

# DRINKS MENU

## WHITE WINES

- Lamarca Prosecco - Italy split - 8
- Jean-Luc Colombo - 'Cape Bleu' Rose - Provence, France - 8/30
- William Hill - Chardonnay, California - 8/30
- La Crema - Chardonnay, Sonoma County - 10/37
- Murphy Goode - Sauvignon Blanc - California - 8/30
- Matua - Sauvignon Blanc, New Zealand - 8/30
- Relax Riesling - Germany - 8/30
- Cavit - Pinot Grigio, Italy - 8/30
- Acrobat - Pinot Gris, Oregon by King Estate - 9/34
- Rombauer - Chardonnay, Carneros - 65
- Rodney Strong - Sauvignon Blanc, Sonoma - 39



## RED WINES

- Dows 10 Year - Tawny Port, Portugal (2 oz) - 8
- Mark West - Pinot Noir, California - 8/30
- Meiomi - Pinot Noir, California - 10/37
- Rodney Strong - Merlot, Sonoma - 8/30
- Ravage - Cabernet Sauvignon, California - 8/30
- Terrazas Altos Del Plata - Malbec, Argentina - 8/30
- Clie Cashmere - 'Black Magic' Blend, California - 9/34
- Substance - Cabernet Sauvignon, Columbia Valley, WA - 38
- Reaper - Cabernet Sauvignon, California - 55
- Jordan - Cabernet Sauvignon, Alexander Valley - 85
- The Prisoner - Red Blend, Napa Valley - 70

## SIGNATURE COCKTAILS

### Mountain Manhattan

Breckenridge Bourbon step up this classic cocktail

### Lemon Drop

Svedka Citrus Vodka, Cointreau and lemon juice

### Tamarind Margarita

An original with Corazon Silver Tequila

### Mango Mojito

Mango rum makes this classic cocktail more exotic

### UT's Old Fashioned

Slow & Low Rock and Rye, Peychauds bitters, orange twist soda

### Captain Mango

Captain morgan spiced rum with mango lassi

### Cucumber Cosmo

Effen Cucumber, Cointreau, Simple Syrup, Lime Juice and Cranberry Juice

### UT's Ultimate Martini

Featurig Breckenridge Colorado Vodka or Deaths Foor Craft Gin



## BEVERAGES

- Chai (Indian Tea) - \$4
- Iced Chai - \$3.99
- Lassi (Salty or Sweet) - \$5
- Mango Lassi - \$5
- Soft Drinks - \$2.50
- Coffee - \$4
- Juice - \$3.00
- Fresh Lime Soda - \$4.00



## MULES

### Moscow Mule

Russian Standard Vodka, fresh squeezed limes, Regatta Ginger Beer

### Denver Mule

Breckenridge Bourbon, fresh squeezed limes, Regatta Ginger Beer

### Mexican Mule

Corazon Blanco Tequila, Fresh squeezes Limes, Regatta Ginger Beer

### Texas Mule

Devil's River Whiskey, fresh squeezed limes, Regatta Ginger Beer

### Veteran's Choice

Old Monk Rum, Regatta Ginger Beer

## INDIAN BEER

- Taj Mahal - 11.2oz - \$5
- Flying Hourse - 22oz - \$9
- Old Monk 10000 - 22oz - \$9



## DRAFT BEER

- Goose Island IPA - \$7
- Stella - \$7
- Blue Moon - \$7
- Avery Maharaja - \$7



## BOTTLED BEER (\$5.00)

- Bud Light | Corona | Heineken
- Odel IPA | Sierra Nevada Pale Ale | Guinness
- Clausthaler Non-Alcoholic

## HOUSE WINES

6 glass/ 24 Bottle



# FOOD MENU

## SIDES AND SALAD

### Kachumber Salad - \$6

Variety of vegetables tossed in vinaigrette & chat masala

Add Chicken Tikka - \$3 / Shrimp - \$5

### Indian Caesar Salad - \$7

Add Chicken Tikka - \$3 / Shrimp - \$5

### Indian Spring Salad - \$5

Fresh vegetables

### Pappadam Platter - \$5

3-4 types of Indian Papad mix with chutney

### Raita (Yogurt) - \$5

Cucumber, Onion, Masala, Pineapple, Boondi



## VEGETARIAN STARTERS

### The Tikki Trio - \$13

Cutlets of beets, potatoes and spinach stuffed with cheese

### Samosa Chat - \$10

2 BIG Patties stuffed with potatoes, peas & spices (served with chickpea chat)

### Desi Nachos - \$9

(Add Chicken for \$3)

### Dahi Puri Chaat - \$9

Crispy mini shells stuffed with goodness and topped with yogurt



## TANDOORI VEGETARIAN APPETIZERS

(All items Baked in Clay Oven and served with chutney and salad)

### Hariyali Paneer Tikka - \$15

Cottage cheese cubes marinated with mint, coriander & spices

### Achari Paneer Tikka - \$16

Pickled flavored cottage cheese cubes

### Tandoori Phool - \$13

Florets of cauliflower & broccoli spiced with tandoori masala



### Tandoori Paneer Tikka - \$15

Cottage cheese cubes roasted with tandoori masala

### Vegetable Kabab - \$14

Minced vegetables with ginger, garlic & green chilies



## NON-VEGETARIAN TANDOORI FAVORITES

(All items Baked in Clay Oven and served with chutney and salad)

### Tandoori Chicken - \$17

Whole marinated chicken cooked in tandoor

### Chicken Tikka - \$16

Boneless chicken, seasoned and marinated in tandoori masala.

Substitute Jumbo Prawn - \$17

### Achari Chicken Kebab - \$17

Marinated in yogurt, mustard & flavored pickled spices

Substitute Jumbo Prawn - \$17

### Chicken Reshmi Kabab - \$16

Marinated in fresh cream and yogurt with fragrant spices

### Lasuni Seekh Kebab - \$18

Minced lamb flavored with garlic & rolled on skewers



### Adraki Lamb Chop - \$23

Marinated with ginger, cardamom, coriander & yogurt

### Fish Tikka - \$17

Fish marinated in mustard oil and spiced with carrom seeds

### Tandoori Salmon - \$20

Spiced with special urban tandoori masala

### Masala Calamari - \$18

Marinated squid deep fried and tossed in spicy masala

### Chili Chicken - \$16

Chicken sautéed in chill sauce with peppers, onion & ginger



## Dum Biryani

Marinated meat & rice cooked together in casserole (Dum)



Chicken - \$17

Lamb - \$19

Goat - \$20

Chef Special

Mild Medium Hot

# FOOD MENU

## MAIN COURSE (NON-VEGETARIAN)

### Butter Chicken - \$18

Tender Boneless chicken cooked in butter, tomato, onion & garam masala

### Chicken Tikka Masala - \$17

Oven baked boneless chicken combined with spices in a tomato cream curry

### Chicken Lababdar - \$18

Chicken morsels cooked in cheesy onion tomato gravy

### Methi Chicken - \$18

Rich and creamy chicken cooked fenugreek leaves & spinach

### Chicken Tikka Chasni - \$18

Batter fried chicken fillet, topped with light mango sauce, flavored with coconut



### Mughlai Korma (Chicken - \$16/Lamb - \$19)

Cooked with vegetables, yogurt, cream & rich spices

### Lamb Rogan Josh - \$18

Stewed lamb chunks with fennel seeds, caramelized onion & yogurt

### Goat Curry - \$20

Tenderized goat meat with onion, tomato, ginger-garlic paste & garam masala

### Saag Gosht - \$18

Fresh lamb cooked with creamy spinach with ground spices

### Goan Coconut Korma - \$20

Prawn curry with coconut & a blend of spices



## MAIN COURSE (VEGETARIAN)

### Dal Makhni - \$13

Slow cooked lentils with the touch of cream & butter

### Punjabi Dal Tadka - \$11

Yellow lentil tempered with cumin, onion, tomato & coriander

### Paneer Tikka Masala - \$15

Cottage cheese cubes sautéed with onions, ginger, garlic & spices

### Saag Paneer - \$14

Creamy spinach cooked with cottage cheese cubes

### Malai Kofta - \$15

Cottage cheese and vegetable rounds in sour cream & vegetable sauce



### Aloo Gobi - \$12

Cauliflower and potatoes cooked with onions, ginger, garlic & seasoned with herbs & spices

### Bhindi Do Pyaaza - \$12

Crispy okra, red onion, coriander, tomato and chat masala, tempered with sesame seed

### Baingan Bhartha - \$16

Smoked eggplant pulp with garlic, red chilies, cumin, green peas & fresh coriander leaves

### Vegetarian Jalfrezi - \$13

Vegetable medley sautéed with urban tandoor spices



## TANDOORI BREADS

### Lachhedar Paratha - \$5

Leavened dough layered paratha topped with onion seeds

### Pudina Paratha - \$4

An oven baked spicy bread with a hint of mint

### Plain Naan - \$3

Leavened baked bread

### Butter Naan - \$4

Leavened baked bread, topped with butter

### Garlic Naan - \$4

Garlic flavored Naan Bread served with butter & coriander

### Manitou "Incline" Naan - \$4

An oven baked spicy bread stuffed with red chili pepper



### Cheese Naan - \$4

Baked bread stuffed with mozzarella cheese.

### Tandoori Roti - \$4

Whole wheat bread cooked in clay oven

### Peshawari Naan - \$5

Whole wheat bread stuffed with nuts and jaggery

### Missi Roti - \$5

Bread made with whole wheat flour, gram flour and seasoned with spices

### Roti - \$2

Unleavened wheat flour pancake, cooked in clay oven



# FOOD MENU

## DESSERTS

### Gulab Jamun with Ice cream - \$7

Milk and cheese balls dipped in rose & honey syrup served with vanilla ice cream



### Badshaahi Faluda Kulfi - \$6

Homemade ice cream with vermicelli and nuts



### Mango Forni - \$7

Coarsely ground rice with nuts cooked with reduced milk topped with mango syrup



### Kheer - \$6

Rice pudding flavored with cardamom, raisins, cashew nut, pistachio and almond

### Molten Lava Cake - \$8

Chocolate cake served with a scoop of vanilla ice cream



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*Our restaurant offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies. Please let the server know about any particular allergies.



## Kids Menu



Chicken Slider - \$7



Fried Chicken Noodles - \$7

Cheese Pizza - \$7



Fried Vegetarian Noodles - \$7

Chicken Fried Rice - \$7




Chicken Nuggets - \$7

Yummy!



- Thank You

URBAN  
tandoor  
INDIAN LOUNGE

 Chef Special

Mild  Medium  Hot 