

## Entrée

<b>VEG SAMOSA 3PCS</b>	7.50
Triangular Shaped Pastry Filled With Potatoes And Spices With Mint Sauce , Tamrind Sauce And Salad	
<b>MEAT SAMOSA 3PCS</b>	7.95
Triangular Shaped Pastry Filled With Lamb And Spices With Mint Sauce, Tamarind Sauce And Salad	
<b>CHEESE KURKURIES 4 PCS</b>	8.95
Made In Creamy Cheese , Finely Chopped Onion, Capsicum, Indian Spices And Herbs Served With Mint,tamarind Sauce,salad	
<b>CHICKEN TIKKA</b>	10.90
Chicken Thigh Marinated Overnight In Yoghurt And Ground Spices Served With Mint Sauce,tamarind Sauce And Salad	
<b>CHICKEN MALAI</b>	11.90
Chicken Breast Marrinated In Cheesy Cream Sauce And Cooked In Traditional Tandoori Oven Served With Mint,tamarind Sauce And Salad	
<b>SEEKH KABAB 6PCS</b>	11.90
Lamb Mince Blended With Herbs And Spices Cooked In Tandoor Oven Served With Mint And Tamarind Sauce And Salad.	
<b>MASALA PANEER</b>	13.50
Lightly Battered Cottage Cheese Cooked With Onion , Capsicum And Tomato Sauce	
<b>TANDOORI CHICKEN</b>	13.90
Tandoori Chicken With Bone Marinated In Yoghurt And Spices ,cooked In Tandoori Oven Served With Mint And Tamarind Sauce And Salad	
<b>AMRITSARI FISH</b>	11.90
Fish Fillet Marinated In Indian Style Batter &deep Fried Served With Mint,tamarind Sauce, Salad	
<b>EGGPLANT</b>	12.90
Eggplant Marinated In Indian Spices And Cooked In Oven And Served With Tomato Chutney, Parmesan Cheese And Raita	
<b>PRAWN PAKORA</b>	15.90
King Tiger Prawns Marinated In Indian Spices & Deep Fried Served With Mint ,tamarind Sauce And Salad	
<b>TANDOORI FLAMES PLATTER 2 PERSONS</b>	24.50
2pcs Chicken Malai,chicken Tikka,seekh Kebab, Amritsari Fish,prawns Pakoras Served With Mint Sauce,tamrind Chutney And Salad .	
<b>TANDOORI FLAMES VEG SELECTION PLATER</b>	17.90
2pcs Veg Samosa, Cheese Kurkuri , Aloo Tikki Served With Mint,tamrind Sauce And Salad	

## Main Course

### CHICKEN DISHES

<b>BUTTER CHICKEN(GF)</b>	18.50
Signature Tandoori Flames Dish,must Try Tender Chicken Thighs Simmered In Mild Creamy Tomato Sauce Finished With Fenugreek Leaves.	
<b>CHICKEN MASALA(GF)</b>	18.50
Boneless Chicken Cookedwith Onion,tomato And Ground Spices Finished With Fresh Corriander.	
<b>SAAG CHICKEN(GF)</b>	18.50
Boneles Chicken Cooked In A Rich,spiced English Spinach Sauce.	
<b>CHICKEN VINDALOO(GF)</b>	18.50
A Goan Delicacy For The Fans Of Hot Food Withfiery Hot Chefs Special Sauce.	
<b>CHICKEN MUMTAZ(GF)</b>	18.50
Boneless Chicken Cooked In Onion Sauce With A Hint Of Cream And Mint.	
<b>CHICKEN KORMA(GF)</b>	18.50
Boneless Chicken Cooked In Cashew Nuts Paste Finished With Touch Of Cream And Fenugreek Leaves.	
<b>CHICKEN JHALFREZI (GF)</b>	18.50
Tender Boneless Chicken Cooked With Sauttee Onion And Capsicum Finished With Fresh Coriander And Cream	
<b>CHICKEN TIKKA MAIN (GF)</b>	17.50
Chicken Thigh Marinated Overnight In Yoghurt , Indian Spices Served With Mint Sauce, Tamrind Chutney ,salad	
<b>CHICKEN MALAI</b>	17.50
Chicken Breast Marrinated In Cheesy Cream Sauce And Cooked In Traditional Tandoori Oven Served With Mint, tamarind Sauce	
<b>TANDOORI CHICKEN MAIN</b>	19.90
Tandoori Chicken With Bone Marinated In Yoghurt And Spices ,cooked In Tandoori Oven Served With Mint And Tamarind Sauce And Salad	

### TANDOORI FLAMES CHEFS SPECIALITY

<b>TANDOORI LAMB CHOPS (GF)</b>	22.90
Succulent Lamb Chops , Marinated In Indian Spices , Cooked In Oven And Served With Salad	
<b>LAMB SHANK (GF)</b>	21.90
Slow Cooked Lamb Shank In Dark Rich Spiced Gravy	
<b>TANDOORI RAAN (GF) (24 HOURS NOTICE)</b>	65.00
Roasted To Perfection, Whole Lamb Shoulder Marinated And Cooked In Tandoori Oven	

## LAMB DISHES

<b>LAMB KARAH (GF)</b>	18.50
Diced Tender Lamb Cooked With Aromatic Traditional Spices And Thick Sauce With Fine Touch Of Sauttee Onion And Capsicum	
<b>LAMB KORMA (GF)</b>	18.50
Lamb Cubes Cooked In Creamy Cashew Based Sauce Finished With Touch Of Cream	
<b>SAAG GOSHT(GF)</b>	18.50
Tender Lamb Cooked With Rich English Spinach Sauce And A Dash Of Cream	
<b>LAMB MALABARI (GF)</b>	18.50
Lamb Cooked With Coconut Milk,mustard ,corinder And Cumin Seeds.	
<b>LAMB VINDALOO(GF)</b>	18.50
A Goan Speciality ,lamb Cooked In Very Hot Chefs Special Sauce	
<b>LAMB ROGAN JOSH (GF)</b>	18.50
Traditional Lamb Curry Cooked With Onion ,tomato And Selected Spices Finished With Fresh Coriander.	

## GOAT DISHES

<b>GOAT CURRY(GF)</b>	24.90
Baby Goat Preparation With A Blend Of Garam Masala And Exotic Indian Herbs	

## BEEF DISHES

<b>BEEF KARAH (GF)</b>	17.95
Tender Diced Fillet Of Beef Cooked With Aromatic Traditional Spices And Thick Sauce With Fine Touch Of Sauttee Onion ,capsicum.	
<b>BEEF KORMA (GF)</b>	17.95
Beef Cubes Cooked In A Creamy Cashew Based Sauce Finished With Touch Of Cream	
<b>BEEF VIDALOO(GF)</b>	17.95
A Goan Speciality , Beef Cooked In Very Hot Chefs Special Sauce	
<b>SAAG BEEF(GF)</b>	17.95
Tender Beef Cooked With Rich English Spinach Sauce And Dash Of Cream	
<b>BEEF MALABARI(GF)</b>	17.95
Beef Cooked With Coconut Milk ,mustard,cumin And Coriander Seeds	

## SEAFOOD DISHES

<b>FISH GOAN CURRY(GF)</b>	<b>18.95</b>
Tender Fish Fillets Simmered In Thick Onion Sauce Blended With Mustard Seeds, Coconut And Sun Dried Red Chillies	
<b>FISH VINDALOO(GF)</b>	<b>18.95</b>
A Very Hot Curry From Goa With Chefs Own Blend Of Spice	
<b>FISH MASALA (GF)</b>	<b>18.95</b>
Fish Cooked In Indian Spices And Masala Sauce	
<b>PRAWN GOAN CURRY(GF)</b>	<b>22.90</b>
Shelled Tiger Prawns Cooked In Onion Based Sauce With Mustard Seeds,coconut And Sun Dried Red Chillies	
<b>BUTTER PRAWNS (GF)</b>	<b>22.90</b>
Shelled Prawns Cooked In Rich Creamy Tomato Sauce Finished With Fenugreek Leaves	
<b>PRAWN JHALFREZI (GF)</b>	<b>22.90</b>
Tiger Prawns Cooked With Sauttee Onion And Capsicum In Thick Onion Sauce Finished With Fresh Coriander	
<b>PRAWN MASALA (GF)</b>	<b>22.90</b>
Prawn Cooked In A Medium Sauce With Tomatoes And Fresh Coriander.	
<b>VEGETARIAN DISH</b>	
<b>MALAI KOFTA</b>	<b>15.95</b>
Signature Tandoori Flames Dish, A Must Try Mild Spiced Homemade Potato And Cheese Dumplings Cooked In Tomato And Cashew Nut Based Sauce Finished With Cream And Hint Of Fenugreek Leaves	
<b>VEGETABLE KORMA(GF)</b>	<b>14.95</b>
Home Made Potatoes And Vegetables Presented In A Creamy Cashew Nut And Sultana Sauce	
<b>MUSHROOM JHALFREZI (GF)</b>	<b>15.95</b>
Mushroom Cooked In Thick Onion Based Sauce With Sauttee Onion ,capsicum Finished With Cream , Fresh Coriander	
<b>KARAHI PANEER(GF)</b>	<b>15.95</b>
Ricotta Cheese In Onion And Tomato Based Curry With Sauttee Onion ,capsicum Finished With Fresh Coriander	
<b>PALAK PANEER (GF)</b>	<b>15.95</b>
Ricotta Cheese In Rich Spiced English Spinch Sauce With Touch Of Cream	
<b>CHOLAY MASALA (GF)</b>	<b>14.95</b>
Chick Peas Cooked In Onion And Tomato Based Sauce Finished With Fresh Coriander And Touch Of Cream	
<b>DAL MAKHNI (GF)</b>	<b>14.95</b>
Black Lentils Simmered In Creamy Tomato And Onion Sauce Finished With Cream	
<b>MIXED VEGETABLE (GF)</b>	<b>14.95</b>
Mix Seasonal Vegetables Cooked With Blend Of Spice And Onions Finished With Fresh Coriander	
<b>ALOO GOBHI (GF)</b>	<b>14.50</b>
Potato And Cauliflower Cooked With Tomato And Onion Sauce	
<b>DAL TADKA (GF)</b>	<b>14.50</b>
Yellow Lentil Cooked In Indian Spices And Herbs	

## RICE AND BIRYANI (GF)

<b>BASMATI RICE PLAIN</b>	<b>4.50</b>
<b>SAFFRON RICE</b>	<b>5.50</b>
Basmati Rice Cooked With Saffron And Spices	
<b>VEGITABLE BIRYANI (WITH RAITA)</b>	<b>15.50</b>
Basmati Rice Cooked With Seasonal Vegetables And Spices	
<b>CHICKEN BIRYANI (WITH RAITA)</b>	<b>17.50</b>
Basmati Rice Cooked In Traditional Spices With Chicken	
<b>LAMB /BEEF BIRYANI(WITH RAITA)</b>	<b>17.50</b>
Basmati Rice Cooked In Traditional Spices With Chicken	
<b>BREADS</b>	
<b>ROTI</b>	<b>4.00</b>
Whole Meal Bread Cooked In Tandoor	
<b>PLAIN NAAN</b>	<b>4.00</b>
Leavened Bread Cooked In Tandoor (Without Butter)	
<b>BUTTER NAAN</b>	<b>4.50</b>
Plain Flour, Naturally Leavened ,cooked In Tandoor	
<b>GARLIC NAAN /CHILLI GARLIC NAAN</b>	<b>4.50</b>
North Indian Style Bread Cooked In Tandoor With Garlic Or Chilli Garlic	
<b>PARATHA</b>	<b>4.95</b>
Flaky Whole Meal Bread Cooked In Tandoor	
<b>ALOO KULCHA</b>	<b>5.50</b>
Bread Stuffed With Mashed Potatoes And Spices Cooked In Tandoor	
<b>ONION KULCHA</b>	<b>5.50</b>
Naan Stuffed With Onions And Spices	
<b>PANEER KULCHA</b>	<b>5.50</b>
Bread Stuffed With Cheese And Spices Cooked In Tandoor	
<b>PESHAWARI NAAN</b>	<b>5.50</b>
Naan Stuffed With Dried Fruits And Coconut Cooked In Tandoor	
<b>KEEMA NAAN</b>	<b>5.50</b>
Bread Stuffed With Spicy Minced Lamb	
<b>CONDIMENTS</b>	
<b>PLAIN YOGHURT (GF)</b>	<b>3.00</b>
<b>RAITA (GF)</b>	<b>3.50</b>
Chopped Cucumber And Herbs Mildly Spiced In Natural Yoghurt	
<b>KACHUMBER SALAD</b>	<b>6.50</b>
Onion , Tomato, Cucumber With Home Made Dressing	
<b>MANGO/MIXED/LIME PICKLE</b>	<b>3.50</b>
<b>SWEET MANGO CHUTNEY</b>	<b>3.50</b>
<b>MINT CHUTNEY</b>	<b>4.00</b>
<b>DESSERTS</b>	
<b>PLAIN KULFI</b>	<b>5.00</b>
Ice Cream Made With Pistachio Nuts And Saffron In A Traditional Way	
<b>MANGO KULFI</b>	<b>5.50</b>
Ice Cream Made With Pistachio Nuts And Mango In A Traditional Way	
<b>GULAB JAMUN 4PCS</b>	<b>4.50</b>
Sweet Dumplings Made Of Flour And Milk Served In Sweet Syrup	



tandoori flames

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