

Vegetarian Galore (cont.) \$13.50

- **DAAL BUKHARA (Medium)**
Lentils cooked overnight on a slow fire on the Tandoori oven with herbs and spices
- **YELLOW DAAL TADKA (Mild-Medium & Hot)**
Yellow Lentils
- **ALOO GOBI (Medium)**
Cauliflower and potato cooked with ginger, tomato, herbs and spices
- **KASHMIRI KOFTA (Mild)**
Cheese potato Balls mixed with dry fruits and nuts, simmered in a light almond sauce
- **CHICKPEA MASALA (Medium)**
Chickpea simmered overnight then cooked with indian herbs and spices finished with fresh lemon
- **CHANA PENDI (Mild-Medium & Hot)**
Chick peas simmered in an aromatic tomato gravy
- **VEGETABLE MAKHANI**
Seasonal vegetables cooked in butter chicken

Tandoori Breads

- **Naan** \$3.00
Plain flour bread cooked in Tandoor
- **Garlic Naan** \$3.50
Naan baked with garlic
- **Cheese Naan** \$4.50
Naan stuffed with cheese and spices
- **Cheesee Garlic Naan** \$5.00
Naan stuffed with cheese and spices
- **Keema Naan** \$5.00
Naan stuffed with minced lamb, peas and spices
- **Kashmiri Naan** \$5.00
Naan stuffed with cashew nuts, sultanas, pistachio and coconut
- **Roti** \$3.00
Wholemeal bread
- **Paratha** \$3.50
Wholemeal flaky bread
- **Aloo Paratha** \$4.50
Wholemeal Bread stuffed with potato, peas and spices
- **Masala Kulch** \$4.50
Plain flour bread filled with potatoes, onions, peas, cheese and coriander then baked in tandoor
- **Spinach Naan** \$3.50
- **Gobi Paratha** \$4.00
Grated cauliflower stuffed in to naan with spices

Accompaniments

- **Cucumber Salad** \$5.00
Chopped tomato, onions, cucumber mixed with spices and lemon juice
- **Raita** \$4.00
Yoghurt with grated cucumber and garnished with ground cumin
- **Achar Chutney** \$3.00
Choice of mango chutney, mixed pickle
- **Pappadums (6pcs)** \$3.00
Crispy thin rice crackers

Basmati Rice

- **Basmati Rice** \$ 3.00
Basmati rice with cumin seeds, spices cooked
- **Lemon Rice** \$5.00
Basmati rice cooked with mustard seed, curry leaves, coconut and lemon juice
- **Kashmiri Pulao** \$5.50
Rice cooked with nuts, pistachios, sultanas and fresh fruits
- **Peas Pulao** \$5.50
Boiled rice & peas tempered in cumin seeds
- **Kabli Pulao (Chick Peas)** \$7.00
Chickpeas cooked with rice
- **Vegetable Biryani** \$12.00
Rice cooked with saffron and vegetables
- **Chicken / Lamb / Beef Biryani** \$15.00
- **Prawn Biryani** \$18.00

Desserts

- **Gulab Jamun** \$6.00
Cottage cheese ball deep fried and soaked in rose water, sugar syrup and garnish with coconut
- **Kulfi** \$6.00
Indian Ice-Cream, prepared with milk and nuts blended with cream and pistachios

Beverages

- **Mango Lassi** \$3.50
Churned yoghurt drink
- **Soft Drinks** \$2.50

FAMILY PACK (TAKEAWAY ONLY)

Entree

4 pieces Chicken Tikka
4 pieces Pakora

Mains

Any three curries
(no seafood)

Accompaniments

2 x Garlic Naan
2 x Naan
2 x Rice
Pappadums
Raita

ALL FOR

\$65

TANDOOR SPECIAL PACK (TAKEAWAY ONLY)

Entree

Any four pieces of entree

Mains

Any two main curries
(no seafood)

Accompaniments

Large Rice
2 x Naan (plain or garlic)
Pappadums
Raita

ALL FOR

\$40

Changes Available to Packs

**PLEASE ASK FOR OUR
DINE-IN BANQUET MENU
Quality Dining**

FULLY LICENCED (corkage charges apply)

6 NIGHTS A WEEK 5PM TILL LATE - CLOSED TUESDAY

Takeaways - All prices inclusive of GST

INDIAN TANDOOR HOUSE

Quality Dining
BYO LICENCE
corkage charges apply
6 NIGHTS A WEEK

Takeaway

8 Alexander Street,
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All prices inclusive of GST

Entree

1. **Samosa (2 pcs)** \$6.00
Home made pastry shaped as pyramids stuffed with cooked potatoes, green peas and spices
2. **Pakora (4 pcs)** \$5.50
Spinach and potato mixed together with spices in chickpea flour batter and deep fried
3. **Onion Bhaji** \$5.50
Onions mixed with spices in chick pea flour batter and deep fried
4. **Paneer Pakora** \$6.00
Marinated paneer (Indian cheese) dipped in a batter and fry makes a crispy, mouth-watering appetizer
5. **Chicken Tikka (4 pcs)** \$11.00
Boneless pieces of chicken marinated in yoghurt, herbs and spices, cooked in the Tandoori oven
6. **Lamb Seekh Kebab (4 pcs)** \$11.00
Tender lamb mince with ginger, garlic, and herbs rolled on a skewer and cooked in the Tandoori oven
7. **Lamb Chops Tandoori (4pcs)** \$13.00
Spring lamb chops marinated in delicate spices and cooked in the Tandoori oven. Guaranteed to melt in your mouth
8. **Tandoori Chicken** (Half), \$10.00 (Full), \$17.00
Tender chicken marinated in yoghurt, herbs and authentic Indian Spices and cooked in the tandoori
9. **Chicken 65** \$14.00
Boneless chicken marinated in yoghurt, herbs and authentic Indian Spices and cooked with curry leaves
10. **Tandoori Mix Platter (8pcs)** \$20.00
Tandoori chicken (2pcs), chicken tikka (2pcs), lamb chops (2pcs) and seekh kebab (2pcs)

Seafood Delights \$18.00

- **PRAWN MASALA (Medium)**
Prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum
- **COCONUT PRAWN CURRY (Mild)**
King prawns cooked in a mouthwatering gravy of coconut, poppy seeds and cream
- **PRAWN OR FISH JALFREZI (Mild-Medium & Hot)**
Capsicum, Onion, Tomatoes and Indian spices
- **PRAWN VINDALOO (Hot)**
A delicious Goan speciality, seasoned with spices and vinegar
- **CALCUTTA FISH CURRY (Medium)**
Boneless pieces of fish prepared with coconut cream and spices, cooked on a slow fire
- **FISH VINDLOO (Hot)**
A delicious Goan speciality, seasoned with spices and vinegar
- **FISH KADAI (Medium-Hot)**
Fish cooked with tomato, capsicum, tomatoes and Indian spices

Chicken \$15.00

- **BUTTER CHICKEN (Mild)**
All time Favourite - Boneless pieces of Tandoori chicken cooked with rich tomato base sauce, spices and finished with butter and cream
- **MANGO CHICKEN (Mild)**
Boneless chicken curry cooked in mango pulp
- **CHICKEN KORMA (Mild)**
For mild taste buds. Tender chicken cooked with almond and cashew nut sauce
- **CHICKEN TIKKA MASALA (Medium)**
Chicken tikka cooked with capsicum and onion in chef's special sauce
- **CHICKEN CURRY (Medium)**
Tender chicken fillet cooked in onion and tomato gravy
- **CHICKEN SAAGWALA (Mild)**
Boneless chicken pieces cooked with fresh spinach, herbs, & spices. Delicious and mild
- **CHICKEN MADRASSI (Medium)**
Chicken curry cooked with mustard seed and coconut based gravy
- **CHICKEN VINDALOO (Hot)**
Hot & spicy chicken curry in vindaloo gravy
- **BOMBAY CHICKEN (Medium)**
Boneless Chicken cooked in tomato based sauce with vegetables and potatoes
- **CHICKEN KOLHAPURI (Mild-Medium & Hot)**
Boneless chicken cooked in coconut and onion gravy
- **CHICKEN JALFREZI (Medium & Hot)**
Chicken Jalfrezi is mild hot chicken curry richly flavored with capsicum and onion
- **CHICKEN KADHAI (Medium-Hot)**
Chicken cooked in tomato gravy with freshly ground spices, capsicum and onion

Lamb \$16.50

- **LAMB ROGANJOSH (Medium)**
A popular authentic lamb curry from the foothills of Kashmir
- **LAMB MADRASSI (Medium)**
Lamb cooked with combination of hot spices, mustard seeds and coconut. An exotic taste sensation
- **LAMB SAAG (Mild/medium)**
Lean lamb dices cooked with fresh spinach, herbs and finished with fresh cream
- **LAMB KORMA (Mild)**
Diced lamb marinated with cashew nut sauce and cream, then blended in a mild cashew nut sauce
- **LAMB BHOONA (Medium)**
Diced lean lamb tossed with onion and capsicum and finished with chef's own style
- **LAMB VINDALOO (Hot)**
Hot & spicy Lamb curry in vindaloo gravy
- **BOMBAY LAMB (Medium)**
Diced Lamb cooked with vegetables and potatoes
- **LAMB KOLHAPURI (Mild-Medium & Hot)**
Diced Lamb cooked in coconut and onion gravy
- **LAMB KADHAI (Medium-Hot)**
Diced lamb cooked in tomato gravy with freshly ground spices, capsicum, and onion

Beef \$16.50

- **CHILLI BEEF (Medium)**
Thin slices of beef pan fried with onions, tomatoes and capsicum garnished with chilli
- **BEEF MUSHROOM (Mild)**
Tender diced beef with fresh mushrooms cooked in onion and tomato based gravy
- **BEEF MADRASSI (Medium)**
Beef cooked with combination of hot spices mustard seeds and coconut. An exotic taste sensation
- **BEEF ROGANI (Medium)**
Diced marinated beef cooked with onion, garlic, tomato, and yogurt sauce
- **BEEF SAAG (Mild)**
Diced beef pieces cooked with fresh spinach, herbs, & spices. Delicious
- **BEEF KORMA (Mild)**
Diced beef marinated with cashew nut sauce and cream, then blended in a mild cashew nut sauce
- **BEEF KASHMARI (Mild)**
Tender pieces of beef in cashew and almond, tossed up with fresh fruit
- **BEEF VINDALOO (Hot)**
Hot & spicy beef curry in vindaloo gravy
- **BOMBAY BEEF (Medium)**
Diced Beef cooked with vegetables and potatoes
- **BEEF KOLHAPURI (Mild-Medium & Hot)**
Diced beef cooked in coconut and onion gravy
- **BEEF KADHAI (Medium-Hot)**

Vegetarian Galore \$13.50

- **SPUD MASALA (Medium)**
Potatoes cooked with capsicum and onions, tempered with "Indian Pickle"
- **AUSSIE POTATO CURRY (Mild)**
Potatoes cooked with onions, tomatoes, garlic and fresh mushrooms
- **MIXED VEGETABLE (Medium)**
Mixed vegetables cooked in onion and yoghurt gravy, with fresh herbs and spices
- **DHINGRI MUTTER (Mild-Medium & Hot)**
Creamy tomato based sauce, Mushroom, Green Peas and Dry Fruit
- **VEGETABLE KADHAI (Mild-Med & Hot)**
Capsicum, onion, Indian spices and seasonal vegetables
- **VEGETABLE KORMA (Mild)**
Fresh seasonal vegetables cooked in light cashew nut sauce with fresh fruit
- **VEGETABLE BALTI (Medium)**
All seasonal vegetables cooked in a rich tomato based sauce finished with butter & cream
- **PALAK PANEER (Medium)**
Cottage cheese cooked in fresh spinach with spices
- **MATAR PANEER (Mild)**
Cottage cheese and peas cooked in medium gravy
- **SHAHI PANEER (Mild)**
Cottage cheese cooked with yoghurt, cashew & onion based gravy, finished with cream
- **SEASONAL VEGETABLES**
Cooked with tomato based gravy in butter chicken sauce.
- **PUMPKIN MASALA (Medium)**
Butternut pumpkin tempered with mustard seeds and curry leaves