

WELCOME TO RESTAURANT WEEK

\$35 DINNER INCLUDES 4-COURSES:

Soup: Wild Mushroom Shorba served w/ Pygmy Kulcha
Choice of Salad, Chaat or Starter
Choice of Classic, Signature, Sandwich or Tandoor item
plus Assorted Breadbasket of Naans with Spreads
Choice of Dessert from our Dessert Menu

SOUP

WILD MUSHROOM SHORBA

served with
Pygmy Kulcha
Assortment of mushrooms scented with mint

SALADS

KALE CAESAR SALAD

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

SPINACH & BEET SALAD

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

ADD: paneer tikka chicken tikka fried chicken
salmon sirloin tikka

CHAAT

savory snacks from the streets of India

BHEL PURI

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

CRISPY KALE & PALAK

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

SMASHED AVOCADO

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

ALOO TIKKI

fried potato, green pea cake, trio of chutneys

KURKURI OKRA

crispy okra strips, cumin yogurt

STARTERS

great for sharing...or not!

SAMOSAS *fried stuffed pastry*

potato & onion/warm spiced chicken or sampler

SATI'S CHICKEN WINGS

secret spices, tangy sauce

SEEKH KEBAB LETTUCE WRAPS

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

SHRIMP & CALAMARI KOLIWADA

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

AMERICAN TANDOOR SLIDERS

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

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

TANDOOR

OUR SPECIALTY • TRADITIONAL HIGH HEAT COOKING • INCLUDES TWO SIDES

CHICKEN

ROASTED GARLIC CHICKEN TIKKA

chef's special marinade

TANDOORI CHICKEN

bone-in classic

CHICKEN SEEKH KEBAB

skewered ground chicken,
fresh mint yogurt

BEEF

SIRLOIN TIKKA*

tamarind, black pepper, spiced butter

TANDOORI RIBEYE*

12oz Ribeye, spice blend, tamarind rub,
spiced butter

LAMB

LAMB CHOPS*

fresh mint, rosemary, Dijon, garlic

LAMB SEEKH KEBAB

skewered spicy ground lamb,
fresh mint yogurt

SEAFOOD

TANDOORI SEASONAL FISH

SALMON TIKKA

dill, pickled onion, yogurt

VEGETARIAN

PORTABELLO MUSHROOMS

tikka spice, garlic, yogurt

CAULIFLOWER

gobi musallam style

PANEER TIKKA

mustard, garlic, yogurt

VEGETARIAN COMBO

mushrooms/cauliflower/paneer

VEGETABLES SMALL / LARGE

Gingered Broccolini
Paneer and Peas
Spiced Sautéed Spinach

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

SIDES

RICE

Saffron Rice Pilaf
Basmati Rice

LENTILS SMALL / LARGE

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 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*

FRIED CHICKEN *mild*

Southern American classic, tikka butter

RAAN *mild*

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

SINGAPORE NOODLES *mild*

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

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!

BUTTER CHICKEN *mild*

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

PORK VINDALOO *spicy*

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

ROGAN JOSH *medium*

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

BENGALI MUSTARD FISH CURRY *medium*

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

SHAHI PANEER *mild*

fresh Indian cottage cheese in a rich creamy tomato gravy

PALAK PANEER *mild*

fresh Indian cottage cheese cooked with spinach and herbs

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

GARLIC CHICKEN TIKKA SANDWICH

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

FRIED CHICKEN SANDWICH

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

PULLED LAMB "RAAN" SANDWICH

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

VEGGIE BURGER

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