

PRIX-FIX \$18.95

(Take Out and Delivery)

Choose 1 Appetizer and 1 Entree from the Prix-Fix Menu
Includes Basmati Rice, Naan, Raita, Mint, Tamarind and Mango Chutney

APPETIZER

VEGETARIAN

Samosa

Pastry filled w/ potatoes & peas

Ragra Chaat

Potato cutlet w/ white chickpeas

Onion Bhujia

Diced onion and potatoes in fried chickpea batter

Aloo Tikki

Mashed potatoes seasoned w/ onion
& finely ground various spices

Aloo Papri

Potatoes, chickpeas & crispy wafers mixed
with chutneys

Soup

Lentil or tomato bisque

NON-VEGETARIAN

Malai Kebab

Boneless pieces of delicately spiced chicken

Chicken Tikka

Fenugreek flavored, marinated boneless
pieces of chicken

Barrah Kebab

Lamb marinated in yogurt, turmeric,
black cumin & mustard

Fish Tikka

Fish marinated in ginger, garlic & yogurt

Soup

Chicken bisque

ENTRÉE

VEGETARIAN

Daal Makhani

Black grain lentil with a tomato flavor

Chana Saag

Chick peas with fresh spinach

Saag Paneer

Cheese w/ fresh spinach

Bhartha

Roasted eggplant w/ onions and peas

Malai Kofta

Mixed vegetables & paneer dumplings
in a vegetable curry

Bhindi Masala

Fresh okra with spices

Aloo Gobi

Potatoes and cauliflower with cumin and spices

Matar Mushroom

Peas and mushroom curry

Chana Masala

Homestyles chickpeas

Aloo Saag

Potatoes and spinach with spices.

MIXED SEAFOOD

Goan

Salmon cooked in coconut curry

Shrimp Sag

Fish Curry

Salmon with curry sauce

CHICKEN

Tikka Masala

Diced chicken in a tomato based curry

Korma

Diced chicken in almond cream sauce

Curry

Authentic curry with freshly ground spices

Vindaloo

Chicken in vinegar, aromatic sauce

Saagwala

Chicken with fresh spinach

LAMB

Vindaloo

Lamb in a vinegar and aromatic spicy curry

Handi

in vegetable curry

Saagwala

Lamb in fresh spinach

Rogan Josh

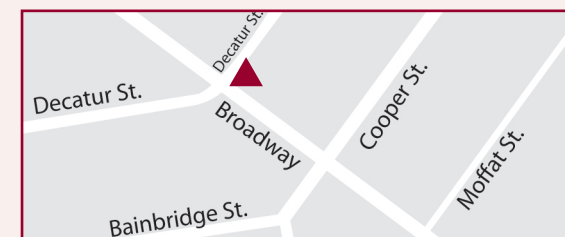
Aromatic lamb in cardamom sauce

TAKE OUT LUNCH BOX SPECIAL \$11.95

Served with basmati rice & vegetable
of the day or yellow daal. Naan \$1 Extra

- Chicken Tikka Masala
- Chicken Curry
- Chicken Saagwala
- Tandoori Chicken
- Lamb Saagwala
- Matar Mushroom
- Channa Masala
- Bhartha
- Chana Saag
- Saag

**FREE
1 SODA
WITH 2
LUNCH BOXES**



FREE DELIVERY
min \$10

Cards payment are accepted over the phone



For cater please call our
general manager at 347-378-2397

TANDOORI MASALA

Indian Cuisine

1695 Broadway
Brooklyn, NY 11207

Tel: 347.378.2396

347.378.2397

Fax: 347.378.2398

HOURS

Monday-Thursday
12:00pm-10:30pm

Friday - Saturday
12:00pm-11:00pm

Sunday
12:00pm-10:30pm

LOCAL POSTAL CUSTOMER

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APPETIZER

VEGETARIAN

Samosa 5.95 Crispy turnovers w/ seasoned potatoes & green peas
Cauliflower Manchurian 7.95 Cauliflower tossed in a spicy and sweet chutney
Onion Bhujia 5.95 Diced onion & potatoes in fried chickpea batter
Crispy Okra 6.95 Freshly sliced okra lightly fried seasoned, mixed w/ diced onion, tomato and cilantro
Achari Tandoori Mushroom 6.95 Mushrooms marinated in pickle spices and cooked in the tandoor
Bhel Puri 5.95 Assorted crisps & noodles, w/ sweet & sour chutneys
Vegetable Manchurian 6.95 Vegetable tossed in a spicy and sweet chutney
Spicy Corn 6.95 Sauteed corn w/ fresh tomatoes, onion, peanut spicy dressing
Paneer Tikka 6.95 Fresh cottage cheese marinated in yogurt, fresh mint, coriander, garam masala
Vegetable Platter 7.95 Assorted marinated fresh vegetables and paneer
Ragra Chaat 5.95 Potato cutlet with white chickpeas
Aloo Papri 5.95 Potatoes, chickpeas & crispy wafers mixed w/ chutneys
Aloo Tikki 5.95 Mashed potatoes seasoned with onion and finely ground various spices
Soup 5.95 Choice of lentil, chicken or tomato bisque

NON-VEGETARIAN

Chicken Tikka 7.95 Fenugreek flavored, marinated boneless pieces of chicken
Chicken Malai Kebab 7.95 Boneless pieces of delicately spiced chicken
Barrah Kebab 9.95 Lamb marinated in yogurt, turmeric, black cumin & mustard
Seekh Kebab 8.95 Clove smoked lamb kababs
Fish Tikka 8.95 Fish marinated in ginger, garlic & yogurt
Chicken Manchurian 8.95 Tossed in a spicy and sweet chutney
Combination Platter 14.95 Chicken malai kebab, chicken tikka, barrah kebab and fish tikka

ENTRÉE

TANDOORI

Lamb Barrah Kebab 17.95
Shrimp 17.95 Jumbo shrimp marinated in fresh herbs and spices
Salmon Steak 17.95 with tomato rice, marinated in mint and coriander
Mix Grilled 17.95 Assortment of lamb, chicken and seafood
Tandoori Chicken 13.95 Tandoori chicken marinated in yogurt and mild spices
Chicken Tikka 14.95

CHICKEN

Chicken Tikka Masala 13.95 Tender chicken pieces are marinated, then finished in fenugreek flavored tomato sauce & cream
Chicken Maharaja 13.95 Chicken marinated in a cashew nut sauce
Chicken Makhani 13.95 Boneless pieces of chicken, lovingly slow-cooked with aromatic spices in a creamy, mild butter sauce
Chicken Jalfrazie 13.95 Chicken with vegetables in a tomato sauce
Chicken Vindaloo 13.95 Chicken in a vinegar, aromatic spicy sauce
Chicken Madura 13.95 Chicken in a peanut sauce
Chicken Saagwala 13.95 Chicken with fresh spinach
Chicken Curry 13.95 Tender pieces of chicken cooked in a seasoned authentic curry sauce
Chicken Korma 13.95 Diced chicken in almond cream sauce

LAMB

Lamb Rogan Josh 15.95 Aromatic lamb in cardamom sauce
Lamb Vindaloo 15.95 Lamb in vinegar & aromatic spicy sauce
Lamb Dahi Gosh 15.95 Lamb in a yogurt sauce
Lamb Cochin 15.95 Lamb w/ coconut & curry leaf
Lamb Saagwala 15.95 Lamb in fresh spinach
Lamb Korma 15.95 Lamb in an almond curry
Lamb Handi 15.95 Lamb in a vegetable curry
Lamb Curry 15.95 Slow-cooked, boneless tender lamb cooked in a special gravy and exotic spices
Lamb Tikka Masala 15.95 Tender lamb pieces are marinated, then finished in fenugreek flavored tomato sauce & cream

ENTRÉE

SEAFOOD

Mixed Seafood 12.95 Delightful mix of shrimp, mussels, octopus, squid cooked in authentic mughlai sauce
Balchau Shrimp 14.95 Succulent pieces of shrimp cooked in a spicy & tangy tomato-chili sauce
Goan Salmon 14.95 Salmon cooked in coconut curry
Salmon Tikka Masala 14.95 Salmon cooked in fenugreek flavored tomato sauce & cream
Crab Curry 14.95 Crab w/ black peppercorn, red chillies, mustard seeds & coconut
Malabar Salmon 14.95 Mustard leaves curry
Shrimp Vindaloo 14.95 Slow-cooked shrimp mixed w/ cubed potatoes, exotic spicy sauces
Shrimp Curry 14.95 Succulent pieces of shrimp cooked in finely ground fresh masala
Shrimp Tikka Masala 14.95 Succulent pieces of shrimp cooked then finished in fenugreek flavored tomato sauce & cream
Shrimp Saag 14.95 Shrimp with fresh spinach

VEGETARIAN

Saag Paneer 12.95 Spinach cooked with cheese cubes and seasoned with freshly ground herbs
Matar Mushroom 11.95 Peas & mushroom curry
Chana Masala 11.95 Chickpeas are slow cooked in a gravy of onions, tomato and a special house spice
Matar Paneer 12.95 Diced paneer & peas in a tomato based sauce, spiced w/ garam masala
Chana Saag 11.95 Chick peas with fresh spinach
Malai Kofta 11.95 Mixed veg & paneer dumpling in a vegetable curry
Bhindi Masala 11.95 Fresh okra with spices
Vegetable Jalfrazie 11.95 Assorted vegetables in a tomato based sauce
Bhartha 11.95 Roasted eggplant w/ onions & peas
Navrattan Korma 11.95 Mixed vegetables in a creamy sauce
Aloo Gobi 11.95 Potatoes and cauliflower w/ cumin and spices
Paneer Bhurjee 12.95 Shredded paneer cooked w/ tomatoes, onions & peppers
Paneer Tikki Masala 13.95 Diced paneer in a tomato yogurt curry
Aloo Saag 11.95 Potatoes and spinach with spices.
Aloo Matar Gobi 11.95 Potatoes and peas with cauliflower cumin spices
Yellow Daal 11.95

BREAD

Naan 2.95 A leavened flat-bread made w/ flour is baked fresh in tandoor	Roti 2.95 Classic whole wheat baked in tandoori oven
Garlic Naan 3.95 Naan topped with fresh garlic and cilantro	Poori 3.95 Whole wheat deep fried puffed bread
Onion Naan 3.95 A leavened bread stuffed with finely chopped onion	Paratha 3.95 Whole wheat multi layered bread baked in Tandoori oven
Kandhari Naan 3.95 Naan stuffed w/ raisin & ground coconut	Mint Paratha 3.95 whole wheat multi-layered bread is stuffed with ground, mint leaves and baked for a divine taste
Keema Naan 3.95 Stuffed with tender minced lamb	Aloo Paratha 3.95 Mashed potatoes stuffed into whole wheat bread baked to perfection
Cheese Naan 3.95 Stuffed with fresh cottage cheese	Bread Basket 11.95 Plain, garlic, onion, kandhari

RICE

Basmati Rice 2.95	Basmati Brown Rice 2.95
Flavored Rice 4.95 Choice of tomato, coconut, mint, lime, zeera or kashmiri rice	Lamb or Shrimp Biryani 14.95 Simmered in a blend of aromatic base of spices, rice and lamb or shrimp
Chicken or Vegetable Biryani 12.95 Simmered in a blend of aromatic base of spices, rice and chicken or vegetable	

SIDE

Daal Makhani 5.95 Black grain lentils with a tomato flavor	Salad 5.95 Mixed green salad
Yellow Daal 5.95 Masoor, chana & toor daal, turmeric, cumin	Raita 3.95 Yogurt with onion, roasted cumin, cucumber, carrots
Chana Masala 5.95 Chickpeas are slow cooked in a gravy of onions, tomato and a special house spice	Papadum 3.95 Is a thin, seasoned dough made from black gram, cooked w/ dry heat
Saag 5.95 Fresh spinach cooked in freshly ground herbs	Chutney 3.95 Mango, tamarind, mint and mix pickle

DRINKS

Sparkling Water 5.95 S.Pellegrino	Soda 1.95 Coke, diet coke, sprite, ginger ale, seltzer
Sparkling Cider 4.95 Original	Juice 2.95 Cranberry, orange & mango
Lassi 3.95 Lassi is a blend of yogurt, spices and fruit.	Coffee 2.95 Hot Coffee, Iced Coffee
Tea 2.95 Mango, House, Sweet, Salted, Rose	Tea 2.95 Chai, spice tea, spice Iced tea, Iced tea

DESSERT

Rasmali 3.95 Cottage cheese cooked w/ cream & almond sauce	Gulab Jaamun 3.95 Sweet, deep-fried cheese ball in honey syrup
Rice Pudding 3.95 Candied almonds, cinnamon and golden raisins	

*** 10% OFF ON PHONE ORDERS • ALL ENTRÉE SERVED WITH BASMATI RICE ***