

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.

WELCOME TO RESTAURANT WEEK

\$22 Lunch includes 3-courses:

Choice of Appetizer: Salad or Personal Chaat
Choice of Entrée: Classic, Signature, Sandwich or Tandoor item
Choice of Dessert from our Dessert Menu

APPETIZERS

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

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

SEEKH KEBAB LETTUCE WRAPS

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

PERSONAL CHAATS

savory snacks from the streets of India

ALOO TIKKI

fried potato, green pea cake, trio of chutneys

KURKURI OKRA

crispy okra strips, cumin yogurt

SAMOSAS *fried stuffed pastry*

potato & onion/warm spiced chicken or sampler

ENTRÉES

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

LAMB

LAMB SEEKH KEBAB

skewered spicy ground lamb, fresh mint yogurt

SEAFOOD

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

NAAN

Flavored or Traditional 4

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

FRIED CHICKEN *mild*

Southern American classic, tikka butter

SINGAPORE NOODLES *mild*

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

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

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

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