

# 1. STARTERS & APPETIZERS

A GREAT MIX OF INDIAN STREET FOODS AND OUR FAMOUS TANDOORI SPECIALTIES

## VEGETARIAN

### ★ PANEER TIKKA \$17

Soft Juicy chunks of home-made cheese marinated and baked in a clay oven

### SAMOSAS CHAAT \$8

Potato and pea stuffed pastries topped with diced onions, tomatoes, cilantro, chutneys and yogurt

### ALOO TIKKI CHOLEY CHAAT \$8

Pan Fried Potato cakes topped with diced onions, tomatoes, cilantro, light spice and tart sauces

### PANI PURI \$7

Classic Indian street food, crunchy hollow "puri's" filled with potatoes, chick peas and cilantro served with a shot of pepper tart water

### VEGETABLE SAMOSA \$7

Crispy golden brown pastries filled with mildly seasoned potatoes and peas

### VEGETABLE PAKORA \$7

Diced mixed vegetables dipped in a gram flour batter

### ONION BHAJI \$8

The English Hit, sliced onions dipped in a lightly spiced gram flour batter.

## NON-VEGETARIAN

### MALAI TIKKA \$18

Tender pieces of farm raised chicken breast marinated with cream cheese, mint and dry pama seeds

### TANDOORI MURG \$18

Our specialty, marinated chicken in a mildly spiced ginger base

### ★ LAMB CHOPS \$23

A twice spice seasoned rack of lamb

### ADRAKI SEEKH KEBAB \$20

Fresh ginger flavored Australian ground lamb

### TANDOORI FISH \$19

Chunks of white fish marinated in a lime ajwain seasoning

### TANDOORI SELECTION \$27

Meant for two, an assortment of everything

★ TAMBA'S SPECIALTY

# 2. BREADS AND RICE

PICK YOUR TANDOORI BREADS AND RICE, ACCOMPANIMENTS TO PAIR WITH YOUR ENTREE'S

## BREADS

### PLAIN NAN \$3

White Flour tandoori bread

### TANDOORI ROTI \$4

Whole wheat bread baked in our clay oven

### GARLIC NAN \$4

Nan garnished with fresh roasted garlic

### ONION KULCHA \$4

Soft Nan stuffed with light spices

### KABULI NAN \$4

Sweet Nan stuffed with cherries and cashews

### PARANTHA (plain or aloo) \$4

Glazed whole wheat flat bread

## RICE

### BASMATI RICE \$5

Plain steamed basmati rice

### YELLOW FRIED RICE \$7

Cumin and Butter rice cooked in a wok

### VEGETABLE BIRYANI \$17

Vegetable fried rice

### CHICKEN BIRYANI \$18

Richly flavored rice with chicken, nuts and raisins

### LAMB BIRYANI \$19

Basmati rice and mildly spiced lamb cubes, garnished with nuts and raisins

### PRAWN BIRYANI \$20

Steamed prawns cooked in a subtle flavor and tossed with fried rice

# 3. CURRIES AND ENTREE'S

ENTREE PORTIONS ARE DESIGNED FOR ONE PERSON

HALAL AND VEGAN ENTREE'S ARE AVAILABLE PON REQUEST

## ACCOMPANIMENTS

### MIXED RAITA \$4

Yogurt, cucumber, tomatoes and onions

### DESI SALAD \$4

Sliced onions, tomatoes, cucumber

### PAPADUM \$3

Urad lentil crisp cakes

## VEGETARIAN

### KALI DAL \$14

Slow cooked black lentils with a medley of spices

### ★ YELLOW DAL \$14

Buttery yellow lentils cooked with cumin and fresh cilantro

### MALAI KOFTA \$15

Mixed vegetable rolls in a savory cream butter sauce

### SAAG PANEER \$15

Fresh home-made cheese tossed in a slow cooked spinach with house spices

### PANEER TIKKA MASALA \$15

Fresh home-made cheese in a cream seasoned sauce

### MATTAR PANEER \$15

Home-made cheese tossed in a light pea sauce with a dash of spices

### NAVRATTAN KORMA \$15

Vegetables with farmed cheese and nuts in a mild cream sauce

### BOMBAY ALOO \$15

Chunks of potatoes in a light tomato and onion gravy

### ALOO GOBI \$15

Cauliflower and baked potatoes cooked in a mild spice

### CLASSIC BHINDI MASALA \$15

Okra tossed with cumin, ginger, chilli, tomato and fresh ground spices

### CHANA MASALA \$15

Garbanzo beans cooked in a tomato onion based gravy

### BENGAN BHARTHA \$15

Whole eggplant baked in out clay oven, blended with sauteed onions, tomatoes and garlic cloves

### ALOO SAAG \$15

Potatoes tossed in a mildly seasoned spinach

## NON-VEGETARIAN

### ★ CHICKEN TIKKA MASALA \$16

Chunks of boneless chicken roasted in a clay oven and then served in a mild cream sauce

### BUTTER CHICKEN \$15

Chicken pieces roasted in a clay oven and tossed in a mild creamed butter sauce

### ★ CLASSIC CHICKEN CURRY \$15

Chicken in a curry sauce with yogurt, tomatoes, onions, garlic and ginger

### CHICKEN VINDALOO \$16

Chicken coated in a hot spicy chili sauce with potatoes

### KARAHI CHICKEN \$16

Stir fired chicken in a thick blend of onions, tomatoes and cilantro

### CHICKEN KORMA \$15

Creamy Chicken curry with nuts and cashws

### ROGAN GOSHT \$17

Tender cubes of lamb cooked in a spice curry base

### LAMB KORMA \$18

Cubes of lamb cooked with onions, garlic, red chili's and pickling spices

### LAMB VINDALOO \$18

Potatoes tossed in a tangy lamb curry

### ★ CLASSIC GOAT CURRY \$18

Boned pieces of goat cooked in a light gravy sauce

### PRAWN MAKHANI \$20

Prawns cooked in our delicious cream butter sauce

### PRAWN PEPPER MASALA \$21

Lightly spiced prawns tossed in bell pepper tomato curry

### FISH MASALA \$20

Ginger lemon marinated fish cooked in a tart curry sauce

## ★ TAMBA'S SPECIALTY

# FEAST'S

WE'VE PICKED OUT SOME OF OUR BEST DISHES FOR YOU IN OUR PRE FIXED PLATTERS

### BUDDHA'S FEAST \$25

Appetizer - Petite Veg. Samosa

- Kali Dal • Malai Kofta
- Saag Paneer • Plain Rice
- Nan • Raita
- Daily Dessert

### ASHOKA'S FEAST \$26

Appetizer - Tandoori Chicken

- Kali Dal
- Chicken Tikka Masala
- Rogan Josh • Plain Rice
- Nan • Raita
- Daily Dessert