

MENU & WINE LIST



Welcome to
Indian Tandoori Restaurant

Wangaratta, Yarrawonga, Bendigo and Beechworth
MORE THAN A DECADE OF EXCELLENCE.



INDIAN TANDOORI RESTAURANT
(WANGARATTA, YARRAWONGA, BENDIGO, BEACHWORTH)

Amongst the numerous restaurants in this state, the Indian Tandoori Restaurant (Albury) is entirely unique in authentic cuisine of ancient India, Land of Kings, and once ruled by the famous Mughal Emperors.

Traditionally, Toam Gah's (restaurants) were gathering places in the Indian subcontinents, where members of royalty and colonials ate. The various dishes were cooked with a subtle blend of spices, aromatic and flavoursome or spicy and piping hot.

Indian history date back 4,000 years, and Indian cuisine is approximately two thousand years to date.

Over the centuries, India has been invaded by the Greeks, Persians and Portuguese, creating the change in culinary habits of various provinces in India.

Our most experienced chef offers you the delights of India's cuisine, specialising in Indian Clay oven and Sizzler dishes. The traditional Tandoor is renowned for the mysterious and unique flavour it gives to meat and breads.

We sincerely hope you will enjoy the presentation and the taste of our Indian Tandoori Kitchen which we proudly present to you.





NAMASTE!

From the seemingly infinite diversity of culinary creations existing throughout the Indian subcontinent – we have chosen to present some of the more characteristic yet legendary dishes. The common term “Curry” is an English adaption of the Tamil word “Kari” – meaning in effect – a “Seasoned Sauce” and traditionally never applied to identify Indian Cuisine as a whole. We trust that you may enjoy a truly unique and distinctive dining experience.

A UNIQUE CUISINE

Incredibly varied, Indian cuisine is a combination of many nationalities and cultures. The most elaborate dishes come from the North and were inherited from the invading Persian Moghuls. Pulaos and Biryani are rich and lavish due to the ingredients used – an abundance of meat, Ghee (clarified butter), nuts and saffron. The North Indian Kormas in their Savoury sauces, the Kebabs and Tandoori dishes, complemented by home made wheat breads such as Chappatis, Parathas and Naan are world renowned. Hot, spiced tea is the favourite drink in the cold North Indian winter. In Southern India, where for the most part, people are vegetarians, RICE is the staple food and it is served throughout the meal. The dishes are also hotter than the Northern dishes with chillies being a popular ingredient, as well as large amount of coconut oil and coconut milk. Southern Indians prefer steamed food rather than the barbecued Tandoori food so popular in the North and the favourite beverage is the freshly roasted, ground coffee with sugar and milk. The Nilgiri Hills in the south are famous for producing some of the world’s finest coffees. The preparation and presentation of Indian Cuisine varies from region to region. However, the above information broadly illustrates the essential basic differences between the cooking of North and South India.

SPICES OF LIFE

Around 5000 years ago, the Himalayan Sages conceived the use of spices and herbs as natural means to balance the metabolism of the body. Some spices were “Heat Producing”. Others were “Cooling”. The knowledge became part of Ayurveda – the Hindu “Science of Medicine” – eventually surfacing as taste giving ingredients Indian cooking and it is the variety, the combinations and the myriad uses of spices that distinguishes Indian cooking from any other cuisine in the world. The origin of the popular aphorism “The Spice of Life” can perhaps be traced to those ancient times.

TANDOOR

The Exciting Taste of a Timeless Tradition

Indian villages still use the traditional mud stoves and clay ovens for cooking purposes and fed with coal or firewood, the food becomes imbued with a special smoked flavour. One such oven is the “Tandoor”. Shaped like a barrel with live coals at the bottom, the cylinder becomes evenly heated. The food, prepared first in a special Marinade, is spiked on long metal rods and inserted into the oven for roasting. The Tandoor was introduced into India from the Arab world prior to the 13th century and eventually became so popular with the reigning Moghuls that the Emperor Jehangir – a connoisseur of both good food and good living – considered it an essential item in his travelling kit for his hunting expeditions.

RICE

RICE is known to have been used in the Indus Valley around 3000 BC. India today grows nearly 1000 varieties of rice with colours ranging from almost white, to yellow, to reddish brown, each having its own particular characteristics and fragrance.

PULAO: A Persian word meaning “Rice boiled in Meats and Spices”. Chicken is traditionally the most agreeable meat for this type of dish.

BIRYANI: The Persian word for “Fried” or “Roasted”. The Biryani, regarded as one of the finest expressions of Indian cooking, reached its height of perfection at the court of Shah Jehan in the 17th century. Lamb or Mutton were the meats generally employed in creating the royal repast.

ROTI

The Chorus of 1 Billion Indians I Roti Is Most Commonly Spoken Word. It Means Bread. **ROTI:** Originally, the name applied to ground whole Wheat Dough roasted on an open fire. **CHAPATI:** Roti, when roasted over an open fire on a “Tava” – or cast iron plate.

PURI: A Chapati, deep fried in Ghee (clarified butter).

PARATHA: Roti, lightly fried on a “Tava” sprinkled with oil, rather than deep fried like the Puri. A thicker, layered Roti of richer taste which permits a number of stuffings to be used for further enhancing the taste and nutritional value.

NANN: The Persian word for Roti, generally applied to refined, white bread made with flour (Maida).

TANDOORI and **TANDOORI NAAN** are those breads roasted in **THE TANDOOR**.

The variety of Indian Breads is enormous and differs from region to region. However, those listed are the better known examples which deliciously complement the Indian dining experience.





DISHES ARE PREPARED MILD, MEDIUM OR HOT. ASK OUR WATER/WAITRESS

BANQUETS

Shaik's Special Entree Vegetable Samosa, mains Butter Chicken, Rogan Josh, rice, bread, pappadums	per person 24.90
Special Taj Banquet Two Ent: Samosa, Chicken Tika, Four Curries - mild, med & hot; Butter Chicken (mild), Beef Madras (hot), Lamb Roganjosh (med) and Mix Vegetable (mild), rice and bread, tea or coffee.	per person 27.90
Maharaja Banquet (4 or more, eat as much as you can) Three Ent. Seekh Kebab, Chicken Tika and Samosa, Four Curries - Butter Chicken, Rogan Josh, Beef Vindaloo and mixed vegetables, accompaniments, rice & mixed breads, tea or coffee and dessert of the night.	per person 29.90
Seafood Banquet (4 or more, eat as much as you can) Three Entrees: Tandoori Prawns, Chicken Tika & Samosa. Four Curries: Butter Chicken, Fish Malabar, Rogan Josh & Mango Prawns. accompaniments, rice and mixed breads, tea, coffee and dessert of the night	per person 35.90

SHURUAAT ... ENTREES (ALL ENTREES SERVED WITH MINT CHUTNEY)

Lentil Soup	6.90
Fish Pakora (3 piece) Ling fish fillets marinated in lemon juice, garlic, ginger, spices and lightly fried until golden brown	13.90
Prawn Pakora (4 piece) Shelled prawns dipped in a lightly spiced batter of chick pea flour with spices and chilli then fried	14.90
Paneer Pakora Cottage cheese deep fried with flour served with spicy mint chutney	13.90
Meat Samosa (2 piece) Lamb mince filled in home made pastry pockets	6.90
Vegetable Samosa (2 piece) Triangular pastry filled with vegetables, floured with spices and exotic herbs served with mint chutney	5.90
Onion Bhaji (2 piece) Slices of onion and potato spiced and coated with chick pea flour batter, deep fried to a golden colour	5.90
Chicken Tika (3 piece) Boneless Spring Chicken fillets marinated in tika sauce and cooked in Tandoori (clay oven)	13.90
Muglai Chicken Tika (3 piece) Chicken breast fillet marinated in specially made tandoori paste and cooked in Tandoori oven	14.90
Barah Kebab (3 piece) Fresh tender baby lamb cutlets deeply marinated with barah Yogurt Sauce, served with mint chutney	14.90
Seekh Kebab (3 piece) A speciality from the kitchen, lamb and beef mince with onion and green spices, pressed on a skewer and smoke roasted in the Tandoori oven	Lamb 12.90 Chicken 13.90
Chicken Pakora (3 piece) Sliced chicken dipped in chickpea flour batter and spices, deep fried	14.90
Aloo Bounda (4 piece) Little balls of mashed potato, green peas and afghani nuts and spices, deep fried.	12.90
Tandoori Fish Tika (2 piece) Ling fish fillets marinated in seafood Tandoori masala and cooked in the Tandoori oven	13.90
Tandoori Prawns (4 piece) King prawns marinated with garlic, ginger and lemon juice in Tandoori marsala and cooked in Tandoori oven	14.90
Mixed Entree (for 2) Seekh Kebabs, Chicken Tika and Vegetable Samosa. Best value for money	19.90
Tandoori Mixed Platter (for 2) Tandoori Fish Tika, Chicken Tika and Lamb Cutlets, served on a Sizzler. Best value for money	21.90





FAVOURITES OF THE RESTAURANT

Murgh Methe A rural chicken delicacy cooked in fenugreek spiced medium	18.90
Tika Briyani Saffron rice cooked with tandoori chicken and spices in mughlai flavour served with raita, onion and tomato	20.90
Ghost Kathmandu Tandoori baked beef fillet, cooked in oriental spices in special sauce with green pepper and green herbs	18.90
Nargasi Kofta North Indian traditional lamb minced spicy balls cooked in mouth watering sauce	19.90
Chicken Shahjahani Tender pieces of chicken breast fillet marinated in white wine and cooked in special sultana & cashew nut sauce and garnished with dry fruits	20.90
Chicken Achari Small pieces of spring boneless chicken tempered with cumin seeds and cooked slowly in exotic five spicemixture made out of dried mixed pickles	19.90
Keema Matar Minced lamb cooked with green peas, coriander, cinnamon, fresh coriander and herbs in a lightly spiced sauce	20.90
Chicken Kebab Masala Chicken kebabs half cooked in tandoori oven, tossed in pan with garlic, ginger, onions, tomatoes, spices in a thick sauce, topped with fresh coriander	19.90
Chicken Pasanda Mild chicken curry cooked In aromatic almonds and cashew nut sauce with a touch of cream	19.90

MAIN MEAL (FROM THE TANDOORI OVEN INDIAN STYLE BARBECUE)

Kalmi Kebabs (5 piece full meal) Juicy baby lamb cutlets marinated in specially made yoghurt paste and cooked in Tandoori. Served with crunchy cabbage salad and baby Nan	17.90
Tandoori Chicken (2 piece full meal) The traditional Tandoori chicken with a saffron scent, served with crunchy cabbage salad, baby Nan and Raita	Half 12.90 Full 17.90
Lamb Maharaja Spiced lamb cooked with pineapple and finished with fresh ginger	20.90

FROM THE VEGETABLE GARDEN

Mushroom Masala Mushrooms and potatoes mixed in tandoori masala and tossed in onion, tomato and capsicum	14.90
Mushroom Dahi Masala Fresh mushrooms, green peas, potatoes cooked with yogurt, tomato sauce and freshly ground spices	14.90
Dal Tarka Yellow lentils with butter fried onion, tomatoes and garlic	13.90
Mixed Vegetable Korma Mixed vegetables stirred through a korma sauce	15.90
Mixed Vegetables Combination of mixed vegetables cooked in traditional style	14.90
Vegetable Masala Mixed Vegetables cooked in garlic, ginger and stirred through marsala sauce	14.90
Aloo Matar Tamatar Special vegetarian dish of potatoes, peas and tomato	14.90
Saag Paneer Traditional North Indian dish of cottage cheese and pureed spinach with spices	15.90





Saag Aloo Traditional North Indian dish with pureed spinach and potatoes	14.90
Shabnam Curry Mushrooms, peas and potato cooked in special creamy sauce	15.90
Malai Kofta Mashed vegetables ball with cottage cheese cooked in chefs special sauce	15.90
Panneer Masala Cottage cheese cooked in garlic, ginger, onions and tomato in chilli sauce	15.90
Paneer Chilli Homemade cottage cheese cooked with red chilli, tomato, onion, capsicum and spices	15.90
Dhal Makhini Black Lentils slow cooked with garlic, ginger & onions in mild tomato based creamy sauce	14.90
Pumpkin Masala Buttered pumpkin tempered with mustard seeds	14.90

FROM THE SEA

Prawn Malabar Prawns cooked delicately in a creamy coconut milk sauce with curry leaves, tomatoes and capsicum. A very tempting dish	19.90
Saag Prawn Soothing combination of prawns with puree of spinach and sliced, fresh coriander	19.90
Prawn Jalfrazi King prawns sautéed with garlic, ginger, onions and herbs cooked in a medium spicy gravy to an aromatic flavour	21.90
Fish Malabar Pieces of Ling Fish marinated in lemon sauce, garlic and ginger, cooked in a lavishly spiced rich creamy coconut sauce	18.90
Fish Malai Ling Fish cooked in tomatoes, butter and creamy sauce	18.90
Fish/Prawn Vindaloo Very hot. A special Goan style curry in chef's special dynamite sauce	20.90
Mango Prawn Prawns cooked In a mango sauce	20.90
Pineapple Fish Fillet of fish cooked with pineapple in a mild spicy sauce. Calcutta's speciality	18.90
Prawn Pathia King prawns cooked with ginger, garlic & garam masala in a special spicy red tomato sauce. A speciality of Mumbai	19.90
Garlic Chilli Prawns Prawns tempered with garlic, red chillies & vinegar in a spicy curry sauce	19.90

MURGH AND GOSHT – POULTRY AND MEAT

Butter Chicken (Murgh Makhani) Tender chunks of Tandoori chicken with raw cashew nuts, butter and tomato based in a creamy sauce	17.90
Tika Masala Marinated chicken fillets half cooked in Tandoori, then prepared in a chef's special sauce, spicy in taste, topped with onion and fresh coriander	17.90
Mango Chicken Mild Chicken curry in mango-flavoured sauce finished with coconut cream	18.90
Roganjosh North Indian style boneless lamb cooked in traditional gravy	17.90
Chicken Damsak Chicken fillet pieces cooked with herb and lentils	18.90





Chicken Tikka Korma Breast of chicken barbecued in tandoor, cooked in mild creamy buttery sauce, garnished with cashew nuts	19.90
Chicken Dahiwala Boneless pieces of chicken cooked with garlic, onions, tomatoes and fresh yogurt	18.90
Bhuma Gosht Lamb cooked with tomato, onions, ginger green chilli and herbs	18.90
Subzi Gosht Lamb, beef or chicken cooked in traditional kashmui style with fresh vegetables	16.90
Saag Gosht A muglai dish of green spices from Kashmir and pureed spinach with coriander Lamb, beef or chicken	17.90
Korma Curry Muglai style dish cooked in a cashew butter and creamy sauce garnished with nuts Lamb, beef or chicken	18.90
Goan Vindaloo Goan Style hot curry, cooked in a vindaloo sauce, finished with green chillies Lamb, beef or chicken	17.90
Madras Curry Spicy dish with coconut cream, chillies, green pepper, onion and green coriander leaves Lamb, beef or chicken	17.90
Chilli Masala Curry Chunky meat pieces cooked in onion, ginger and garlic in a special chilli sauce Lamb, beef or chicken	18.90
Apricot chicken Chicken breast fillets cooked with apricot, garlic & ginger in a mild creamy sauce	18.90
Peanut Chicken Tender chicken breasts fillets cooked with peanut curry paste	17.90
Chicken Pepper Fry Hot and spicy delicacy from Southern India	19.90
Chicken Jalfrazi Chicken breast pieces lightly spiced, cooked with fresh capsicum, onions & tomatoes	19.90
Pumpkin Chicken Chicken breast pieces cooked with buttered pumpkin in a mild masala sauce	17.90
Mugali Chilli Lamb Diced lamb cooked with mixed spices and herbs in a medium/hot tomato sauce with onions and chilli	19.90
Beef Bombay Well seasoned diced beef cooked with potatoes, onions, tomatoes and spices in a medium tomato based sauce	17.90





INDIAN – CHINESE FUSION SPECIALTIES

Indian-Chinese cuisine emerged as a result of the migration of Chinese to the Indian subcontinent many decades ago. As with Indian cooking, Chinese cooking is provincial and the staple is rice. When Indians went to Chinese restaurants in India, they were looking for spicy Chinese food. What emerged was a cuisine that merged Indian spices, which suited the local tastes, with classic Chinese recipes and cooking techniques. So Indian-Chinese food, blended with Indian spices and seasonings overlaid with Chinese techniques—was added to the other culinary traditions.

Chicken Manchurian Boneless diced chicken dipped in batter, deep fried and tossed in Manchurian sauce	19.90
Paneer Manchurian Cubes of cottage cheese dipped in batter, deep fried and tossed in Manchurian sauce	16.90
Crispy Chicken Honey Chilli Chicken tenderloins crispy fried, finished with tangy honey chilli mix	19.90
Chilli Chicken Boneless diced chicken, tossed in chilli garlic sauce and cooked with capsicum, onions, and special mix Indo-Chinese spices	16.90
Prawns Stir-Fry with Ginger & Shallots A classic Chinese stir-fry with touch of Indian herbs	19.90
Special Fried Rice (serves two) Fried rice mixed with chicken and prawns and a touch of sauces	13.90

RICE

Rice Basmati rice cooked with touch of Indian herbs	3.90
Kashmiri Pulao Fluffy saffron rice with an exotic range of nuts and fruits	4.90
Green Pea Pulao Saffron rice cooked with green peas and tomatoes	4.90
Mushroom Pulao Basmati rice cooked with mushrooms and mild spices	4.90

BRIYANI

Briyani (serves two) Long grain rice steamed together with boneless pieces of lamb, beef or chicken, fresh herbs and aromatic spices, accompanied by raita	18.90
Prawn Briyani	22.90

ACOMPANIMENTS

Platter Tomato and onion, Raita, Banana Coconut, Mango Chutney, Papadams	Small	12.90	Large	14.90
Achar Mixed pickles				3.90
Onion Tomato Onion, tomato and coriander with salt, pepper and lemon				2.90
Raita Home made yogurt with cucumber				3.90
Banana Coconut Pieces of banana with seasoned coconut				2.90
Mango Chutney (sweet)				4.90
Garden Salad				4.90





BREAD FROM TANDOOR

Tandoori Kulcha Naan stuffed with tandoori chicken tika and Taj's cheese	3.90
Pishwari Nan Sweet nan bread stuffed with coconut and sultanas	3.90
Butter Paratha Whole meal flour layered with butter and baked in Tandoori, very rich very tasty	3.90
Nan Plain flour bread from the clay oven	2.90
Garlic Nan With fresh garlic, coriander and butter	3.50
Aloo Kulcha Stuffed with potatoes, peas, coriander and spices	3.90
Roti Wholemeal flour bread	2.90
Paneer Nan Stuffed with Taj's special cheeses (India's pizza)	3.90
Keema Naan Naan stuffed with lamb mixed and cooked in Tandoori	4.90
Onion Kulcha Naan Stuffed with spiced onion and coriander	3.90
Pappadums (4 pieces)	2.90

DESSERTS

Mango Kulfi Home made Indian ice-cream	5.90
Gulab Jamun Hot dumplings made of cottage cheese with dry milk, dipped in sugar syrup Hot or Cold	8.90
With Ice Cream (Mango Kulfi)	7.90
Vanilla Ice Cream With chocolate, strawberry or caramel topping	6.90





CHAI PANI- BEVERAGES

Indian Spiced Tea Popular Indian tea boiled with milk, spices and tea leaves	3.90
Tea Darjeeling or Dilmah (black or white)	3.90
Coffee Black or White	3.90
Lassi Yoghurt drink salted or sweet	4.90
Strawberry Lassi Cool and creamy drink of churned yoghurt. served with a strawberry flavour.	4.90
Milk Shake All flavours: strawberry, chocolate, mango, lime and caramel	4.90
Soft Drinks (per bottle) Lemonade, Coca Cola, Diet Coke, Lemon Squash, Zero coke, Fanta and Soda Water	3.90
Mineral Water, Orange Juice, Pineapple Juice, Tonic Water and Ginger Ale	3.90

KIDS MENU

Chicken Tika (2 pieces) With Chips and ice-cream and baby chocolate naan	14.90
Chicken Nuggets & Chips With Chips and ice-cream and baby chocolate naan	14.90

Corkage \$2.50 per person
Children welcome and catered for
10% discount for Senior Citizens
Prices may vary from those listed
3% credit card surcharge on AMEX/DINERS is applicable.
All prices included GST
We welcome your comments to help us serve you better.
If you're happy, tell your friends, if not, tell us!
If we keep our customers happy, they keep us in business.
We do not accept individual payments from tables.

THANK YOU

