



# *Tandoori Paradise*

## Indian Fusion Delicacies

### Appetizers

**1. Samosas (2pc)**

*Fried pastry filled with spiced potatoes and peas 4*

**2. Samosa Chaat**

*2 Samosas topped with garbanzo beans 6*

**3. Aloo Tikki Chaat**

*Potato patty topped with garbanzo beans 6*

**4. Mixed Vegetable Pakora**

*Spicy battered fried mixed vegetables 6*

**5. Egg Pakora**

*Deep fried masala battered boiled egg 6*

**6. Chili Pakora**

*Spicy battered fried chili 7.5*

**7. Paneer Pakora**

*Spicy battered fried cottage cheese 7.5*

**8. Chicken Pakora**

*Spicy battered fried boneless chicken 7.5*

**9. Fish Amritsari**

*Battered fried fish pieces 7.5*

**10. Chole Puri**

*2 pieces of fried puffy whole wheat bread, served with garbanzo beans 8.5*

**11. Chole Bhature**

*2 pieces of fried puffy white bread, served with garbanzo beans 8.5*

**12. Assorted Vegetable Platter**

*Mix of vegetarian appetizers 7*

### Tandoori Kababs

**13. Mixed Vegetable Kabab**

*Sizzling platter of fresh roasted vegetables 10*

**14. Tandoori Paneer Tikka Kabab**

*Marinated Indian cottage cheese, cooked in a clay oven 10*

**15. Tofu Kabab**

*Marinated tofu, cooked in a clay oven, with bell peppers 11*

**16. Tandoori Chicken Kabab**

*Marinated chicken leg, cooked in a clay oven 10*

**17. Reshami Chicken Tikka Kabab**

*Marinated boneless chicken breast, cooked in a clay oven 10*

**18. Lamb Sheekh Kabab**

*Minced lamb meat with herbs and spices cooked in a clay oven 10*

**19. Lamb Boti Kabab**

*Marinated boneless lamb cubes 11*

**20. Seafood Kabab**

*Fish/Shrimp cooked in tandoori delicacies 12.5*

**21. Chef's Special Combo (Non-veg)**

*Sizzling platter of tandoori delicacies served with Indian traditional sauce 15*

## Fusion Specialities

### 22. Gobi Manchurian

*Cauliflower made in house special spices in Indo-Chinese style 9.5*

### 23. Chili Paneer

*Indian cottage cheese made in house special spices 10*

### 24. Chili Tofu

*Tofu cubes made in house special spices 10*

### 25. Chili Chicken

*Egg coated boneless chicken cubes cooked with onion and bell peppers 10*

### 26. Chicken 65

*Egg coated boneless chicken cubes cooked with yogurt, curry leaves, and spices 10*

### 27. Fish Apollo

*Egg coated fish cooked with yogurt, curry leaves, and spices 11*

### 28. Paneer 65

*Indian cottage cheese cooked with yogurt, curry leaves, and spices 10*

### 29. Tofu 65

*Tofu cooked with yogurt, curry leaves, and spices 10*

### 30. Chicken Chetnad

*Chicken cooked in traditional Indian curry with coconut and curry leaves 11*

### 31. Coconut Chicken Curry

*Boneless chicken cubes cooked with coconut curry leaves, and spices 11*

### 32. Coconut Fish Curry

*Fish cooked with coconut curry leaves, and spices 11*

### 33. Coconut Prawn Curry

*Prawn cooked with coconut curry leaves, and spices 12.5*

## Salads

### 34. Raita

*Fresh chopped cucumber & onions with herbs and cilantro mixed in yogurt 3.5*

### 35. Paneer Salad

*Fresh greens and vegetables with tandoori cottage cheese 8.5*

### 36. Chicken Salad

*Fresh greens with boneless chicken 8.5*

### 37. Fish Salad

*Fresh greens with fish 8.5*

### 38. Shrimp Salad

*Fresh greens with shrimp 10*

## Tandoori Breads

### 39. Naan

*White flour bread baked in a clay oven 2*

### 40. Tandoori Roti

*Whole wheat bread baked in a clay oven 2*

### 41. Garlic Naan

*Naan baked with chopped garlic pieces 2.5*

### 42. Onion Kulcha

*Stuffed onion layered flat bread 2.5*

### 43. Lacche Dar Paratha

*Whole wheat layered bread baked in clay oven 2.5*

### 44. Naan Bread Basket

*Mix of garlic, onion, and plain naans in a basket 6*

## Veg Curries

### 45. Dal

*Lentils cooked with tomatoes, ginger, garlic 7.5*

### 46. Channa Masala

*Garbanzo beans cooked in traditional style with fresh garlic, ginger, and spices 7.5*

### 47. Baingan Bharta

*Roasted mashed eggplant cooked in traditional style with fresh garlic, ginger, and spices 10*

### 48. Karahi Paneer

*Indian cottage cheese cooked in Mughali style with onions, bell peppers, fresh garlic, ginger, and spices 10*

### 49. Mutter Paneer

*Indian cottage cheese and peas cooked with onion, fresh garlic, ginger, and spices 10*

### 50. Mixed Vegetable Korma

*An assortment of vegetables cooked in crème, ginger, and garlic sauce 10*

### 51. Malai Kofta

*Indian cottage cheese and potato balls cooked in crème sauce, a dash of fenugreek, fresh garlic, ginger, and spices 10*

### 52. Palak Paneer

*Indian cottage cheese and spinach cooked with herbs, spices, fresh garlic, and ginger 10*

### 53. Paneer Tikka Masala

*Tandoori cottage cheese cooked in authentic Indian spices, a dash of fenugreek, fresh garlic, and ginger 10*

### 54. Gobi Aloo

*Cauliflower and potatoes cooked with onion, fresh garlic, ginger, and spices 10*

### 55. Shahi Paneer

*Indian cottage cheese cooked in crème and onion gravy, a dash of fenugreek, fresh garlic, ginger, and spices 10*

## Non-Veg Curries

### 56. Egg Curry

*Boiled eggs cooked in tomatoes and onion sauce with fresh garlic, ginger, and spices 8.5*

### 57. Chicken Curry

*Chicken cooked in traditional Indian curry with fresh garlic, ginger, and spices 10*

### 58. Chicken Tikka Masala

*Tandoori boneless chicken cubes cooked in tomato, onion, crème sauce, a dash of fenugreek, fresh garlic, ginger, and spices 10*

### 59. Butter Chicken

*Tandoori boneless chicken cooked in tomatoes, crème, a dash of fenugreek, fresh garlic, ginger, and spices 10*

### 60. Saag Chicken

*Chicken cooked with spinach, fresh garlic, ginger, and spices 10*

### 61. Karahi Chicken

*Chicken cooked on slow heat with onion, bell peppers, herbs, fresh garlic, ginger, and spices 10*

### 62. Chicken Vindaloo

*Chicken and potato cooked in traditional Indian curry with light lemon juice, fresh garlic, ginger, and spices 10.5*

### 63. Lamb Rogan Josh

*Lamb pieces cooked in blend of spices, herbs, fresh garlic, and ginger 11*

### 64. Lamb Saag

*Lamb cooked with spinach, herbs, fresh garlic, ginger, and spices 11*

### 65. Lamb Vindaloo

*Lamb and potato cooked in traditional Indian curry with light lemon juice, fresh garlic, ginger, and spices 12*

### 66. Fish Masala

*Fish cooked in onion based gravy with herbs, fresh garlic, ginger, and spices 11*

### 67. Shrimp Masala

*Shrimp cooked in onion and tomato curry, fresh garlic, ginger, and spices 12.5*

## Rice Items

### 68. Plain Rice

*Steam aromatic Basmati rice 2*

### 69. Vegetable Biryani

*Aromatic Basmati rice slow cooked with assorted vegetables and served with raita 7.5*

### 70. Egg Fried Rice

*Aromatic Basmati rice stir fried with egg 7.5*

### 71. Chicken Biryani

*Aromatic Basmati rice slow cooked with chicken pieces 8.5*

### 72. Lamb Biryani

*Aromatic Basmati rice slow cooked with tender lamb pieces - weekend special only 10.5*

## Desserts

### 73. Gulab Jamun

*2 donut balls in flavored sugar syrup 4.5*

### 74. Kheer (Rice Pudding)

*Basmati rice cooked with milk and sugar 5*

### 75. Mango Pudding

*Traditional Indian mango desert 5*

## Beverages

### 76. Sodas

*Various regular and diet sodas 2*

### 77. Indian Masala Chai

*Indian tea with a blend of herbs 2*

### 78. Snapple & Other Drinks

*Soft drinks 2.5*

### 79. Sweet or Salted Lassi

*Sweet or Salty Indian buttermilk drink. 3*

### 80. Mango Lassi

*Most popular mango flavored Indian buttermilk drink 3*

### 81. Beer / Wine

*Beer or Wine Varies*

## Contact Information

 **(510) 889-1234**

**225 W. Winton Ave, Suite 100, Hayward, CA 94544**

[www.tandooriparadise.com](http://www.tandooriparadise.com)

[orders@tandooriparadise.com](mailto:orders@tandooriparadise.com)

