



FOR DELIVERY CALL: METRO DINING DELIVERY AT 474-7335

APPETIZERS

SAMOSAS

Mildly spiced vegetable turnovers. Vegetable \$2.95 Meat \$3.50

PAKORAS

Deep fried vegetable fritters. \$3.25

PAPADUM

Crisp, spicy lentil flour wafers. \$1.95

CHICKEN PAKORAS

Pieces of tandoori chicken dipped in spiced chick pea flour batter and deep fried. \$5.50

KHEEMA CHOLE

Ground meat and chick peas cooked and served in a papadum shell. \$5.95

CHANA MASALA

Fried chick peas with fresh jalapenos, tomatoes, onion, cilantro and spices. \$5.95

MIXED APPETIZER

Selection of above appetizers along with Malai Seekh Kabob. Serves 4 people. \$12.95 Half order, serves 2 people \$8.95

INDIAN BREADS

All breads served with mint chutney.

NAAN

Leavened bread freshly baked in the Tandoor. \$1.95

ROTI

Unleavened whole wheat bread baked in the Tandoor. \$1.95

POORI

Deep fried whole wheat bread \$1.95

BATURA

Deep fried white flour bread. \$1.95

PARATHA

Whole wheat buttered bread baked in the Tandoor. \$1.95

STUFFED PARATHA

Whole wheat bread stuffed with peas and potatoes. \$2.95

ONION KULCHA

leavened bread stuffed with spiced onion and coriander. \$2.95

KHEEMA PARATHA (KHEEMA NAAN also available)

White or whole wheat buttered bread stuffed with spiced ground meat. \$3.95

SHRIMP PARATHA

Whole wheat buttered bread stuffed with spiced diced shrimp. \$4.95

KABULI NAAN

Naan stuffed with cashews and raisins. \$2.95

PANEER KULCHA

Naan stuffed with our own fresh cheese, onions and coriander. \$2.95

GARLIC NAAN

Naan spiced with garlic. \$1.95

CHICKEN TIKKA BREAD

White or whole wheat buttered bread stuffed with spiced, diced chicken tikka and cheeses. \$3.95

SPINACH BREAD

White or whole wheat buttered bread stuffed with fresh spinach, paneer, cream cheese and Indian seasoning. \$3.95

SOUP

MULLIGATAWNY

A traditional Indian soup of pureed lentils, flavored with spices and garnished with rice and fresh coriander. \$2.75 Large \$4.95

TANDOORI CUISINE

Served with rice and your choice of soup or salad.

CHICKEN TIKKA

Boneless pieces of chicken marinated in Tandoori marinade then cooked in the Tandoor. \$11.95

FISH TIKKA

Boneless tuna fillet marinated in our Tandoori marinade and cooked in the Tandoor. \$14.95

TANDOORI CHICKEN

Tender chicken marinated in yogurt and fresh ground spices then cooked in the Tandoor. \$15.95 Half portion \$9.95

MALAI SEEKH KABAB

Tender, minced meat with ginger, green chilis, garlic, coriander and onion, rolled on to a skewer and cooked in the Tandoor. \$12.95

TANDOORI SHRIMP

Jumbo shrimp marinated in yogurt and fresh spices then cooked in the Tandoor and served on a bed of rice. \$14.95

MIXED TANDOORI GRILL

Chicken Tikka, Tandoori Shrimp and Malai Seekh Kabab. \$14.95

HOUSE FAVORITES

All breads served with mint chutney.

CHICKEN TIKKA MADRAS

Cooked in a spicy coconut based sauce. \$12.95

CHICKEN BHUNA

Boneless chicken sauteed with garlic, jalapeno and cream sauce. \$12.95

LAMB BHUNA

Boneless lamb sauteed with garlic, jalapeno and cream sauce. \$13.95

SHRIMP OR SALMON MASALA

Your choice of jumbo shrimp or fresh Atlantic salmon cooked in our traditional sauce. Shrimp \$14.95 Salmon \$18.95

SHRIMP OR SALMON MADRAS

Your choice of jumbo shrimp or fresh Atlantic salmon cooked in our spicy coconut based madras sauce. Shrimp \$14.95 Salmon \$18.95

BHUTANESE SPECIALTY

Seasonal vegetables cooked with fresh garlic, tomatoes, jalapeno, onion and American and Swiss cheeses. \$11.95 Shrimp \$15.95 Chicken \$12.95 Salmon \$18.95

INDIAN FUSION

Discounts do not apply to fusion menu.

APPETIZERS

CRISPY PAPADUM SHRIMP

4 jumbo shrimp served with sweet spicy tomato chutney. \$7.95

INDIAN CRAB CAKES

3 crab cakes served with a mango yogurt cream sauce. \$8.95

THE OVEN SPINACH DIP

Fresh spinach baked with paneer, cream cheese and Indian seasoning served with nana crisps. \$7.50

ENTREES

Served with your choice of soup or salad.

TANDOORI SEARED TOP SIRLOIN

With cilantro peppercorn compound butter. Served with cumin mashed potatoes and grilled vegetables. \$18.95

LAMB SHANKS

Seared with a coriander mustard seed crust then braised in a mild vindaloo cream. Served with rice. \$18.95

MALAI KABAB

Colorado lamb sirloin marinated in ginger and garlic and cooked in the tandoor. Served with rice and seasonal grilled vegetables. \$18.95

TREASURE OF RICE

Served with your choice of soup or salad.

HYDERABADI BIRYANI

Spiced lamb cooked with rice, garnished with nuts and sliced eggs. \$13.95

SHAHJAHNI

Spiced chicken cooked in layers of rice, garnished with nuts and sliced eggs. \$12.95

JHINGA BIRYANI

Jumbo shrimp cooked with rice, garnished with sliced eggs and nuts. \$14.95

MUMTAZ BIRYANI

A delicious preparation of spiced lamb, chicken & shrimp with rice. Garnished with nuts and sliced eggs. \$13.95

NAVRATAN BIRYANI

Spiced mixed vegetables, cashews and raisins cooked with basmati rice. \$9.95

SALMON BIRYANI

Salmon cooked with rice and garnished with eggs, raisins and nuts. \$18.95

TANDOORI CUISINE

A traditional Indian dinner served in a large metal round dish with several matching bowls, each containing vegetables, meat, chicken, dal, yogurt and chutney. (Discounts do not apply. Not available for take out.)

NON-VEGETARIAN

Tandoori chicken, rogan josh, chicken curry, vegetable curry, maal, raita, papadum, rice, naan, kheer and mango chutney. \$25.95

VEGETARIAN

Matar Paneer, saag, Aloo gobi, mixed vegetables curry, maal, raita, papadum, rice, naan, kheer and mango chutney. \$19.95



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LAMB ENTREES

Served with rice and your choice of soup or salad. \$13.95

GOSHT DO PIAZZA

Tender pieces of lamb cooked with onions and black cardamom.

LAMB MADRAS

Tender chunks of lamb simmered in a hot sauce with tomatoes and a hint of coconut.

GOSHT AKBARI

Chunks of tender lamb cooked with dates, apricots, prunes and spiced with cinnamon and green chilis.

SAFED MAAS

An ancient Rajastani delicacy. Chunks of lamb cooked in a fragrant white sauce of almond, yogurt, ginger and cardamom.

ROGAN JOSH

Traditional North Indian lamb curry in sauce.

LAMB KORMA

Tender pieces of lamb simmered in creamy curried gravy

LAMB VINDALOO

Highly spiced lamb cooked in a sharp, pungent gravy.

SAAG MEAT

Tender chunks of lamb simmered in creamed spinach, fresh ginger and spices.

KADAI GOSHT

Pieces of lamb flash cooked with chopped onion, tomato, garlic, jalapeno, ginger and spices.

KHEEMA MATAR

Ground meat cooked in masala sauce with onion, ginger, peas, jalapenos and tomato.

VEGETARIAN ENTREES

Served with rice and your choice of soup or salad. \$11.95

BENGAN BEARTA

Roasted eggplant sauteed with ginger, garlic, spices and potatoes.

BHINDI MASALA/SEMI MASALA

Whole okra or green beans cooked in a traditional spicy onion sauce.

PALEK OR PALEK PANEER

Spinach cooked with onions, jalapenos and tomatoes. Paneer is our own fresh cheese and adds a great flavor.

ALOO CHOLE

Chic peas and potatoes cooked in onion and garlic.

VEGETABLE JALFRAZIE

Pieces of our fresh cheese sauteed with bell peppers, tomato, corn, carrots, peas, onion and sprinkled with mild spices.

SAAG PANEER

Pieces of Paneer cheese simmered in creamed spinach and spices.

MATAR PANEER

Paneer cheese cooked with green peas in a spicy curry sauce.

SARSON KA SAAG

A puree of mustard green and creamed spinach, deliciously flavored with ginger and tomato.

ALOO GOBI

A curry of cauliflower and potatoes.

MALAI KOFTA

Dumplings of cheese, stuffed with green herbs and simmered in a curry sauce.

VEGETABLE KORMA

Mixed vegetables cooked in a creamy sauce with fresh spices.

MIXED VEGETABLE CURRY

Potatoes, eggplant, cauliflower and peas in a mild curry.

VEGETABLE MADRAS

Seasonal vegetables cooked in our spicy coconut based sauce.

PANEER MAKHANI

Our fresh cheese cooked in a spicy butter and tomato sauce.

TANDOORI CUISINE

Served with rice and your choice of soup or salad. \$14.95

ALBACORE TUNA OR SHRIMP VINDALOO

Your choice cooked in our spicy vindaloo sauce.

KADAI FISH OR SHRIMP

Boneless tuna or jumbo shrimp sauteed with onions, garlic and jalapenos.

GOA SHRIMP

Jumbo shrimp cooked in a spicy coconut and cashew based sauce.

SHRIMP JALFRAZIE

Jumbo shrimp sprinkled with mild spices and sauteed with fresh tomatoes, onions and bell peppers.

TUNA MADRAS/MASALA

Whole tuna fillet simmered in a traditional Indian sauce with coconut milk

CHICKEN ENTREES

Served with rice and your choice of soup or salad. \$12.95

CHICKEN KADAI OR TIKKA KADAI

Boneless chicken flash cooked with onions, tomato, garlic and jalapeno.

CHICKEN TIKKA MAHKANI

Boneless chicken cooked in a spicy butter and tomato sauce.

CHICKEN DHANSAK

Boneless chicken simmered in a tangy lentil sauce with onion and jalapeno.

CHICKEN MOGHLAI

Our chef's special chicken curry, garnished with yogurt, cashews and raisins.

CHICKEN JALFRAZIE

Tender pieces of boneless chicken, sprinkled with mild spices and sauteed with fresh tomatoes, onions and bell peppers.

CHICKEN VINDALOO

Highly spiced chicken cooked in a sharp, pungent sauce.

CHICKEN TIKKA MASALA

Pieces of chicken tikka simmered in a traditional curry.

CHICKEN KORMA

Boneless pieces of chicken simmered in a creamy curry sauce.

CHICKEN TIKKA KORMA

Boneless pieces of chicken simmered in a creamy curry and tomato sauce.

THIMPU CHICKEN

A great specialty from the royal kingdom of Bhutan. Boneless chicken with cauliflower in a light and spicy sauce.

SAAG CHICKEN (CHICKEN TIKKA SAAG also available)

Boneless chicken cooked in pureed spinach and mustard greens flavored with ginger and fresh spices.

SIDE DISHES & CONDIMENTS

MAAH DAL

Indian black beans and red kidney beans cooked with cream, tomato and butter. Spiced with fresh ginger root. \$3.95

BOMBAY DAL

Lentils simmered in onions, tomato and cumin seed. \$3.95

RAITA

Chilled yogurt salad, prepared with cucumber, tomato and onion. \$2.75

SIDE SAUCES

Vindaloo, Korma, Tikka Korma, Saag, Palek. \$3.95

MANGO CHUTNEY \$1.50

MINT CHUTNEY \$1.25

EXTRA RICE Large \$3.50 Small \$2.25

MIXED PICKLE \$1.50

SIDE SALAD \$1.75

ADD CHICKEN \$3.95

ADD SHRIMP \$4.95

ADD VEGETABLES \$2.00

DESSERTS

KHEER

Traditional Indian rice pudding. \$3.00

KULFI

A special Indian ice cream made of thickened milk and ser in a special mold. Mango, Pistachio, and Chocolate. \$3.00

SELECTIONS FROM OUR DESSERT TRAY \$4.50

BEVERAGES

LASSI Fresh yogurt drink. Rose \$2.50
Mango or strawberry. \$3.00

TEA Spiced tea, chai or darjeeling. \$2.50 per pot

COKE PRODUCTS Coke, Diet Coke, Sprite, Dr. Pepper \$1.50

MINERAL WATER \$2.25

COFFEE American \$1.50
Cappucino or Latte \$3.25
Espresso \$2.75
Madras \$2.50