

# Tandoor Grill

Updated: April 27, 2022

9 North 3rd Street, Easton, PA 18042 (610) 250 - 1922

## APPETIZER

- Vegetable Samosa (V)** : Crispy white flour patties stuffed with spiced potato, peas, & herbs. (6.50)
- Aloo Tikki Chaat**: Two crisp fried potato patties served with chickpeas, garnished with onions and cilantro, served with mint & chutneys in a yogurt sauce. (9.95)
- Samosa Chaat** : Crisp samosas served over curried chickpeas, mint & tamarind chutneys in a yogurt sauce. (9.95)
- Aloo Papari Chaat** : Crunchy sweet & sour mix of crunchy wheat-noodles, chickpeas, onion & tomato with chutneys and yogurt sauce. (9.95)
- Mixed Vegetable Pakoras (V/GF)** : Crisp fritters of assorted vegetables in chickpea flour batter, served with chutney. (8.95)
- Paneer Pakora (GF)** : Crisp homemade fritters made with Paneer (Indian cheese) in a chickpea flour batter, served with chutney. (8.95)
- Chicken Pakora (GF)** : Crisp chicken fritters in a chickpea flour batter served with chutneys. (9.95)
- Garlic Shrimp** : Lightly sauteed crispy shrimp with garlic and chili gravy. (10.95)
- Appetizer Sampler (GF)** : Half portion of Alu Tikki, Samosa, Vegetable and Chicken Pakora, Onion & Spinach Bhajia served with chutneys. (11.95)
- Vegetable Manchurian (V/GF)** : Vegetable dumplings stir fried with fresh hot chilies, spring onion, ginger & garlic in chefs' special sauce. (11.95)
- Pani Puri (V/GF)** : Fried puff-pastry balls filled with spiced mashed potato, spiced water, and tamarind juice. (9.95)
- Crispy Cauliflower (V/GF)** : Cauliflower based sauteed vegetable dish with a perfect balance of savory and spiced flavors. (13.95)
- Tandoor Grill Special Vegetables Crispy (V/GF)** : Pan sauteed vegetables in a Chef special blend of spices. (13.95)
- Drums of Heaven (GF)** : Indian Chicken Wings in a very unique spiced blend. (11.95)

## SOUP AND SALAD

- Tomato Shorba (GF)** : Delicate tomatoes and cream soup made with ginger, garlic, herbs, and spices. (6.95)
- Chicken Ginger Soup (GF)** : Ginger based clear chicken broth soup subtly flavored with delicate herbs. (6.95)
- Mulligatawny Soup {Vegetarian} (V/GF)** : Sauteed onions, vegetables, cooked in a clear lentil broth and flavored with Indian Spices (6.95)
- Mixed Greens Salad** : Assorted greens in a house dressing. (7.95)

## BREADS

- Naan** : Leavened bread of super fine flour baked in tandoor. (3.50)
- Garlic Naan** : Leavened super fine flour bread stuffed with minced garlic and freshly baked in a tandoor. (4.95)
- Tandoori Roti (V)** : Crisp unleavened whole wheat flour bread baked in Tandoor \*Vegan on request\* (4.50)
- Laccha Paratha (V)** : Multilayered flour bread topped with butter and baked in a tandoor. \*Vegan on request\* (4.95)

- Keema Naan** : Fine flour bread stuffed with minced meat and herbs and baked in a tandoor. (5.95)
- Aloo Paratha** : Unleavened layered whole wheat bread stuffed with mildly spiced potatoes and baked in a tandoor. (5.95)
- Afghani Naan** : Leavened bread stuffed with minced nuts and raisins. (5.50)
- Cheese Naan** : Fine flour bread topped with assorted cheeses. (4.95)
- Poori** : Deep-fried whole-wheat bread. (3.95)
- Onion /Paneer Kulcha** : Soft white bread stuffed with delicately spiced cottage cheese and onions & baked in a charcoal oven. (5.50)
- Tandoor Grill Naan** : Naan bread stuffed with mildly spiced chicken tikka and herbs. (5.95)
- Bread Basket** : Assortment of naan, roti & onion kulcha. (12.95)

## VEGETARIAN ENTREES

\*All entrees are served with long-grain basmati rice.\*

- Palak Paneer (GF)** : Fresh spinach and cubed cottage cheese cooked with fresh Indian herbs & spices. (14.95)
- Mutter Paneer (GF)** : Green peas and cottage cheese in a delicately spiced mild sauce. (14.95)
- Aloo Gobi (V/GF)** : Potatoes and cauliflower cooked with ginger, tomato & spices. (15.95)
- Paneer Bhurji (GF)** : Shredded cheese cooked in mild spices and herbs. (14.95)
- Malai Kofta (GF)** : Mixed vegetable & cottage cheese dumplings cooked in a mild butter, tomato, and cream onion gravy. (14.95)
- Mutter Aloo (V/GF)** : Green peas and potatoes in a delicately spiced mild sauce. (13.95)
- Paneer Mumtaz (GF)** : Homemade cottage cheese cooked in a special blended cream sauce. (14.95)
- Yellow Daal with Palak (V/GF)** : Yellow lentils cooked with spinach. (13.95)
- Navratan Korma (GF)** : Nine garden fresh vegetables grated homemade cottage cheese together with fruits simmered in a creamy sauce. (14.95)
- Paneer Shahi Korma (GF)** : Homemade cottage cheese cooked with nuts and a touch of cream in fresh herbs & spices. (14.95)
- Baigan Bhartha (V/GF)** : Whole eggplant, baked over and open flame, mashed and seasoned with herbs & sauteed onions. (15.95)
- Chole Peshawari (V/GF)** : Chickpeas cooked with freshly ground spices in traditional North Indian style. (13.95)
- Bhindi Masala (V/GF)** : Tender okra spiced and sauteed with onions & tomatoes. (15.95)
- Chili Paneer (GF)** : Cubes of homemade cottage cheese cooked in a spicy tomato sauce with onions and green chilies. (15.95)

- Methi Mutter Malai (GF)** : Peas and fenugreek leaves cooked in tomato and cream sauce with Indian spices. (14.95)
- Kadai Paneer (GF)** : Homemade cottage cheese cooked with fresh herbs. (14.95)
- Mutter Mushroom (V/GF)** : Green peas with sliced mushrooms simmered in a tomato based sauce. (14.95)
- Baghare Baigan (V/GF)** : Traditional Hyderabad style eggplant cooked in a peanut, sesame, & coconut sauce. (15.95)
- Daal Makhani (GF)** : Black lentils slow cooked with tomato, garlic, and special spices.(14.95)
- Paneer Makhni (GF)** : Home made cheese cubes cooked in butter and tomato sauce with raisins.(14.95)

## CHICKEN ENTREES

\*All entrees are served with long-grain basmati rice.\*

- Chicken Tikka Masala (GF)** : Tender, boneless chicken pieces broiled in the tandoor and submerged in a cream sauce, enriched with green spices & tomatoes. (15.95)
- Chicken Shahi Korma (GF)** : Cubes of chicken cooked in mildly spiced cream sauce. (15.95)
- Chicken Vindaloo (GF)** : Spicy Hot! Chicken cooked with potatoes in a spiced tangy sauce. (15.95)
- Chicken Saagwala (GF)** : Boneless chicken cooked with fresh spinach and freshly ground spices. (15.95)
- Kadai Chicken (GF)** : Tender boneless pieces cooked on a slow fire with tomato, onion, and Indian spices. (13.95)
- Chicken Jalfrazec (GF)** : Tender cubes cooked with vegetables, cheese, onion gravy and Indian spices. (16.95)
- Chicken Achari (GF)** : Cubes of chicken cooked in spices with pickle and touched with jaggery. (17.95)
- Chili Chicken (GF)** : White meat chicken prepared with fresh onions and green chilies. (16.95)
- Chicken Peshawari (GF)** : Chicken in a yogurt-based cream sauce. (15.95)
- Chicken Chattinad (GF)** : Special preparation of semi dry boneless chicken cooked with black pepper. (15.95)
- Chicken Curry (GF)** : Traditional Indian curry cooked with fresh herbs and spices. (15.95)
- Chicken Kashmiri (GF)** : Tender boneless pieces cooked with onion, cinnamon, herbs, and spices in a yogurt-based sauce. (15.95)
- Chicken Makhani (GF)** : Shredded clay oven cooked meat simmered in fresh tomato, onions, and a light cream & fenugreek sauce. (15.95)
- Chicken w/ Mushroom (GF)** : Tender cubes cooked with onion gravy, fresh mushrooms, and Indian spices. (15.95)
- Chicken Mango (GF)** : Cubes of chicken cooked with onion, red pepper, ginger, garlic & diced mango. (15.95)

(GF) Gluten Free • (V) Vegan

For Gluten Free items, please note our kitchen is not celiac friendly.  
Please tell staff for any food restrictions or allergies.

**BYOB**

SPICE LEVELS: 1. NO SPICE 2. MILD 3. MEDIUM 4. SPICY 5. INDIAN SPICY (Vert very hot)

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## TANDOORI SPECIALTY ENTREE – SIZZLERS

\*All entrees served with long-grain basmati rice\*

- 66. **Tandoori Mixed Grill (GF)** : Assorted samplers of meat and chicken kababs. (18.95)
- 67. **Paneer Tikka (GF)** : Cubed cottage cheese seasoned with spices and grilled over charcoal. (16.95)
- 68. **Mixed Vegetable Grill (GF)** : Assorted vegetables marinated with spices and grilled over charcoal. (17.95)
- 69. **Chicken Tandoori (GF)** : Chicken on the bone marinated with yogurt, freshly ground spices & lemon juice and baked in a tandoor. (16.95)
- 70. **Chicken Tikka (GF)** : Tender boneless pieces of chicken subtly flavored with spices and barbequed on a skewer in tandoor. (17.95)
- 71. **Malai Kabab (GF)** : Chicken tenders marinated in spices, moistened with cream & baked in the tandoor. (17.95)
- 72. **Achari Kabab (GF)** : Hot & Spicy! Chicken tenders marinated in yogurt and pickled spices, baked in clay oven & touched with jaggery. (17.95)
- 73. **Lamb Shashlik (GF)** : Grilled spiced lamb with bell peppers, onion, tomato, served on skewers over a bed of pea pulao (rice). (18.95)
- 74. **Chicken Sheek Kabab (GF)** : Minced chicken with fresh herbs and spices rolled and grilled on skewer. (16.95)
- 75. **Lamb Sheek Kabab (GF)** : Minced lamb marinated in spices, onions, cilantro & cooked in a tandoor. (17.95)
- 76. **Salmon Tikka (GF)** : Low calorie. Salmon flavored with Indian spices and grilled over charcoal. (18.95)
- 77. **Tandoori Shrimp (GF)** : Prawns braised with yogurt and delicate spices, cooked on skewer in tandoor. (18.95)

## GOAT/LAMB ENTREES (CHOOSE EITHER LAMB OR GOAT)

\*All entrees served with long-grain basmati rice\*

- 78. **Lamb/Goat Roganjosh (GF)** : Boneless cubed lamb/goat cooked in Kashmiri masala with a lightly spiced gravy. (17.95)
- 79. **Lamb/Goat Do Piazza (GF)** : Tender pieces of lamb/goat sauteed with onions in a ginger & garlic sauce. (17.95)
- 80. **Lamb/Goat Curry (GF)** : Indian curry cooked with fresh herbs and spices. (17.95)
- 81. **Lamb/Goat Vindaloo (GF)** : Spicy Hot! Lamb/Goat marinated with vinegar and potatoes & cooked in a highly spiced tangy sauce. (17.95)
- 82. **Lamb/Goat Pasanda (GF)** : Cubes of lamb/goat cooked in a specially made mild sauce and garnished with nuts. (17.95)
- 83. **Lamb/Goat Saag (GF)** : Boneless lamb/goat steeped with spinach and ginger in cream sauce. (17.95)
- 84. **Salli Botti (GF)** : A combination of straw potatoes and lamb in a light sauce. (17.95)
- 85. **Keema Mutter (GF)** : Minced meat cooked with green peas, herbs, and spices. (17.95)
- 86. **Lamb/Goat Hydrabadi (GF)** : Goat/ Lamb cubes cooked with onions, bell peppers & a thick sauce. (17.95)
- 87. **Lamb Korma (GF)** : Tender boneless pieces of lamb marinated in almond paste with a blend of mild herbs. (17.95)

## SEAFOOD ENTREES

\*All entrees served with long-grain basmati rice\*

- 85. **Goa Salmon Curry (GF)** : Fresh salmon combined with coconut and mustard seeds in a traditional coastal curry. (18.95)
- 86. **Shrimp Do Piazza (GF)** : Indian shrimp cooked with onions sauteed with garlic, ginger and spices. (18.95)
- 87. **Shrimp Saag (GF)** : Indian prawns cooked in a spinach sauce. (18.95)
- 88. **Shrimp Nargisi (GF)** : Indian prawns cooked in a creamy sauce. (18.95)
- 89. **Shrimp Curry (GF)** : Shrimp cooked in onion spiced sauce with fresh herbs and spices. (18.95)
- 90. **Fish Molly (GF)** : A Southern coastal delicacy of seasonal fish simmered in a coconut-based sauce. (18.95)
- 91. **Fish Begum Bahar (GF)** : Seasonal boneless fish cooked with herbs and spices in flavored a tomato-based sauce. (18.95)
- 92. **Hari Shrimp (GF)** : Shrimp cooked in a green coriander-based sauce. (18.95)
- 93. **Seafood Mela (GF)** : Combination platter of fish, prawn, scallops, and calamari in a spicy curry sauce. (18.95)

## BIRYANI

\*Served with raita\*(on side)

- 94. **Chicken Biryani (GF)** : Saffron flavored basmati rice cooked with chicken and garnished with nuts. (15.95)
- 95. **Goat Biryani (GF)** : Long grain basmati rice cooked with goat and saffron sprinkled with raisin and nuts. (17.95)
- 96. **Lamb Biryani (GF)** : Long grain basmati rice cooked with cubes of lamb, herbs, and spices (17.95)
- 97. **Vegetable Biryani (V/GF)** : Basmati rice cooked with fresh vegetables and traditional spices, topped with raisins and nuts. (14.95)
- 98. **Shrimp Biryani (GF)** : Saffron flavored basmati rice cooked with light spices and shrimp. (18.95)
- 99. **Shah Jahan Biryani (GF)** : Long grain basmati rice cooked with a combination of chicken, lamb & shrimp. (18.95)
- 100. **Peas Pulao (V/GF)** : Basmati rice cooked with saffron and peas. (9.95)
- 101. **Kashmiri Pulao (V/GF)** : Long grain saffron basmati rice mixed with fresh peas. (9.95)
- 102. **Basmati Rice (V/GF)** : Steamed long grain basmati rice. (6.95)

## CONDIMENTS

- 103. **Mango Chutney**..... \$2.75
- 104. **Hot Pickle**..... \$2.75
- 105. **Raita**..... \$2.95
- 106. **Papad**..... \$2.95

## DESSERTS

- 107. **Ras Malai (GF)** : Homemade fresh cheese patties in sweetened milk served cold and garnished with pistachios. (5.95)
- 108. **Gulab Jamun (GF)** : Deep fried cottage cheese balls in honey syrup (5.95)
- 109. **Gajar Halwa (GF)** : Grated carrots cooked in milk & garnished with raisins and nuts. (5.95)
- 110. **Mango Firni (GF)** : Creamy mango pudding with pistachio. (5.95)

## COLD BEVERAGES

- 111. **Tandoor Grill Fruit Punch** .....\$5.95
- 112. **Mango Lassi**.....\$5.95
- 113. **Sweet or Salted Lassi**..... \$4.95
- 114. **Mango Juice**.....\$4.95
- 115. **Soda**.....\$1.95
- 116. **Bottled Water** ..... \$1.95
- 117. **Rose Milk/Chocolate Milk**.....\$4.95
- 118. **Iced Tea** .....\$3.95

## HOT BEVERAGES

- 119. **Masala Chai**.....\$3.95
- 120. **Indian Coffee**.....\$3.25

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**PLEASE REMEMBER US FOR YOUR CATERING NEEDS AND SPECIAL EVENT.**

**WE HAVE CATERING PACKAGES TO SUIT YOUR BUDGET.**

**CORPORATE ACCOUNTS WELCOME.**

18% Service charge added for dine in party of three or more.

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