



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

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