

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 2
- GARLIC NAAN 3
- HERB NAAN 3
- CHILLI NAAN 3
- TANDOORI PARATHA 3
- TANDOORI ROTI 2
- KULCHA (STUFFED NAAN) Spiced Butter
Potato and Onion 5
Mushroom, Cheese and Truffle Oil 6
Minced Lamb 6
- ASSORTED BREAD BASKET 7
traditional naan, tandoori roti, paratha w/ butter

all breads are made by hand and cooked to order in our tandoor ovens 1 piece per order

SALADS

- AMERICAN TANDOOR SALAD 8
romaine tossed with shaved parmesan reggiano, mango, pickled grapes and toasted masala croutons
- 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 Tikka 7 Sirloin 9

CHAAT

savory snacks from the streets of India

- SAMOSA CHAAT 5
potato samosa, chickpeas, yogurt, tamarind and mint chutney, spices
- BHEL PURI 6
a crunchy mix of puffed rice, pomegranate, tomato, onion, mint
- CRISPY KALE & PALAK 6
fried spinach, kale, savory paneer, crisp Asian pear, tangy tamarind yogurt sauce
- SMASHED AVOCADO 8
chunky avocado, red onions, lime, cumin, tomato chutney, chili chips
- ALOO TIKKI 8
pan-fried potato cakes stuffed with green peas, trio of chutneys

A Chaat is a delicacy to devour with relish, eat noisily. "A lot can happen over a Chaat."

SMALL PLATES

- SAMOSAS *fried stuffed pastry*
Potato 2 for 6 Warm Spiced Chicken 2 for 6 Sampler 4 for 10
- SHISHITO PAKORA 8
potato and pea stuffed shishito peppers, chickpea batter, mint and tomato chutney
- NAAN WITH SPREADS 8
tikka butter, spiced butter, yellow dal, dal makhani
- SATI'S CHICKEN WINGS 9
tamarind chili glaze
- CHICKEN TIKKA 8
marinated boneless chicken, yogurt, garam masala, paprika, mint chutney
- LAMB BOTI KEBABS 10
chunks of lamb marinated overnight, black cardamom, cinnamon, yogurt
- SEEKH KEBAB LETTUCE WRAPS *w/ mango mayo, yogurt sauce*
Ground Chicken 10 Ground Lamb 12 Sampler 11
- CALAMARI KOLKATA 9
crunchy calamari, Fresno peppers, sweet red pepper sauce
Add Shrimp 4
- AMRITSARI FISH 9
chickpea-battered fried fish, mint chutney, pickled onion

TANDOOR

LUNCH/DINNER

OUR SPECIALTY • TRADITIONAL HIGH HEAT COOKING • INCLUDES TWO SIDES

CHICKEN	L/D	BEEF	L/D	LAMB	L/D	SEAFOOD	L/D
ROASTED GARLIC CHICKEN roasted garlic, yogurt, spices	14/21	SIRLOIN* tamarind, black pepper, spiced butter	16/22	LAMB CHOPS* fresh mint, rosemary, Dijon, garlic	20/28	TANDOORI SEASONAL FISH mustard, carom marinated market price	
TANDOORI CHICKEN bone-in classic half 16 / whole 22		TANDOORI RIBEYE* 12 oz Ribeye, spice blend, tamarind rub, spiced butter	25	LAMB SEEKH KEBAB skewered spicy ground lamb, fresh mint yogurt	16/24	SALMON TIKKA dill, pickled onion, yogurt	15/22
CHICKEN SEEKH KEBAB skewered ground chicken, fresh mint yogurt	14/21						
VEGETARIAN							
PORTOBELLO MUSHROOMS tikka spice, garlic, yogurt	L/D 14/17	CAULIFLOWER gobi musallam style	L/D 14/17	PANEER TIKKA mustard, garlic, yogurt	L/D 14/17	VEGETARIAN COMBO mushrooms/cauliflower/paneer	L/D 16/20

VEGETABLES 4

- Gingered Broccolini
- Paneer and Peas
- Spiced Sautéed Spinach
- Sambhar Spiced Butternut Squash
- Cumin Potatoes
- Fries, Indian Ketchup
- Kachumber Salad

SIDES

- RICE**
Saffron Rice Pilaf 6
Basmati Rice 4
- BUTTER CHICKEN SAUCE** 4

LENTILS SMALL 4 / LARGE 8

- MOM'S DAL MAKHANI**
dark lentils, simmered overnight, abundant in rich flavor and mom's love
- TADKA YELLOW DAL**
simmered yellow lentils, tempered with onion, tomato, garlic, spices
- RAITA** 4
Cucumber
Pomegranate & Avocado

SIGNATURE

unique creations that you won't find anywhere else

- SHORT RIB NIHARI** *medium*
slow cooked bone-in beef 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*
our version of a Southern American classic, tikka butter 16
- GOAN SHRIMP CURRY**
mustard, tamarind, spiced chilies
From the coastal Portuguese colony 20
- RAAN of LAMB** *medium*
leg of lamb, braised in a stock spiced with cinnamon, cardamom, bay leaf. Grilled to perfection. 18
- SINGAPORE NOODLES** *medium*
chicken, shrimp, rice vermicelli, cabbage, scallions, lime 15
- BIRYANI** *mild*
rich and fragrant slow-cooked rice, green cardamom, saffron, bay leaves topped with a pastry crust
Vegetable 15 Chicken 16
Lamb 20 Shrimp 20

CLASSICS

our versions of India's special curries. Includes basmati rice. Rice refill or naan to mop up the gravy 2

- CHICKEN TIKKA MASALA** *medium*
simmered in onion, tomato gravy, laced with ginger, spices. Britain's National Dish! 16
- BUTTER CHICKEN** *mild*
American Tandoor's version of the creamy classic. Perfect for connoisseurs and first-timers (contains cashews). 16 Available on the bone. 18
- PORK VINDALOO** *spicy*
feisty, fiery. With crunchy corn topping. Portuguese inspired 16
- 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

SANDWICHES

Indian inspired handheld classics served with fries, Indian ketchup

- CHICKEN TIKKA NAANWICH**
marinated boneless chicken, tomato, masala aioli, house made pickled onions, naan 13
- MASALA BURGER***
9 oz beef burger, Tillamook aged cheddar, spring mix, tomato, caramelized onions, masala aioli, house made Indian style pickle, brioche bun 14
- FRIED CHICKEN SANDWICH**
Southern American classic, spring mix, tomato, masala aioli, house made Indian style pickle, brioche bun 14
- ALOO TIKKI BURGER**
spiced potato patty with green peas, pickled onions, mint and tamarind chutney, brioche bun 13
- PULLED LAMB "RAAN" SANDWICH**
slow braised leg of lamb, house made slaw, pickled onions, brioche bun 14
- 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 13
Lamb "Raan" pulled slow-braised leg of lamb, house made slaw, pickled onions, brioche bun 13
Bun Samosa smashed samosa, pickled onions, tamarind and mint chutney, brioche bun
Potato 12 Chicken 13

VEGETARIAN

- TAWA MIXED VEGETABLES** *medium*
fresh vegetables, masala curry and Indian spices 15
- SHAHI PANEER** *mild*
fresh Indian cottage cheese in a rich creamy tomato gravy (contains cashews) 15
- PALAK PANEER** *mild*
fresh Indian cottage cheese cooked with spinach and herbs 15
- BUTTERNUT SQUASH KOFTA** *mild*
butternut squash and paneer spheres simmered in fennel-scented cashew nuts and tomato sauce 15
- CHANNA MASALA** *medium*
chickpeas, onion-tomato sauce, dried pomegranate seed, garam masala, garnished with ginger gremolata 15