



तान्दोरी
Garden
तान्दोरी ऑफ़ इन्डिया

Welcome To Tandoori Garden Online !

Fine Dining * Daily Lunch Buffet
Weekend Champagne Brunch
Take-Out * Delivery * Catering
Banquet Facility * Corporate Events

Delivery Or Pick-up

Call: (714)533-2288



www.tandoorigarden.com



Appetizers, the Beginning!

- | | |
|---|-------------|
| 1. VEGETABLE PAKORA | 3.95 |
| Freshly cut vegetables, spiced, battered & deep fried. Served with sliced onions & Lemon. | |
| 1A. PANEER PAKORA..... | 4.95 |
| Indian cottage cheese battered & deep fried. Served with sliced onions & Lemon. | |
| 2 . VEGETABLE SAMOSA..... | 3.95 |
| Triangle turnovers stuffed with potatoes, peas, herbs & spices. Served with onions & Lemon. | |
| 3. CHICKEN PAKORA..... | 4.95 |
| Boneless chicken, Indian herbs & spices, battered & fried. Served with onions & Leon. | |
| 4. KEEMA SAMOSA | 4.95 |
| Triangle turnovers stuffed & spiced with ground Lamb, deep fried, Served with onions & Lemon. | |
| 5. ASSORTED HORS D'OEUVRES | 5.95 |
| Assortment of chicken pakora, vegetable pakora, vegetable samosa, keema samosa & Fish Pakora. A TG Treat! | |
| 5A.FISH PAKORA..... | 5.95 |
| Fresh mahi mahi fish, blended with Indian herbs & spices, deep fried and served with onions & Lemon. | |
| 5B. GOBHI PAKORA..... | 4.95 |
| Freshly cut cauliflower, blended with our signature herbs & spices, served deep fried. | |
| 5C. ONION BHAJI | 3.95 |
| Freshly cut onions blended with our special spices and deep fried. | |

Soups & Salads

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|--|-------------|
| SPICY CHICKEN SOUP..... | 3.95 |
| Chicken Soup spiced with ginger, Cumin and Cloves, Garnished with Coriander Leaves | |
| CHICKEN MULLIGATAWNY SOUP..... | 3.95 |
| Delicious Lentil Soup blended with chicken, Our Signature Herbs & Mild Spices, Excellent! | |
| VEGETABLE SOUP | 3.95 |
| Fresh Greens cooked in Garlic, Ginger and our signature Indian herbs & Spices. | |
| FRESH GREEN SALAD | 3.95 |
| Freshly picked Lettuce, Cucumbers, Tomatoes served with your choice of dressing. | |
| TG HOUSE SALAD | 6.95 |
| Freshly picked Lettuce, Cucumbers, Tomatoes blended with finely chopped Chicken Tikka and blended to perfection, topped with our signature masala. A TG Treat! | |

*"Part of the secret of success in life is to eat what you like
and let the food fight it out inside."*

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Tandoori Khazana

Treasures From Tandoor - An Indian Clay Oven

6. CHICKEN TANDOORI8.95(HALF).....13.95(FULL)

Quartered pieces of young succulent chicken marinated overnight with our signature Herbs & Spices.

7. CHICKEN TIKKA9.95

Boneless pieces of chicken breast marinated overnight with our signature herbs & spices. Healthy!

8. LAMB BOTI KABAB12.95

Tender pieces of lamb marinated overnight with special blend of herbs & spices, cooked in Tandoor.

9. SEEKH KABAB11.95

Ground Lamb blended with finely chopped onions, peppers and spices, cooked in Tandoor.

10. SHRIMP TANDOORI13.95

Tiger Prawns marinated mildly with a special blend of Indian spices, cooked in Tandoor.

11. FISH TANDOORI12.95

Fresh Mahi Mahi lightly marinated with our signature herbs & spices, cooked in Tandoor.

11A. PANEER TIKKA8.95

Soft & Juicy chunks of Paneer (Indian Cottage Cheese) marinated with spices and cooked in Tandoor

11B. TANDOORI GARDEN MIX GRILL14.95

A Sumptuous combination of chicken Tandoori, Chicken Tikka, Seekh Kabab & Fish Tandoori.

Entrees

(Entrée selections are presented A La Carte in serving dish)

Chicken Curries

12. CHICKEN CURRY8.95

Tender Pieces of boneless chicken cooked in curry sauce.

13. CHICKEN KORMA9.95

Boneless pieces of Chicken cooked in a rich creamy sauce, spiced with onions & Ginger and topped with cashews and raisons. *Mild*

14. CHICKEN MAKHNI (BUTTER CHICKEN).....9.95

Boneless pieces of chicken partially grilled in Tandoor and finished in tomato gravy with butter & Cream. Popular!

15. CHICKEN VINDALOO9.95

Boneless pieces of chicken cooked with potatoes in a curry sauce. *medium spiced*

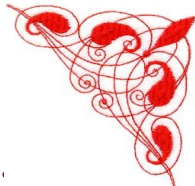
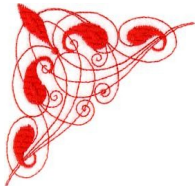
16. CHICKEN DO PIAZA9.95

Boneless Pieces of chicken cooked with onions in a curry sauce.

All Dishes are Mildly spiced, please let your server know your spice level.

“Food is the most primitive form of comfort .”

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- 17. CHICKEN MUSHROOM9.95**
Boneless pieces of chicken cooked with freshly cut mushrooms in a curry sauce.
- 18. CHICKEN SAAG9.95**
Boneless pieces of chicken cooked with spinach and blended with herbs & Spices.

Lamb Curries

- 19. LAMB CURRY9.95**
Tender pieces of Lamb cooked in a tomato based gravy.
- 20. LAMB SAAG10.95**
Boneless pieces of Tender Lamb cooked in Spinach and blended with our signature Herbs & Spices.
- 21. LAMB VINDALOO10.95**
Boneless pieces of tender Lamb cooked with potatoes in a curry sauce.
- 22. LAMB KORMA10.95**
Boneless pieces of tender Lamb cooked with creamy sauce and topped with nuts & raisons.

Seafood Curries

- 23. SHRIMP MASALA12.95**
Fresh Tiger prawns cooked in a curry sauce blended with Indian herbs and spices. *Mild*
- 24. SHRIMP SAAG11.95**
Fresh Tiger prawns cooked with spinach and blended with our signature herbs & Spices
- 25. SHRIMP VINDALOO11.95**
Fresh Tiger prawns cooked in a curry sauce with Potatoes.
- 26. SHRIMP CURRY10.95**
Fresh Tiger prawns cooked in a tomato based curry sauce with herbs & spices.
- 26A. FISH MASALA12.95**
Mahi Mahi cooked in a butter & Creamy curry sauce.
- 26B. SHRIMP KORMA12.95**
Fresh Tiger prawns cooked in a creamy sauce topped with cashews and raisons.
- 26C. FISH CURRY10.95**
Fresh Mahi Mahi cooked in a curry sauce with Indian herbs & Spices.

Vegetable Delights


- 27. ALOO GOBHI8.95**
Fresh Potatoes and cauliflowers cooked with ginger. Healthy!
- 28. BAIGAN BHARTA.....8.95**
Freshly baked Eggplant and cooked with onions and curry sauce.
- 29. SAAG PANEER8.95**
Spinach cooked in a typical homemade style, prepared with Indian Cottage Cheese. Healthy!!

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."




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- 30. DAAL MAKHNI.....7.95**
Lentils Cooked with Garlic and Indian spices. This dish is a widely used with every meal in India.
- 31. VEGETABLE KORMA8.95**
Fresh Seasoned greens, cooked in our rich creamy sauce and topped with cashews & raisons.
- 32. MATAR PANEER.....8.95**
Garden Fresh Peas, cooked with our homemade Indian Cottage Cheese in a curry sauce.
- 33. MUSHROOM MASALA8.95**
Delicately sliced fresh mushrooms cooked in our signature butter sauce. ***Mild***
- 34. MALAI KOFTA8.95**
A Gourmet delight of Koftas made with our homemade cheese in a rich creamy sauce. **Popular!!!**
- 34A. BHINDI MASALA (OKRA)8.95**
Fresh cut Okra with onion and tomatoes. Healthy!!!
- 34B. ALU VINDALOO8.95**
Potatoes cooked in a thick tomato gravy.
- 34C. CHANA MASALA.....8.95**
Chickpeas prepared in a rich sauce with onion & tomato.
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Tandoori Garden Specialties

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- 35. CHICKEN TIKKA MASALA10.95**
Boneless pieces of chicken cooked in Tandoor, prepared in yogurt & Butter creamy sauce. Popular!
- 36. LAMB TIKKA MASALA11.95**
Tender Lamb cooked in a rich butter creamy sauce with Indian Herbs & Spices.
- 37. CHICKEN KARAHÍ10.95**
Boneless pieces of chicken cooked with fresh ginger, Garlic, Tomato, Onion and Indian Spices.
- 38. LAMB KARAHÍ11.95**
Boneless pieces of Lamb cooked with fresh ginger, Garlic, Tomato, Onion and Indian Spices.

Combination Dinners

(All combination Dinner Prices are per person)

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- 39. VEGETARIAN COMBO14.95**
A Selection of fresh vegetable: Choice of Alu Gobhi or Saag paneer, Baigan Bharta, Daal, Rice, Naan & Raita
- 40. MIX TANDOORI GRILL16.95**
A Sumptuous combination from Tandoor: 1/4 Tandoori Chicken, Seekh Kabab, Chicken Tikka, Lamb Boti Kabab, Shrimp Tandoori, Naan, rice & Raita. Served on a bed of sautéed onions.

*“Food is our common ground,
a universal experience.”*

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41. **PUNJABI COMBO**15.95
Chicken Vindaloo, Lamb Korma, Vegetable of the day, Naan, Rice , Raita & Dessert
42. **TANDOORI GARDEN SPECIAL**17.95
1/4 Tandoori Chicken, Choice of lamb curry or Chicken Curry, Baigan Bharta, Naan, Rice, Raita & Dessert.

Rice Selection

43. **BASMATI BOILED RICE**2.95 (HALF)3.95(FULL)
Basmati Rice, boiled and spiced with cloves , cardamom & cinnamon.
44. **CHICKEN BIRYANI**8.95
Basmati Rice cooked with boneless pieces of chicken and blended with our signature Herbs & Spices.
45. **SHRIMP BIRYANI**10.95
Fresh Tiger Prawns cooked with Basmati Rice, Cashew nuts, Raisins and blended with traditional herbs & Spices.
46. **VEGETABLE BIRYANI**5.95
Garden Fresh vegetables cooked with Basmati Rice, Cashew nuts & blended with herbs & spices.
47. **LAMB BIRYANI**9.95
Boneless pieces of young Lamb cooked with basmati rice and blended with our signature herbs & spices, topped with cashew nuts & Raisins.
48. **PEA PILAUF**4.95
Basmati rice cooked with fresh tomatoes, onions, Green peas and topped with cashew nuts & Raisins. All time Favorite!

Tandoori Breads (Naan)

49. **NAAN (PLAIN)**1.95
White Flour Leavened bread, cooked with butter and baked in the Clay Oven.
50. **GARLIC NAAN**2.95
Naan garnished with freshly chopped garlic, coriander Leaves and baked in the Clay Oven.
51. **KEEMA NAAN**3.50
Naan stuffed with ground Lamb and a special blend of spices, baked in the clay oven.
52. **ONION NAAN**2.95
Naan Stuffed with Finely chopped Onions and Baked in the Clay Oven.
53. **PARATHA**2.95
Whole Wheat flour, multi layered Flat bread baked in the Clay Oven.
54. **ALU PARATHA**3.25
Whole Wheat flour stuffed with boiled potatoes & spices baked in the Clay Oven.

"Food is an important part of a balanced diet."

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55. ROTI1.95

Whole Wheat flour bread baked in the Clay Oven.

56. SESAME NAAN.....2.95

White Flour stuffed with sesame seeds baked in the Clay Oven.

56A. PESHAWRI NAAN3.50

Whole wheat bread cooked with coconut, pistachio & Almonds, baked in the Clay Oven.

56B. CHEESE NAAN3.50

White flour leavened bread stuffed with Paneer (Indian Cottage Cheese) cooked with butter, baked in the Clay Oven.

56C. CHICKEN TIKKA NAAN3.95

White flour leavened bread stuffed with Chicken Tikka and our signature herbs & Spices, baked in the clay oven.

Side Orders

57. PAPADAM. 1.95

Thin crispy wafers made of ground Lentils and baked in the clay oven.

58. PICKLE STAND2.95

Imported Hot Pickles Along with sweet mango chutney to complete your meal.

59. RAITA 2.95

Our Fresh Homemade yogurt with shredded cucumbers, Tomatoes, Onions and selected spices to satisfy your buds. Widely used in every Indian Household. A Tradition!

Sweet Dreams (Desserts)

60. RASMALAI2.95

Patties of Fresh Homemade cheese & Ricotta. Cheese mildly boiled and garnished with Almonds, served chilled.

61. KHEER (RICE PUDDING)2.95

Basmati rice cooked in whole milk, shredded with coconut, raisins, cashew nuts & sweetened to perfection. Served chilled.

62. KULFI2.95

A mixture of creamery milk, almond nuts, cardamom, sugar. Served frozen.

63. GULAB JAMUN (GOOL-AAB JAA-MUN) 2.95

Deliciously lightly browned cheese cake balls, soaked in sweet homemade syrup. Served hot or cold. All time favorite.

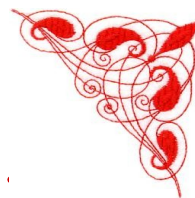
64. MANGO ICE CREAM2.95

Our most popular dessert, a must on buffer every day by customers demand - A must try!!

64A. GAJJAR HALWA (CARROT PUDDING)2.95

“Life is uncertain. Eat dessert first.”

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Beverages

LASSI (SWEET OR SALTED)2.95

Our Homemade yogurt blended with low fat milk, sugar and crushed ice, topped with few drops of rose water. A very popular beverage all across India especially In the North.

MANGO LASSI2.95

Our homemade yogurt blended with imported Mango pulp from India, crushed ice and topped with few drops of rose water. A specialty drink in India. A must Try!

COLD COFFEE2.50

Low Fat milk blended with crushed ice and imported Coffee.

SODA1.95

Coke, Diet Coke, Sprite

ICED TEA (UNSWEETENED)1.95

JUICES2.50

Apple, cranberry, Orange, Pineapple.

Tea Time!

TRADITIONAL MASALA CHAI2.50

Black Tea, ginger root, cinnamon, green cardamom flavored with ginger, cinnamon & light Vanilla essence. Served best with milk & Sugar.

HERBAL MASALA CHAI2.50

Made with Rooibos (South African Herb) as base, blended with ginger root, Cinnamon, green cardamom and flavored with cinnamon, ginger & light vanilla essence.

TG GOLD2.95

Gourmet Bottled Iced Tea, Available in six exotic flavor:

White Champagne Raspberry, Green Lemon Mint Cooler, High Energy Blend, Rooibos Kimberley Herbal Blend, Holy Detox Herbal Blend and Bianca Chamomile Herbal Blend



We Deliver !

Beer & Wine Available

We Cater !

Visit us on the Web:

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