

## ENTREE

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

## PLATTER

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

## MAIN COURSE

### CHICKEN DISHES

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

### TANDOORI FLAMES CHEFS SPECIALITY

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

### LAMB DISHES

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

### BEEF DISHES

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

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

## SEA FOOD

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

## VEGETARIAN DISHES

<b>MALAI KOFTA</b>	<b>19.50</b>
<b>SIGNATURE TANDOORI FLAMES DISH,A MUST TRY</b>	
Mild spiced homemade potato and cheese dumplings cooked in tomato and cashew nut based sauce finished with cream and hint of fenugreek leaves	
<b>VEGITABLE KORMA(GF)</b>	<b>18.50</b>
Home made potatoes and vegetables presented in a creamy cashew nut and sultana sauce	
<b>MUSHROOM JHALFREZI (GF)</b>	<b>19.50</b>
Mushroom cooked in thick onion based sauce with sautee onion ,capsicum finished with cream , fresh coriander	
<b>KARAHI PANEER(GF)</b>	<b>19.50</b>
Ricotta cheese in onion and tomato based curry with sautee onion ,capsicum finished with fresh coriander	
<b>PALAK PANEER (GF)</b>	<b>19.50</b>
Ricotta cheese in rich spiced english spinach sauce with touch of cream	
<b>CHOLAY MASALA (GF)</b>	<b>18.90</b>
Chick peas cooked in onion and tomato based sauce finished with fresh coriander and touch of cream	
<b>DAL MAKHNI (GF)</b>	<b>18.90</b>
Black lentils simmered in creamy tomato and onion sauce finished with cream	
<b>MIXED VEGITABLE (GF)</b>	<b>19.90</b>
Mix seasonal vegetables cooked with blend of spice and onions finished with fresh coriander	
<b>ALOO GOBHI (GF)</b>	<b>17.90</b>
Potato and cauliflower cooked with tomato and onion sauce	
<b>DAL TADKA (GF)</b>	<b>17.90</b>
Yellow lentil cooked in indian spices and herbs	
<b>PANEER TIKKA MASALA</b>	<b>19.50</b>
Cottage cheese cooked with capsicum and spiced onion in tomato based gravy.	
<b>MALAI MUTTER PANEER</b>	<b>19.50</b>
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 BIRYANI

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

### VEGETABLE BIRYANI (WITH RAITA)

Basmati rice cooked with seasonal vegetables 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 cardamom 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, Chicken Tikka, Chicken 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

tandooriflamesclaremont@gmail.com  
www.tandooriflamesclaremont.com.au  
235 Stirling Hwy, Claremont

We cater for Birthday, Corporate and wedding events.

Private Function Room available.

Please advise staff of any allergies