

APPETIZERS

THE TIKKI TRIO (v)

Cutlets of beets, potatoes and spinach stuffed with cheese, 3 potato cakes 10

PAKODAS (v)

Vegetable or meat, coated in seasoned batter and deep-fried.

Vegetable 6 | **Paneer** 8 | **Fish** 12

DESI NACHOS

Nachos with Indian flavors 8

Add: Chicken +3

DAHI PURI CHAAT

Crispy mini shells stuffed with mint, tamarind and sweetened yogurt. 8

SAMOSA CHAT

Patties stuffed with potatoes, peas, spices, paneer, and topped with chickpea mix 10 (vegan available)

MASALA CALAMARI

Marinated squid deep fried and tossed in spicy masala 14

CHILI CHICKEN

Chicken sautéed with chili sauce, peppers, onion & ginger 13

CHILI PANEER

Paneer sautéed with chili sauce, peppers, onion & ginger 12

ENTREES *non-vegetarian* Served with rice.

BUTTER CHICKEN (GF)

Boneless chicken cooked in butter, tomato, onion in creamy sauce 15

CHICKEN TIKKA MASALA (GF)

Oven baked boneless chicken combined with spices in a tomato cream curry 15

GOAT CURRY (GF)

Tenderized goat meat (bone-in) with onion, tomato, ginger-garlic & garam masala curry 18

SAAG GOSHT (GF)

Fresh lamb cooked with creamy spinach with ground spices 18

CHICKEN LABABDAR (GF)

Chicken morsels cooked in cheesy onion tomato gravy 15

METHI CHICKEN (GF)

Rich and creamy chicken cooked with fenugreek leaves 15

CHICKEN TIKKA CHASNI (GF)

Tandoori Chicken tikka cooked with tomato gravy and light mango chutney 15

MUGHLAI KORMA (GF)

Cooked in cream & rich spicy gravy. **Chicken** 15 | **Lamb Rogan Josh** 18

LAMB ROGAN JOSH

Stewed lamb chunks with caramelized onion & yogurt gravy 18

GOAN COCONUT KORMA (GF)

Prawn curry with coconut and a blend of spices 18 **Chicken** 15 | **Lamb** 18

TRADITIONAL CURRY (GF)

Home style curry.

Chicken 15 | **Lamb** 18 | **Fish** 18

VINDALOO

Meat and potatoes cooked with vinegar & chili. **Chicken** 15 | **Lamb** 18 | **Fish** 18

ENTREES *vegetarian* Served with rice.

DAL MAKHNI (GF)

Over night slow cooked lentils with spices and the touch of cream & butter 11

PUNJABI DAL TADKA (GF)

Yellow lentil tempered with cumin, onion, tomato & coriander 11

KARAHI PANEER (GF)

Paneer tikka pieces sautéed with chunks of onion and bell pepper and cooked in tomato gravy 14 **Chicken** 15

PANEER TIKKA MASALA (GF)

Cottage cheese cubes cooked with onions, ginger, garlic & tomato gravy 14

SAAG PANEER (GF)

Creamy spinach cooked with paneer gravy 14

MUTTER PANEER (GF)

Green peas with homemade cheese in mild gravy 13

MALAI KOFTA

Paneer & potato balls served in creamy gravy 14

SHAHI PANEER (GF)

Paneer cooked with onion, tomatoes, ground cashews and spices 15

ALOO GOBI (GF)

Cauliflower and potatoes cooked with onions, ginger, garlic & seasoned with herbs & spices 12

BHINDI DO PYAAZA (GF)

Okra, red onion, coriander, tomato and chat masala, tempered with spices 12

BAINGAN BHARTHA (GF)

Smoked eggplant pulp with garlic, red chilies, cumin & fresh coriander leaves 15

VEGETABLE JALFREZI (GF)

Vegetable medley sautéed with urban tandoor spices 14

CHANA MASALA (GF)

Chickpeas cooked with masala sauce 12

MUTTER MUSHROOM (GF)

Mushroom cooked with onion, tomatoes, green peas and spices in butter & cream curry 13

SALADS *& sides*

KACHUMBER SALAD (GF)

Variety of vegetables tossed in vinaigrette and chat masala 6

Add: Chicken Tikka +3 | **Shrimp** +5 or **Paneer** +3

PALAK SALAD

Baby spinach, onions, cucumber, tomatoes, golden raisins, sunflower seeds tossed in masala vinaigrette 8

Add: Chicken Tikka +3 | **Shrimp** +5 or **Paneer** +3

VEGETABLES (GF)

Sautéed seasonal vegetables 3

INDIAN CAESAR SALAD (GF) 7

Add: Chicken Tikka +3 | **Shrimp** +5 or **Paneer** +3

INDIAN SPRING SALAD (GF)

cucumber, tomatoes, onions, serranos and lemons 5

PAPPADAM PLATTER

Rice and lentil crisps 5

RAITA (YOGURT) (GF)

Cucumber, masala 5

DUM BIRYANI

Seasoned meat & rice cooked together in a casserole topped with caramelized onions, served with raita
Vegetarian 13 | **Chicken** 15 | **Lamb** 17 | **Goat** 18

TANDOORI *non-vegetarian*

Served with gravy, rice and chutney.

TANDOORI CHICKEN (GF)

Whole marinated chicken cooked in tandoor 15

CHICKEN TIKKA (GF)

Tandoor baked boneless chicken 13

ACHARI CHICKEN KABAB (GF)

Marinated in yogurt, mustard & flavored pickled spices 13

Substitute Jumbo Prawn - 16

CHICKEN RESHMI KABAB (GF)

Marinated in fresh cream, cashew paste, yogurt, and fenugreek 13

LASOONI SEEKH KEBAB

Minced lamb flavored with garlic & rolled on skewers 15

GOLDEN KEBAB

Minced chicken flavored with onions and green chillies rolled on skewers 15

ADRARI LAMB CHOP (GF)

Marinated with ginger, cardamom, coriander & yogurt 18

FISH TIKKA (GF)

Fish marinated in mustard oil and spiced with carrom seeds 17

SHRIMP TIKKA

Fish marinated in mustard oil and spiced with carrom seeds 18

TANDOORI SALMON

Spiced with special urban tandoori masala 18

TOUR OF TANDOOR - MIXED PLATTER

Chicken, paneer, shrimp and fish tikka 21

TANDOORI *vegetarian*

Served with gravy, rice and chutney.

HARIYALI PANEER TIKKA (GF)

Cottage cheese cubes marinated with mint, coriander & spices 12

ACHARI PANEER TIKKA (GF)

Pickle flavored cottage cheese cubes 14

TANDOORI PANEER TIKKA (GF)

Cottage cheese cubes roasted with tandoori masala 12

TANDOORI PHOOL

Florets of cauliflower & broccoli spiced with tandoori masala 10

TANDOORI KHUMB

Mushrooms stuffed with minced garlic and finely chopped onion and marinated with indian spices 12

TANDOORI *breads*

PLAIN NAAN

Leavened baked bread 3

BUTTER NAAN

Leavened baked bread, topped with butter 4

GARLIC NAAN

Garlic flavored Naan Bread served with butter & cilantro 4

MANITOU "INCLINE" NAAN

Baked bread stuffed with serranos 4

KEEMA NAAN

Bread stuffed with spiced lamb 5

CHEESE NAAN

Naan stuffed with evenly mozzarella cheese and baked to make it perfect 4

PESHAWARI NAAN

Bread stuffed with sweetened coconut and cherries 5

ONION KULCHA

Bread stuffed with onions 4

TANDOORI ROTI (v)

Whole wheat bread cooked in clay oven 3

MISSI ROTI

Bread made with whole wheat flour, gram flour and seasoned with spices 4

LACHHEDAR PARATHA

Leavened dough paratha layered with ghee 4

PUNJABI PARATHA

Stuffed wheat bread served with yogurt, butter, & pickle (choice of potato, paneer, or cauliflower) 8

PUDINA PARATHA

An oven baked bread with a hint of mint 4

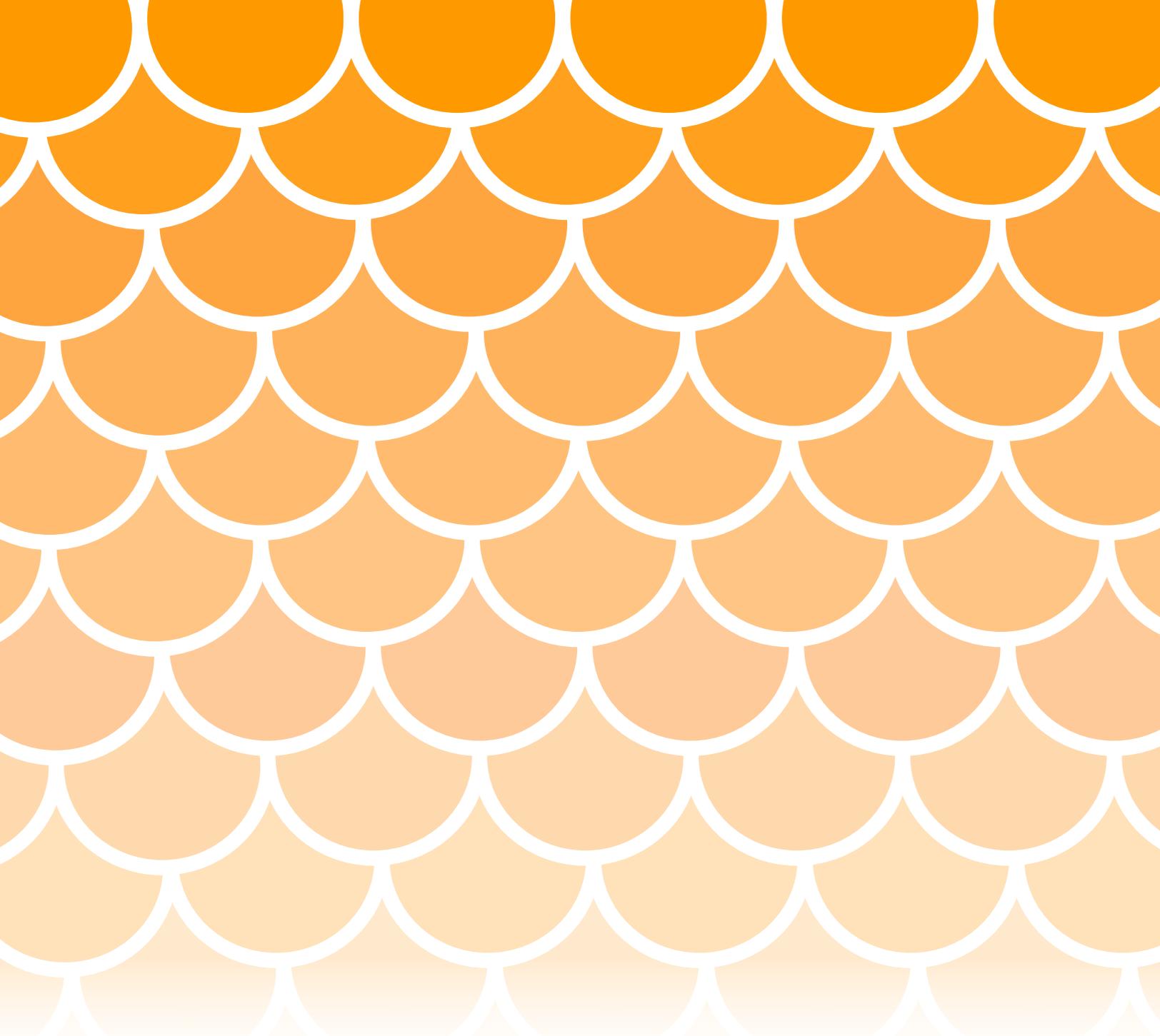
UT NAAN

Naan baked with mixed seeds 4

Note! Vegetarian dishes can be made vegan

(GF) - Gluten Free (V) - Vegetarian

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



URBAN
tandoor
INDIAN LOUNGE

..... **DESSERTS**

GULAB JAMUN WITH ICE CREAM

Milk and flour balls dipped in rose & honey syrup served with vanilla ice cream 7

MANGO FIRNI (GF)

Coarsely ground rice with nuts cooked with reduced milk topped with mango syrup 6

BADSHAAHI FALUDA KULFI

Homemade ice cream with vermicelli and nuts 6

GAJJAR KA HALWA

Grated carrots cooked with cream, glee, nuts, & raisins 6

RASMALAI

Soft paneer balls immersed in chilled creamy milk topped with pistachios & almond 6

KHEER

Rice pudding flavored with cardamom & almond 5

MOLTEN LAVA CAKE

Chocolate cake served with a scoop of vanilla ice cream 8

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