

GOAT (BAKRA)

MUTTON CURRY **\$14.95**
(North Indian style traditional dish cooked with whole spices and rich gravy garnished with ginger and coriander)

TAWA BOTTI **\$14.95**
(freshly ground spices crushed ginger, garlic covered in onion and tomato gravy)

KADHAI MAAS **\$14.95**
(on bone goat cooked with capsicum, onion and finished with tomatoes and coriander)

HARA MAANS **\$14.95**
(medium hot goat dish cooked with fresh spinach, onion, garlic and secret spices)

SUBZ E MUTTON **\$14.95**
(goat cooked with seasonal vegetables tossed up with onion and coriander)

SEAFOOD (SAMUDRI BHOJAN)

FISH MALABAR **\$13.95**
(south Indian style Malabar curry cooked in a creamy coconut sauce with turmeric and lifted with lemon juice)

FISH CURRY **\$13.95**
(fish cooked in a spiced gravy with curry and mustard seeds)

PRAWN MASALA **\$15.95**
(a delicious and flavourful dish made with prawns, onion, tomatoes & spices)

PRAWN VINDALOO **\$15.95**
(a very famous hot goan dish cooked with chillis and vinegar)

PRAWN SAAG **\$15.95**
(medium hot prawn dish cooked with fresh spinach, onion, garlic and secret spices)

PRAWN KADHAI **\$15.95**
(prawns cooked with capsicum, onion and finished with tomatoes and coriander)

MOMO (DUMPLINGS)

VEG MOMO **\$9.90**

VEG CHILLI MOMO **\$11.90**

CHICKEN MOMO **\$11.90**

CHILLY MOMO **\$13.90**

FRIED MOMO (Any momo) **\$12.90**

CHOWMEIN (NOODLES)

Veg Chowmein **\$10.90**

Chicken Chowmein **\$12.90**

Veg Fried Rice **\$10.90**

Fried Rice **\$11.90**

Chicken Fried Rice **\$12.90**

BREADS (ROTI)

Plain Naan \$2.00

Garlic Naan \$2.50

Cheese Naan \$3.00

Cheese Garlic Naan \$3.50

Keema Naan \$4.00

Butter Naan \$3.50

Tandoori Roti \$2.00

Laccha Roti \$3.00

RICE (CHAWAL)

Plain Rice \$3.00

Jeera Rice \$3.50

Kashmiri Rice \$4.50

Veg Biryani \$10.95

Paneer Biryani \$11.95

Chicken Biryani \$12.95

Lamb Biryani \$14.95

Goat Biryani \$14.95

Prawn Biryani \$15.95

SIDES (SAH BHOJAN)

Mango Chutney \$3.00

Mint Chutney \$3.00

Tamarind Chutney \$3.00

Mix Pickle \$3.00

Cucumber Raita \$4.00

Green Salad \$6.00

Onion Salad \$6.00

Pappadum \$2.50

DRINKS (SHEETAL PAY)

Soft Drink \$2.50

Mango Lassi \$3.50

Sweet Lassi \$3.00

Salty Lassi \$3.00

Juice (Orange,Apple) \$3.50

Ginger Beer \$4.00

Masala Tea \$2.00

DESSERT (MEETHA)

Gulab Jamun (2pcs) \$5.00

Ras Malai (2pcs) \$5.00

Paan Ice Cream \$7.00

Ice Cream \$5.00

Mango Kulfi \$5.00

Pista Kulfi \$5.00

Nutela Naan \$5.00

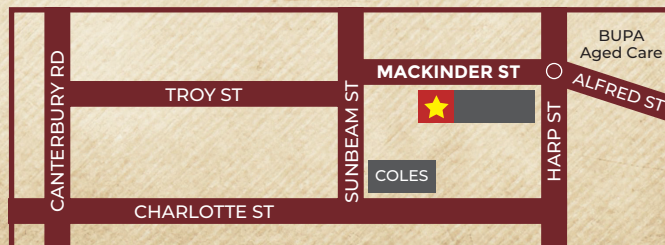
QUICK BITE (JALDI SE)

TANDOORI ROLL **\$8.90**
(marinated tandoori chicken pieces with salad rolled with chutneys)

BUTTER CHICKEN ROLL **\$8.90**
(marinated chicken with salad and butter sauce)

PANEER ROLL **\$8.00**
(marinated paneer pieces rolled up with fresh salad and chutneys)

LAMB ROLL **\$9.90**
(marinated lamb mince in a roll with fresh salad and chutneys)



TANDOORI
CHOPS
INDIAN GRILL & BAR

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for all type of functions



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Thursday to Sunday 11am - 10pm
Closed Tuesday

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ENTRÉE (SHURUAT)

VEGETARIAN (SHAKAHARI)

PAPRI CHAAT (An Indian street food prepared with papri, boiled potatoes, chickpea, yoghurt and assorted chutneys)	\$6.95
PANI PURI (6pcs) (crisp fried dough balls stuffed with chickpea and boiled potatoes served with tangy flavoured water)	\$6.95
DAHI BHALLA CHAAT (deep fried urad dal dumplings drenched in sweetened yoghurt and assorted chutney)	\$7.95
SAMOSA (2pcs) (fried pastry filled with a mixture of boiled potatoes and green peas)	\$5.00
SAMOSA CHAAT (crushed samosa topped with chickpeas, sweetened yoghurt, assorted tamarind chutney and garnished with onion)	\$7.95
DAHI PURI (6pcs) (crispy fried balls stuffed with potatoes, yoghurt, tamarind and green chutney)	\$7.95
ALOO TIKKI CHAAT (crispy potato patties topped with chickpeas curry, served with yoghurt and various chutneys)	\$7.95
TANDOORI PANEER SIZZLER (cottage cheese "paneer" marinated with herbs, spices, capsicum and onions skewered and chargrilled in tandoor)	\$11.95
ONION BHAJI (sliced onions coated in spiced chickpea flour batter and served crisp)	\$7.95
VEG PLATTER (2pcs Samosa, 2pcs Onion Bhaji, 2pcs Paneer Tikka)	\$13.95

NON-VEG (MASAHARI)

BHATTI DA MURG (Full, Half) (chicken on the bone, marinated in yoghurt and traditional spices and cooked in tandoor)	\$14.95, \$7.95
MALAI MURG (4pcs) (tender chicken pieces marinated with cardamom, mace, fresh cream, white pepper, garlic, black salt and cooked in tandoor)	\$13.95
SEEKH KEEMA KEBAB (4pcs) (minced lamb meat infused with chopped ginger, garlic, chillies and coriander then skewered and cooked in tandoor)	\$12.95
ADRAKI LAMB CHOPS (4pcs) (fresh lamb cutlets marinated with yoghurt, spices and cooked in tandoor)	\$18.95
MURG KESARI (4pcs) (tender chicken fillets marinated in yoghurt with dry herbs and spices then cooked in tandoor)	\$12.95
TANDOORI JHINGA (6pcs) (King Prawns marinated with ground spices, herbs, yoghurt then skewered and cooked in tandoor)	\$15.95

AMRITSARI MACHI (6pcs) (Fish fillet marinated in special blend of spices, coated with chickpea flour, deep fried and served crisp)	\$10.95
CALAMARI (6pcs) (battered calamari rings deep fried and served crisp)	\$11.95
BOTI KEBAB (Marinated lamb cubes in Indian spices and cooked in tandoor)	\$11.95
CHAPALI KEBAB (minced chicken marinated with different spices and served hot)	\$11.95
KRARA JHINGA (6pcs) (King Prawns coated in garlic, dipped in spiced batter & fried crisp)	\$15.95
CHICKEN 65 (marinated chicken pieces deep fried and served crisp with mint chutney)	\$11.95
TANDOORI DRUMSTICKS (4pcs) (fresh chicken drumsticks marinated with yoghurt, spices and cooked in tandoor)	\$10.95
TANDOORI WINGS (6pcs) (fresh chicken wings marinated with yoghurt, spices and cooked in tandoor)	\$10.95
FRIED CHICKEN (6pcs) (marinated chicken pieces, coated in spiced batter and then deep fried)	\$10.95
NON-VEG PLATTER (2pcs Murg kesari, 2pcs Seekh Keema Kebab, 2pcs Amritsari Fish)	\$15.95

MAINS (MUKHYA BHOJAN)

VEGETARIAN (SHAKAHARI)

DAL MAKHANI (black lentils slow cooked with butter and cream in Punjabi style)	\$10.95
MIX VEG (seasonal vegetables cooked in rich gravy and garnished with coriander)	\$10.95
CHANA JOR GARAM (chickpeas prepared with fresh herbs and spices with garlic, onion and tomato)	\$10.95
PALAK PANEER (classic Indian dish of cooked spinach studded with cubes of cottage cheese and fresh cream)	\$12.95
PANEER TIKKA MASALA (paneer pieces cooked in a creamy spiced gravy with capsicum and onion)	\$12.95
KADHAI PANEER (cottage cheese "paneer" cubes cooked with capsicum, onion, tomatoes, spices and finished with fresh coriander)	\$12.95
SHAHI PANEER (cottage cheese cubes cooked in butter sauce with fresh cream)	\$12.95
CHILLI PANEER (marinated fried paneer pieces tossed up with onion, capsicum and Chinese style sauce)	\$12.95

MALAI KOFTA (cottage cheese & potato balls cooked in cashew nut and tomato, onion creamy based sauce)	\$12.95
NAVRATAN KORMA (fresh vegetables cooked in cashew nut, onion and tomato based curry with a touch of fresh cream)	\$12.95

CHICKEN (MURGA)

MURG MAKHANI (Butter Chicken) (chicken cooked with grounded cashew, almond, butter and rich creamy sauce)	\$13.95
KADHAI KUKAD (chicken cooked with capsicum, onion and finished with tomatoes and coriander)	\$13.95
CHICKEN CURRY (chicken cooked in North Indian style with fresh spices and garnished with ginger and coriander)	\$13.95
MURG SAAG (chicken cooked with fresh spinach, ginger, garlic and secret spices)	\$13.95
CHILLI CHICKEN (marinated fried chicken pieces tossed up with onion, capsicum and Chinese style sauce)	\$13.95
SABZ E MURG (chicken cooked with seasonal vegetables tossed up with onion and coriander)	\$13.95
MURGA E AAM (MANGO CHICKEN) (chicken cooked with fresh mango puree with a touch of coconut cream)	\$13.95
TEEKHA MURGA (chicken pieces cooked in hot and spicy sauce with hint of vinegar)	\$13.95

LAMB (MEMNA)

LAMB E JOSH (North Indian style lamb dish cooked with fresh spices and garnished with coriander)	\$14.95
LAAL MAANS MASALA (tender lamb pan fried in dry sauce with onion & capsicum)	\$14.95
MALAI LAMB (mughalai style lamb dish cooked in cashew, butter & mild sauce garnished with nuts)	\$14.95
TEEKHA LAMB (juicy lamb pieces cooked in hot and spicy sauce with hint of vinegar)	\$14.95
LAMB SAAG (medium hot lamb dish cooked with fresh spinach, onion, garlic and secret spices)	\$14.95
BHUNA GOSHT (A medium hot dish cooked with tomatoes and onion in thick sauce)	\$14.95
SABZ E LAMB (lamb cooked with seasonal vegetables tossed up with onion and coriander)	\$14.95