FULL)	615/1195
ORGANIC CHICKEN COOKED IN YOUR CHOICE OF GRAVY MALVANI / AGRI	
CHICKEN AMRITSARI	355
SHREDDED TANDOORI CHICKEN COOKED IN SPICED MAKHANI GRAVY	
MURGH MUSALLAM (HALF/FULL)	595/915
TENDER BONED CHICKEN COOKED ALONG MINCE CHICKEN TO ITS PERFECTION, BLENDED WITH BROWN ONION GRAVY, GARAM MASALA, FINISHED WITH FRESH CORIANDER	
BAIDA CURRY	235
BOILED EGG SIMMERED IN ONION & TOMATO GRAVY, CILANTRO	
MUTTON BHUNA	525
LAMB MARINATED OVERNIGHT & COOKED IN BROWN GRAVY, FENUGREEK LEAVES	
LAMB MUSALLAM (HALF/FULL)	725/1365
CHUNKS OF LAMB LEG COOKED TO ITS PERFECTION, BLENDED WITH BROWN ONION GRAVY, GARAM MASALA, FINISHED WITH FRESH CORIANDER	
MUTTON ROGAN JOSH/ LAL MAAS	525
SPICY KASHMIRI/ RAJASTHANI LAMB CURRY	
MUTTON HANDI HALF / FULL	555/985
MUTTON COOKED IN HANDI GARVY	
DAL GHOST	485
CHUNKS OF LAMB COOKED ALONG WITH YELLOW LENTILS, SPICES & HERBS, TEMPERED WITH GHEE	
YOUR FAVOURITE CHICKEN / LAMB IN	305/535
MALVANI/KADAI/KOLHAPURI/MASALA/DO PYAZA STYLE	

RICE & NOODLE

FRIED RICE CLASSIC/SCHEZWAN	195/215/255/325
VEGETABLE / EGG / CHICKEN / PRAWN	
THAI BASIL RICE	205/255/325
VEGETABLE / CHICKEN / PRAWN	
BURNT GARLIC RICE	195/265/335
VEGETABLE / CHICKEN / PRAWN	
NOODLES HAKKA STYLE/SCHEZWAN ...	215/225/325
VEGETABLE / CHICKEN / PRAWN	
CHILI GARLIC NOODLES	225/235/335
VEGETABLE / CHICKEN / PRAWN	
MUMBAI RICE VEG / CHICKEN	265/335
FRIED RICE, FRIED EGG, CHICKEN TOSSED IN HOT SAUCE	
TRIPPLE SCHEZEWAN RICE	285/355
VEGETABLE / CHICKEN	
POT RICE	245/265
VEGETABLE / CHICKEN	

BIRYANIS

PORTION / FAMILY

TARKARI DUM BIRYANI	245 / 395
GARDEN FRESH VEGETABLE BIRYANI, FINISHED WITH LIGHT GINGER & CUMIN TEMPERING	
EGG BIRYANI	255/415
BOILED EGG COOKED WITH SPICED BASMATI RICE, LIGHT AROMA OF CORIANDER & FRIED ONIONS	
PANEER TIKKA BIRYANI	295/495
PANEER TIKKA COOKED ALONG WITH SPICED BASMATI RICE, LIGHT AROMA OF MINT & ONIONS	
CHICKEN BIRYANI	335/525
CHICKEN BIRYANI WITH DISTINCT AROMA OF MINT & LIGHT REDDISH GLOW OF RED CHILLIES	
CHICKEN TIKKA BIRYANI	355/525
CLAY OVEN COOKED CHICKEN TIKKA COOKED ALONG BASMATI RICE & FRESH GROUNDED SPICES	
BUTTER CHICKEN BIRYANI	355/525
CLASSIC BIRYANI TOSSED WITH BUTTER CHICKEN	
MUTTON DUM BIRYANI	595
YOGHURT MARINATED TENDER LAMB COOKED ALONG BASMATI RICE, WHOLE SPICES	
LAMB CHOPS BIRYANI	645
CLAY OVEN COOKED LAMB CHOP, COOKED WITH LONG GRAIN BASMATI RICE & SPICES	
JHEENGA BIRYANI (KING PRAWNS)	585
SEA WATER PRAWNS COOKED ALONG LONG GRAIN BASMATI RICE, FRIED ONION & FRESH MINT	
BASSA BIRYANI	435
LONG GRAIN BASMATI RICE COOKED WITH SPICES & HERBS WITH SPICED BASSA	
CURD RICE	215
LONG GRAIN BASMATI RICE TEMPERED WITH FRESH YOGHURT, CUMIN, ASAFOETIDA & SUN DRIED RED CHILLI	
VEG / NAVRATAN PULAO	145/165
STEAM /JEERA RICE	135/155

DAL & KHICHDI

DAL MAKHANI	215
RICH BLACK LENTILS, COOKED IN A COPPER URN OVERNIGHT	
DAL FRY / DOUBLE TADKA	165/185
YELLOW LENTIL WITH A TEMPERING OF FRESH GARLIC, CUMIN, CORIANDER & DESHI GHEE	
DAL KHICHDI/PALAK	175/195
LONG GRAIN BASMATI RICE COOKED ALONG TOOR & MOONG DAL/PALAK TO ITS PERFECTION, TOPPED WITH DESHI GHEE	
CHICKEN/MUTTON KHICHDI	285/395
CHICKEN/LAMB MINCE COOKED ALONG BASMATI RICE, SPICES, HERBS & MIX DAL, FINISHED WITH DESHI GHEE.	

ROTI & NAAN

ADD BUTTER @ RS.5/-EXTRA

TANDOORI ROTI / PUDINA/ AJWAINI	35
SPINACH & METHI ROTI	45
KULCHA / PARATHA	45/55
NAAN	35/55/105/135
PLAIN / GARLIC / CHEESE / CHEESE GARLIC	
STUFFED KULCHA	85/95/135
ONION/ ALOO/ PANEER SERVED WITH DAHI	

SEAFOOD

SCHEZWAN PEPPER FISH BASSA.....	395
FILLET OF FISH WITH CHINESE AROMATIC HERBS & FRAGRANT SPICES	
SAMBAL PRAWNS	525
KING PRAWNS, TOSSED WITH INDONESIAN CHILLI	
OYSTER CHILI FISH BASSA	395
BATTERED FRIED FISH TOSSED IN CHILLI OYSTER SAUCE	
FUKEN CHILI BASSA	395
PAN TOSSED PRAWNS	525
PRAWNS TOSSED WITH CLARIFIED BUTTER, CELERY, GARLIC & BELL PEPPERS	
COCKTAIL (KING) PRAWNS	525
SPICED BATTERED FRIED PRAWNS, TANDOOR SPECIAL SAUCE, BOILED EGG	
BLACK PEPPER- GARLIC (KING) PRAWNS	525
WOK FRIED CHICKEN TOSSED WITH CRUSHED BLACK PEPPER, CELERY & GARLIC	
SUNEHERI FISH TIKKA	395
CHUNKS OF BASSA MATURED IN A RICH MARINADE OF DILL, FENNEL, GINGER, HONEY A TRACE OF MUSTARD OIL & GRILLE	
BASSA KOLIWADA	395
BOMBIL RAVA FRY	265
FRIED CALAMARI (SQUID)	385
BEER BATTERED FRIED PRAWNS.....	525
GRILLED SEA WATER PRAWNS.....	525
SURMAI SLICE TAVA FRY.....	400
ASK FOR CATCH OF THE DAY	APS
SQUID / PRAWNS / SURMAI / POMFRET / BASSA	
TAVA FRY	
SPICY & A TANGY RED / GREEN MASALA	
RAVA FRY / TANDOOR / KOLIWADA / ORIENTAL SEA FOOD LOVERS (GRAVY)	APS
PRAWNS /SURMAI /POMFRET /BOMBIL / SQUID / BASSA	
GOAN CURRY / SUKKHA TAVA / MALVANI / AGRI GREEN CURRY	

THIN CRUST PIZZAS

(ALL PIZZAS ARE DUSTED WITH CHEF'S SPECIAL HERBS)

CLASSIC MARGARITA	295
PLUM TOMATO, BASIL, MOZZARELLA, OLIVE OIL DRIZZLE	
SPICY HOUSE SPECIAL	295
ONION, CAPSICUM, MUSHROOM, AMERICAN CORN, JALAPENO, CHILLI	
PANEER TIKKA / CHICKEN TIKKA	315/325
PANEER / CHICKEN TIKKA, ONION, CAPSICUM & CILANTRO	
BARBEQUE CHICKEN	315
CHICKEN IN SWEET & SPICY SAUCE, WHITE ONION, GREEN PEPPERS, FRESH GROUND PEPPER	

SIZZLER

CHICKEN ROYAL SIZZLER.....	425
CHICKEN SHASLIC SIZZLER.....	475
PAN GRILL FISH SIZZLER.....	550

DESSERTS

GULAB JAMUN	95
RABDI GLAZE	
RABDI	135
GAJAR HALVA / WITH VANILLA ICECREAM	125/145
CARAMEL CUSTARD	95
SIZZLING BROWNIE	185
BROWNIE SERVED ON A HOT PLATE, VANILLA ICE CREAM	
SLICE KULFI / WITH RABDI	115/135
SPECIAL KULFI	125
FRUIT SALAD / ICECREAM	115/135
CHOICE OF ICECREAM	95
VANILLA/CHOCOLATE/BUTTERSCOTCH	
CHOICE OF SPECIAL ICECREAM	125
ASK YOUR SERVER	
OREO SUNDAE	175
CRUMBLD BROWNIE, COUPLE SCOOPS OF ICE CREAM, OREO CRUST, NUTS & GEMS	
CASSATA	125
BANANA SPLIT	245
TRIO OF ICE CREAM, BANANA, NUTS, CHOCOLATE SAUCE	
SPECIAL CELEBRATIONS ICE CREAM CAKE	525

Order once Placed will not be canceled.
 Delicious food will take necessary time to served.
 (Approx 20 to 30 min.)
 Outside food & Liquor is not allowed.
 Taxes applicable extra.
 Prices are subject to change without prior notice.
 This Menu is effective from 30/12/2020.
 The Tandoor reserve rights of Admission.