

Entrée

PAPADUMS	6.00
VEG SAMOSA 3PCS	9.95
Triangular Shaped Pastry Filled With Potatoes And Spices With Mint Sauce , Tamarind Sauce And Salad	
MEAT SAMOSA 3PCS	9.95
Triangular Shaped Pastry Filled With Lamb And Spices With Mint Sauce, Tamarind Sauce And Salad	
CHEESE KURKURIES 4 Pcs	9.95
Made In Creamy Cheese , Finely Chopped Onion, Capsicum, Indian Spices And Herbs Served With Mint,tamarind Sauce,salad	
ONION BHAI	11.50
Sliced Onion Coated With Gram Flour And Spices Fried To Golden Brown Accompanied With Salad And Mint Sauce & tamarind Sauce	
TANDOORI CHICKEN TIKKA (GF)	16.90
Chicken Thigh Marinated Overnight In Yoghurt And Ground Spices Served With Mint Sauce,tamarind Sauce And Salad	
MURGH MALAI KEBAB (GF)	16.90
Chicken Breast Marrinated In Cheesy Cream Sauce And Cooked In Traditional Tandoori Oven Served With Mint,tamarind Sauce And Salad	
SEEKH KABAB 6PCS (GF)	15.90
Lamb Mince Blended With Herbs And Spices Cooked In Tandoor Oven Served With Mint And Tamarind Sauce And Salad.	
CHILLI MILLI (MASALA PANEER)	15.90
Lightly Battered Cottage Cheese Cooked With Onion , Capsicum And Tomato Sauce	
TANDOORI PANEER TIKKA (GF)	16.90
Marinated Cottage Cheese ,skewered & Cooked With Tandoori Flames Special Spices &cooked In Traditional Tandoori Oven	
TANDOORI CHICKEN (GF)	16.90
Tandoori Chicken With Bone Marinated In Yoghurt And Spices ,cooked In Tandoori Oven Served With Mint And Tamarind Sauce And Salad	
AMRITSARI FISH	14.90
Fish Fillet Marinated In Indian Style Batter &deep Fried Served With Mint,tamarind Sauce, Salad	
EGGPLANT KASHMIRI	15.90
Eggplant Marinated In Indian Spices And Cooked In Oven And Served With Tomato Chutney, Parmesan Cheese And Raita	
MASALA PRAWNS (GF)	16.90
King Tiger Prawns Marinated In Indian Spices & Deep Fried Served With Mint ,tamarind Sauce And Salad	
TANDOORI FLAMES PLATTER 2 PERSONS	25.50
2pcs Chicken Malai,chicken Tikka,seekh Kebab, Amritsari Fish,prawns Pakoras Served With Mint Sauce,tamrind Chutney And Salad .	

TANDOORI FLAMES VEG SELECTION PLATER 21.50
2pcs Veg Samosa, Cheese Kurkuri , Aloo Tikki Served With Mint,tamrind Sauce And Salad

Main Course

CHICKEN DISHES

BUTTER CHICKEN(GF)	22.50
Signature Tandoori Flames Dish,must Try Tender Chicken Thighs Simmered In Mild Creamy Tomato Sauce Finished With Fenugreek Leaves.	
CHICKEN MASALA(GF)	22.50
Boneless Chicken Cookedwith Onion,tomato And Ground Spices Finished With Fresh Corriander.	
SAAG CHICKEN(GF)	22.50
Boneles Chicken Cooked In A Rich,spiced English Spinach Sauce.	
CHICKEN VINDALOO(GF)	22.50
A Goan Delicacy For The Fans Of Hot Food Withfiery Hot Chefs Special Sauce.	
CHICKEN MUMTAZ(GF)	22.50
Boneless Chicken Cooked In Onion Sauce With A Hint Of Cream And Mint.	
CHICKEN KORMA(GF)	22.50
Boneless Chicken Cooked In Cashew Nuts Paste Finished With Touch Of Cream And Fenugreek Leaves.	
CHICKEN JHALFREZI (GF)	22.50
Tender Boneless Chicken Cooked With Sauttee Onion And Capsicum Finished With Fresh Coriander And Cream	
CHICKEN TIKKA MAIN (GF)	20.90
Chicken Thigh Marinated Overnight In Yoghurt , Indian Spices Served With Mint Sauce, Tamrind Chutney ,salad	
MURGH MALAI KEBAB	20.90
Chicken Breast Marrinated In Cheesy Cream Sauce And Cooked In Traditional Tandoori Oven Served With Mint, tamarind Sauce	
TANDOORI CHICKEN MAIN	20.90
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

TANDOORI LAMB CHOPS (GF)	26.90
Succulent Lamb Chops , Marinated In Indian Spices , Cooked In Oven And Served With Salad	
LAMB SHANK (GF)	24.90
Slow Cooked Lamb Shank In Dark Rich Spiced Gravy	

TANDOORI RAAN (GF) (24 HOURS NOTICE) 99.95
Roasted To Perfection, Whole Lamb Shoulder Marinated And Cooked In Tandoori Oven

LAMB DISHES

LAMB KARAHI (GF)	22.50
Diced Tender Lamb Cooked With Aromatic Traditional Spices And Thick Sauce With Fine Touch Of Sauttee Onion And Capsicum	
LAMB KORMA (GF)	22.50
Lamb Cubes Cooked In Creamy Cashew Based Sauce Finished With Touch Of Cream	
SAAG GOSHT(GF)	22.50
Tender Lamb Cooked With Rich English Spinach Sauce And A Dash Of Cream	
LAMB MALABARI (GF)	22.50
Lamb Cooked With Coconut Milk,mustard ,corinder And Cumin Seeds.	
LAMB VINDALOO(GF)	22.50
A Goan Speciality ,lamb Cooked In Very Hot Chefs Special Sauce	
LAMB ROGAN JOSH (GF)	22.50
Traditional Lamb Curry Cooked With Onion ,tomato And Selected Spices Finished With Fresh Coriander.	

GOAT DISHES

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

BEEF DISHES

BEEF KARAHI (GF)	22.50
Tender Diced Fillet Of Beef Cooked With Aromatic Traditional Spices And Thick Sauce With Fine Touch Of Sauttee Onion ,capsicum.	
BEEF KORMA (GF)	22.50
Beef Cubes Cooked In A Creamy Cashew Based Sauce Finished With Touch Of Cream	
BEEF VIDALOO(GF)	22.50
A Goan Speciality , Beef Cooked In Very Hot Chefs Special Sauce	
SAAG BEEF(GF)	22.50
Tender Beef Cooked With Rich English Spinach Sauce And Dash Of Cream	
BEEF MALABARI(GF)	22.50
Beef Cooked With Coconut Milk ,mustard,cumin And Coriander Seeds	

SEAFOOD DISHES

FISH GOAN CURRY(GF)	23.90
Tender Fish Fillets Simmered In Thick Onion Sauce Blended With Mustard Seeds, Coconut And Sun Dried Red Chillies	
FISH VINDALOO(GF)	23.90
A Very Hot Curry From Goa With Chefs Own Blend Of Spice	
FISH MASALA (GF)	23.90
Fish Cooked In Indian Spices And Masala Sauce	
PRAWN GOAN CURRY(GF)	24.90
Shelled Tiger Prawns Cooked In Onion Based Sauce With Mustard Seeds,coconut And Sun Dried Red Chillies	
BUTTER PRAWNS (GF)	24.90
Shelled Prawns Cooked In Rich Creamy Tomato Sauce Finished With Fenugreek Leaves	
PRAWN JHALFREZI (GF)	24.90
Tiger Prawns Cooked With Sauttee Onion And Capsicum In Thick Onion Sauce Finished With Fresh Coriander	
PRAWN MASALA (GF)	24.90
King Tiger Prawns Marinated in Indian Spices & Deep Fried Served with mint, tamarind sauce & salad	
VEGETARIAN DISH	
MALAI KOFTA	18.95
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	
VEGETABLE KORMA(GF)	18.95
Home Made Potatoes And Vegetables Presented In A Creamy Cashew Nut And Sultana Sauce	
MUSHROOM JHALFREZI (GF)	18.95
Mushroom Cooked In Thick Onion Based Sauce With Sauttee Onion ,capsicum Finished With Cream , Fresh Coriander	
KARAH PANEER(GF)	18.95
Ricotta Cheese In Onion And Tomato Based Curry With Sauttee Onion ,capsicum Finished With Fresh Coriander	
PALAK PANEER (GF)	18.95
Ricotta Cheese In Rich Spiced English Spinach Sauce With Touch Of Cream	
PANEER TIKKA MASALA	18.95
Cottage cheese cooked with capsicum and spiced onion in tomato based gravy	
ALOO PALAK	18.50
Potato cooked in rich spiced english spinach sauce.	
CHOLAY MASALA (GF)	17.50
Chick Peas Cooked In Onion And Tomato Based Sauce Finished With Fresh Coriander And Touch Of Cream	
DAL MAKHNI (GF)	17.50
Black Lentils Simmered In Creamy Tomato And Onion Sauce Finished With Cream	
MIXED VEGETABLE (GF)	17.95
Mix Seasonal Vegetables Cooked With Blend Of Spice And Onions Finished With Fresh Coriander	
ALOO GOBHI (GF)	17.95
Potato And Cauliflower Cooked With Tomato And Onion Sauce	
DAL TADKA (GF)	17.50
Yellow Lentil Cooked In Indian Spices And Herbs	

RICE AND BIRYANI (GF)

BASMATI RICE PLAIN	4.50
SAFFRON RICE	5.50
Basmati Rice Cooked With Saffron And Spices	
VEGITABLE BIRYANI (WITH RAITA)	16.50
Basmati Rice Cooked With Seasonal Vegetables And Spices	
CHICKEN BIRYANI (WITH RAITA)	18.95
Basmati Rice Cooked In Traditional Spices With Chicken	
LAMB /BEEF BIRYANI(WITH RAITA)	19.95
Basmati Rice Cooked In Traditional Spices With Chicken	
GOAT BIRYANI (WITH RAITA)	22.50
BREADS	
ROTI	4.50
Whole Meal Bread Cooked In Tandoor	
PLAIN NAAN	4.50
Leavened Bread Cooked In Tandoor (Without Butter)	
BUTTER NAAN	4.95
Plain Flour, Naturally Leavened ,cooked In Tandoor	
GARLIC NAAN /CHILLI GARLIC NAAN	5.00
North Indian Style Bread Cooked In Tandoor With Garlic Or Chilli Garlic	
PARATHA	5.50
Flaky Whole Meal Bread Cooked In Tandoor	
ALOO KULCHA	6.00
Bread Stuffed With Mashed Potatoes And Spices Cooked In Tandoor	
ONION KULCHA	6.00
Naan Stuffed With Onions And Spices	
PANEER KULCHA	6.00
Bread Stuffed With Cheese And Spices Cooked In Tandoor	
PESHAWARI NAAN	6.00
Naan Stuffed With Dried Fruits And Coconut Cooked In Tandoor	
KEEMA NAAN	6.00
Bread Stuffed With Spicy Minced Lamb	
CONDIMENTS	
PLAIN YOGHURT (GF)	4.95
RAITA (GF)	5.50
Chopped Cucumber And Herbs Mildly Spiced In Natural Yoghurt	
KACHUMBER SALAD	6.50
Onion , Tomato, Cucumber With Home Made Dressing	
MANGO/MIXED/LIME PICKLE	3.50
SWEET MANGO CHUTNEY	3.50
MINT CHUTNEY	4.00
DESSERTS	
PLAIN KULFI	5.00
Ice Cream Made With Pistachio Nuts And Saffron In A Traditional Way	
MANGO KULFI	5.50
Ice Cream Made With Pistachio Nuts And Mango In A Traditional Way	
GULAB JAMUN 4PCS	6.50
Sweet Dumplings Made Of Flour And Milk Served In Sweet Syrup	



tandoori flames

INDIAN CURRY HOUSE

FINE DINE RESTAURANT

OPENING TIMES

MONDAY TO SUNDAY

5 PM TO 9.30 PM

SATURDAY TO SUNDAY

12:00 PM TILL 3:00PM

Delivery Available

\$5 Charges may apply

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Vegan menu also available

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