

Entree

- 1. Vegetable Samosa (2 pieces)** **\$5.00**
Crispy homemade short pastries parcel with lightly spiced green peas & Potatoes
- 2. Lamb Samosa (2 pieces)** **\$6.00**
fine minced lamb cooked with greens peas
- 3. Vegetable Pakoras (4 pieces)** **\$5.00**
Seasonal mixed vegetable delicately spiced, dipped in batter and fried.
- 4. Onion Bhajia** **\$5.00**
Onion fritters battered in chickpea flour and shallow fried.
- 5. Chicken Pakora** **\$9.00**
Marinated roasted chicken fillet in medium spiced chickpea batter and shallow fried.
- 6. Vegetable Mixed Platter (5 pcs)** **\$7.00**
Assortment of samosa, vegetable pakora and onion bhajia.

Entree (From The Tandoor)

All Our Tandoori Items Are Fat Free And Served With Green Salad

- 7. Woodland Mushrooms** **\$9.00**
Medium spiced juicy mushrooms, marinated and cooked in the tandoor
- 8. Chicken Tikka** **Entree \$9.00 Main \$13.50**
Boneless chicken, marinated in yoghurt and exotic spices and herbs
- 9. Tandoori Chicken** **HALF \$9.00 FULL \$17.00**
Spring chicken marinated in yoghurt, selected herbs and spices cooked in clay oven.
- 10. Lamb Cutlets** **\$14.50**
Tender spring lamb cutlets marinated in cracked pepper, ginger, garlic and yoghurt.
- 11 Seekh Kabab** **\$9.00**
Minced lamb spiced with fresh Coriander and freshly ground spices.
- 12. Mixed Tandoori Platter** **\$19.00**
A mouth-watering selection of tandoori favourites.
(2 pcs Chicken Tikka, 2 pcs tandoori chicken, 2 pcs lamb cutlets and 2 pcs seekh kabab) Served with Green Salad and chutney.

Main Course - Chicken

- 13. Butter Chicken / Chicken Makhani** **\$12.50**
Boneless chicken tika cooked in tomatoes and cashew gravy, finished with cream. (*Our Top Speciality*)
- 14. Chicken Saag** **\$12.50**
Diced Chicken fillet cooked with authentic spices, fried onion & spinach puree. (Mild / Medium / Hot)
- 15. Vindaloo (Chicken/Lamb)** **\$12.50**
A Traditional Hot Chicken dish cooked with potatoes
- 16. Chicken Nawabi / Chicken Korma** **\$12.50**
Boneless chicken maryland fillet cooked with fennel powder fresh green chilli in cashew cream sauce.
- 17. Chilli Chicken** **\$12.50**
Diced tender pieces of chicken tossed with bruinoise of capsicum, carrot and onion with a touch of sambal oelek.
- 18. Chicken Tika Masala** **\$12.50**
Spiced boneless chicken tossed with onion, capsicum and tomatoes with light gravy.
- 19. Chicken Madras** **\$12.50**
A famous South Indian dish made with fresh curry leaves, mustard seed, coconut milk and garlic. (Medium spiced)
- 20. Chicken Mushroom and Cashew Nut** **\$13.50**
Cashew nut based gravy dish, very mild with a touch of light spices. (Must try)
- 21. Chicken Curry** **\$12.50**
Home style boneless chicken curry cooked with exotic spices and finished with spring onion and fresh coriander. (Mild or Hot)
- 22. Karai Chicken (Chef's Special)** **\$12.50**
chicken tikka tossed with ginger / garlic and cracked pepper in medium spices and finished with coriander & lemon

Lamb

- 23. Lamb Rogan Josh** **\$12.50**
A Kashmir Valley speciality diced lamb cooked with aromatic spices and mountain herbs
- 24. Saag Gosht** **\$12.50**
Tender lamb cooked in a fresh spinach with light spices
- 25. Gosht Achari (Chicken / Beef)** **\$12.50**
A medium hot 'n' sour spring lamb speciality. (Recommendation from chef. Must try)
- 26. Kashmiri Lamb / Lamb Korma** **\$12.50**
Tender pieces of lamb cooked in fresh cream based curry with mixed nuts and spices.
- 27. Lamb Madras / Coconut Fry** **\$12.50**
Diced Leg Lamb cooked with fresh curry leaves, Ginger, Garlic Mustard Seeds & Coconut in your choice of Mild, Medium or Hot Curry Sauce

- 28. Lamb Vegetable Masala** **\$12.50**
Tender Pieces of diced lamb tossed with fresh vegetables with light spices in its own juice (A good Combination of Lamb & Veg)
- 29. Bhuna Lamb** **\$12.50**
Selected pieces of spring lamb, tossed with capsicum, onion & tomatoes on slow heat & finished with lemon and coriander
- 30. Dal Gosht Fry** **\$12.50**
Spring Lamb cooked with black lentil, methi leaves, fresh ginger and indian herbs (Chef's Creation - Must Try)

- 31. Lamb Chop Special** **\$15.00**
4 pieces of tender lamb cutlet tossed with seasonal vegetables and cooked in medium spice gravy

Beef

- 32. Beef Vindaloo** **\$12.50**
A very famous goan curry combined with garlic, tomatoes, goan chillies and spices. (A Hot Dish)
- 33. Beef Madras** **\$12.50**
Southern Indian delicacy cooked with curry leaves, mustard and coconut cream.
- 34. Beef Potatoes** **\$12.50**
Medium spiced beef curry cooked with authentic spices & diced potato
- 35. Chilli Beef** **\$12.50**
Pan fried diced beef tossed with fried onion, tomatoes, capsicum, Red Chilli finished with fresh coriander
- 36. Beef Bhuna** **\$12.50**
Diced Beef cooked with capsicum, ginger, onion and tomatoes with medium spices

Seafood

- 37. Goan Seafood Vindaloo** **(Prawn) \$16.50 (Fish) \$14.50**
A delicious goan speciality dish cooked in hot spices. (A Traditional dish)
- 38. Prawn Masala \$16.50 Fish Masala \$14.50**
Tiger prawn tossed with onion, capsicum and tomato with little medium spiced gravy
- 39. Chilly Prawn** **\$16.50**
Juicy succulent black tiger prawn tossed with hot sambal, fresh chilly, ginger, garlic and capsicum. (Spicy but favourite.)
- 40. Mixed Goan Seafood Curry** **\$16.50**
Prawn, Fish, Clams, Mussels, cooked all together in mild curry sauce.
- 41. Garlic Prawn Curry** **\$16.50**
Fresh Water Tiger Prawns tossed with minced Garlic, Herbs & Spices in tomato e based cream sauce.

Vegetarian

- 42. Malai Kofta** \$10.50
Cottage cheese, nuts and potato dumplings with light spices cooked to perfection in a creamy sauce.
- 43. Saag Paneer** \$10.50
Fresh spinach and cottage cheese cooked with light spices
- 44. Dal Makhani (House Speciality)** \$10.00
Slow cooked black lentil with tomato, spices and cream
- 45. Baigan Aloo** \$10.00
Fried eggplant and potatoes cooked in light spices.
- 46. Aloo Gobhi** \$10.00
Cauliflower and potato tossed with spices and tomato.
- 47. Mutter Paneer** \$10.50
Home made cottage cheese and peas simmered in medium gravy.
- 48. Mixed Vegetable Curry** \$10.00
Seasonal Fresh Vegetables cooked in Indian spices
- 49. Vegetable Dhansak** \$10.00
A vegetable delicacy dish cooked with potato, eggplant, peas & cauliflower in black lentil curry.
- 50. Aloo Saag** \$10.00
Fresh Spinach & diced potato cooked with light spices.
- 51. Vegetable Korma** \$10.50
Seasonal mixed vegetables cooked in authentic mild curry
- 52. Aloo Mutter** \$10.00
Diced potato cooked with green peas in medium gravy
- 53. Mushroom Cashew Mutter** \$11.50
Cashew nut based mild dish with a touch of light spices.
- 54. Vegetable Makhani** \$10.50
mixed seasonal vegetable cooked in tomato & cashew
- 55. Paneer Masala** \$10.50
homemade cottage cheese tossed with onion, capsicum tomato & coriander with flavor of herb & spices
- 56. Shahi Paneer** \$10.50
Cottage Cheese cooked in mild makhani sauce
- 57. Potato Vindaloo (A Hot Potato Dish)** \$10.00

Rice And Biryani

- 58. Saffron Rice** \$3.50 (L) \$4.50
- 59. Coconut Rice** \$4.50 (L) \$5.50
cooked in traditional south Indian style
- 60. Lamb or Chicken Biryani** \$10.50 (L) \$12.50
A saffron flavored basmati rice delicacy
- 61. Vegetable Biryani** \$9.50 (L) \$11.50
Basmati rice cooked with vegetables and herbs
- 62. Kashmiri Pulao \$6.00 Mutter Pulao \$5.00**
Basmati rice cooked with dry nuts, coconut & spices

Accompaniments

- 63. Raita** \$4.50
Yoghurt relish with cucumber, & roasted cumin powder.
- 64. Green Salad** \$4.00
Fresh green salad served with refreshing tangy dressing

- 65. Mixed Pickle / Mango Chutney** \$2.00
- 66. 6 pcs Pappadams** \$2.00
Pappadams with Chutney \$3.50

Tandoori Bread

- 67. Naan** \$2.00
Plain flour tandoori bread.
- 68. Garlic Naan / Garlic Roti** \$2.50
Plain flour bread lathered with garlic.
- 69. Herb Naan** \$2.50
Plain Flour Bread Topped With Fresh Mixed Herbs
- 70. Roti** \$2.00
Whole meal tandoori bread
- 71. Chilli Cheese and Chive Naan** \$4.00
Bread filled with tasty cheese and chives
- 72. Masala Kulcha** \$4.00
Naan Bread stuffed with potato, peas, and fresh coriander.
- 73. Parantha** \$3.00
Flaky whole meal bread layered with butter.
- 74. Mint Parantha** \$3.50
- 75. Kashmiri Naan** \$4.00
Mixed nuts filled in bread.
- 76. Keema Naan** \$4.00
Bread filled minced lamb & spices
- 77. Tandoori Chicken Naan (Our Speciality)** \$4.50
Tandoori chicken fillet stuffed in plain flour bread
- 78. Potato Sesame Naan** \$4.00
Naan bread stuffed with potato, coriander and spices
- 79. Paneer Kulcha (Bread Stuffed with cottage Cheese)** \$4.50

Dessert

- 80. Gulab Jamun (3PCS)** \$4.50
Fresh milk & samolina Dumpling in sugar syrup.
- 81. Pistachio / Mango Kulfi** \$4.50
Homemade ice cream with saffron and pistachio nuts
- 82. Mango Lassi \$3.50 Plain Lassi \$3.00**

TAKE AWAY

Super Value Family Pack

- 2 pcs Vegetable Samosa & 2pcs Tandoori Chicken**
Butter Chicken or Chicken Curry
Lamb Rogan Josh or Beef Curry
Dal Makhani or Mixed Veg Curry
Large Saffron Rice
4 Naan
1 Raita
Pappadums & Chutney

Save
\$13.00
or more

For only \$51.50

Tandoori Corner

Authentic North Indian Cuisine

BYO

Eat In and Take Away

TRADING HOURS

Dinner

(Tues-Sunday) - 4.30pm till 10.00pm

Lunch

(Wed to Fri) 11.00am - 2.30pm

Monday Closed

(Except Public Holidays)

KATHI KABAB WRAP

Choice Of Lamb,
Chicken / Vegetables
With Salad & Mint Chutney

\$8.00

EXPRESS LUNCH PACK

/ Chicken / Vegetable
with Rice
1 Can Of Drink

\$8.50

Home Delivery Available

Thursday to Sunday

Min Order \$25.00

***Conditions Apply**

Phone your order for quick pick-up

PH: 9887 4355

FAX: 9887 4388

1308 HIGH ST ROAD, WANTIRNA SOUTH 3152

www.tandooricorner.com.au

ALL PRICES INCLUSIVE OF G.S.T
PRICE SUBJECT TO CHANGE WITHOUT NOTICE
\$3.00 will be charged on total bill for
Eat - In at dinner time only.