

Tandoori King Restaurant

STARTERS

Samosa	\$6.00
Flaky pastry, filled with potatoes, peas and spices, fried golden brown.	
Potato Pakoras	\$6.00
Potato slices dipped in spicy chickpea flour batter and deep-fried.	
Onion Bhaji	\$6.00
Chopped onion dipped in spicy chickpea flour batter and deep-fried.	
Tandoori Mushrooms	\$8.50
Mushrooms coated in spicy yoghurt marinade and cooked in the tandoor oven.	
Chicken Tikka	\$8.50
Boneless chicken pieces marinated in spices & yoghurt and roasted in the tandoor.	
Tandoori Chicken half / full	\$10.00 / \$18.00
Chicken marinated with fresh herbs and spices in yoghurt and roasted in the tandoor.	
Seekh Kebab	\$8.50
Minced lamb mixed with fresh herbs and spices, and cooked on skewers in the tandoor.	
Vegetable Platter for two	\$14.00
Includes samosa, potato pakoras and onion bhaji.	
Tandoori King Platter for two	\$15.00
Platter has samosa, chicken tikka , seekh kebab, onion bhaji, and potato pakora.	

MAINS

All mains served with Basmati Rice

CHICKEN

Butter Chicken	\$18.00
Marinated tandoori chicken cooked in creamy tomato and butter sauce.	
Chicken Tikka Masala	\$18.00
World's most popular Indian dish. Chicken tikka pieces cooked in a spicy onion sauce.	
Chicken Korma	\$18.00
Boneless chicken cooked in a creamy nut sauce.	
Chicken Vindaloo	\$18.00
Goa's famous dish. Chicken pieces cooked with vindaloo paste and capsicum.	
Mango Chicken	\$18.00
Mango flavour creates an exotic curry. Tender chicken cooked in a subtle creamy sauce.	
Saag Chicken	\$18.00
Tender chicken cooked in spinach based gravy and spices.	
Chicken Jalfrezi	\$18.00
This curry has chicken, capsicum & onion fried and then combined with a thick spicy sauce.	
Chicken Xacuti	\$18.00
Chicken cooked in special spices and coconut cream in Goan style.	
Chicken Biryani	\$18.00
Rice cooked with chicken, herbs and spices. Served with Raita.	

BANQUET

Banquet (Minimum 4 persons)	\$25.00/person
Mixed platter for starters.	
A selection of any 4 dishes (vegetarian, chicken, lamb and seafood curry).	
Accompanied with naan basket.	
Banquet with Desert	\$30.00/person
Dessert - Vanilla or Chocolate ice cream.	

LAMB

Lamb Rogan Josh	\$18.00
Kashmiri style lamb curry cooked with exotic blend of herbs and spices.	
Lamb Madras	\$18.00
Famous south Indian dish. Boneless lamb cooked in coconut sauce.	
Lamb Vindaloo	\$18.00
Famous dish from Goa. Boneless lamb pieces cooked in hot ground vindaloo paste.	
Lamb Korma	\$18.00
Lamb pieces cooked in a creamy sauce made from almonds and spices.	
Kadai Lamb	\$18.00
Lamb curry cooked with crushed tomato, capsicum onions and mixed with spices cooked in dry sauce.	
Lamb Saag	\$18.00
Diced lamb cooked with tomatoes, spinach and spices.	
Lamb Dhansaag	\$18.00
Lamb cooked with chickpeas and spiced up with warming dhansaag masala.	
Lamb Balti	\$18.00
A combination of boneless lamb pieces cooked with vegetables in a special gravy.	
Seekh Kebab Masala	\$18.00
Spicy minced (lamb) balls cooked in gravy with onion and tomatoes.	
Lamb Biryani	\$18.00
Rice cooked with lamb, herbs and spices. Served with Raita.	

VEGETARIAN DELIGHTS

Vegetable Korma Seasonal vegetables cooked in a creamy sauce with light spices.	\$17.00
Aloo Gobhi Muttar Potatoes, cauliflower, green peas and tomatoes cooked with spices.	\$16.00
Malai Kofta Homemade cottage cheese dumplings, cooked in a rich creamy sauce.	\$17.00
Channa Masala Chickpeas cooked with thick onion gravy and spices.	\$17.00
Tarka Dhal Lentils cooked with cumin & mustard seeds, onion, garlic and flavoured with curry leaves.	\$16.00
Paalak Paneer Cubes of homemade cottage cheese cooked in a spinach gravy.	\$17.00
Mushroom Do Piazza Mushrooms cooked with onion and tempered with mild spices.	\$17.00
Saag Aloo Potatoes cooked with spices and tomatoes in spinach gravy.	\$17.00
Vegetable Biryani Rice cooked with vegetables, herbs and spices. Served with Raita	\$17.00
Pulao Rice Rice cooked with mixed vegetables, cumin seeds and mild spices. (Pulao is best enjoyed with chutney or pickle and can be accompanied by any curry.	\$15.00

SEAFOOD

Fish Masala	\$18.00
Fish cooked with capsicum, onions, tomatoes and spices.	
Goan Fish Curry	\$18.00
Fish cooked in onions, tomatoes, spices and coconut cream.	
King's Prawn Masala	\$20.00
Prawns cooked in capsicum, spices and tomato paste.	
Prawn Saag	\$20.00
Prawns cooked in spinach based gravy with spices, tomatoes and onion.	
Shrimp Malbari	\$19.00
Shrimps cooked in coconut cream, tomatoes, and mustard seeds.	
Shrimp Vindaloo	\$19.00
Shrimps cooked in hot ground vindaloo paste with capsicum and onion.	

TANDOORI BREADS

Plain Naan	\$3.50
Plain flour bread cooked in tandoor oven garnished with butter.	
Garlic Naan	\$4.00
Naan with crushed garlic topping.	
Cheese Naan	\$5.00
Naan stuffed with cheese.	
Cheese & Garlic Naan	\$5.00
Naan stuffed with cheese and topped with crushed garlic.	
Cheese & Onion Naan	\$5.00
Naan stuffed with cheese and chopped onion.	
Stuffed Naan	\$5.00
Naan stuffed with spiced vegetables	
Keema Naan	\$5.00
Naan stuffed with spicy minced lamb.	
Chicken Naan	\$5.00
Naan stuffed with spicy minced chicken.	
Tandoori Roti	\$4.00
Bread made from wholemeal flour.	
Kashmiri Naan	\$5.00
Naan filled with nuts and sultanas.	

SIDE DISHES/EXTRAS

Plain Rice Steamed Basmati Rice.	\$4.00
Raita Yoghurt mixed with cucumber and ground spices.	\$3.00
Mixed Pickle (hot) Preserved mango, carrot and green chilli pieces in spices.	\$3.00
Mint Chutney Homemade chutney with yoghurt, mint and spices.	\$3.00
Tamarind Chutney Homemade blended tamarind and dates chutney.	\$3.00
Pappadams	\$4.00
Salad Tossed seasonal vegetables.	\$7.00
Sweet Mango Chutney	\$3.00

DESSERTS

Gulab Jamun Creamed milk dumplings served in sweet cardamom flavoured syrup.	\$6.00
Mango Sundae	\$7.00
Vanilla Ice Cream	\$5.00
Chocolate Ice Cream	\$5.00
Kulfi Homemade Indian ice cream with nuts.	\$6.00