

## Biryani

*Selected portions of following sauteed in herbs and spices with fragrant saffron and rice, garnished with raisins and cashews*

1. **Vegetable Biryani:** *Basmati rice cooked with green vegetables and garnished with dried fruits* ..... \$11.95
2. **Lamb Biryani:** *Juicy pieces of lamb cooked with basmati rice and spices and garnished with nuts* ..... \$13.95
3. **Chicken Biryani:** *Basmati rice cooked with chicken chunks, nuts and spices* ..... \$12.95
4. **Fish Biryani:** *Selected pieces of fish cooked with pillau rice* ..... \$13.95
5. **Shrimp Biryani:** *King size shrimp, cooked with basmati rice and garnished with dried fruits* ..... \$14.95
6. **Chef's Special Star Biryani:** *Our special biryani cooked with chicken, lamb, shrimp, paneer and vegetables* ..... \$14.95

## Side Orders

1. Rice (full) ..... \$2.00    2. Rice (half) ..... \$1.25
3. Mango Chutney (imported relish) ..... \$1.95
4. Pickles (mango lemon - hot) ..... \$1.50
5. Yogurt (homemade) ..... \$1.95
6. Raita (cucumber, mint in yogurt) ..... \$1.95

## Desserts

1. **Kheer:** *Rice cooked in sweetened milk* ..... \$2.95
2. **Gulab Jamun:** *Non-fat dry milk and cottage cheese fried balls, soaked in sugar syrup* ..... \$2.95
3. **Gajar Halwa** ..... \$2.95
4. **Kulfi:** *Exotic ice cream from India made with saffron, almond, nuts* ..... \$2.95
5. **Ice Cream (mango ice cream)** ..... \$2.95

## Beverages

1. Lassi (refreshing yogurt drink, sweet or salted) ..... \$2.50
2. Mango Lassi ..... \$2.50
3. Mango Milk Shake (mango flavored with rose water) ..... \$2.50
4. Mango Juice ..... \$2.50
5. Soft Drinks (Coke, Diet Coke, Iced Tea, Mt. Dew, Sprite, Club Soda) \$1.50
6. Tea / Coffee / Decaf ..... \$1.25
7. Masala Tea (no refill) ..... \$1.50



mango lassi

## Indo-Chinese

1. **Gobhi Manchurian:** *Cauliflower fried and prepared with onions, green pepper and Indo-Chinese sauce* ..... \$10.00
2. **Paneer Chilli:** *Homemade cheese cubes fried and prepared with green peppers and onions in Indo-Chinese sauce* ..... \$11.00
3. **Chilli Chicken:** *Boneless chicken pieces cooked with green pepper, onions in Indo-Chinese sauce* ..... \$10.00
4. **Chicken 65:** *Dry chicken cooked with ginger, garlic and special spices* ..... \$10.00
5. **Fish Chilli:** *Boneless fish pieces cooked with green pepper, onions in Indo-Chinese sauce* ..... \$12.95

## Dinner Specials

1. **Vegetable Thali Dinner** ..... \$18.95  
*Mixed vegetables, chana masala, daal, raita, gulab jamun, naan and rice. Served with Samosa or Soup.*
2. **Non-Vegetable Thali Dinner** ..... \$19.95  
*Lamb curry, chicken tikka masala, chicken korma, rice, naan, raita and choice of dessert. Served with Samosa or Soup.*
3. **Egg Bhaji or Egg Curry** ..... \$9.95
4. **Egg Masala** ..... \$9.95

## LUNCH BUFFET

7 days a week  
11:30 am - 3:00 pm

## DINNER MENU

7 days a week  
5:00 pm - 10:00 pm

# TANDOOR



## RESTAURANT

*House of Fine Indian Cuisine*

Open 7 days a week – Catering – Parties

### LUNCH BUFFET

7 days a week  
11:30 am - 3:00 pm

### DINNER MENU

7 days a week  
5:00 pm - 10:00 pm

[Our Meals are Prepared as per your choice](#)

Mild, Medium, Hot or Very Hot



1117 S. 108th Street, West Allis, WI 53214

Tel: (414) 777-1600 Fax: (414) 777-1577

## Exotic Appetizers

- Fish Pakora:** Fish dipped in spiced butter, deep fried ..... \$7.95
- Vegetable Pakora:** Vegetable fritters (6) ..... \$3.50
- Samosa (3 pcs):** Spicy turnovers stuffed with potatoes and green peas ..... \$3.50
- Chicken Pakora (6 pcs):** Boneless cubes of chicken deep fried in chickpea batter ..... \$4.50
- Aloo Tikki (2 pcs):** Chopped potatoes, green peas, gram flour balls, deep fried ..... \$2.95
- Mixed Vegetarian platter:** 4 vegetable pakoras and cheese pakoras, samosa and aloo tikki ..... \$6.95
- Non-Vegetarian Platter:** 4 chicken and 4 fish pakoras and seekh kabob ..... \$7.95
- Papadum (6 slices):** Crispy, spicy wafers ..... \$1.95
- Shrimp Pakora:** Shrimp dipped in spiced butter, deep fried ..... \$7.95
- Paneer Pakora:** Piece of homemade cheese, dipped in chickpea flour and fried ..... \$4.75
- Green Salad:** Lettuce and tomato salad lightly spiced ..... \$2.50
- Chicken Chili:** Chicken pieces sauteed with onion, green pepper, chili and curry leaves ..... \$6.95

## Traditional Indian Soups

- Vegetable Soup:** Lentils, vegetables and spices ..... \$2.50
- Coconut Soup:** Coconut cream and pistachio ..... \$2.50
- Chicken Soup:** A soup of delicately spiced chicken ..... \$2.50
- Tomato Soup** ..... \$2.50

## Indian Breads

Baked Fresh to Order

- Poori (2 pcs):** Deep fried whole wheat bread ..... \$2.50
- Plain Paratha:** Multi-layered bread freshly made with butter ..... \$2.50
- Aloo Paratha:** Whole wheat flour bread stuffed with spiced mashed potatoes ..... \$2.50
- Chicken Tikka Kulcha:** A delightful fine flour bread stuffed with chicken and herbs ..... \$2.50
- Roti:** Whole wheat bread baked in Tandoor ..... \$1.50
- Ginger Naan:** Naan bread stuffed with fresh garlic, coriander and seasoning ..... \$2.50
- Peshawari Naan:** Unleavened white bread stuffed with cashews, and raisins ..... \$2.50
- Onion Kulcha:** Spicy bread stuffed with fresh onions ..... \$2.50
- Naan:** A traditional soft bread baked in clay oven ..... \$1.95
- Paneer Kulcha:** Naan stuffed with homemade cheese, spices and herbs ..... \$2.50
- Gobhi Paratha:** Whole wheat bread, stuffed with cauliflower, cooked on a griddle with butter and spices ..... \$2.50
- Garlic Paratha or Garlic Naan** ..... \$2.50
- Keema Naan:** Stuffed with ground lamb and fresh ginger ..... \$2.50
- Methi Naan:** Fine flour bread stuffed with fenugreek leaves & herbs ..... \$2.50
- Chapati:** Thin, dry whole wheat bread ..... \$1.50

## Tandoori Specials

- Boti Kabab:** Chunks of lamb marinated in spices and cooked over charcoal ..... \$13.95
- Chicken Tikka:** Chicken breast roasted in charcoal oven, mildly spiced and served with lemon ..... \$11.95
- Seekh Kabab:** Finely minced lamb seasoned with chopped onions, herbs & spices then baked on skewers in our Tandoor oven ..... \$12.95
- Tandoori Shrimp:** King-sized shrimp marinated and cooked in clay oven ..... \$15.95
- Seafood Grill:** An unbeatable combination of fish and jumbo shrimp ..... \$15.95
- Tandoori Mixed Grill:** Madras combination of Tandoori specialties such as tandoori chicken, chicken tikka, seekh kabab and shrimps served with sauteed onions & pieces of lemon ..... \$15.95
- Fish Tikka:** Fish marinated in Chef's secret spices and cooked in Tandoor ..... \$15.95
- Chicken Tandoori:** Chicken marinated in yogurt with freshly ground spices and lemon juice grilled in tandoor .. **Half 11.95 Full \$19.95**

## Chef's Specials

- Mango Chicken and Shrimp:** The classic combination of chicken & shrimp smothered in freshly blended mango fruit sauce served with basmati rice and naan bread ..... \$15.95
- Aloo Tikki with Channa Masala:** Combination of diced potatoes and garbanzo beans cooked in sauce served with basmati rice and naan bread ..... \$10.95
- Paneer and Mushrooms:** Combination of mushrooms and cheese cooked with tomatoes. Served with basmati rice and naan bread ... \$11.95
- Garlic Chicken and Shrimp:** The classic combination of chicken and shrimp smothered in freshly blended garlic sauce, served with basmati rice and naan bread ..... \$15.95
- Coconut Shrimp and Chicken:** Fresh shrimp and chicken in a sauce made of coconut milk, yogurt and light cream with roasted cashews and raisins. Served with fresh baked naan bread ..... \$15.95
- Shrimp Tandoori Masala:** Large pieces of shrimp cooked in rich tomato butter and cream sauce. Served with fresh baked naan bread \$16.95
- Cholay Poori (2 pcs):** Served with rice ..... \$10.95

## Vegetable Curries

Served with basmati rice

- Shahi Paneer:** Homemade cheese cubes, sauteed ginger, garlic with a creamy sauce with cashews and raisins..... \$11.95
- Aloo-Matar-Paneer:** Cubes of cheese, peas, potatoes in spiced gravy ..... \$9.95
- Paneer Bhuna:** Fresh homemade cheese cooked with tomatoes, onions and green peppers ..... \$10.9
- Saag Paneer:** Spinach cooked with homemade cheese ..... \$9.95
- Paneer Vegetable:** Cubes of homemade cheese cooked with fresh vegetables in a sauce ..... \$10.95
- Coconut Paneer:** Homemade cheese balls cooked in a sauce made of coconut milk, yogurt and light cream with roasted cashews and raisins ..... \$10.95
- Paneer Masala:** Cubes of homemade cheese sauteed in garlic, ginger and tomatoes with a creamy sauce ..... \$10.95

## Vegetable Curries cont'd

Served with basmati rice

- Aloo Palak:** Potato cooked with spinach and cream sauce ..... \$8.95
- Aloo Matar:** Fresh green peas cooked in a delicately spiced sauce with potatoes ..... \$8.95
- Aloo Gobhi:** Cauliflower and potatoes cooked with tomatoes and spices ..... \$9.95
- Chana Masala:** Garbanzo beans in a blend of tomatoes, onions, green peppers and spices ..... \$8.95
- Daal Makhni:** Black beans and kidney beans cooked with butter. \$8.95
- Rajmah:** Red beans cooked in thick gravy ..... \$9.95
- Daal Tarka:** Yellow lentil cooked with spices in gravy and then deep fried for flavor ..... \$8.95
- Chana Saag:** Whole chickpeas cooked with spiced spinach sauce \$9.95
- Matar Mushroom:** Fresh mushrooms sauteed with ginger, garlic, onion and tomato in a creamy sauce. A royal vegetarian delight .... \$9.95
- Kadi Pakora:** Dumpling of mixed vegetables, cooked in chickpea flour, yogurt and mustard sauce ..... \$9.95
- Bhindi Masala:** Fresh cut okra sauteed with onion, fresh tomato and a touch of garlic and ginger ..... \$10.95
- Vegetables Korma:** Mixed vegetables cooked with cream, herbs & cashews ..... \$9.95
- Mixed Vegetables:** Assorted vegetables cooked in spices ..... \$9.95
- Malai Kofta:** Vegetable balls in spiced gravy with nuts and cream \$10.95
- Baingan Bharta:** An eggplant specialty baked over an open flame, mashed and then sauteed with onions, garlic, ginger and spices ..... \$9.95

## Exquisite Chicken Specialties

Served with basmati rice

- Chicken Tikka Masala:** Boneless roasted chicken cooked in spices and thick curry sauce ..... \$11.95
- Chicken Curry:** Boneless chicken, cooked in onions, garlic, ginger, yogurt and spices ..... \$10.95
- Coconut Chicken:** Fresh chicken in a sauce made of coconut milk, yogurt and light cream with roasted cashews and raisins ..... \$11.95
- Chicken Shaahi Korma:** Chicken cooked with cream sauce and cashews ..... \$11.95
- Chicken Vindaloo:** Boneless chicken curry cooked with potatoes. Choice of mild, med, hot ..... \$10.95
- Chicken Saagwala:** Boneless chicken cooked in creamed spinach sauce ..... \$10.95
- Chicken Dalcine:** Boneless chicken cooked in yellow lentil and spices ..... \$10.95
- Chicken Vegetable:** Boneless chicken cooked with fresh vegetables in spiced sauce ..... \$10.95
- Chicken Mushroom:** Boneless chicken cooked with mushrooms \$10.95
- Chicken Tikka Saag:** Chicken breast roasted in charcoal with spinach ..... \$11.95
- Chicken Mango:** Boneless chicken cooked in onion, garlic, ginger and mango sauce ..... \$10.95
- Chicken Mughlai:** Boneless tender pieces of chicken cooked in cream sauce with mushrooms ..... \$11.95
- Chicken Makhni:** Boneless tandoori chicken cooked in spices and thick curry ..... \$11.95

## Beef Dishes

Served with basmati rice

- Beef Curry:** Beef cooked in onions, garlic, ginger, yogurt and spices \$11.95
- Beef Mango:** Boneless beef cooked in onion, garlic, ginger and mango sauce ..... \$11.95
- Beef Saga Wala:** Beef cooked in a creamed spinach sauce..... \$11.95
- Beef Vegetable:** Beef cooked with fresh vegetables in medium spiced sauce ..... \$11.95
- Beef ShahiKorma:** Beef cooked in cream with a blend of herbs and spices with cashews and raisins ..... \$12.95
- Beef Masala:** Beef cooked in a cream sauce of tomatoes..... \$12.95

## Lamb & Goat Dishes

Served with basmati rice

- Lamb Mango:** Tender lamb cubes cooked with mango fruit in sauce ..... \$12.95
- Lamb Curry:** The perfect lamb curry, cooked with onions and yogurt with ginger and garlic ..... \$12.95
- Lamb Masala:** Boneless roasted lamb cooked with curry leaves and spices with thick tomato sauce ..... \$13.95
- Lamb ShahiKorma:** Lamb cooked in cream with herbs & cashews \$13.95
- Lamb Vindaloo:** Lamb cooked in a sauce ..choice of mild, med, hot \$12.95
- Lamb Mushrooms:** Pieces of boneless lamb cooked with mushrooms and a blend of herbs and spices ..... \$12.95
- Lamb Saagwala:** Lamb cooked in a creamed spinach sauce ..... \$12.95
- Lamb Boti-Kabab Masala:** Tandoor broiled lamb sauteed in our special exquisite curry to gastronomical satisfaction ..... \$13.95
- Lamb Vegetable:** Lamb cooked with fresh vegetables in curry sauce ..... \$12.95
- Lamb Bharta:** Lamb cooked with eggplant baked over an open flame, mashed and then sauteed with onions, garlic, ginger and spices ..... \$13.95
- Goat Curry:** Fresh goat sauteed in onion, garlic, ginger & spices \$13.95

## Seafood Delicacies

Served with basmati rice

- Shrimp Curry:** Jumbo shrimp cooked in a spicy curried sauce .... \$12.95
- Shrimp masala:** Shrimp cooked in rich creamy tomato sauce ..... \$13.95
- Shrimp Shahi Korma:** Shrimp cooked in a creamy spicy sauce with nuts ..... \$13.95
- Shrimp Saagwala:** Shrimp cooked in a creamy spinach sauce .... \$12.95
- Shrimp Vindaloo:** Shrimp cooked in a spicy sauce with potatoes and onions ..... \$12.95
- Shrimp Vegetable:** Shrimp cooked with fresh vegetables in medium spiced sauce ..... \$12.95
- Shrimp Mushroom:** Shrimp cooked with mushrooms & curry sauce ..... \$12.95
- Fish Curry:** Boneless fish cooked in onions, garlic, yogurt & spices \$11.95
- Fish Masala:** Boneless fish pieces marinated with yogurt, spices and cooked with curry sauce and tomatoes ..... \$12.95
- Fish Mushrooms:** Fish cooked in a fresh mushroom sauce ..... \$11.95
- Fish Saagwala:** Fish cooked in a creamy spinach sauce ..... \$11.95
- Fish Vindaloo:** Boneless fish cooked with potatoes and spices ..... \$11.95