

Tandoori Corner

Authentic North Indian Cuisine

BYO

Restaurant

Menu



Entree

Vegetable Samosa (2 pcs)

Crispy homemade short pastries parcelled with lightly spiced green peas & potatoes.

Lamb Samosa (2 pcs)

Fine minced lamb cooked with green peas.

Spinach & Vegetable Pakoras (5 pcs)

Spinach and vegetables delicately dipped and batter fried.

Onion Bhajia (5 pcs)

Onion fritters dipped in chickpea flower and fried.

Chicken Pakora

Chicken tikka cooked in chickpea batter and shallow fried.

Paneer Pakora (4 pcs)

Cottage cheese cooked with chickpea flour and shallow fried.

Tandoori Entree

All our tandoori items are fat free and served with garden salad

Tandoori Mushrooms

Mushrooms marinated in yoghurt, spices & cooked in the tandoor.

Chicken Tikka

Boneless chicken marinated in yoghurt, exotic spices and herbs.

Tandoori Chicken (Our Speciality)

Whole chicken marinated in yoghurt, herbs, spices and cooked in the clay oven.

Lamb Cutlets / Burrah Kebab (4 pcs)

Tender spring lamb cutlets marinated in cracked pepper, ginger, garlic and yoghurt.

Seekh Kebab

Mined lamb mixed with ginger, garlic and spices.

Mixed Tandoori Platter (Our Speciality)

A mouth-watering selection of Tandoori Chicken, Chicken Tikka, Lamb Cutlets & Seekh Kebab.

Main Course - Chicken

Butter Chicken / Chicken Makhani (Our Top Speciality)

Chicken tikka cooked in tomatoes and cashew gravy finished with cream.

Chicken Saag

Chicken Fillet cooked with authentic spices, fried onion & spinach puree. (Mild/Med/Hot)

Chicken Vindaloo

A traditional hot chicken dish cooked with potatoes.

Chicken Korma

Chicken Maryland fillet cooked with light spices in cashew cream sauce.

Chilli Chicken (Chef's Special)

Chunky chicken tossed with brunoise of capsicum and onion with a touch of soya and chilly spices.

Chicken Tikka Masala

Boneless chicken tossed with onions, capsicum and tomatoes in special gravy.

Chicken Madras

A famous South Indian dish made with fresh curry leaves, mustard seeds and coconut cream.

Chicken Mushroom and Cashew Nut

A very mild cashew nut based chicken dish with a touch of light spices.

Achari Chicken

A medium hot and sour spicy chicken dish.

Kadai Chicken (Chef's Special)

Chicken cooked on a slow heat with capsicum, tomato & ginger finished with fresh coriander.

Lamb

Lamb Rogan Josh

A Kashmir Valley speciality lamb cooked with aromatic spices and mountain herbs.

Saag Gosht

Tender lamb cooked in fresh spinach & exotic spices.

Gosht Achari (Lamb/Beef)

A medium hot and sour spring lamb speciality. (A Must Try Dish)

Kashmiri Lamb / Lamb Korma

Tender pieces of lamb cooked with mixed nuts in a cream based gravy.

Lamb Madras / Coconut Fry

Diced lamb cooked with fresh curry leaved, ginger, garlic & mustard seeds in coconut gravy.

Lamb Vegetable Masala

Tender diced lamb tossed with fresh vegetables with light spices.

Bhuna Lamb

Tender diced lamb tossed with fresh capsicum, onion & tomatoes.

Lamb Potato Vindaloo

A traditional hot lamb dish cooked in a vindaloo sauce with potatoes.

Lamb Keema Mutter

A lamb mince special curry cooked with green peas. (A HOUSE SPECIALITY)

Beef

Beef Rogan Josh

Tender diced beef cooked with aromatic medium spices and herbs.

Beef Vegetable Masala

Diced beef tossed with seasonal fresh vegetables, spices, fresh ginger and herbs.

Beef Vindaloo

A very Famous Goan curry combined with garlic, chillies, spices and potatoes.

Beef Madras

A South Indian delicacy cooked with curry leaves, mustard seeds and coconut cream.

Beef Potatoes

Home style beef curry cooked with authentic spices and diced potatoes.

Chilli Beef

Pan fried diced beef tossed with fried onion, capsicum and red chilli finished with fresh coriander.

Beef Bhuna

Diced beef cooked with capsicum, ginger, onion & tomatoes on a slow heat.

Kashmiri Beef

A mild beef dish cooked with mixed nuts in a creamy cashew sauce.

Seafood

Prawn or Fish Vindaloo

A delicious hot goan tiger prawn or fish speciality dish.

Prawn or Fish Masala

Tiger Prawns tossed with onion, capsicum & tomatoes.

Garlic Chilli Prawn (A Spicy Favourite Dish)

Juicy succulent black tiger prawns tossed with fresh chilli, ginger, garlic and capsicum.

Mixed Goan Seafood Curry

Prawn, fish, clams, mussels and calamari cooked together in a mild goan curry sauce.

Garlic Prawn Curry

Fresh water tiger prawns tossed with herbs & spices in the chef's special garlic curry sauce.

Malabar Fish Curry

A mild home style fish curry based on coconut gravy and light spices.

Malabar Prawn Curry

A mild prawn curry cooked with fennel and coconut in a mild sauce.

Prawn Makhani

Black tiger prawns cooked in tomato and cashew gravy, finished with fresh cream.

Vegetarian

Malai Kofta

Cottage cheese, nuts and potato dumplings cooked in a creamy sauce with light spices.

Saag Paneer

Spinach and cottage cheese cooked with light spices.

Dal Makhani (House Speciality)

Black lentils cooked with tomatoes, spices and cream.

Baingan Aloo

Fried eggplant and potatoes cooked in light spices.

Aloo Gobi

Cauliflower & potatoes tossed with tomatoes, ginger and spices.

Mutter Paneer

Homemade cottage cheese and green peas simmered in medium gravy.

Mixed Vegetable Curry

Seasonal fresh vegetables cooked in Indian spices.

Vegetable Vindaloo

Aloo Saag

Spinach & diced potatoes cooked with light spices.

Vegetable Korma

Mixed vegetables cooked in authentic mild curry.

Aloo Mutter

Diced potatoes cooked with peas in a medium gravy.

Mushroom Cashew Mutter (House Speciality)

Cashew based mild dish with peas and mushrooms tossed with a hint of light spices.

Vegetable Makhani

Mixed vegetables cooked in tomatoes and cashews.

Kadai Paneer

Homemade cottage cheese tossed with onions, capsicum, tomatoes and coriander with herbs and spices.

Shahi Paneer

Cottage cheese cooked in mild makhani sauce.

Chilli Paneer (Chef's Own Recipe)

Rice & Biryani

Saffron Rice

Coconut Rice

Kashmiri Pulao

Basmati rice coked with dry nuts & spices.

Mutter Pulao

Fried Rice

Basmati rice tossed with capsicum, onion and carrots with a hint of soya sauce.

Vegetable Biryani

Chicken / Lamb / Beef Biryani

Prawn Biryani

Accompaniments

Raita

Yoghurt relish with cucumber & spices.

Garden Salad

Fresh garden salad dressed with tangy dressing.

Mixed Pickle / Mango Chutney / Mint Chutney

Pappadams (6 pcs)

Tandoori Bread

Naan

Plain flour tandoori bread.

Garlic Naan (Our Speciality Must Try)

Plain flour bread layered with garlic.

Herb Naan

Plain flour bread with fresh mixed herbs.

Roti

Whole meal tandoori bread

Chilli Cheese Naan

Bread filled with tasty cheese and chilly.

Garlic Cheese Naan

Bread filled with cheese and topped with garlic.

Masala Kulcha

Naan bread stuffed with potatoes and peas.

Paratha

Flaky whole meal bread layered with butter.

Mint Paratha

Kashmiri Naan

Naan bread filled with mixed nuts.

Keema Naan

Bread Filled with minced lamb and spices.

Tandoori Chicken Naan (Our Speciality)

Tandoori chicken pieces stuffed in plain flour bread.

Paneer Kulcha

Naan bread stuffed with cottage cheese.

Desserts



Gulab Jamun (3 pcs)

Homemade milk and semolina dumplings.

Pista / Mango Kulfi

Homemade pistachio ice cream.

Mango Lassi

Plain Lassi