

APPETIZERS

VEGETABLE PAKODAS (V)

Medley of veggie fritters 7

DESI NACHOS

Nachos with Indian flavors 9

Add: **Chicken** +3

DAHI PURI CHAAT

Crispy mini shells filled with sweet yogurt, tamarind and mint chutney 9

SAMOSA CHAT

Fried patty filled with spiced potatoes, peas and paneer 12
(vegan available)

MASALA CALAMARI

Breaded calamari rings tossed in spicy sauce 17

CHILI CHICKEN

Fried chicken tossed with fresh bell peppers and onion in tangy and spicy sauce 15

CHILI PANEER

Paneer tossed with fresh bell peppers and onion in tangy and spicy sauce 15

ENTREES *non-vegetarian* Served with rice.

BUTTER CHICKEN (GF)

Tandoor roasted boneless chicken pieces cooked with tomato and onion cream gravy 21

CHICKEN TIKKA MASALA (GF)

Tandoor roasted tikka cooked and chopped with masala gravy 21

GOAT CURRY (GF)

Traditional style goat curry full of Indian flavors 24

SAAG GOSHT (GF)

Lamb cooked with creamy spinach and a blend of spices 22

CHICKEN LABABDAR (GF)

Chicken morsels cooked in creamy and cheesy sauce 21

METHI CHICKEN (GF)

Rich and creamy chicken cooked with fenugreek leaves 21

CHICKEN TIKKA CHASNI (GF)

Tikka cooked in tomato gravy with mango chutney 21

MUGHLAI KORMA (GF)

Chicken cooked in creamy sauce 21

LAMB CURRY

Stewed lamb chunks with caramelized onion & yogurt gravy 23

GOAN COCONUT KORMA (GF)

Prawn curry with coconut and a blend of spices.

Shrimp 24 | **Chicken** 21 | **Lamb** 23 | **Goat** 24

TRADITIONAL CURRY (GF)

Home style curry.

Chicken 21 | **Lamb** 23 | **Fish** 24

VINDALOO

Spicy curry with potatoes.

Chicken 21 | **Lamb** 23 | **Goat** 24 | **Fish** 24

ENTREES *vegetarian* Served with rice.

DAL MAKHNI (GF)

Over night slow cooked lentils with spices finished with cream & butter 15

PUNJABI DAL TADKA (GF)

Home style yellow lentils cooked and tempered with cumin seeds, garlic, red chilies, tomatoes and onion 15

KARAHI PANEER (GF)

Paneer tikka pieces sautéed with chunks of onion and bell pepper and cooked in tomato gravy 20

PANEER TIKKA MASALA (GF)

Cottage cheese cubes cooked with onions, ginger, garlic & tomato gravy 20

SAAG PANEER (GF)

Creamy spinach cooked with paneer gravy 20

MUTTER PANEER (GF)

Green peas with homemade cheese in mild gravy 20

MALAI KOFTA

Paneer & potato balls served in creamy gravy 20

SHAHI PANEER (GF)

Paneer cooked with onion, tomatoes, ground cashews and spices 22

ALOO GOBI (GF)

Cauliflower and potatoes cooked with onions, ginger, garlic & seasoned with herbs & spices 16

BHINDI DO PYAAZA (GF)

Okra, red onion, coriander, tomato and chat masala, tempered with spices 16

BAINGAN BHARTHA (GF)

Smoked eggplant pulp with garlic, red chilies, cumin & fresh coriander leaves 16

VEGETABLE JALFREZI (GF)

Vegetable medley sautéed with urban tandoor spices 16

CHANA MASALA (GF)

Chickpeas cooked with masala sauce 16

MUTTER MUSHROOM (GF)

Mushroom cooked with onion, tomatoes, green peas and spices in butter & cream curry 19

SALADS *& sides*

KACHUMBER SALAD (GF)

Variety of vegetables tossed in vinaigrette and chat masala 7

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)

Yogurt flavored with masala and cucumber 5

For tables of 6 or more, an 18% service charge will be added to the check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

URBAN BIRYANI

Seasoned meat & rice cooked together in a casserole served with raita

Vegetarian 16 | **Chicken** 16 | **Lamb** 18 | **Goat** 18

TANDOORI *non-vegetarian*

Served with gravy, rice and chutney.

TANDOORI CHICKEN (GF)

Whole marinated chicken cooked in tandoor 20

CHICKEN TIKKA (GF)

Tandoor baked boneless chicken 18

ACHARI CHICKEN TIKKA (GF)

Marinated in yogurt, mustard & flavored pickled spices 18

CHICKEN RESHMI TIKKA (GF)

Marinated in fresh cream, cashew paste, yogurt, and fenugreek 19

LASOONI SEEKH KEBAB

Minced lamb flavored with garlic & rolled on skewers 18

FISH TIKKA/ACHARI (GF)

Fish marinated in mustard oil and spiced with carrom seeds 20

SHRIMP TIKKA/ACHARI

Fish marinated in mustard oil and spiced with carrom seeds 22

TANDOORI SALMON

Spiced with special urban tandoori masala 21

TOUR OF TANDOOR - MIXED PLATTER

Chicken, paneer, shrimp and fish tikka 25

All Paneer 27

TANDOORI *vegetarian*

Served with gravy, rice and chutney.

TANDOORI PANEER TIKKA (GF)

Cottage cheese cubes roasted with tandoori masala 16

HARIYALI PANEER TIKKA (GF)

Cottage cheese cubes marinated with mint, coriander & spices 17

ACHARI PANEER TIKKA (GF)

Pickle flavored cottage cheese cubes 17

TANDOORI PHOOL

Florets of cauliflower & broccoli spiced with tandoori masala 16

TANDOORI *breads*

PLAIN NAAN

Leavened baked bread 4

BUTTER NAAN

Leavened baked bread, topped with butter 4

GARLIC NAAN

Garlic flavored Naan Bread served with butter & cilantro 5

MANITOU "INCLINE" NAAN

Baked bread stuffed with serranos 5

CHEESE NAAN

Naan stuffed with evenly mozzarella cheese and baked to make it perfect 5

PESHAWARI NAAN

Bread stuffed with sweetened coconut and cherries 5

ONION KULCHA

Bread stuffed with onions 5

TAWA ROTI (V)

Whole wheat bread cooked in clay oven 4

MISSI ROTI

Bread made with whole wheat flour, gram flour and seasoned with spices 5

LACHHEDAR PARATHA

Leavened dough paratha layered with ghee 6

PUDINA PARATHA

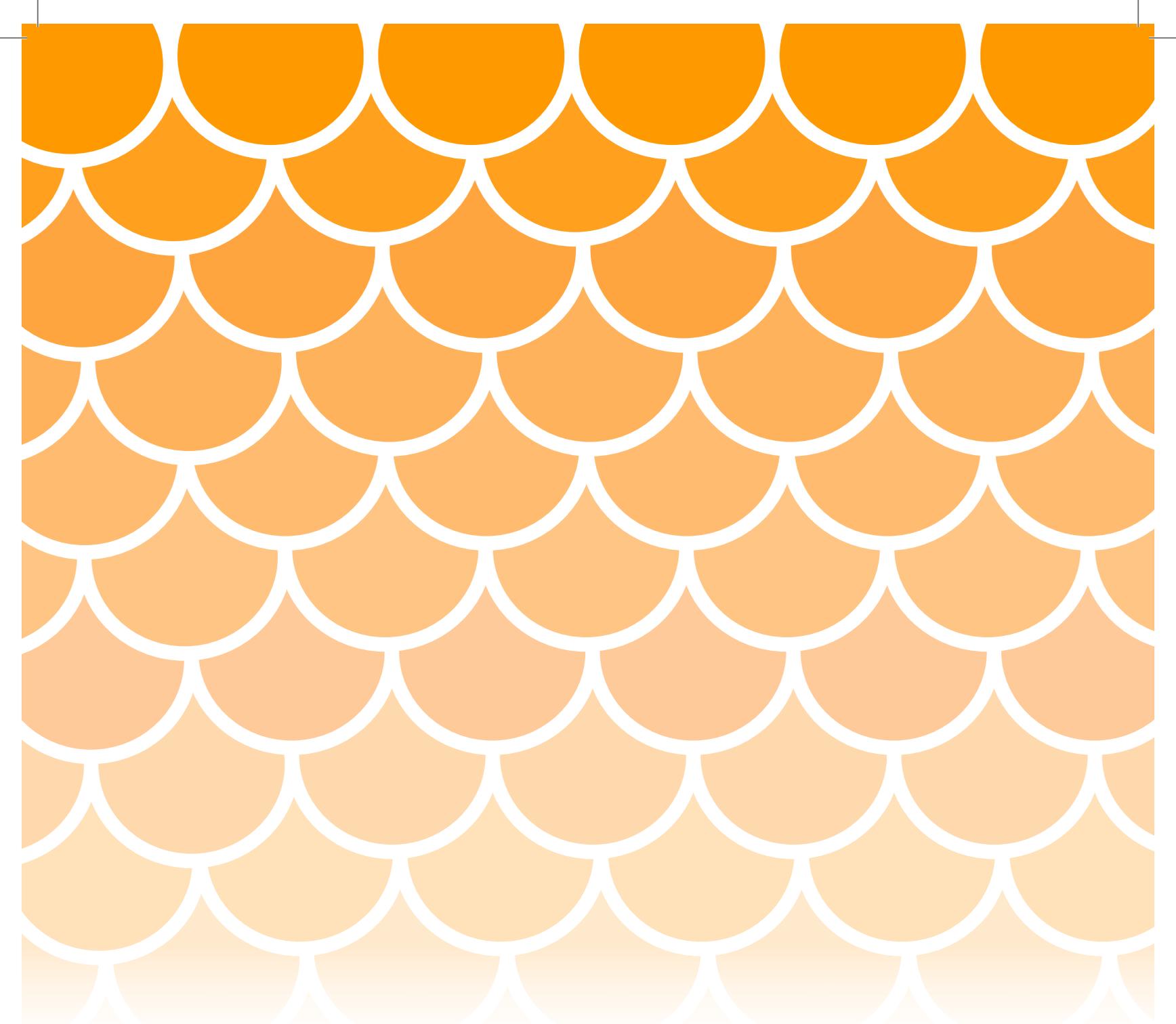
An oven baked bread with a hint of mint 4

UT NAAN

Naan baked with mixed seeds 4

Note! Vegetarian dishes can be made vegan

(GF) - Gluten Free (V) - Vegetarian



URBAN
tandoor
INDIAN LOUNGE

..... **DESSERTS**

GULAB JAMUN WITH ICE CREAM

Milk and flour balls dipped in rose & honey syrup served with vanilla ice cream 8

MANGO FIRNI (GF)

Coarsely ground rice with nuts cooked with reduced milk topped with mango syrup 7

RASMALAI

Soft paneer balls immersed in chilled creamy milk topped with pistachios & almond 7

KHEER

Rice pudding flavored with cardamom & almond 7

MOLTEN LAVA CAKE

Chocolate cake served with a scoop of vanilla ice cream 9

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