



Flavours of India

Fine indian cuisine



Tandoori Restaurant & Bar

— GOOD TIME, GREAT TASTE —



STARTERS

1. Plain or Hot Papadum 1.50

Thin indian crispy Flatbread.

2. Onion Bhaji 5.50

Onion balls bound together with lightly spiced & fragrant chickpea flour batter.

3. Vegetable Samosa 5.50

Triangular pastry filled with potatoes & peas. Golden fried.

4. Keema Samosa 5.95

Triangular pastry filled with potatoes & meat. Golden fried.

5. Crunchy Fish Pakora 6.95

sea bass fish dipped in chickpeas flour with garlic, ginger, spices and deep fried

6. Vegetable Pakora 5.50

Sliced vegetables wrapped in batter & deep fried.

7. Chicken Pakora 6.50

Marinated chicken pieces in a batter & deep fried.

8. Aloo Tikki 5.50

potatoes, onion & peas with spices, coated in gram flour

9. Chicken Tikka 6.95

Boneless chicken pieces marinated in spicy yogurt cooked in tandoor.

10. Sheekh Kebab Beef 6.95

Minced beef marinated with spices, ginger, coriander & cooked on skewers in tandoor.

11. Vegetables Mix Starters 9.95

onion bhaji, veg. pakora, aloo tikki, veg. samosa

12. King Prawn Pakora 7.95

Marinated king prawns in a batter & deep fried.

13. French Fries 3.75

14. Chicken Wings 6.50

Chicken wings marinated in spicy yogurt cooked in tandoor

15. Prawn Puri 7.95

Prawns cooked with ginger, garlic & served on deep fried round bread.

16. Chicken Puri 6.95

Chicken tikka pieces cooked with ginger, garlic, spices & served on deep fried round bread.

17. Chicken Tandoori 6.95

Chicken legs with bone marinated in spicy yogurt, cooked in tandoor. Served with lemon & spicy onions.

18. Lamb Tikka Tandoori 8.95

boneless lamb marinated in yogurt, garlic, ginger and spices,barbecued over clay oven

19. Lamb Seekh Kebab 8.95

ground minced lamb rolled on skewers and grilled over clay oven

20. Tangri Chicken 6.95

chicken drumsticks marinated in curd, ginger, garlic with stuffed chicken and a aromatic indian spices

21. Mix Tandoori Starters 13.95

chicken tandoori, chicken tikka tandoori, lamb tandoori

22. Flavours Special 12.95

Onion bhaji, veg pakora, veg samosa, Chicken wings, chicken pakora & sheekh Kebab.

SOUPS

23. Chicken Soup 6.95

24. Lentil Soup 6.95



CURRIES

A series of dishes originating in the cuisine of the Indian subcontinent. The common feature is the use of combinations of spices, vegetables, herbs like ginger, garlic, green chilies, turmeric, mustard seeds, cumin seeds, coriander etc.

The use of ingredients is variant according to dishes.

All curries can be made with following :

Chicken	12.95
Chicken Tikka	13.95
Lamb	13.95
Lamb Tikka	14.95
Beef	11.95
King Prawns	19.95
Mix Vegetables	11.95
Fillets of Fish	13.95
Paneer	11.95
Jumbo	17.95

(Chicken, lamb & king Prawns)

25. Masala

Masala curry is one of the most popular dishes with its mild flavour but dense with cream & almond

26. Badami

Badami is a mild curry sauce made with cream, tomatoes & almond.

27. Balti

Balti sauce is based on green peppers & onion, with turmeric & garam masala among other spices.

28. Pasanda

Dish cooked delicately flavoured fresh cream, almonds & pistachio. bag

Choose your Spice Scale

Mild/Soft

Medium/Medium Spicy

Madras/Spicy

Vindaloo/Very Spicy

Phall/The Hottest!!

29. Mango

Dish cooked with fresh cream sauce, mango, mix fruit & spices.

30. Mehti

Dish prepared with yogurt & spices.

31. Madras

Dish prepared with spices & hot chilly peppers.

32. Vindaloo

Very hot curry



33. Dopiazza

Dopiazza curry sauce is based on onion family (Brown onion, chives & spring onions)

34. Bhuna

Made with chopped onions, roasted red & green peppers, coriander seeds ginger, garlic, coriander & fenugreek leaves.

35. Curry

Classic curry is a smooth sauce decorated with coriander, based on tomatoes & red onions.

36. Dhansak

Combines elements of Persian and Gujarati cuisine. Dhansak is made with lentils, ginger, garlic, mix fruit & fresh coriander.

37. Jalfrezi

Involves bell peppers, ginger, garlic, cumin, coriander & spices to produce a highly flavored thick sauce,

38. Karahi

Prepared in special cast iron skillet, this curry is turned brown with tomato, onion, coriander, ginger & garlic.

39. Korma

Mild curry consisting of cream, Grated coconut.

40. Pathia

combination of hot spices, herbs with a sweet and sour taste

41. Rogan Josh

Boneless chicken pieces marinated in spicy yogurt cooked in tandoor.

42. Saag

Saag curry is a traditional Punjabi thick spinach curry cooked with spices.



HOUSE SPECIALS

43. Butter Chicken Tikka 15.95

Famous in Punjab region, rich & smooth gravy based on delicious spices, tomatoes & butter.

44. Chilli Chicken Tikka 15.95

Chilli chicken tikka is a sweet spicy & slightly sour crispy dish made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

45. Chicken Special 17.95

tamarind, chili sauce & sweet sauce with spices

46. Lamb Special 19.95

lamb marinated overnight and cooked to perfection with our special ingredients, nuts and raisins with a touch of cream

47. Agra Special 15.95

Winner of the dish of the year award.

Chicken breast boneless, diced & marinated with yogurt & special masala sauce with selected herbs cooked with fresh tomatoes, ginger, onions & mix of spices with fresh cream.

Seasoned with cashew nuts & fried onion.



VEG. DISHES

All veg dishes 9,95

48. Bombay Aloo

Potatoes cooked with tomatoes, garlic, onions & various spices such as turmeric & garam masala.

49. Aloo Gobi

Potatoes & cauliflower curry served in a semi dry sauce.

50. Saag Aloo

Spinach curry with potatoes & spices.

51. Tadka Daal

Yellow split peas cooked with chopped onions, cumin, ginger, garlic and coriander.

52. Daal Makhni

Daal makhni is a classic North Indian dish where the lentils are cooked in a very aromatic buttery, creamy tomato sauce.

53. Chana Masala

Chickpeas cooked with chopped onions, tomatoes & flavoured with various spices such as chaat masala & garam masala.

54. Mushroom Bhaji

Sliced mushrooms cooked with onions & spices.

55. Palak Paneer

Homemade cheese cooked with spinach & seasoned with garlic, garam masala & other spices.

56. Matar Paneer

Homemade cheese and green peas in a spicy tomato sauce cooked with onions and spices

SIZZLERS

Served with curry sauce

57. Chicken Tikka 14.95

Chicken marinated in Spicy yogurt & cooked in tandoor. Served with lemon & spicy onions.

58. Lamb Tikka 16.95

Lamb pieces marinated in Spicy yogurt & cooked in tandoor. Served with lemon & spicy onions.

59. Chicken Tandoori 14.95

Chicken legs with bone marinated in spicy yogurt, cooked in tandoor. Served with lemon & spicy onions.

60. King Prawn 24.95

King Prawns marinated in spices, cooked in tandoor. Served with lemon & spicy onions.

61. Tandoori Mix Grill 29.95

Mix of chicken tikka, lamb tikka, seekh kebab, chicken leg & king prawns.

62. Sheekh Kebab Beef 14.95

Minced beef marinated with spices, ginger, coriander & cooked on skewers in tandoor.

63. Lamb Sheekh Kebab 19.95

Minced lamb marinated with spices, ginger, coriander & cooked on skewers in tandoor.

64. Shashlik Tandoori 16.95

Chicken shashlik is a great way to kick your chicken tikka up a big notch on a bed of Indian spiced onion, mushroom & peppers.

65. Salmon Fish Tikka 21.95

Salmon shashlik is a great way to kick your fish tikka up a big notch on a bed of Indian spiced onion & peppers.



BIRYANI

Biryani rice cooked separately with an intensely flavored sauce.
Curry sauce 2,00 € Extra

All biryani can be
made with following

Chicken	13.95
Chicken Tikka	14.95
Lamb	15.95
Lamb Tikka	16.95
Beef	12.95
Prawns	19.95
Mix Vegetables	11.95
Jumbo (Chicken, lamb & king Prawns)	18.95

Choose your Spice Scale

Mild/Soft
Medium/Medium Spicy
Madras/Spicy
Vindaloo/Very Spicy
Phall/The Hottest!!

RICE

66. Plain Boiled Rice	3.25
Traditional white basmati rice.	
67. Pilau Rice	3.95
Basmati rice cooked with cinnamon, turmeric, cumin, cloves & herbs.	
68. Lemon Rice	4.50
Basmati rice cooked with lemon juice.	
69. Keema Rice	5.95
Basmati rice cooked with ground meat & spices.	
70. Coconut Rice	4.95
Basmati rice cooked with grated coconut, sugar & served in its special colour.	
71. Mix Vegetable Rice	4.50
Stir fried mix vegetables in basmati rice.	
72. Mushroom Rice	4.40
Stir fried mushrooms in basmati pilau rice	
73. Egg Rice	4.50
Egg fried rice	
74. Raita	4.50

"We use basmati which is a variety of long, slender-grained aromatic rice and is traditionally from the Indian subcontinent"



NAANS & ROTI

75. Plain Naan 3.25
Naan bread with slightly buttered on top.

76. Garlic Naan 3.75
Naan bread topped with garlic & coriander.

77. Keema Naan 4.95
Filled with spicy minced meat.

78. Peshwari Naan 4.25
Filled with coconut, sultanas, almonds & sugar.

79. Cheese Naan 4.25
Filled with cheese.

80. Garlic Cheese Naan 4.75
Filled with cheese & topped with garlic.

81. Butter Naan 4.95
filled with butter

82. Tandoori Roti 2.95
Thin Indian bread cooked in tandoor.



83. Chapati 2.50
Thin Indian bread.

84. Puri 2.95
Deep fried Indian bread.

85. Bhatura 3.50
Deep fried Indian fluffy bread.



SALAD

86. Chicken Salad 8.95
chicken with mixed green veggies
and lemon dressing with herbs

87. Veg. Salad 7.95
with mixed green veggies and
lemon dressing with herbs

88. Mixed Salad 8.95
tuna and egg with mixed green
veggies and lemon dressing with herbs



KIDS MENU

89. Burger & Chips 7.95

90. Chicken Nuggets & Chips 7.95

91. Fish Finger & Chips or Rice 7.95

92. Chicken Wings & Chips or Rice 7.95

93. Chicken Curry & Chips or Rice 8.95

94. Chicken Korma & Chips or Rice 8.95

95. Chicken Tikka Masala & Chips or Rice 8.95

HOMEMADE DESSERTS

96. Gulab Jamun 4.75

97. Pistachio Ice Cream 4.75

98. Mango Ice Cream 4.75



DRINKS

Coffee & Tea

Espresso	1.95
Espresso with Milk	2.25
Coffee with Milk	2.95
Americano	2.50
Indian Tea	2.95
Irish Coffee	5.50
Cappuchino	3.95
Coffee with Liquor	3.50
Latte Machiato	4.95
Infusions Pot	3.50

Soft Drinks Bottle

Coca cola / Cola Zero/	2.95
Fanta orange /Fanta Lemon /	2.95
Ice Tea / Tonic / Appletiser	2.95

Water

Still Water	2.50
Sparkling Water	3.50

Juice

Orange / Pineapple	2.95
Peach / Apple	2.95

Lassi (Yogurt Cocktail)

Mango Lassi	5.95
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Draft Beer

Small	2.95
Large	4.50

Bottle Beert

Cobra	4.25
Franziskaner	4.95
Estrella Damm	2.95
Estrella Galicia	2.95
Cider	5.95
Alcohol Free	2.95

Gin

Gordon / Gordon Pink	4,95
Bombay Sapphire / Tanqueray	6,95
Bulldog / Hendrick's	7,50
G Vine	8.50

Vodka

Smirnoff/Absolut	4,95
Grey Goose	6,95

Brandy

Mango	4.00
Carlos III \ Soberano	7.50
Veterano \ Carlos I	7.50
Remy Martin \ Suau \ Courvoisier	8.50

Whisky

J&B / Ballantines / Red Label	4.95
Bell's	4.95
Jack Daniel's / Cardhu	6.50
Black Label / Chivas	6.50
Regal/Jameson	6.50

Rum

Bacardi / Ron Barcelo	4.95
Brugal/Malibu	4.95
Captain Morgan / Hawana Club	6.95

Spiritueux

Baileys / Tia Maria / Licor 43	4.95
Campari/Jägemaster	4.95
Amareto / Cointreau	4.95
Grapa / Hierbas / Tequila	4.95

Sangria

Copa de Sangria	5.95
Sangria 1/2 Liter	11.95
Sangria 1 Liter	18.95
Copa de Sangria Champagne	8.95
Sangria Champagne 1/2 Liter	15.95
Sangria Champagne 1 Liter	22.95





White Wines

Glass of wine.....	3,95
House Wine.....	14,95
Menade Verdejo (Rueda).....	22,95
Riesling M. Molitor (Mosel, Germany)...	25,95
Chablis L. Latour (Borgoña, France).....	39,95



Red Wines

Glass of wine.....	3,95
House Wine.....	14,95
Bicicletas y peces.....	19,95
Viña Sastre (R.del Duero).....	24,20
AN/2 (Mallorca).....	34,95



Rose Wine

Glass of wine.....	3,95
House Wine.....	14,95
Mateus Rose.....	18,95
Selladore Rose (Provenza, France)....	34,95



Cavas & Champagne

Freixenet prosecco 20cl.....	6.95
Freixenet.....	24,95
Anna de Codorniu.....	29,95
Moët Chandon.....	65.00

