

Shandar Tandoori

Indian Cuisine At Its Best

Catering available
for Birthdays,
Marriages &
all other Occasions

Trading Hours
7 days 5pm-till LATE

Free Home Delivery
Minimum order \$25 local area only

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www.shandartandoori.com.au

Shop 16, 1-3 Moore Rd, Harbord NSW 2096

www.harboardshops.com/shandarindian

ABN 42 948 879 517

ENTREES

Samosa Crispy pastry filled with potatoes & peas spiced with cumin seeds	\$5.90
Bhaji (4 pcs) Fresh vegetables lightly steamed, dipped in a split pea batter, spiced and then fried	\$5.90
Onion Bhaji (4 pcs) Onions dipped in split pea batter and gently fried until golden brown	\$5.90
Paneer Pakora (4 pcs) Home made cheese dipped in split pea batter and lightly fried	\$6.90
Chicken Tikka (4 pcs) Marinated chicken fillets baked in our tandoor	\$10.90 \$9.90
Kathi Kebab Diced, juicy chicken wrapped in a soft Tandoor bread with fresh garden greens and a delicately spiced sauce	\$7.90
Lamb Cutlets (4 pcs) Lamb cutlets marinated, flavoured with cardamom and roasted in the tandoor	\$12.90 \$10.90
Katori Spiced minced lamb served on pappadums and topped with our chefs special sauce	\$6.90
Satay Chicken Chicken pieces skewered, grilled and served with a delicious peanut sauce	\$7.90
Prawn Balchao Prawns cooked in coconut and mustard seeds, served on fresh greens	\$12.90 \$10.90
Tandoori Prawn Prawns marinated with aromatic spices, baked in the tandoor	\$12.90 \$10.90
Sheekh Kebab Marinated Lamb-mince, flavoured with onions & garlic extracts, lemon juice, yoghurt & smoked roasted	\$10.90 \$9.90

Our Selection for two or More

Mixed Platter for 2 Samosa, Bhaji- Chicken Tikka, Lamb Cutlet	\$18.90
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Tandoori Platter for 2 Chick Tikka, Lamb Cutlets, Seekh Kebab, Tandoori Prawns	\$23.90
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MAIN COURSE CHICKEN DISHES

Tandoori Murgh 1/2 fresh spring chicken, seasoned and marinated in yoghurt, herbs and spices overnight, then smoked and roasted in our clay oven	\$14.90
Chicken Korma Chicken pieces cooked in a mild creamy sauce	\$14.90
Chicken Jal Farezi Pan fried chicken pieces cooked in pineapple, capsicum and tomatoes served sizzling	\$14.90
Butter Chicken Chicken grilled in the tandoor, then spiced in a rich tomato and cashew nut sauce	\$14.90
Chilli Chicken (Medium) Tender slices of chicken, stir fried with onions, capsicum and chilli	\$14.90
Chicken Tikka Masala Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried	\$14.90
Chicken Tikka (6 pcs) Boneless tender chicken pieces marinated in tikka sauce overnight	\$15.90 \$14.90
Chicken Vindaloo (Medium) Hot, spicy chicken curry in our special Vindaloo sauce (GOA Style)	\$14.90
Kadahi Chicken Pieces of chicken cooked with capsicum, onion tomatoes and finished with fresh coriander.	\$14.90
Mango Chicken Chicken pieces boneless, cooked in a creamy mango sauce	\$14.90
Chettinad Chicken (Medium) An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves	\$14.90
Chicken Madras (Medium) Chicken cooked in spicy coconut sauce.	\$14.90
Chicken Do Piaza Chicken curry cooked with an abundance of onions and garnish with leafy coriander.	\$14.90

LAMB DISHES

Lamb Do Piaza Lamb curry cooked with an abundance of onions and garnish with leafy coriander.	\$14.90
Lamb Aloo Lamb cubes cooked in a potato curry and served with fresh coriander and herbs	\$14.90
Lamb Korma Tender lamb cubes cooked in a mild creamy spiced sauce.	\$14.90
Rogan Josh Lamb cubes cooked in aromatic spices with special herbs and methi leaves	\$14.90
Lamb Vindaloo (Medium) Hot & spicy lamb-curry.	\$14.90
Kadahi Lamb Pieces of lamb cooked with capsicum, onion tomatoes and finished with fresh coriander.	\$14.90
Lamb Madras (Medium) Lamb cooked in spicy curry sauce cooked in coconut milk.	\$14.90
Lamb Saag Lamb or Beef cubes cooked in spinach, cream, methi leaves and spiced to perfection	\$14.90
Lamb Cutlet (6pcs) Lamb cutlets marinated, flavoured with cardamom and roasted in the tandoor	\$17.90 \$15.90
Pudina Lamb Tender cubes of lamb, mint and spices in a delicious gravy	\$14.90

BEEF DISHES

Beef Vindaloo (Medium) Hot, spicy beef in our special Vindaloo sauce	\$14.90
Beef Madras (Medium) Beef cooked in a spicy, hot coconut sauce with fresh green chillies and bay leaves	\$14.90
Kashmiri Beef Beef cooked Kashmiri style with tropical fruit and garnished with nuts	\$14.90
Beef Korma Beef pieces cooked in a mild creamy sauce	\$14.90
Kadahi Beef Pieces of beef cooked with capsicum, onion tomatoes and finished with fresh coriander.	\$14.90
Beef Do Piaza Beef curry cooked with an abundance of onions and garnish with leafy coriander	\$14.90

SEAFOOD DISHES

Prawn Malai Prawns cooked in a creamy coconut sauce on a low fire, finished with coriander	\$19.90
Fish Masala Ling fish fillets cooked in a smooth curry sauce, flavoured from north India Punjab.	\$19.90
Goa Fish Curry Ling fish fillets cooked in a spicy curry sauce, finished with a touch of coconut milk.	\$19.90
Kerala Prawns A popular South-Indian dish from the coast of Kerala cooked with coconut cream flavoured with exotic spices & mustard seeds.	\$19.90
Chatpata Prawns Prawns cooked in sweet sour curry sauce	\$19.90
Saag Prawn Prawns cooked in spinach and special herbs for excellent taste	\$19.90
Chilli Prawns (Medium) Prawns cooked with green chillies, capsicum onion & tomatoes.	\$19.90
Fish Korma Tender fish cubes cooked in a mild creamy spiced sauce.	\$19.90

VEGETARIAN DISHES

Palak Paneer Fresh, leafy spinach with home made creamy cube cheese, sauteed in butter and finished with herbs and coriander	\$12.90
Saag Aloo Spinach and potatoes cooked in a fresh curry sauce and coriander	\$12.90
Aloo Matter Peas and potatoes cooked in a fresh curry sauce and coriander	\$12.90
Bombay Potato Potato pieces cooked in a smooth curry sauce	\$12.90
Vege Korma Seasonal mixed vegetables cooked in a smooth creamy sauce	\$12.90
Malai Kofta Home made creamy cheese with mashed potato, ginger, coriander and deep fried with our Chef's special sauce	\$12.90

Sabaji-Jal-Farezi Fresh vegetable cooked with coconut and a mild creamy sauce	\$12.90
Vegetable Curry A fine selection of hard vegetables, cooked in a smooth curry sauce with nuts	\$12.90
Yellow Dal Lentils cooked on slow fire with spices in Punjabi style	\$9.90
Dal Makhani Whole black pulses cooked on a slow fire for six hours, finished with coriander and ginger	\$9.90
RICE	
	SMALL \$2.50
	LARGE \$3.50

Biryani A rice dish, blending cooked spices, pieces of lamb, beef or chicken with dry nuts and coriander	\$14.90
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TANDOORI BREADS

Plain Naan - Leavened plain flour bread topped with butter	\$3.00
Garlic Naan - Fresh garlic, spread on naan bread	\$3.50
Keema Naan - Naan bread stuffed with minced meat	\$4.50
Roti - Basic Indian wholemeal bread from our clay oven	\$3.00
Tandoori Paratha - Wholemeal flour with butter, baked in the tandoor	\$3.50
Masala Paratha - Wholemeal bread filled with vegetables	\$4.50
Cheese Naan - Naan bread stuffed with home made cheese	\$4.50
Cheese & Garlic Naan - Garlic Naan stuffed with cheese	\$5.50
Navabi Naan - Nan stuffed with sultanas and cashew nuts	\$4.50

ACCOMPANIMENTS

Tomato and Onion	\$2.50
Pappadums	\$2.50
Cucumber and Yoghurt	\$2.50
Pickles/Mixed Pickles	\$2.50
Banana and Coconut	\$2.50
Chutney (Mint/Mango)	\$2.50
Side Platter (combination of any of the four from above)	\$8.50

DESSERTS

Mango Kulfi - Home made Indian ice cream made with mango.	\$4.90
Gulab Jamun - Milk balls in rose flavoured sugar syrup	\$4.90
Plain Ice Cream - Topped with chocolates, strawberry or caramel topping	\$4.90
Pista Platter - Home made Indian Ice Cream with pistachio	\$4.90

SOFT DRINKS

Soft Drinks (Coke, Diet Coke, Sprite, Lift, etc)	\$3.50
Plain Lassi (Indian style yoghurt drink)	\$3.50
Mango Lassi (Mango flavoured yoghurt drink)	\$4.00

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