



3217358411

<http://www.winsfoodtaxi.com>

# Tandoor

## Appetizers

Vegetable Samosa	\$5.00
<i>Crispy pastry filled with spiced potatoes &amp; green peas</i>	
Gobi Munchurian	\$8.00
<i>Cauliflower florets, cooked in spicy munchurian sauce.</i>	
Vegetable Pakora	\$5.00
<i>Assorted veggies dipped in chick pea batter &amp; deep fried</i>	
Paneer Pakora	\$6.00
<i>Homemade Cheese dipped in chick pea batter</i>	
Mixed Pakora	\$7.00
<i>Assorted platter with paneer pakora, chicken pakora and vegetable pakora</i>	
Meat Samosa	\$5.99
<i>Crispy platter filled with chicken, green peas and spices</i>	
Chicken Pakora	\$5.99
<i>Crispy Chicken with herbs, spices immersed in a batter and deep fried</i>	
Lamb Chops Appetizer	\$12.00
<i>Lamb chops (3 pcs) marinated in fresh ginger juice &amp; yogurt with a hint of spices</i>	
Chicken Chili	\$11.95
<i>Chicken cubes in ginger and garlic paste, lemon juice, and chef's special spices.</i>	
Chicken 65	\$12.95
<i>Chicken Cubes fried and made with ginger, garlic, and southern indian spices.</i>	

## Rice Specialties

Vegetable Biryani	\$14.00
<i>Garden Vegetables cooked with basmati rice saut ed in onion &amp; aromatic spice</i>	
Chicken Biryani	\$17.00
<i>Chicken breast cooked with basmati rice saut ed with spices &amp; herbs</i>	
Lamb Biryani	\$18.00
<i>Lamb cooked with basmati rice saut ed with spices and herbs</i>	
Shrimp Biryani	\$18.00
<i>Shrimp cooked with basmati rice saut ed with spices and herb</i>	
Chicken Fried Rice	\$16.00
<i>Basmati Rice and Chicken pieces</i>	
Vegetable Fried Rice	\$12.00
<i>Basmati rice and mixed vegetables</i>	

## Breads

Nan	\$2.50
<i>Light and fluffy fresh baked bread</i>	
Butter Naan	\$2.50
Garlic Naan	\$3.50
<i>Unleavened bread topped with garlic and butter</i>	
Onion Kulcha	\$3.50
<i>Naan stuffed with onion and spices</i>	
Cheese Naan	\$4.00
<i>Naan stuffed with cheese</i>	

## Tandoor Specialties

Tandoori Chicken	\$18.00
<i>Chicken leg quarters marinated in yogurt, spices &amp; herbs</i>	
Malai Kabab (Chicken)	\$18.00
<i>Chicken breast marinated in yogurt, nutmeg, sour cream &amp; spices</i>	
Chicken Kabab	\$18.00
<i>Chicken breast marinated in yogurt, spices and herbs</i>	
Tandoori Shrimp	\$18.00
<i>Seasoned with spices and marinated in yogurt</i>	
Tandoor Special Mixed Grill	\$25.00
<i>assorted platter of tandoor specialties</i>	
Lamb Chop	\$21.99
<i>Rack of lamb marinated with ginger, herbs &amp; spices</i>	

## Chicken

Chicken Malabari	\$15.00
<i>Tender cubes of chicken cooked in coconut milk and spices</i>	
Murg Sahi Korma	\$16.00
<i>Boneless breast of chicken cooked in a rich creamy sauce with almond and raisins</i>	
Chicken Vindaloo	\$15.00
<i>Chicken breast marinated in vinegar &amp; aromatic goan spices cooked with potatoes in a hot gravy</i>	
Kadhai Chicken	\$15.00
<i>Tender chicken pieces cooked in a wok with onions and tomato in a dry gravy</i>	
Chicken Curry	\$15.00
<i>Traditional curry cooked with special spices</i>	
Chicken Tikka Masala	\$17.50
<i>Tandoori chicken breast cooked in a zesty tomato gravy</i>	
Butter Chicken	\$16.50
<i>Hand pulled tandoori chicken cooked in a rich tomato gravy seasoned with butter and fenugreek seeds</i>	
Chicken Saag	\$15.00
<i>Chicken cubes and spinach cooked in spices &amp; tomato gravy.</i>	

## Lamb

Lamb Sahi Korma	\$18.00
<i>Cubes of lamb coked in rich creamy sauce with almonds and spices</i>	
Kadhai Ghost	\$18.00
<i>Tender pieces of lamb cooked in a wok with onion and spices in a dry gravy</i>	
Lamb Rogon Josh	\$18.00
<i>Cubes of lamb cooked in zesty gravy seasoned with onions, tomato, ginger and spices</i>	
Lamb Curry	\$18.00
<i>Traditional Curry cooked with spices</i>	

## Vegetarian

Tadka Dal	\$13.95
<i>Yellow lentil cooked with spices</i>	
Dal Makhani	\$13.95
<i>Five different lentils slow cooked with ginger &amp; a blend of spices flavored with butter</i>	
Aloo Gobhi	\$13.95
<i>Florets of cauliflower and potatoes tossed with an exotic blend of Indian spices</i>	
Aloo Baigan	\$13.95
<i>Potatos &amp; Eggplant cooked in thick sauce</i>	
Punjabi Chole	\$13.95
<i>Chick peas cooked with dry spices, herbs &amp; pomegranate seeds</i>	
Kadhai Bhindi Masala	\$13.95
<i>Stir fried okra cooked with onion, tomatoes and fresh spices</i>	
Palak Paneer	\$13.95
<i>Homemade cheese, spinach cooked with spices &amp; onion sauce</i>	
Matter Paneer	\$13.95
<i>Paneer cubes cooked with green peas in rich onion gravy</i>	
Paneer Makhani	\$13.95
<i>Paneer cubes cooked in rich tomato gravy</i>	
Sabzi Curry	\$13.95
<i>Vegetable cooked with spices, spinach and curry flavors</i>	
Panner Tikka Masala	\$13.95
<i>Paneer cubes cooked in zesty tomato gravy</i>	
Mixed Vegetable Kadhai	\$13.95
<i>mixed vegetables cooked with onion and spices</i>	
Malai Kofta	\$13.95
<i>Cheese and vegetable dumpling in a light creamy sauce</i>	
Kadai Paneer	\$13.95
<i>Paneer cubes cooked with onion in thick sauce</i>	
Vegetable Korma	\$13.95
<i>Mix vegetable korma cooked with cashews in a creamy sauce</i>	
Vegetable Vindaloo	\$13.95
<i>Mixed Vegetable cooked with aromatic goan spices &amp; vinegar in a hot gravy</i>	
Baigan Bharta	\$13.95
<i>Fire roasted eggplant mash coked with spices</i>	
Mushroom Masala	\$13.95
<i>Mushroom cooked with onion, tomato sauce, spices and herbs</i>	
Sweet Potato Masala	\$13.95
<i>Sweet Potato cooked in rich onion gravy, tomatoes and spices</i>	

## Seafood

Kadai Shrimp	\$18.00
<i>Shrimp cooked in a wok with onion and tomato in a dry gravy</i>	
Prawn Kabab Masala	\$18.00
<i>Tandoori shrimp marinated with</i>	

Roti	\$3.50
<i>Whole wheat bread cooked in tandoor</i>	
Laccha Paratha	\$3.50
<i>Multi layered wheat bread cooked with butter</i>	
Peshwari Naan	\$5.00
<i>Naan stuffed dried fruit and nuts</i>	

### **Soup**

Tomato Soup	\$5.00
Lentil Soup	\$5.00

### **Sides**

Mango Chutney	\$3.00
Onion Chutney	\$3.00
Raita	\$3.00
Papad (4 pcs)	\$3.00
Yogurt	\$3.00
Mango Pickle	\$2.00
Plain Rice	\$2.00

Lamb Vindaloo	\$18.00
<i>Cubes of lamb marinated in vinegar and aromatic goan spices and cooked with potatoes in a hot gravy</i>	
Lamb Malabari	\$18.00
<i>Tender cubes of lamb cooked with spicy lamb curry</i>	
Lamb Saag	\$18.00
<i>Lamb Cubes and spinach cooked in spices &amp; tomato gravy</i>	

<i>fennel seeds, ginger, yogurt, and aromatic spices in a light silky sauce</i>	
Shrimp Malabar	\$18.00
<i>Shrimp cooked with tamarind, coconut milk, curry leaves &amp; spices</i>	
Shrimp Vinadaloo	\$18.00
<i>Shrimp marinated in vinegar and spices cooked in a hot gravy with potatoes</i>	
Goan Fish Curry	\$18.00
<i>Fish marinated in goan spices and cooked in a coconut gravy</i>	
Shrimp Curry	\$18.00

### **Dessert**

Gulab Jamun	\$4.00
<i>Homemade cheese balls dipped in sugar syrup and honey</i>	
Muglai Kheer	\$4.00
<i>Rice pudding garnished with nuts</i>	
Ice cream	\$4.00
<i>Mango/ Chocolate/ vanilla/ Kaju Draksh</i>	

### **Drinks**

**Soda and Bottled Water are available from our Drinks Menu!**