

# *Welcome To Cafe Tandoor*



*2096 South Taylor Road  
Cleveland Heights*

*96 Barrington Town Center  
Aurora*

*30030 Detroit Road  
Westbay Plaza  
Westlake*

# *Wine Specials*

Every Tuesday and Wednesday

**50% off**

wine by the bottle for dine in only.

Wine and beer are available for carry-out at state minimum retail prices.

A 20% gratuity may be added to parties of five or more.

For information about upcoming specials please ask your server to be added to our email list

# *Ordering Your Meal*

Food at Cafe Tandoor is prepared to order, therefore, please give us thirty minutes to prepare your dinner. Ordering in the traditional Indian style consists of an a la carte system where guests are served several types of vegetables, rice, meat and breads. Each item is brought to the table in serving bowls, and guests prepare their own plates as they like. Because the portions are large enough to share, many different dishes may be sampled at one meal.

Indian food makes great use of a wide variety of spices. Our foods are mildly spiced. If you prefer hotter or milder spicing, please tell your server. You should taste your food before adding any salt or pepper.

# Appetizers

All pakoras are battered with delicately seasoned chick pea flour and then deep fried.

<i>Shrimp Pakora</i> .....	\$8.50
Six plump shrimp	
<i>Onion Pakora</i> .....	\$5.50
Indian-style onion rings	
<i>Chicken Pakora</i> .....	\$6.50
Boneless breast pieces	
<i>Vegetable Pakora</i> .....	\$5.50
Variety of fresh vegetables	
<i>Paneer Pakora</i> .....	\$6.50
Mild, freshly made cheese	
<i>Tandoori Prawns</i> .....	\$13.50
Three jumbo prawns marinated & cooked in the tandoor	
<i>Vegetable Grill</i> .....	\$8.50
Marinated vegetables, skewered & cooked in the tandoor, served on a sizzler	
<i>Vegetable Samosas</i> .....	\$5.50
Two triangular pastries filled with potatoes, peas, cashews, raisins & spices	
<i>Meat Samosas</i> .....	\$6.50
Two triangular pastries filled with ground lamb, peas, cashews, raisins & spices	
<i>Vegetarian Mixed Platter</i> .....	\$8.50
Vegetable samosa, vegetable, onion & paneer pakoras	
<i>Non-Vegetarian Mixed Platter</i> .....	\$9.50
Meat samosa, chicken pakora, chicken tikka & seekh kebab	
<i>Papadams</i> .....	\$1.50
Chips made from urad dal (lentil) flour — choose roasted or deep fried	

## Soup & Salad

<i>Tomato Shorwa</i> .....	\$4.50
Classic, fresh, lightly spiced tomato soup	
<i>Muglai Shorwa</i> .....	\$4.50
Creamy lentil soup with chicken & rice	
<i>Indian Kachoomar Salad</i> .....	\$4.50
Leaf lettuce, cucumber, tomato & chick peas, tossed with spices, black salt, fresh lemon juice & green chillies (optional)	

**Please inform us if you have any food allergies.**

# Chef's Specialties

*Tandoori Salmon*.....\$19.50  
Tender marinated salmon served sizzling on a bed of fresh vegetables.  
Served with asparagus and a nan.

*Tandoori Lamb Chops*.....\$24.50  
Three succulent, French-cut lamb chops, lightly marinated and served  
sizzling with fresh vegetables. Choice of bread or rice.

## Tandoor Specialties

*Tandoori Vegetable Grill*.....\$13.50  
Marinated fresh vegetables served sizzling — choice of bread or rice

*Machhi Kebab*.....\$14.50  
Boneless farm-raised catfish, marinated in garlic, ginger, lemon & spices, served  
on a sizzler with onions & bell peppers

*Tandoori Chicken*.....*half* \$10.50.....*whole* \$18.50  
Young chicken marinated in yogurt & spices served sizzling  
with onions & bell peppers

*Chicken Tikka*.....\$13.50  
Boneless chicken breast marinated in yogurt & spices, served sizzling  
with onions & bell peppers

*Seekh Kebab*.....\$12.50  
Spiced ground lamb, wrapped around skewers, served sizzling  
with onions & bell peppers

*Boti Kebab*.....\$14.50  
Marinated lamb kebab, served sizzling with onions & bell peppers

*Tandoori Prawns*.....\$23.50  
Six marinated jumbo prawns, roasted & served sizzling  
with onions & bell peppers

*Tandoori Mixed Grill*.....\$19.50  
A sampling of tandoori chicken, chicken tikka, a tandoori prawn, seekh kebab &  
boti kebab, served sizzling with onions & bell peppers

*Shashlick*.....\$16.50  
Marinated boneless chicken & vegetable kebab, served on  
saffron pullao with curry sauce

*Vegetarian Shashlick*.....\$13.50  
Fresh vegetables & paneer kebab, served on Basmati rice with curry sauce

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# Special Curry Dishes

<i>Chicken Tikka Masala</i> .....	\$13.50
Chicken tikka in a special light sauce with onions & bell peppers	
<i>Butter Chicken</i> .....	\$13.50
Marinated chicken in a fresh, creamy tomato & butter sauce	
<i>Chicken Shahi Korma</i> .....	\$12.50
Chicken cooked in a mild cashew cream sauce with ginger & garlic	
<i>Shajahani Curry</i> .....	\$12.50
Traditional chicken curry simmered in a cashew nut sauce	
<i>Chicken Jhalfrazie</i> .....	\$11.50
Chicken sauteed with tomatoes, onions & bell peppers	
<i>Chooza Dilbahar</i> .....	\$12.50
Chicken cooked with fresh spinach & a hint of mint	
<i>Rogan Josh</i> .....	\$13.50
Traditional lamb curry cooked with fresh garlic, ginger & onions	
<i>Lamb Shahi Korma</i> .....	\$13.50
Lamb simmered in a mild cashew cream sauce with garlic & ginger	
<i>Sagg Gosht</i> .....	\$13.50
Lamb & spinach cooked with onions & garlic	
<i>Bhuna Gosh</i> .....	\$13.50
Lamb sauteed with tomatoes, onions & bell peppers	
<i>Boti Kebab Masala</i> .....	\$13.50
Tandoori lamb simmered in a light sauce with onions & bell peppers	
<i>Shrimp Curry</i> .....	\$13.50
Shrimp simmered with garlic, ginger, lemon & coconut	
<i>Garlic Shrimp</i> .....	\$13.50
Shrimp simmered in a mild garlic cream sauce	
<i>Jumbo Prawn Masala</i> .....	\$17.50
Four tender jumbo prawns simmered in a light sauce of onions & tomatoes	
<i>Bombay Fish Curry</i> .....	\$13.50
Boneless farm-raised catfish simmered with garlic, ginger, lemon & spices in a tomato-based sauce	

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# Vegetarian Specialties

<i>Paneer Makhani or Tofu Makhani</i> .....	\$11.50
Paneer or tofu in a delicately seasoned, creamy tomato curry sauce	
<i>Sagg Paneer or Sagg Tofu</i> .....	\$10.50
Paneer or tofu & fresh, chopped spinach with light spices	
<i>Palak Aloo</i> .....	\$10.50
Potatoes & fresh, chopped spinach with light spices	
<i>Matar Paneer or Matar Tofu</i> .....	\$10.50
Paneer or tofu & peas with tomatoes in a light sauce	
<i>Aloo Matar</i> .....	\$9.50
Peas & potatoes in a light sauce	
<i>Sagg Shabnam</i> .....	\$11.50
Fresh spinach & mushrooms, sauteed in a light sauce	
<i>Malai Kofta</i> .....	\$11.50
Ground paneer & potatoes shaped into balls, in a cashew & onion sauce	
<i>Navaratana Curry or Navaratana Tofu Curry</i> .....	\$11.50
Mixed fresh vegetables, paneer or tofu, & cashews in a tomato based curry	
<i>Baigan Bharta</i> .....	\$11.50
Tandoori roasted eggplant, mashed & mixed with tomatoes, onions & peas	
<i>Aloo Jeera</i> .....	\$8.50
Potatoes sauteed with onions & spices	
<i>Aloo Gobi</i> .....	\$9.50
Cauliflower & potatoes sauteed with spices	
<i>Gobi Masala</i> .....	\$10.50
Cauliflower sauteed with spices in a light sauce	
<i>Cholle</i> .....	\$9.50
Chick peas sauteed with spices & tomatoes	
<i>Bhindi Masala</i> .....	\$9.50
Okra sauteed with onions, tomatoes & light spices	
<i>Dal Maharani</i> .....	\$8.50
Creamed lentils with ginger, garlic & onions	

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# Rice Specialties

*All Biryani dishes are made with saffron pullao, cashews, raisins & a light curry sauce, topped with sliced almonds.*

Nentara Biryani.....		\$12.50
	Fresh vegetables & paneer OR tofu	
Chicken Biryani.....		\$14.50
	Boneless pieces of chicken	
Lamb Biryani.....		\$15.50
	Boneless pieces of tender lamb	
Shrimp Biryani.....		\$16.50
	Tender, plump shrimp	
Scampi Biryani.....		\$18.50
	Four large scampi	
Fish Biryani.....		\$15.50
	Boneless farm-raised catfish	
Saffron Pullao.....		\$3.50
	Basmati rice steamed with spices & saffron threads	
Plain Basmati Rice.....		\$2.50

# Tandoori Breads

Tandoori Roti.....		\$3.00
	Round, flat, unleavened whole wheat bread	
Paratha Lachhedar.....		\$3.50
	Multi-layered, buttered whole wheat bread	
Aloo Paratha.....		\$3.50
	Paratha stuffed with spiced potatoes	
Nan.....		\$3.00
	Leaf-shaped, leavened white flour bread	
Garlic Nan.....		\$3.50
	Nan topped with garlic & butter	
Keema Nan.....		\$4.50
	Nan with spiced lamb	
Masala Kulcha.....		\$3.50
	Nan with ground vegetables, paneer & spices	
Onion Kulcha.....		\$3.50
	Nan stuffed with onion & spices	
Pishori Nan.....		\$4.00
	Nan topped with ground cashews & pistachios	

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# Condiments

<i>Dahi</i> .....	.....	\$2.00
	Fresh, homemade yogurt	
<i>Cucumber Raita</i> .....	.....	\$3.00
	Homemade yogurt with chopped cucumber & tomatoes	
<i>Mixed Pickle</i> .....	.....	\$1.00
	Punjabi-style blend of mangoes, limes & chillies	
<i>Sweet Mango Chutney</i> .....	.....	\$1.50
	Blend of mangoes & spices	

# Desserts

<i>Rasmalai</i> .....	.....	\$4.50
	Classic Indian dessert of homemade paneer patties in a sweet milk sauce, garnished with ground pistachios	
<i>Gulab Jaman</i> .....	.....	\$4.50
	Spheres of deep fried cake immersed in a sweet syrup	
<i>Kheer</i> .....	.....	\$4.00
	Sweet Basmati rice pudding with raisins & almonds, garnished with ground pistachios	
<i>Homemade Ice Cream</i> .....	.....	\$3.50
	Choose from mango, coconut, pistachio, vanilla or chocolate	
<i>Mango Slices</i> .....	.....	\$3.00
	Try them alone or add to your favorite ice cream for \$1.00	

# Beverages

<i>Soft Drinks</i> .....	.....	\$1.50
<i>Mango or Guava Juice</i> .....	.....	\$2.50
<i>Lassi</i> .....	.....	\$2.50
<i>Mango Lassi</i> .....	.....	\$3.00
<i>Perrier</i> .....	.....	\$2.50
<i>Tea or Coffee</i> .....	.....	\$1.50
<i>Chai (Masala Tea)</i> .....	.....	\$2.50
	Tea leaves, milk, ginger & green cardamom, boiled with water	

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