



STARTERS :

- 1. HIMALI SOUP (Vegetable)** 4,25 €
Nepalese traditional soup in dried vegetables with palatable condiments.
- 2. CHICKEN SOUP** 4,25 €
Chicken soup with, spring onion, aromatic spices and fresh cream.
- 3. DALL SOUP** 4,25 €
Mixed lentils soupe prepared with typical Indian style.
- 4. KEEMA SAMOSA** 4,95 €
Triangle made from wheat flour, filled with aromatic lamb minced meat.
- 5. VEGETABLE SAMOSA** 4,50 €
Triangle made from wheat flour filled with mildly spiced mixed vegetables .
- 6. VEGETABLE PAKORA** 4,25 €
Mixed vegetables deep in gram flour and deep fried.
- 7. ONION BHAJEE** 4,50 €
Slices of onion mixed with lentils and deep fried.
- 8. JHINGA FRIED** 8,50 €
Prawns dipped in a mouth watering spices lentil flour and deep fried.
- 9. MURGH FRIED** 5,25 €
Best part of slices chicken batter in a spices lentils flour and deep fried.
- 10. MIXED STARTERS** 8,95 €
Various starter assembled – vegetable pakora, onion bhajee, fried prawn, fried chicken and seek kabab.
- 11. SEEK KABAB** 5,50 €
Lamb minced meat flavoured with various spices and broiled in Tandoori.
- 12. HARA PATTI SALAD** 4,95 €
Fresh garden salads seasoning with special house sauce.

MAIN COURSE :

VEGETABLES :

- 13. ALOO SAAG** 12,95 €
Combination of diced potatoes and fresh spinach cooked in ginger, garlic & tomato with special sauce.
- 14. PALAK PANEER** 13,95 €
Fresh spinach cooked with cottage cheese ginger, garlic, tomato in a special sauce.
- 15. SABJEE BEGANI** 12,50 €
Fresh mixed vegetables cooked in ginger, garlic, onion and tomato adding mildly sauce.
- 16. HIMALAYA KORMA** 13,95 €
fresh seasonal vegetables cooked in a cash nut sauce, fresh fruits dry fruit & mildly spiced.
- 17. CHANA PINDI** 13,55 €
Chickpeas cooked with fresh mushroom in an exotic sauce and garnished with green chilly ginger
- 18. PANEER MAKHANI** 13,95 €
Cubes of cottage cheese well simmered in butter and cream with tomato gravy sacuce.
- 19. DALL TADKA** 11,25 €
Mixed lentils fried in cumin seeds, onion, ginger, garlic and tomato.

Note : All the main dishes are serve with Basmati Rice except Biryani dishes

CHICKEN :

- 20. CHICKEN TIKKA MASALA** 15,95 €
Pieces of grilled chicken cooked in an exotic sauce with fresh tomatoes, onion and capsicum
- 21. MURGH HANDI** 14,95 €
hicken pieces prepared in a special sauce with green chilly tomatoes, ginger and garlic
- 22. MURGH MAKHANI** 15,95 €
Marinated tender pieces of chicken prepared in a sauce with butter, tomatoes and with fenugreek leaves.
- 23. CHICKEN CURRY** 13,95 €
Chicken pieces cooked in spices and in a rich curry sauce.
- 24. CHICKEN KARAI** 14,95 €
Chicken pieces with onion, capsicum, mushroom, tomatoes and fresh spinach

- 25. CHICKEN BADAMI** 14,95 €
Boneless pieces of chicken cooked in cash nuts, dry grapes, fresh cream with mild sauce.
- 26. CHICKEN VINDALOO (hot or very hot)** 14,95 €
Tender pieces of chicken prepared with sour sauce and with fresh mint.

LAMB :

- 27. SEEK KABAB CURRY** 13,95 €
Lamb minced meat flavoured with various spices and broiled in Tandoori and prepared with curry sauce.
- 28. LAMB VINDALOO (hot or very hot)** 14,95 €
Tender pieces of lamb prepared hot and sour sauce and fresh mint.
- 29. GOSHT SAGWALA** 14,95 €
Tender pieces of lamb cooked with fresh spinach, garlic, ginger and tomatoes.
- 30. LAMB CURRY** 13,95 €
Diced of lamb cooked in Indian varieties of spices and in a rich curry sauce.
- 31. LAMB TIKKA MASALA** 15,95 €
Pices of grilled lamb cooked in an exotic sauce with tomatoes, onion and capsicum.
- 32. LAMB SHAHI KURMA** 15,95 €
Pieces of lamb prepared in a creamy mildly sauce of cashew nuts with dry fruits.
- 33. KARAI LAMB (hot or very hot)** 14,95 €
Tender pieces of lamb prepared with nion, capsicum, mushroom fresh spinach in an aromatic spices sauce.

BEEF :

- 34. BEEF CURRY** 14,95 €
Diced beef prepared in a rich curry sauce with aromatic spices sauce.
- 35. VINDALOO BEEF (hot or very hot)** 15,45 €
Tender pieces of beef prepared with hot and sour sauce and fresh mint.
- 36. BEEF SHAHI KURMA** 16,95 €
Pieces of beef prepared in a creamy mildly sauce of cashew nuts with dry fruits.

FISH :

- 37. GORKHALI MACHHA** 16,95 €
Pieces of fish well marinated in fresh lemon juice, garlic, ginger and deep fried serve with special sauce
- 38. FISH TIKA MASALA** 16,95 €
Well marinated and grilled pieces of fish prepared in an exotic sauce with capsicum, tomatoes and onion.
- 39. FISH CURRY** 15,95 €
Pieces of fish cooked in Indian varieties of spices and in a rich curry sauce
- 40. PRAWN TIKA MASALA** 18,95 €
well marinated grilled prawns prepared in an exotic sauce decorating with capsicum, tomatoes and onion
- 41. PRAWN VINDALOO (hot or very hot)** 17,95 €
King prawns prepared with hot and sour sauce and with fresh mint .
- 42. PRAWN SHAHI KURMA** 17,95 €
King prawns cooked in cash nuts, dry grapes, fresh cream mild sauce.
- 43. PRAWN KARAI MASALA** 17,95 €
Prawns cooked in a rich spiced sauce tomatoes, onions, garlic, ginger, and green chilly.

TANDOORI :

All the Tandoori dishes are grilled in our typical Indian clay oven (charcoal fired)

- 44. TIKKA CHICKEN** 15,95 €
Tender pieces of chicken marinated in garlic, ginger, lemon juice yoghurt with aromatic spices and grilled.
- 45. MURGH TANDOORI (With Bones)** 13,95 €
Leg pieces of chicken marinated with fresh garlic, ginger, lemon juice, yoghurt ,ground cashew nuts and grilled.
- 46. MURGH HAJARI KABAB** 15,45 €
Boneless chicken marinated in ground cashew nuts, fresh cream, mustard oil black salt and grilled.
- 47. MURGH BEGANI BAHAR** 15,95 €
Boneless chicken pieces marinated in yoghurt, eggs, fresh mint sauce ground cashew nuts and grilled.
- 48. HIMALAYAN KABAB** 16,95 €
Tender pieces of lamb marinated in spices and grilled served with sweet rice.

- 49. ANGARI PRAWN** 21,95 €
King prawns marinated in various spices garlic, ginger, lemon juice and grilled served in hot platter.

- 50. LUMBINI MIXED GRILLED** 20,95 €
Varieties delicious grilled chicken leg pieces, chicken tikka, lamb, prawn, fish and seek kabab served in hot platter.

BASMATI RICE :

- 51. JAIPURI GOSHT BIRYANI** 15,95 €
Basmati rice cooked with tender pieces of lamb rich spiced and flavoured of safran serve with raita sauce.
- 52. KASHMIRI MURGH PULAO** 13,95 €
Basmati rice cooked with pieces of chicken, fresh fruits and mild spiced serve with raita sauce.
- 53. VEGETABLE BIRYAN** 12,45 €
Basmati rice cooked with mixed fresh vegetables and saffron serve with raita sauce.
- 54. JOGI PULAO** 13,95 €
Basmati rice cooked with fresh mixed vegetable, cashew nuts and fresh fruits, prepared in a typical Nepalese style serve with raita sauce.

INDIAN BREADS :

- 55. NAAN** 2,50 €
Fine Indian wheat flour freshly baked in Indian clay oven.
- 56. NAAN BUTTER** 3,50 €
Fine Indian wheat flour baked in Indian clay oven with butter in layers.
- 57. GARLIC NAAN** 3,50 €
Fine Indian flour baked in clay oven with fresh chopped garlic.
- 58. KEEMA NAAN** 4,00 €
Fine Indian flour bread stuffed with lamb minced meat and baked.
- 59. PARATHA** 3,50 €
Whole wheat flour freshly baked in clay oven with butter in layers
- 60. TANDOORI ROTI** 2,25 €
Whole wheat flour freshly baked in clay oven
- 61. KHANDANI NAAN** 3,95 €
Fine wheat flour Indian baked with cashew nuts and dry fruits.



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Open Morning 11h30 to 14h00 Evening 18h00 to 23h00 **CLOSED ALL MONDAY**

