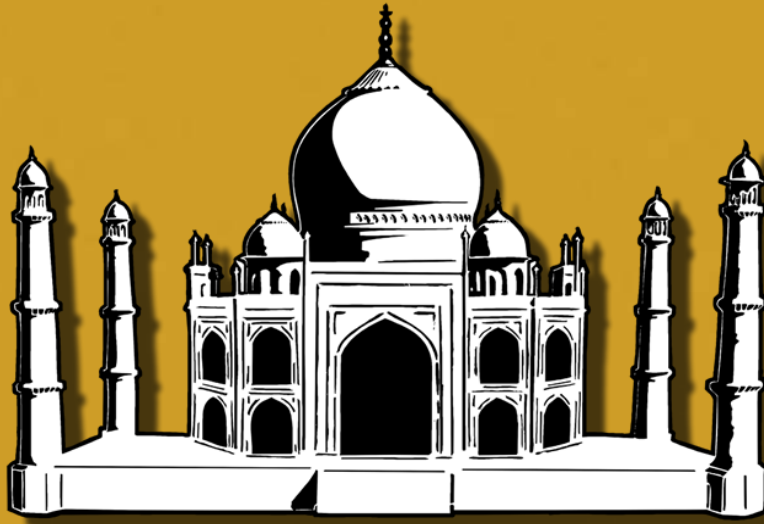


# Tandoori Village

## Take Away Menu



**Genuine Authentic Indian Restaurant**  
***North Indian Cuisine at it's best!***

**Shop 11 Springwood Plaza**  
**3-15 Dennis Road**  
**Springwood QLD.**

**Telephone: 07 3290 6655 / 07 3290 6155**

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# ENTRÉES

- |                                                                                                                                                                                     |                |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>1. MEAT SAMOSA</b>                                                                                                                                                               | <b>\$8.00</b>  |
| (2 pieces) Deep fried pockets of homemade pastry filled with special mince and potatoes. Served with chutneys.                                                                      |                |
| <b>2. VEGETABLE SAMOSA</b>                                                                                                                                                          | <b>\$8.00</b>  |
| Homemade pastry filled with lightly spiced potatoes and peas.                                                                                                                       |                |
| <b>3. PAKORAS</b>                                                                                                                                                                   | <b>\$8.00</b>  |
| Very popular Indian snack consisting of bite sized pieces in season vegetables, crispy fried in light batter, served with authentic Indian chutneys.                                |                |
| <b>4. FISH PAKORAS</b>                                                                                                                                                              | <b>\$12.00</b> |
| Succulent pieces of fish coated in Besan (chickpea) flour, herbs and spices then deep fried. Served with chutneys.                                                                  |                |
| <b>5. ONION BHAJI</b>                                                                                                                                                               | <b>\$8.00</b>  |
| Freshly sliced onion rings, coated in a mixture of Besan (chickpea), flour, herbs and spices then deep friend. Served with chutneys.                                                |                |
| <b>6. SEEKH KEBABS</b>                                                                                                                                                              | <b>\$9.50</b>  |
| (2 pieces) Mince with fresh green chilli, fresh coriander, onions and spices rolled on a skewer then barbecued in the charcoal clay oven (Tandoor). Served with salad and chutneys. |                |
| <b>7. CHICKEN TIKKA</b>                                                                                                                                                             | <b>\$12.00</b> |
| (4 pieces) Boneless chicken pieces dipped in a gentle blend of spices then baked in the Tandoori Oven, served with generous salad and chutneys                                      |                |
| <b>8. TANDOORI CHICKEN</b>                                                                                                                                                          | <b>\$12.00</b> |
| (Half - 4 pieces) Delicious tender pieces of chicken marinated in lemon yogurt and Tandoori spices and smoke roasted in clay oven.                                                  |                |
| <b>9. MIXED ENTRÉE FROM THE TANDOOR</b>                                                                                                                                             | <b>\$24.00</b> |
| (For 2 persons) Two pieces Tandoori Chicken, three pieces Chicken Tikka and two Seekh kebabs.                                                                                       |                |

# VEGETARIAN SPECIALS

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|----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>10. MIXED VEGETABLE CURRY</b>                                                                                           | <b>\$16.00</b> |
| A beautiful curry of fresh garden vegetables cooked to perfection in special herbs and spices.                             |                |
| <b>11. ALU GOBHI</b>                                                                                                       | <b>\$16.00</b> |
| Traditional potato and cauliflower curry cooked in Punjabi style.                                                          |                |
| <b>12. DHAL MAKHANI</b>                                                                                                    | <b>\$15.95</b> |
| Lentil curry cooked in a variety of spices and simmered over a slow fire with fresh coriander and a touch of green chilli. |                |
| <b>13. CHANNA MASALA</b>                                                                                                   | <b>\$15.95</b> |
| Chick peas cooked with tomatoes, cumin and fresh spices.                                                                   |                |
| <b>14. ALU PALAK</b>                                                                                                       | <b>\$17.95</b> |
| Fresh ground spinach and potatoes cooked in fresh ginger, garlic, onions and authentic Indian spices.                      |                |
| <b>15. ALU MATTAR</b>                                                                                                      | <b>\$15.95</b> |
| A very famous Indian dish of fresh baby peas and pieces of potatoes cooked in all the delicate herbs and spices.           |                |
| <b>16. MATTER PANEER</b>                                                                                                   | <b>\$17.95</b> |
| Green peas and paneer (Indian cheese) in delicately spiced curry.                                                          |                |
| <b>17. SAAG PANEER</b>                                                                                                     | <b>\$17.95</b> |
| Fresh ground spinach and cheese cubes cooked with fresh ginger, garlic and onions.                                         |                |
| <b>18. MALAI KOFTA</b>                                                                                                     | <b>\$17.95</b> |
| Delicious balls of paneer and potatoes cooked in a creamy sauce with delicate herbs and spices.                            |                |
| <b>19. SHAHI PANEER</b>                                                                                                    | <b>\$17.95</b> |
| Home made Indian cheese cubes cooked in a delicious combination of herbs and spices.                                       |                |

# MEAT DISHES

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|----------------------------------------------------------------------------------------------------|----------------|
| <b>20. LAMB ROGAN JOSH</b>                                                                         | <b>\$17.95</b> |
| Boneless pieces of lean lamb cooked to perfection in an authentic curry.                           |                |
| <b>21. LAMB KORMA</b>                                                                              | <b>\$17.95</b> |
| Tender lamb pieces cooked with yoghurt and blended with cashew nuts.                               |                |
| <b>22. SAAG GOSHT WALA</b>                                                                         | <b>\$17.95</b> |
| Lamb and spinach cooked together.                                                                  |                |
| <b>23. LAMB MADRAS</b>                                                                             | <b>\$17.95</b> |
| Lamb cooked with special spices.                                                                   |                |
| <b>24. CHOLE GOSHT</b>                                                                             | <b>\$17.95</b> |
| Lamb and Chickpea curry.                                                                           |                |
| <b>25. LAMB SABZI</b>                                                                              | <b>\$17.95</b> |
| Lamb curry cooked with fresh garden vegetables.                                                    |                |
| <b>26. LAMB VINDALOO</b>                                                                           | <b>\$17.95</b> |
| Spicy hot lamb dish with potatoes.                                                                 |                |
| <b>27. BEEF CURRY</b>                                                                              | <b>\$17.95</b> |
| Classic North Indian cooked with a subtle blend of herbs.                                          |                |
| <b>28. BEEF VINDALOO</b>                                                                           | <b>\$17.95</b> |
| Spicy hot beef dish with potatoes.                                                                 |                |
| <b>29. BEEF DHANSAK</b>                                                                            | <b>\$17.95</b> |
| Beef cooked in lentil curry sauce.                                                                 |                |
| <b>30. BEEF SABZI</b>                                                                              | <b>\$17.95</b> |
| Mouth watering beef curry cooked with fresh garden vegetables.                                     |                |
| <b>31. ALU KEEMA</b>                                                                               | <b>\$17.95</b> |
| Traditional lean beef mince cooked with thinly sliced potatoes with ginger and garlic.             |                |
| <b>32. TANDOORI SEEKH MASALA</b>                                                                   | <b>\$17.95</b> |
| Seekh kebabs cooked in the Tandoor on charcoal then sliced and cooked in a delicious masala sauce. |                |

## CHICKEN DISHES

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|---------------------------------------------------------------------------------------------------|----------------|
| <b>33. CHICKEN CURRY</b>                                                                          | <b>\$17.95</b> |
| Boneless chicken cooked north Indian style in delicately spiced curry.                            |                |
| <b>34. BUTTER CHICKEN</b>                                                                         | <b>\$18.95</b> |
| Boneless chicken cooked in tomatoes.                                                              |                |
| <b>35. CHICKEN SHAHI KORMA</b>                                                                    | <b>\$18.95</b> |
| Chicken cooked with yoghurt and blended with cashew nuts.<br>(Mild)                               |                |
| <b>36. CHICKEN SAAGWALA</b>                                                                       | <b>\$18.95</b> |
| Chicken and spinach curry.                                                                        |                |
| <b>37. CHICKEN TIKKA MASALA</b>                                                                   | <b>\$18.95</b> |
| Tandoori oven and barbecued boneless chicken fillet pieces cooked and served with a masala sauce. |                |
| <b>38. CHICKEN VINDALOO</b>                                                                       | <b>\$17.95</b> |
| Spicy hot chicken dish with potato.                                                               |                |
| <b>39. MURGH SABZI</b>                                                                            | <b>\$17.95</b> |
| Authentic chicken curry cooked with delicious vegetables.                                         |                |
| <b>40. CHICKEN JALFREZI</b>                                                                       | <b>\$17.95</b> |
| Boneless chicken cooked with onions, ginger, capsicum and tomatoes.                               |                |
| <b>41. CHICKEN NILGIRI</b>                                                                        | <b>\$17.95</b> |
| Chicken cooked with green herbs and spices.                                                       |                |

## SEAFOOD DISHES

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|-----------------------------------------------------------------------------|----------------|
| <b>42. FISH CURRY</b>                                                       | <b>\$19.95</b> |
| <i>Succulent fish cooked to perfection in a curry.</i>                      |                |
| <b>43. PRAWN CURRY</b>                                                      | <b>\$19.95</b> |
| <i>Large Prawns cooked with onions, ginger, garlic and spices.</i>          |                |
| <b>44. FISH VINDALOO</b>                                                    | <b>\$19.95</b> |
| <i>Spicy hot fish dish with potato.</i>                                     |                |
| <b>45. PRAWN VINDALOO</b>                                                   | <b>\$19.95</b> |
| <i>Hot and beautiful dish, South Indian style.</i>                          |                |
| <b>46. PRAWN BHUNA MASALA</b>                                               | <b>\$19.95</b> |
| <i>Large prawns cooked with onion, tomato, capsicum, ginger and garlic.</i> |                |

## BIRYANI DISHES

*“Biryanis are a meal on their own. They do not require separate curry. It’s a Mughlai specialty”*

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|---------------------------------------------------------------------------|----------------|
| <b>47. LAMB BIRYANI</b>                                                   | <b>\$18.95</b> |
| Prepared with succulent lamb and cashews.                                 |                |
| <b>48. BEEF BIRYANI</b>                                                   | <b>\$18.95</b> |
| Prepared with lean pieces of beef, cashews and a few sultanas.            |                |
| <b>49. CHICKEN BIRYANI</b>                                                | <b>\$18.95</b> |
| Basmati rice prepared with chicken piece, favourite of the Mughal rulers. |                |
| <b>50. VEGETABLE BIRYANI</b>                                              | <b>\$18.95</b> |
| Fried rice with a blend of mixed vegetables cooked in Mughlai sauce.      |                |
| <b>51. SAFFRON RICE</b>                                                   | <b>\$2.95</b>  |
| Aromatic Basmati Indian rice.                                             |                |

## TANDOORI OVEN BREADS

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|-------------------------------------------------------------------------------|---------------|
| <b>52. PLAIN NAAN</b>                                                         | <b>\$3.25</b> |
| Tandoori baked bread made from plain flour and brushed lightly with butter.   |               |
| <b>53. GARLIC NAAN</b>                                                        | <b>\$3.75</b> |
| Garlic flavoured Tandoori Naan, brushed lightly with butter.                  |               |
| <b>54. TANDOORI CHAPATI</b>                                                   | <b>\$3.25</b> |
| Baked Tandoori bread made from whole meal flour, brushed lightly with butter. |               |
| <b>55. MASALA KULCHA</b>                                                      | <b>\$6.00</b> |
| Naan stuffed with cheese, vegetables and spices.                              |               |
| <b>56. VEGETABLE PARATHA</b>                                                  | <b>\$6.00</b> |
| Naan stuffed with potatoes, cauliflower, peas and spices.                     |               |
| <b>57. KEEMA NAAN</b>                                                         | <b>\$6.00</b> |
| Naan stuffed with minced meat and special spices.                             |               |
| <b>58. KASHMIRI NAAN</b>                                                      | <b>\$6.00</b> |
| Naan stuffed with ground nuts and sweet dried fruit.                          |               |
| <b>59. PUNJABI NAAN</b>                                                       | <b>\$6.00</b> |
| Naan stuffed with fresh spinach and cheese.                                   |               |
| <b>60. CHEESE &amp; GARLIC NAAN</b>                                           | <b>\$6.00</b> |
| Naan stuffed with garlic and cheese.                                          |               |



## ACCOMPANIMENTS

<b>61. RAITA</b>	<b>\$3.50</b>
<i>Homemade yoghurt and cucumber seasoned with various spices.</i>	
<b>62. PAPADAMS (4)</b>	<b>\$2.50</b>
<b>63. MIXED PICKLE</b>	<b>\$2.50</b>
<b>64. MANGO CHUTNEY</b>	<b>\$2.50</b>
<b>65. GREEN SALAD.</b>	<b>\$5.00</b>
<b>66. RED ONION SALAD</b>	<b>\$5.00</b>

## DESSERTS

<b>67. KULFI</b>	<b>\$3.50</b>
Indian ice-cream made from fresh creamy milk, almonds and pistachio nuts.	
<b>68. GULAB JAMUN</b>	<b>\$4.50</b>
(3 pieces) Warm golden milk dumplings dipped in rose flavoured syrup.	
<b>69. LASSI</b>	<b>\$4.00</b>
Traditional Indian drink made from yoghurt. Plain, mango or rosewater.	