

DRINKS

1. MANGO LASSI:.....\$4.90
Our traditional drink made out of yoghurt & mango with almond, pistachio and cardamom.
2. SHARBAT:.....\$3.90
Rose flavoured cold milk drink.
3. SOFT DRINKS, TEA & COFFEE :.....\$2.50
Coca Cola, Lemonade, Apple-Mango-Orange Juice, Lemon Squash, Mineral Water, Tea, Coffee etc.

(A) All Tandoori Items are marinated over night in Yogurt with various spices and herbs. Skewered & roasted gently in Tandoori Oven for juicy & tasty cooking.
(B) All Main Courses are Onion based curries cooked with Tomatoes Products & Cashew Nuts using selected aromatic spices. All dishes are described briefly.
(C) Stir fried cooking is done in Olive Oil or Clarified Butter. Vegetables Oil used for deep-fried items.

ENTREES

(served with home-made fresh mint chutney)

4. VEGETARIAN ENTREES:
SAMOSA: (2 per serve).....\$7.50
Mashed potatoes, green peas and spices fitted in a pyramid shaped dough, crisp fried.
ONIONBHAJI:(6 to 8 per serve)...\$7.50
Sliced onions with chickpea flour batter, spiced with the Chef's special masala and deep - fried.
BATATA BONDA: (4 per serve)....\$7.50
Spicy mashed potatoes with lemon juice, sultanas, cashew nuts and fresh coriander with gram flour batter and fried.
5. BARRAH KEBAB:(5 per serve).....\$17.90
Ginger flavored juicy lamb chops done to perfection in a creamy cumin based marinade.

6. CHICKEN TIKKA:(4 per serve).....\$14.90
Boneless pieces of chicken marinated in yoghurt, lime juice & medium spices - roasted to perfection in tandoor.
7. CHICKEN PAKORA:\$14.90
Boneless pieces of chicken marinated overnight with mild spices & cooked in tandoori oven. These chicken pieces are tossed into a special batter & deep-fried.
8. MAKHMALI KEBAB:.....\$16.90
Chef's own special recipe - Mild marinade prepared for lamb fillets, skewered & roasted gently in tandoori oven. Experience our fine art of "tender & tasty" meat cooking.
9. MIXED PLATTER:.....per person \$16.90
Mixed combination of Tandoori & Vegetarian items.

TANDOORI BREADS

10. NAN:.....\$2.90
Fine plain flour bread from tandoori oven.
11. GARLIC NAN:.....\$3.90
Nan bread with a fine layer of of garlic. Garnished with fresh coriander & or mint herbs.
12. PANEER NAN:.....\$3.90
Nan bread stuffed with tasty cheese
13. GARLICI PANEER NAN:.....\$4.10
Paneer nan with a fine layer of garlic. Garnished with fresh coriander & or mint herbs
14. KEEMA NAN:.....\$3.90
Nan bread, stuffed with spicy minced chicken.

DELICIOUS SIDE DISHES

15. CUCUMBER RAITA:.....\$2.90
Grated cucumber mixed with yoghurt & mild spices.
16. SIDE DISHES:.....each \$2.90
Mixed Pickles # Papdam # Mint & Yoghurt Chutney # Mango Chutney # Banana Coconut.
17. TASTY PLATTER:.....\$9.90
Mango Chutney, Cucumber Raita, Mixed Pickles or Banana Coconut, Papdam.

MAIN COURSES

(Served With Complimentary Boiled Rice)

Every curry ordered will have separate rice.

Extra Rice: \$2.90

18. SPICY VEGCOMBI CURRY:.....\$14.90
Chef's own special recipe. Mixed vegetables, potato & peas cooked in creamy sauce in medium to hot spices with fruits & nuts, yoghurt and coconut.
19. NAVRATAN:.....\$14.90
A bountiful assortment of mixed vegetables with fruits & nuts prepared in herbs, butter, tomatoes & cream
20. PANEER SAAG:.....\$14.90
Home made cottage cheese cooked in creamy sauce with spinach & fresh ground spices.
21. POTATOES DELIGHT
BOMBAY POTATOES:.....\$14.90
Boiled potatoes with chopped tomatoes, onions & garlic with selected spices cooked in cumin based curry sauce.
MALAI KOFTA:.....\$14.90
Golden fried balls of potatoes, cottage cheese & nuts, cooked in rich Kashmiri sauce.
ALOO-MUTTER-PANEER:.....\$14.90
Boiled potatoes and green peas with chopped fried onion seasoned with cumin,turmeric, garlic, ginger, corianders and other medium spices are added at later stage of cooking with paneer and cream.
SPICY ALOO-SAAG:.....\$14.90
Potatoes & spinach cooked with fresh ground spices in a creamy medium or hot sauce.
ALOO-VEG VINDALOO:.....\$14.90
Potatoes & mixed vegetables cooked in Chef's special dynamite sauce - hot, sharp & tangy.
22. DAL MAKHNI:.....\$14.90
Lentils cooked with freshly ground spices & seasoned with fried onions, tomatoes & garlic.

23. CHICK PEAS CURRY:.....\$14.90

Whole white chick peas soaked in water overnight & then steam cooked. Tomatoes & onions fried separately with mild to medium spices & then chick peas further cooked in it with our special tamarind-based sauce.

24. PRAWN MASALA:.....\$17.90

King prawns marinated in lime juice & mild spices. Cooked with onions, capsicum & tomatoes in medium spiced sauce.

25. MUGHLAI:..(Meat)\$15.90.or.(Seafood)\$17.90

Boneless chicken or King Prawns cooked in a creamy sauce with fruit juices, selected herbs, rare mild spices & saffron.

26. PRAWN KOKNI:.....\$17.90

King prawns & mixed vegetables cooked with cream, yogurt, fruit salad, nuts in date & tamarind sauce.

27. LAMB SAAG:.....\$15.90

Tender diced lambs seasoned with coarse spices & cooked in a blend of green leafy spinach.

28. ROGANJOSH:.....\$15.90

Our special lamb curry with rare herbs in proven style. The spices are added at different stages of cooking for special aromatic flavour.

29. BUTTER CHICKEN:.....\$15.90

Boneless chicken tikka fresh from the tandoor, cooked in a special curry sauce with mild spices, cream & butter.

30. DO-PIYJA:.(Meat)\$15.90.or.(Seafood)\$17.90

Choice of Chicken, Lamb or King Prawns Cooked in aromatic sauce with selected medium or hot spices, mushrooms, capsicum & onions.

31 KORMA:.....(Meat)\$15.90.or.(Seafood)\$17.90

Choice of Lamb, Beef or King Prawns Prepared in a creamy almond & cashew nut gravy sauce with mild spices.

32. MADRAS:...(Meat)\$15.90.or.(Seafood)\$17.90

Choice of Lamb, Beef, King Prawns or Fish Cooked in coconut milk & cream with medium or hot spices.

33.VINDALOO:.(Meat)\$15.90.or.(Seafood)\$17.90

Choice of Chicken, Lamb, Beef, or King Prawns Cooked in Chef's special dynamite sauce - hot, sharp & tangy.

34. LAMB NENTARA:.....\$17.90

Chef's own special recipe - Tender diced lamb & steam cooked whole chick peas simmered in a date, tamarind & yoghurt based curry sauce with fried tomatoes & onion. Mild or hot spices are added at different stage of cooking.

35. SPICY ALOO-LAMB CURRY:.....\$15.90

Tender diced lamb seasoned with exotic spices & cooked with potatoes in a creamy medium or hot sauce.

36. COMBINATION CURRY:.....\$17.90

A special curry - seasoned vegetables, pieces of chicken, beef & minced lamb finger rolls cooked in our Chef's special curry sauce with your selection of mild or hot spices

37. SHAHI MUMTAZ CURRY:.....\$15.90

Chef's special - choice of lamb, beef or chicken in yogurt based spicy sauce, cooked with mixed vegetables.

38. DAL GHOST:.....\$15.90

Mixed lentils & lamb flavoured with freshly ground spices & seasoned with fried onion, tomatoes & a touch of garlic.

39. MANGO CHICKEN:.....\$15.90

Boneless pieces of chicken fresh from tandoori oven cooked further with mild spices, fresh mango (in season) or mango pulp, cream and yoghurt.

40. CHICKEN KHEEMA MUTTER:.....\$17.90

Very tasty dish for which the Chef takes pride. Chicken mince, aromatic spices & herbs are mixed & cooked in tandoori oven at low heat. This spicy mince is further stir fried with cumin seeds, tomatoes, onion & green peas. Coconut, yoghurt, date, tamarind & fresh coriander accomplish the dish which goes well with garlic nan bread.

DESSERTS

41. MANGO KULFI:.....\$4.90

Our traditional home made ice cream. Flavoured with mangoes, nuts & saffron.

42. GULAB JAMUN:.....\$4.90

Golden fried dumpling made of milk, wrapped around with coconut & soaked in rose water syrup.



Tandoori Corner
 Authentic INDIAN Restaurant
 Eat-In(BYO) or Take-Away
5 CRANA St.
St. Marys
NSW 2760
Est.1989
Tel:(02)9833 2590
www.TandooriCorner.net

Recommended by:

1. "Sydney_Eats" The BEST Restaurants Food Guide For Sydney City.
2. Out_to_Eat by Lonely Planet. (Tourists guide magazine.)

We are featured in:

Channel 9 TV serial "THE ALICE" which was filmed at our restaurant.

Dinner: 5:30 pm.-Tuesday to Sunday

All Major Credit Cards Welcome.

Take Away Menu

Price Include G.S.T

Effective from - 16th January 11