

Lamb/Beef Specialties

To spice it right to your liking, please choose from a scale of 1(mild) to 5 (hot)

Lamb/beef Vindaloo \$15.99

Boneless lamb/beef pieces cooked with potatoes in a tangy onion-tomato sauce with desiccated coconut and vinegar, A specialty of Goa

Palak Lamb/Beef \$15.99

Boneless lamb/beef pieces, cooked with chopped spinach and exotic Indian spices

Lamb/Beef Curry \$15.99

Boneless lamb/beef pieces, cooked on an onion-tomato sauce with exotic spices

Lamb/Beef Masala \$15.99

Boneless pieces of lamb/beef cooked in onions, ginger, green peppers and tomatoes

Lamb/Beef Korma \$16.99

Boneless pieces of lamb cooked delicately in a seasoned cream sauce with onions and ground cashew nuts **contains nuts - please advise**

Biryani Rice Specialties

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Boiled Rice white Basemati Rice \$2.99

Pulao Rice \$4.99

White Basemati rice cooked with green peas, curmin seeds and caramelized onions

Vegetable Biryani \$14.99

Indian Basemati rice cooked with fresh vegetables, onions, green bell peppers and exotic spices

Chicken Biryani \$15.99

Boneless pieces of free-run chicken delicately cooked with Indian Basemati rice and onions

Lamb/Beef Biryani \$15.99

Boneless pieces of premium free-range lamb or beef, cooked with Indian Basemati rice, onions, green peppers and exotic spices

Prawn Biryani \$16.99

Indian basemati rice, onions and green peppers, cooked with jumbo prawns and exotic spices



Desserts

Mango Ice Cream \$3.99

With pistachio nuts

Kheer \$3.99

Indian rice pudding

Mango Lassi \$3.99

Gulab Jamun \$3.99

Very light Indian donut in syrup

Other

Mango Ice Cream \$1.50

Mixed Pickle \$1.50

Papadum \$2.00

Two roasted thin lentil flour wafers

Raita \$3.99

Yogurt whipped with shredded cucumber and carrots

Drinks

Lassi-Mango \$3.99

Sweet or salted yogurt drink served in three different flavours

Indian Chai Tea \$2.49

Coffee \$2.00

Pop \$1.50

Breads

Baked vertically in tandoor

Roti \$1.99

Unleavened whole wheat bread

Naan \$1.99

Leavened bread of fine white flour

Plain Paratha \$2.99

Unleavened multi-layered whole wheat bread, brushed with butter

Garlic Naan \$2.99

Leavened garlic bread of white flour

Allo Parantha \$3.99

Unleavened whole wheat bread, stuffed with potatoes and herbs

Spinach Naan \$3.99

Leavened bread of white flour, stuffed with chopped spinach and grated fresh Indian cheese

Keema Naan \$5.99

Leavened bread of white flour, stuffed with minced lamb/beef/chicken and herbs

Onion Kulcha \$4.99

Leavened bread of white flour, stuffed with onion and cilantro and herbs

Paneer Kulcha \$4.99

Leavened bread of white flour, stuffed with paneer and herbs

Tasty Tandoori

Take out | Delivery | Dine in

We also do catering for all occasions

Ask for
Gluten
free menu

We source
meat locally



Banquet facility also available for all occasions

250-567-7086

FULLY LICENCED

2456 Burrard Ave Vanderhoof
BC V0J 3A0

Appetizers

Served with our Special Tamarind or Mint Chutney

- Vegetable Pakoras** \$6
Delicately spiced chickpea batter fried vegetables
- Vegetable Samosa** \$5
Two crisp patties, stuffed with potatoes, peas and spices made from unleavened dough with white flour
- Beef or Chicken Samosa** \$6
Two crisp patties, stuffed with potatoes, peas and spices with chicken and beef
- Paneer Pakora** \$12.99
Fresh marinated Indian cheese stick, batter fried crisp
- Allu Tikki** \$7
Mashed potatoes, herb dipped in batter and fried
- Chicken Pakora** \$12
Fried boneless chicken pieces, battered in Graham flour and marinated in ginger and Indian spices
- Fish Pakora** \$12.99
Fried pieces of fish, delicately battered with Graham flour and spices

All menu items gluten-free (few exceptions)

Tandoori Grill Sizzlers

- Barbecued over charcoal, on skewers in a clay-based Tandoor oven and served on a bed of fresh onion & bell peppers on a small sizzler at your table
- Tandoori Chicken** \$14
Marinated in a Yogurt sauce and barbecued in our clay oven
- Veggie Paneer Tikka** \$15
Boneless chicken marinated in yoghurt, ginger, garlic and exotic spices
- Chicken Tikka** \$14
Indian cheese cubes and fresh bell pepper marinated in yoghurt, ginger, onions, garlic and Royal spices
- Seekh Kebab** \$15
Tender minced lamb/beef delicately mixed with spices rolled around a skewer, barbecued in a Tandoor and then sliced into small pieces
- Fish Tikka** \$15
Cod fish pieces marinated in yoghurt, ginger, garlic paste and spices
- Tandoori Prawns** \$19.99
Jumbo prawns, marinated with garlic and Ajwain (Carom Seeds)

Vegetarian/Vegan(V)

- Dal** \$13.99
Lentils, cooked in garlic and onions with aromatic spices
- Channa Masala** \$13.99
Chickpeas cooked with tomatoes, fresh ginger, onions and exotic Indian spices (V)

Aloo Gobi

Fresh cauliflower and potatoes cooked with onions, tomatoes and exotic spices

- Eggplant Bharta (V)** \$13.99
Whole eggplants roasted over charcoal, mashed and cooked with onions, tomatoes
- Mix Vegetables** \$13.99
Mixed vegetables cooked with onions, green peppers, ginger, garlic and a dash of vinegar
- Palak Paneer** \$13.99
Chopped spinach delicately cooked in ginger garlic and onions mixed with Indian cheese cubes
- Matar Paneer** \$13.99
Tender cheese cubes with green peas in an onion and tomato sauce with spices
- Vegetable Korma** \$13.99
Mixed vegetables delicately cooked in a seasoned sauce with onion and ground cashew nuts
- Malai Kofta** \$14.99
Mixed vegetables grated with Indian cheese made into dumplings and cooked lightly in a tomato and onion sauce, finished with cream and ground nuts
- Shahi Paneer** \$14.99
Chopped Indian cheese cooked in a thick onion gravy with ground cashews and cream
- Paneer Masala** \$14.99
Indian cheese pieces, cooked in thick onion gravy with fresh tomatoes cooked and green/red peppers

Seafood Specialties

Menu items are certified by Oceanwise TM. Sustainably caught. To spice it right to your liking, please choose from a scale of 1 (mild) to 5 (hot)

- Fish Masala** \$15.99
Fish pieces cooked with fresh onions, tomatoes and green peppers in a thick Masala sauce
- Fish Vindaloo** \$15.99
Fish pieces cooked with potatoes in a tangy onion-tomato sauce with desiccated coconut and vinegar
- Fish Curry** \$15.99
Fish cooked in an onion and tomato sauce with ground spices
- Prawn Masala** \$17.99
Prawns cooked with fresh onions, tomatoes and green peppers in a thick Masala sauce
- Prawn Curry** \$17.99
Prawns cooked in an onion and tomato sauce with ground spices
- Prawn Vindaloo** \$17.99
Prawns cooked with potatoes in a tangy onion tomato sauce with desiccated coconut and vinegar
- Prawn Korma** \$18.99
Prawns delicately cooked in a seasoned cream sauce with onions and ground cashew nuts
- Chilli Prawn** \$17.99
Jumbo Prawns cooked with green chillies, tomatoes, green peppers, onion, ginger and finished with a dash of vinegar & exotic Indian spices (V)

Chicken Specialties

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- Butter Chicken** \$14.99
Boneless pieces of chicken marinated in ginger and garlic, cooked in a butter-tomato sauce
- Palak Chicken** \$14.99
Boneless chicken pieces cooked with chopped spinach and freshly ground exotic spices
- Chicken Curry** \$14.99
Traditional boneless chicken pieces, cooked in a fine cooked onion sauce
- Chicken Shahi Korma** \$15.99
Boneless pieces of chicken delicately cooked in a seasoned cream with onions and ground cashew nuts
- Chicken Tikka Masala** \$14.99
Boneless pieces of chicken, barbecued and simmered in a thick sauce of sliced onions, tomatoes and herbs, finished with a very light cream
- Chicken Vindaloo** \$14.99
Boneless pieces of chicken cooked in a tangy onion-tomato sauce with desiccated coconut and vinegar
- Chilli Chicken** \$15.99
Boneless pieces of chicken cooked with green chillies, tomatoes, green peppers, onions and ginger and finished with a dash of vinegar, tomato sauce

Contains nuts - please advise
chicken is first barbecued on skewers over charcoal in a Tandoor

Chef's Special

- Dinner for 2** \$44.99
- Dinner for 4** \$84.99
- Tandoori Chicken
- Butter Chicken
- Chana Masala
- Naan (2pcs)
- Rice Pula
- Daily special dessert
- Tandoori Chicken
- Butter Chicken
- Ciiana Masala
- Lamb Korma
- Naan (4pcs)
- Mix Biryani
- Daily special dessert

We also offer Dinner or Lunch for 10 or more people

