

AMERICAN TANDOOR

American Tandoor presents Indian Cuisine that Everyone Loves! Our chefs create a delicious blend of traditional and modern dishes which capture the diverse and complex flavors of India in an innovative way. Our menu is best enjoyed when shared family style.

BREADS

TRADITIONAL NAAN 4

GARLIC NAAN 5

HERBED NAAN 5

CHILLI NAAN 5

NAAN WITH SPREADS 8

tikka butter, warm spice butter, yellow dal, dal makhani

all naans are made by hand and cooked to order in our tandoor ovens • 2 pieces

SALADS

KALE CAESAR SALAD 8

cherry tomatoes, red grapes, Asian pear strips, cumin garlic naan croutons, lemony Caesar dressing

SPINACH & BEET SALAD 8

baby spinach, red and gold beets, Bengali mustard and honey dressing, toasted walnuts

ADD: paneer tikka 5 chicken tikka 6 fried chicken 6 salmon 7 sirloin tikka 9

CHAAT

savory snacks from the streets of India

BHEL PURI 9

a crunchy mix of puffed rice, pomegranate, tomato, onion, mint

CRISPY KALE & PALAK 9

fried spinach, kale, savory paneer, crisp Asian pear, tangy tamarind yogurt sauce

SMASHED AVOCADO 9

chunky avocado, red onions, lime, cumin, tomato chutney, chili chips

ALOO TIKKI 9

fried potato, green pea cake, trio of chutneys

KURKURI OKRA 9

crispy okra strips, cumin yogurt

STARTERS

great for sharing...or not!

SAMOSAS *fried stuffed pastry* 10

potato & onion/warm spiced chicken or sampler

SATI'S CHICKEN WINGS 13

secret spices, tangy sauce

SEEKH KEBAB LETTUCE WRAPS 10

ground chicken kebabs, romaine leaves, mango mayo, fresh mint yogurt

SHRIMP & CALAMARI KOLIWADA 13

crispy shrimp, crunchy calamari, Fresno peppers, sweet red pepper sauce

AMERICAN TANDOOR SLIDERS *3 per order*

Masala Beef ground beef, Tillamook aged cheddar, caramelized onions, masala aioli, house made Indian-style pickle, brioche bun 12

Spicy Lamb ground lamb, Tillamook aged cheddar, caramelized onions, masala aioli, house made Indian-style pickle, brioche bun 12

TANDOOR

LUNCH/DINNER

OUR SPECIALTY • TRADITIONAL HIGH HEAT COOKING • INCLUDES TWO SIDES

CHICKEN

L/D

ROASTED GARLIC CHICKEN TIKKA 14/21
chef's special marinade

TANDOORI CHICKEN 14/21
bone-in classic

CHICKEN SEEKH KEBAB 14/21
skewered ground chicken, fresh mint yogurt

BEEF

L/D

SIRLOIN TIKKA* 16/25
tamarind, black pepper, spiced butter

TANDOORI RIBEYE* 25/25
12oz Ribeye, spice blend, tamarind rub, spiced butter

LAMB

L/D

LAMB CHOPS* 19/30
fresh mint, rosemary, Dijon, garlic

LAMB SEEKH KEBAB 16/25
skewered spicy ground lamb, fresh mint yogurt

SEAFOOD

L/D

TANDOORI SEASONAL FISH
Market Price

SALMON TIKKA 15/22
dill, pickled onion, yogurt

VEGETARIAN

PORTABELLO MUSHROOMS 13/17
tikka spice, garlic, yogurt

CAULIFLOWER 13/17
gobi musallam style

PANEER TIKKA 13/17
mustard, garlic, yogurt

VEGETARIAN COMBO 15/20
mushrooms/cauliflower/paneer

VEGETABLES SMALL 3 / LARGE 6

Gingered Broccolini
Paneer and Peas
Spiced Sautéed Spinach

Sambhar Spiced Butternut Squash
Cumin Potatoes
Fries, Indian Ketchup
Buttered Mashed Potatoes

Saffron Rice Pilaf 6
Basmati Rice 4

SIDES

RICE

LENTILS SMALL 3 / LARGE 6

MOM'S DAL MAKHANI
Dark lentils, simmered overnight, abundant in rich flavor and mom's love

TADKA YELLOW DAL
Simmered yellow lentils, onion, tomato, garlic, spices

RAITA 4 Cucumber or Pomegranate & Avocado

SIGNATURE

unique creations that you won't find anywhere else

SHORT RIB NIHARI *mild*

slow cooked bone-in short rib, braised in ginger, garlic. *This popular dish is known for its flavor and aromatics. From Old Delhi's Jama Masjid* 20

FRIED CHICKEN *mild*

Southern American classic, tikka butter 16

RAAN *mild*

leg of lamb, braised in a stock spiced with cinnamon, cardamom, bay leaf. Grilled to perfection 20

SINGAPORE NOODLES *mild*

chicken, shrimp, rice vermicelli, cabbage, scallions, lime 15

CLASSICS

our version of India's favorite curries includes Basmati Rice. Add a basket of naan to mop up the gravy \$4

CHICKEN TIKKA MASALA *medium*

simmered in onion, tomato gravy, laced with ginger, spices. *Britain's National Dish!* 15

BUTTER CHICKEN *mild*

American Tandoor's version of the creamy classic. *Perfect for connoisseurs and first-timers* 15

PORK VINDALOO *spicy*

feisty, fiery. With crunchy corn topping. *Portuguese inspired* 15

ROGAN JOSH *medium*

tender braised lamb shanks, garlic, yogurt, spices. *Invented in Persia, perfected in Kashmir* 20

BENGALI MUSTARD FISH CURRY *medium*

fresh, seasonal fish, curry, mustard seed, spices. *A favorite from East India* MARKET PRICE

SHAHI PANEER *mild*

fresh Indian cottage cheese in a rich creamy tomato gravy 15

PALAK PANEER *mild*

fresh Indian cottage cheese cooked with spinach and herbs 15

SANDWICHES

Indian inspired classic sandwiches served with fries, Indian ketchup

MASALA BURGER

9 oz burger, Tillamook aged cheddar, spring mix, tomato, caramelized onions, masala aioli, house made Indian style pickle, brioche bun 14

GARLIC CHICKEN TIKKA SANDWICH

grilled chicken breast, spring mix, tomato, masala aioli, house made pickled onions, brioche bun 14

FRIED CHICKEN SANDWICH

Southern American classic, spring mix, tomato, masala aioli, house made Indian style pickle, brioche bun 14

PULLED LAMB "RAAN" SANDWICH

slow braised leg of lamb, house made slaw, pickled onions, brioche bun 14

VEGGIE BURGER

black beans, Portabello mushrooms, broccolini, panko, spring mix, tomatoes, caramelized onions, masala aioli, house made Indian style pickle, brioche bun 13