

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

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

CHICKEN 65

Golden fried crisp chicken nuggets with Indian spices and herbs 15

PEANUT MASALA

Fried Peanuts tossed with chopped onions & tomatoes 8

ENTREES *non-vegetarian* Served with rice.

CHICKEN JAFFRANI 🍲

Chicken cooked in Saffron flavored gravy 22

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.

VEG DIWANI HANDI 🍲

Mix veggies cooked in rich Indian gravy (Cashew Based) 22

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 thick 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

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

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

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.

ENGLISH CHICKEN TIKKA

Tandoor cooked chicken morsels topped with Cheddar Cheese (Amul Cheese) 18

KESHARI CHICKEN TIKKA

Saffron flavored chicken tikka cooked with cashew cheese marination 18

KASHMIRI ANGRA TIKKA

Chicken morsels marinated in cream, cheese, almonds and cashew paste topped with tutti fruity 18

MURGH SABNAMI KEBAB

Mint and capsicum flavored chicken Tikka 18

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, & 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

PRAWNS (TIKKA/ACHARI/MALAI)

Tandoori Masala/Achari Flavored/Cream & Cheese flavored 18

TANDOORI *vegetarian*

Served with gravy, rice and chutney.

PANEER LUCKNOWI TIKKA

Tandoor cooked paneer topped with dry nuts 18

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*s

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

ROTI (V)

Whole wheat bread 3

MISSI ROTI

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

LACHHEDAR PARATHA

Leavened dough paratha layered with ghee 6

RUMALI ROTI

A thin soft flatbread that is folded like a hankerchief 6

Vegetarian dishes can be made vegan

🍲 - Chef Special (GF) - Gluten Free (V) - Vegetarian 🍲 - Ask for Vegan

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

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

URBAN tandoor INDIAN LOUNGE

SOUTH INDIAN

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

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

KHEER

Indian traditional rice pudding 7

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

LAMB RAAN

LEG OF LAMB

Special Order Five Days in Advance

A whole roast leg of lamb, marinated with rich Indian spices, cooked to perfection in tandoor and served with two rumali rotis 200

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TO SERVER/CHEF**