

ENTREE

VEG SAMOSA 3pcs	9.50
Triangular shaped pastry filled with potatoes and spices with mint sauce ,tamrind sauce and salad	
MEAT SAMOSA 3pcs	10.50
Triangular shaped pastry filled with lamb and spices with mint sauce, tamarind sauce and salad	
ONION BHAJI	9.95
Sliced onions coated with gram flour and spices fried to golden brown accompanied with salad and mint sauce , tamarind sauce	
CHEESE KURKURIES(4PCS)	9.50
Made in creamy cheese , finely chopped onion, capsicum, indian spices and herbs served with mint,tamarind sauce	
TANDOORI CHICKEN TIKKA	12.90
Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce, tamarind sauce and salad	
TANDOORI MURG MALAI KEBAB	13.90
Chicken breast marrinated in cheesy cream sauce and cooked in traditional tandoori oven , served with mint,tamarind sauce and salad	
SEEKH KABAB 6pcs	13.50
lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad.	
CHILLI MILLI	13.50
Lightly battered cottage cheese cooked with onion , capsicum and tomato sauce	
TANDOORI CHICKEN	23.95 MAIN / 13.90 ENTREE
Tandoori chicken with bone marinated in yoghurt and spices ,cooked in tandoori oven served with mint and tamarind sauce and salad	
CHICKEN TIKKA (GF)	21.95 MAIN / 13.95 ENTREE
Chicken thigh marinated overnight in yoghurt , indian spices served with mint sauce, tamrind chutney ,salad	
AMRITSARI FISH(4PCS)	14.90
Fish fillet marinated in indian style batter &deep fried	
EGGPLANT	15.90
Eggplant marinated in indian spices and cooked in oven and served with tomato chutney, parmesan cheese &raita and salad	
MASALA PRAWNS 6pcs	16.90
King tiger prawns satay in onion sauce and tandoori flames special spices.	
HARA BARA KEBAB	13.50
Fried patties of minced vegetabels	
TANDOORI MUSHROOMS	13.50
Mushrooms mainated in yoghurt base and ground spices cooked in traditional tandoori oven	
TANDOORI PRAWNS	19.90
King prawns marinated overnight with spiced yoghurt &cooked in traditional tandoori oven	
TANDOORI PANEER TIKKA	13.90
Marinated cottage cheese,skewered &cooked with tandoori flames special spices & cooked in traditional tandoori oven .	

PLATTER

TANDOORI FLAMES NON VEG PLATTER 2-3 PEOPLE	24.90
CHEFS SIGNATURE DISH	
Chicken malai,chicken tikka,seekh kebab,amritsari fish,prawns pakoras served with mint sauce,tamrind chutney and salad .	
TANDOORI FLAMES VEG SLECTION PLATTER 2-3 PEOPLE	18.90
Veg samosa , cheese kurkuri and onion bhaji ,aloo tikki served with mint,tamarind chutney and salad	
TANDOORI SELECTION PLATTER 2-3 PEOPLE	\$25.90
Tandoori prawns,paneer tikka,seekh kebab,tandoori mushrooms,malai kebab	
PAPADUMPS BASKET	3.00

MAIN COURSE

CHICKEN DISHES

BUTTER CHICKEN(GF)	23.95
Signature tandoori flames dish, must try	
Tender chicken thighs simmered in mild creamy tomato sauce finished with fenugreek leaves.	
CHICKEN MASALA(GF)	23.95
Boneless chicken cookedwith oinion,tomato and ground spices finished with fresh corriander.	
CKICKEN TIKKA MASALA	23.95
Tender pieces of chicken cooked with capsicum and spiced onion ,in a tomato tasted based gravy.	
CHICKEN MALAI (GF)	21.95
Chicken breast marrinated in cheesy cream sauce and cooked in traditional tandoori oven , served with mint,tamarind sauce and salad	
SAAG CHICKEN(GF)	23.95
Boneles chicken cooked in a rich,spiced english spinach sauce.	
CHICKEN VINDALOO(GF)	23.95
A goan delicacy for the fans of hot food withfiery hot chefs special sauce.	
CHICKEN MUMTAZ(GF)	23.95
Boneless chicken cooked in onion sauce with a hint of cream and mint.	
CHICKEN KORMA(GF)	23.95
Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves.	
CHICKEN JHALFREZI (GF)	23.95
Tender boneless chicken cooked with sautee onion and capsicum finished with fresh coriander and cream	

TANDOORI FLAMES CHEFS SPECIALITY

TANDOORI LAMB CHOPS (GF)	25.90
Succulent lamb chops , marinated in indian spices , cooked in tandoori oven and served with salad	
LAMB SHANK (GF)	25.90
Slow cooked lamb shank in dark rich spiced gravy	
TANDOORI RAAN(GF)	85.00
(24 HOURS NOTICE)	
Roasted to perfection ,whole lamb shoulder marinated and cooked in tandoori oven	

LAMB DISHES

LAMB KARAHI (GF)	23.95
Diced tender lamb cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion and capsicum	
LAMB KORMA (GF)	23.95
Lamb cubes cooked in creamy cashew based sauce finished with touch of cream	
SAAG GOSHT(GF)	23.95
Tender lamb cooked with rich english spinch sauce and a dash of cream	
LAMB MALABARI (GF)	23.95
Lamb cooked with coconut milk, mustard , corinderand cumin seeds.	
LAMB VINDALOO(GF)	23.95
A goan speciality ,lamb cooked in very hot chefs special sauce	
LAMB ROGAN JOSH (GF)	23.95
Traditional lamb curry cooked with onion ,tomato and selected spices finished with fresh coriander.	
GOAT CURRY(GF)	24.90
Baby goat preparation with a blend of garam masala and exotic indian herbs	

BEEF DISHES

BEEF KARAHI (GF)	23.50
Tender diced fillet of beef cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion ,capsicum.	

BEEF KORMA (GF)	23.50
Beef cubes cooked in a creamy cashew based sauce finished with touch of cream	
BEEF VIDALOO(GF)	23.50
A goan speciality , beef cooked in very hot chefs special sauce	
SAAG BEEF(GF)	23.50
Tender beef cooked with rich english spinach sauce and dash of cream	
BEEF MALABARI(GF)	23.50
Beef cooked with coconut milk , mustard, cumin and coriander seed	

SEA FOOD

FISH GOAN CURRY(GF)	27.90
Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chilliess	
FISH VINDALOO(GF)	27.90
A very hot curry from goa with chefs own blend of spice	
FISH MASALA (GF)	27.90
Fish cooked in indian spices and masala sauce	
PRAWN GOAN CURRY(GF)	29.90
Shelled tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies	
BUTTER PRAWNS (GF)	29.90
Shelled prawns cooked in rich creamy tomato sauce finished with fenugreek leaves	
PRAWN JHALFREZI (GF)	29.90
Tiger prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander	
PRAWN MASALA (GF)	29.90
Prawn cooked in a medium sauce with tomatoes and fresh coriander.	

VEGETARIAN DISHES

MALAI KOFTA	19.50
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	
VEGITABLE KORMA(GF)	18.50
Home made potatoes and vegetables presented in a creamy cashew nut and sultana sauce	
MUSHROOM JHALFREZI (GF)	19.50
Mushroom cooked in thick onion based sauce with sautee onion ,capsicum finished with cream , fresh coriander	
KARAHI PANEER(GF)	19.50
Ricotta cheese in onion and tomato based curry with sautee onion ,capsicum finished with fresh coriander	
PALAK PANEER (GF)	19.50
Ricotta cheese in rich spiced english spinach sauce with touch of cream	
CHOLAY MASALA (GF)	18.90
Chick peas cooked in onion and tomato based sauce finished with fresh coriander and touch of cream	
DAL MAKHNI (GF)	18.90
Black lentils simmered in creamy tomato and onion sauce finished with cream	
MIXED VEGITABLE (GF)	19.90
Mix seasonal vegetables cooked with blend of spice and onions finished with fresh coriander	
ALOO GOBHI (GF)	17.90
Potato and cauliflower cooked with tomatoand onion sauce	
DAL TADKA (GF)	17.90
Yellow lentil cooked in indian spices and herbs	
PANEER TIKKA MASALA	19.50
Cottage cheese cooked with capsicum and spiced oinion in tomato based gravy.	
MALAI MUTTER PANEER	19.50
Cottage cheese and green peas cooked in a onion and tomato gravy tempered with royal cumin.	

RICE AND BIRYANI (GF)

BASMATI RICE PLAIN

SAFFRON RICE

Basmati rice cooked with saffron and spices

GOAT DUM BRIYANI

A basmati rice prepaion cooked with spices and baby goat &served with raita

VEGITABLE BIRYANI (WITH RAITA)

Basmati rice cooked with seasonal vegetabels and spices

CHICKEN BIRYANI

Basmati rice cooked in traditional spices with chicken

LAMB BIRYANI

Basmati rice cooked in traditional spices with chicken

BREADS

ROTI

Whole meal bread cooked in tandoor

PLAIN NAAN

Leavened bread cooked in tandoor (without butter)

BUTTER NAAN

Plain flour, naturally leavened ,cooked in tandoor

GARLIC NAAN /CHILLI GARLIC NAAN

North indian style bread cooked in tandoor with garlic or chilli garlic

PARATHA

Flaky whole meal bread cooked in tandoor

ALOO KULCHA

Bread stuffed with mashed potatoes and spices cooked in tandoor

ONION KULCHA

Naan stuffed with onions and spices

PANEER KULCHA

Bread stuffed with cheese and spices cooked in tandoor

PESHAWARI NAAN

Naan stuffed with dried fruits and coconut cooked in tandoor

KEEMA NAAN

Bread stuffed with spicy minced lamb

CONDIMENTS

PLAIN YOGHURT (GF)

RAITA (GF)

Chopped cucumber and herbs mildly spiced in natural yoghurt

KACHUMBER SALAD

Onion , tomato, cucumber with home made dressing

MANGO/MIXED/LIME PICKLE

SWEET MANGO CHUTNEY

MINT CHUTNEY

DESSERTS

PLAIN KULFI

Ice cream made with pistachio nuts and saffron in a traditional way

MANGO KULFI

Ice cream made with pistachio nuts and mango in a traditional way

GULAB JAMUN WITH ICE CREAM

Sweet dumplings made of flour and milk served in sweet syrup , home made ice cream

RAS MALAI

Cottage cheese dumplings soaked in thickened and cardamon milk

HONEY COMB

Home made ice cream served with honey ,passion fruit syrup

BANQUET MENU

RECOMMENDED FOR 4 OR MORE GUESTS

TANDOORI NON VEG BANQUET \$40

Flames

Entree - Meat Samosa, Cheese Curries, Prawn, Chiken Tikka, Chiken Malai

Main

For 4 to 5 People 3 Curries and 6 + 4 Curries

From LAMB / CHICKEN / BEEF DISHES

WITH LAMB CHOP / LAMB SHANKS \$45

TANDOORI FLAME VEG BANQUET \$32

Entree

Veg Samosa, Cheese Curries, Onion Bhaji, Hara Bara Kebab

Main

For 4 to 5 People 3 Curries & 6 + 4 Curries

TANDOORI FLAMES SEA FOOD BANQUET \$49

Meat Samosa, Prawn Pakoras, Fish Amritsari, Cheese Curries , Seekh kebab

Main

For 4 to 5 People (3 curries) 6 + (4 curries)



tandoori flames
INDIAN CURRY HOUSE

FINE DINE RESTAURANT

DINE IN MENU

OPENING TIMES
MONDAY TO SUNDAY
5PM TO 9.30PM

08 9385 0046

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235 Stirling Hwy, Claremont

We cater for Birthday, Corporate and wedding events.

Private Function Room available.

Please advise staff of any allergies