

APPETIZERS

PAKODAS (v)

Vegetable coated in seasoned batter and deep-fried. 8

DESI NACHOS

Nachos with Indian flavors 10 **Add: Chicken** +5

DAHI PURI CHAAT

Crispy mini shells stuffed with mint, tamarind and sweetened yogurt. 10

SAMOSA CHAT (vegan available)

Patties stuffed with potatoes, peas, spices, paneer, and topped with chickpea mix 12

MEDU VADA

Traditional south Indian deep fried snack made from black lentils 10

DAHI VADA

A kind of Indian chaat dipped with sweet and sour yoghurt topping with mint and tamarind sauce 14

MASALA CALAMARI

Marinated squid deep fried and tossed in spicy masala 17

CHILLI CHICKEN/PANEER/FISH/SHRIMP

Chicken sautéed with chili sauce, peppers, onion & ginger 16 | 16 | 17 | 17

FISH AMRITSARI

Lightly battered fish fry with Indian spice and gram flour it's a crunchy texture 15

PRAWN PEPPER FRY

Deep fried crispy prawn fritters with sauteed bell peppers, onions and Indian herbs 18

ALOO BONDA

Deep fried potato balls with crushed peanuts and Indian spices coated with gram flour 12

CHICKEN 65

Golden fried crisp chicken nuggets with Indian spices and herbs 15

PEANUT MASALA

Fried Peanuts tossed with chopped onions & tomatoes 18

ENTREES *non-vegetarian* Served with rice.

BUTTER CHICKEN (GF)

Boneless chicken cooked in butter, tomato, onion in creamy sauce 22

CHICKEN TIKKA MASALA (GF)

Tandoor cooked boneless chicken combined with spices in a tomato cream curry 22

GOAT CURRY (GF)

Tenderized goat meat (bone-in) with onion, tomato, ginger-garlic & garam masala curry 24

SAAG GOSHT (GF)

Fresh lamb cooked with creamy spinach with ground spices 24

CHICKEN LABABDAR (GF)

Chicken morsels cooked in cheesy onion tomato gravy 22

METHI CHICKEN (GF)

Rich and creamy chicken cooked with fenugreek leaves 22

CHICKEN CHETTINAD

South Indian chicken spicy curry made from homemade blended spices and herbs 20

CHICKEN TIKKA CHASNI (GF)

Tandoori Chicken tikka cooked with tomato gravy and light mango chutney 22

MUGHLAI KORMA (GF)

Cooked in cream & rich spicy gravy. **Chicken** 22 | **Lamb** 24

GOAN COCONUT KORMA (GF)

Prawn curry with coconut and a blend of spices 20 **Chicken** 22 | **Lamb** 24

TRADITIONAL CURRY (GF)

Home style curry.

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

VINDALOO

Meat and potatoes cooked with vinegar & chili. **Chicken** 22 | **Lamb** 24 | **Fish** 24

LAMB SHANK ROGAN JOSH

Braised lamb shank with aromatic Indian spices 26

ENTREES *vegetarian* Served with rice.

DAL MAKHNI (GF)

Over night slow cooked lentils with spices and the touch of cream & butter 15

PUNJABI DAL TADKA (GF) (🌱)

Yellow lentil tempered with cumin, onion, tomato & coriander 15

KARAHI PANEER (GF)

Paneer tikka pieces sautéed with chunks of onion & bell pepper cooked in tomato gravy 22 **Chicken** 22

PANEER TIKKA MASALA (GF)

Tandori Cottage cheese cubes cooked with onion/bellpepper in think masala sauce 22

SAAG PANEER (GF)

Paneer cubes cooked with creamy spinach sauce 22

MUTTER PANEER (GF)

Green peas with homemade cheese in mild gravy 22

MALAI KOFTA

Paneer & Potato Balls stuffed with Cashew & Raisins served in cashew based creamy gravy 22

VEGETABLE PORIYAL (🌱)

Shallow fried diced assorted vegetables temper with mustard seed and curry leaves dried red chillis 20

METHI CHAMAN

A delicious Kashmir dish made with creamy cashew nut paste fenugreek leaves and paneer 22

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 17

BHINDI DO PYAAZA (GF) (🌱)

Okra, onion, coriander, tomato and chat masala, tempered with spices 17

BAINGAN BHARTHA (GF) (🌱)

Smoked eggplant pulp with garlic, red chilies, cumin & fresh coriander leaves 18

VEGETABLE JALFREZI (GF) (🌱)

Vegetable medley sautéed with urban tandoor spices 18

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 20

VEGETABLE SHAHI KORMA

Cubes assorted vegetable cooked with rich cashew and onion based gravy 22

SALADS *& sides*

KACHUMBER SALAD (GF)

Variety of vegetables tossed in vinaigrette and chat masala 6

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

PALAK SALAD

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

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

VEGETABLES (GF)

Sautéed seasonal vegetables 5

INDIAN CAESAR SALAD (GF) 7

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

INDIAN SPRING SALAD (GF)

cucumber, tomatoes, onions, serranos and lemons 8

PAPPADAM PLATTER

Rice and lentil crisps 7

RAITA (YOGURT) (GF)

Cucumber, masala 5

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

BIRYANI

Seasoned meat & rice cooked together in a casserole topped with caramelized onions, served with raita

Vegetarian 15 | **Chicken** 17 | **Lamb** 19 | **Goat** 20

TANDOORI *non-vegetarian*

Served with gravy, rice and chutney.

TANDOORI CHICKEN (GF)

Whole marinated chicken cooked in tandoor 22

CHICKEN TIKKA (GF)

Tandoor baked boneless chicken 18

ACHARI CHICKEN KABAB (GF)

Marinated in yogurt, mustard & flavored pickled spices 18

Substitute Jumbo Prawn - 21

CHICKEN RESHMI KABAB (GF)

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

LASOONI SEEKH KEBAB

Minced lamb flavored with garlic & rolled on skewers 19

SHRIMP TIKKA

Shrimp marinated in mustard oil and spiced with carrom seeds 21

TANDOORI SALMON

Spiced with special urban tandoori masala 25

TOUR OF TANDOOR NON VEG PLATTER

Indian meats cooked in clay oven with chicken, fish tikka, lamb seekh, and prawn 26

MUSTARD FISH TIKKA

Boneless fish pieces coated with mustard base tandoori marination and grilled in clay oven 22

LAMB HARA KEBAB

Lamb cubes cooked in clay oven coated with mint, spinach, coriander, chili, base marination 24

LAMB CHOPS

Marinated Lamb Chops cooked in Charcoal Tandoor 32

TANDOORI *vegetarian*

Served with gravy, rice and chutney.

HARIYALI PANEER TIKKA (GF)

Cottage cheese cubes marinated with mint, coriander & spices 18

ACHARI PANEER TIKKA (GF)

Pickle flavored cottage cheese cubes 18

TANDOORI PANEER TIKKA (GF)

Cottage cheese cubes roasted with tandoori masala 18

SOYA CHOP MALAI

Marinated with cream, cashew nut paste & fenugreek leaves 18

ASSORTED VEG PLATTER

Comes with roasted cottage cheese, tangy soya chap, skewer of chopped veggies, grilled broccoli 22

TANDOORI *bread*

PLAIN NAAN

Leavened baked bread 4

BUTTER NAAN

Leavened baked bread, topped with butter 5

GARLIC NAAN

Garlic flavored Naan Bread served with butter & cilantro 5

MANITOU "INCLINE" NAAN

Baked bread stuffed with serranos 5

KEEMA NAAN

Bread stuffed with spiced lamb 6

CHEESE NAAN

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

PESHAWARI NAAN

Bread stuffed with sweetened coconut and cherries 6

ONION KULCHA

Bread stuffed with onions 5

TANDOORI 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 5

UT NAAN

Naan baked with mixed seeds 4

Vegetarian dishes can be made vegan

(GF) - Gluten Free (V) - Vegetarian (🌱) - Ask for Vegan

**OUR FOOD CONTAINS NUTS PLEASE
ASK FOR ALLERGIES
TO SERVER/CHEF**

URBAN tandoor

INDIAN LOUNGE

PASTAS

PASTA WITH ARRABIATA SAUCE

Pasta in a spicy tomatoes & red chilli flakes sauce with onions and bell peppers 22 | Chicken 24 | Shrimp 24

PASTA IN A CREAMY CHEESE SAUCE

Pasta in Homemade creamy cheese sauce 22 | Chicken 24 | Shrimp 24

SOUTH INDIAN

Available Daily from 11am - 3pm

MASALA DOSA

Thin and crispy pancake from southern India made by fermented batter of rice and white lentil flours

Paneer Dosa 16

Vegetarian 15

Chicken 16

Lamb 18

Shrimp 18

UTTAPAM

Slightly thick pancake from southern India made from batter of rice and lentils, topped with vegetables and herbs

Vegetarian 15

Chicken 16

Lamb 18

Shrimp 18

IDLI

Fermented rice and lentil cake, cooked in a steamer to make light fluffy slightly sour clouds 12

SPRING DOSA

Prepared similar to masala dosa, but filled with stir fried vegetables and noodles 15

GULAB JAMUN DOSA

Dosa made with milk and flour balls and sweet syrup 15

CURD RICE

Rice is made by mixing cooked rice with thick yoghurt and tempered with mustard seed and curry leaf 12

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

MOLTEN LAVA CAKE

Chocolate cake served with a scoop of vanilla ice cream 9

SAGO VERMICELLI PAYASAM

A tasty, popular, sweet dessert made by simmering milk with roasted vermicelli and sago 10

GAJAR KA HALWA

A carrot pudding cooked with condensed milk & dry nuts 10

SAFFRON PISTACHIO KULFI

Evaporating milk and sweetened with sugar flavouring ingredients, saffron, and cardamom powder are added along with ground chopped nuts 9

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TO SERVER/CHEF**