



- Hours -

Monday-Sunday 5.30 pm - Late

www.tandooripalace.com.au

Phone: **02 9331 7072**

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"Why Cook When We can Feed You!"



Take Away Menu

The Tandoori Palace
Bringing Indian Cuisine into the
21st century!

Indian Cuisine with a Modern Twist

Pick Up only – Minimum Order \$25.00

We accept:



3% fee for AMEX and DINERS transactions
2% fee for MasterCard and VISA transactions
Sorry, no Cash-Out facilities available

The Tandoori Palace

86 Oxford Street
Darlinghurst NSW 2010
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Flavour like no other!
The Tandoori Palace offers inspirational dishes that are distinctly Indian with a wonderful modern and fresh taste.
YOU WILL NOT FIND QUALITY, FLAVOUR OR TASTY DISHES LIKE THESE ANYWHERE!

ENTREES		\$		\$		\$		
White Bait Pakora	Marinated white bait patties lightly spiced and deep fried in lentil flour	12.90	Dosa Pizza	Fresh Dosa bread wrapped around tender Tandoori chicken pieces, olive, mushroom, capsicum and cheese.	12.90	Mixed Entrée (for 2)	An assortment of Samosa, onion bhajee, chicken tikka and Tandoori lamb cutlets.	19.90
Samosa	Assorted vegetables with fresh herbs and spices embellished in crispy friend pastry	6.90	Jal Kankra (Crab)	Delicious crab meats stir-fried with ginger root and roast spices. Served in potato shell.	12.90	Tandoori Mixed Platter (for 2)	A much loved combination of Tandoori chicken tikka, Lamb cutlets, sheek kebab, king prawns roasted in Tandoori and served with mint sauce.	22.90
Palace Duck Roll	Tandoori roasted tender duck meat mixed with cabbage herbs and spices, rolled in pastry, served with tomato and coriander chutney	9.90	Pancake Duck	Duck marinated in aromatic spices, smoke roasted in Tandoori & wrapped in home-made pancakes.	11.90	Tandoori Mixed Seafood Platter (for 2)	A selection of Tandoori Salmon, Tandoori octopus, Tandoori prawns.	20.90
Spicy Fish Cakes	Indian style fish cakes - Tandoori Palace's Chef Recipe	9.90	Prawn Cutlet with Asparagus	Prawn cutlets served with pan-fried crunchy asparagus, spices & herbs.	11.90			
Garlic Calamari	Calamari rings pan fried with fresh garlic and lightly mixed spices	11.90	Sheek Kebabs	Lamb minced with ginger root, coriander, cumin seeds, & chilli skewered and roasted in Tandoori clay oven.	9.90			
Onion Bhajee	Freshly sliced onions, spinach and shallots mildly spiced in lentil flour delicately deep fried.	8.90	Eggplant Steak	Tender eggplant case filled with its tantalising crab meat with ginger, water chestnut & blend of aromatic spices. Scattered with mozzarella and sprinkle with black pepper – a delicious masterpiece.	14.90			
Garlic Prawns	King prawns sautéed with Indian five spices and crushed garlic. Served with a Naan (bread)	16.90	Ginger Mint Octopus	Superb baby octopus marinated in tangy ginger and herbs then blended with lightly sautéed capsicums, fresh onions, gently roasted in the Tandoori oven	10.90			
Aloo Patties with Smoked Salmon	Patties of potatoes seasoned with aromatic blend of spices served with smoked salmon and date masala dressing.	11.90	Mixed Vegetarian Delight (for 2)	Selection of Onion bhajee, vegetable Samosa & Aloo Patties (6 pieces).	14.90			

LAMB	\$	CHICKEN	\$	BEEF	\$
Khari Lamb Lamb cooked with onions, tomatoes, capsicums, herbs in a thick medium hot sauce.	16.90	Butter Chicken Tandoori baked diced chicken fillets cooked in a specially prepared mild creamy butter sauce – a house specialty	16.90	Dhanya Gosht Beef cooked with methi, fresh coriander and aromatic spices	16.90
Lamb Apple Korma Tender pieces of Lamb cooked with sliced apples, herbs, coconut and in a mild creamy sauce.	16.90	Chicken Tikka Masala Clay oven roasted chicken fillets cooked in a delicious blend of garlic, ginger, onion and capsicum served in a zesty medium-hot tomato based sauce	16.90	Masamam Beef Yummy masamam curried beef cooked with peanuts, special herbs, crispy onions and lime juice	16.90
Persian Lamb Marinated lamb cooked with specially prepared in a delicately flavoured medium spicy sauce with touch of coconut cream	16.90	Mango Chicken Juicy diced chicken fillets cooked in a delicious mango sauce	16.90	Okra Gosht Diced beef cooked with Okra, tomato sauce, onions, herbs & spices	17.90
Lamb Pasanda Lamb marinated in spices and yoghurt cooked in red wine & herbs then in a special creamy sauce	16.90	Peppery Chicken This appetising chicken dish is cooked with freshly ground pepper and garlic - full of flavour!	16.90	Sabzi Gosht Beef and mixed vegetables cooked with roasted spices, tomatoes and onions and in a lightly spiced sauce.	16.90
Lamb Chop Curry Smoked roasted lamb cutlets cooked with yoghurt spices in a medium hot sauce	16.90	Pistachio Chicken Chicken diced fillets cooked with pistachio and saffron in a beautiful yoghurt sauce prepared with specially selected spices.	16.90	Pumpkin Beef Curry Tender Beef pieces gently cooked and simmered with butternut pumpkin, water chestnuts and spices, garnished with dry chillies	16.90
Rogan Josh A classic lamb curry traditionally cooked with tomatoes in a medium-hot aromatic spicy flavoured sauce	8.90	Chilli Chicken Delicately flavoured chicken dish is prepared with specially selected spices in a beautiful tomato sauce & chilli	16.90	Nargis Kebab Curry Sheek Kebab & cottage cheese cooked with specially blended spices in a yoghurt and tomato sauce	16.90
Achari Lamb Lamb marinated with pickles and cooked with oil and spices	16.90	Muragh Makhani Tandoori smoked roasted chicken fillets cooked in fresh green herbs & a medium hot very tasty spicy sauce	16.90	Kashmiri Beef Beef cooked with ground almond and aromatic spices in a creamy sauce	16.90
		Lemon Chicken Chicken diced fillet marinated with lemon, saffron, with a touch of stone ground spices and in a delicious lemon sauce	16.90		
		Cashew Chicken Chicken cooked with tomatoes, cashew nuts and aromatic spices in a creamy sauce	16.90		
		Satay Chicken Chicken cooked with satay sauce, ground almond & subtle spices in a creamy sauce.	16.90		

VEGETARIAN		\$			\$	SEAFOOD		\$
Aromatic Beetroot Masala	Beetroot stir-fried with chickpeas, potatoes, grated ginger, herbs & medium hot aromatic flavoured sauce	13.90	Saag Bhaji	Fresh spinach leaves stir fried with chickpeas, lentils, water chestnuts, potatoes, fresh garlic & five spices	13.90	Shorisha Fish (Mustard)	Tandoori roasted diced fish fillets cooked in mustard, coconut, herbs & spices	17.90
Allo Gobi	A delightful blend of potato, cauliflower and peas cooked to perfection with black mustard seeds, cumin, coriander and special spices	13.90	Tarka Dhal	Lentils stewed over a slow fire served with shredded ginger and green coriander	13.90	Prawn Jalfrazi	Prawns sautéed with garlic, onions and herbs cooked in medium spicy gravy to an aromatic flavour	17.90
Saag Aloo	Fresh baby spinach delicately cooked with potato, ginger and fresh spices	13.90	Alloo Matar	Peas and potatoes cooked to our own selection of spices with coriander	13.90	Okra Prawn	Prawns cooked with Okra, tomato sauce, onions, herbs & spices	19.90
Mushroom Bhaji	Mushrooms cooked with onions, tomatoes, and spices	13.90	Misti Kumra Masala	Pumpkin stir-fried with cabbage, peas, lentils, spinach, mustard seeds & herbs	13.90	Bengali Fish Masala	Fish fillets cooked in spicy coconut sauce traditional country style	17.90
Smokey Eggplant Masala	Smoke roasted Eggplant cooked to our special spicy recipe	13.90	Samber	Fresh mixed vegetables, lentils & herbs cooked in a light tangy spicy sauce	13.90	Saffron Fish Curry	Fish fillets cooked in a mild and creamy saffron sauce	17.90
Palak Panier	Wholesome homemade cottage cheese cooked with delicious spinach, cream, herbs and spices	13.90	Allo Masala	Potato cooked in a medium hot masala sauce with tomatoes, herbs & grated coconut	13.90	Misti Kumra Prawn	Prawns cooked with butternut pumpkin, spinach and herbs.	17.90
Mixed Vegetables	Mixed fresh vegetables gently cooked in a blend of herbs and spices	13.90	Vegetable Vindaloo	Fresh mixed seasonal vegetables cooked with traditional hot and tangy spicy sauce	13.90	Tamarind Fish	Fish fillets cooked with tamarind, lemon grass and special selection of spices	17.90
Malai Kofta	Dumplings of cottage cheese and vegetables cooked in a rich flavoured sauce	13.90	Chana Cheese Masala	Chick peas, cheese and potatoes cooked with pepper and medium spicy sauce	13.90	Prawn Malabar	Prawns cooked with coconut and in a special mild creamy sauce	17.90
Bhindi Masala	Stir-fried okra flavoured with a sharp mixture of spices blended with wonderful mix of fresh spring onions, tomatoes, herbs and spices	13.90	Note: Requests for freshly chopped chilli, onions rings etc will be charged at a reasonable price			Fish Kofta	Dumplings of fish, green beans & spring onions cooked with peas in a rich green masala sauce	17.90
Navrattan Korma	Mixed vegetables flavoured with blended nuts and desiccated coconut in a very mild creamy sauce	13.90				Saag Prawn	Prawns cooked with spinach, garlic, onion & ginger in a light spicy sauce	17.90

SEAFOOD (CONT'D)		\$	TANDOORI GRILL DISHES		\$	SPECIAL DISHES		\$
Butter Salmon	Salmon fillet marinated overnight and smoke cooked in the Tandoori oven, cooked in a specially prepared mild Creamy butter sauce	17.90	Tandoori Chicken Tikka (off the bone)	Delicately spiced chicken fillet marinated over – night then roasted in the Tandoori clay oven	15.90	Tandoori Rib	Big, lean, tender and tasty, juicy lamb ribs marinated & grilled in Tandoori oven	19.90
Scallops Delight	Delicately spiced scallops cooked with braised lentils and to our subtle spicy recipe	17.90	Tandoori Barrah Kebab	Lamb cutlets marinated overnight in aromatic ground spices, smoked roasted in the tandoori oven	16.90	Biryani Dishes (choice of one in four)	A full flavoured delicious combination of diced Chicken Fillets/ Lamb / Beef / Vegetables cooked with rice blended with sautéed onion & roasted aromatic spices	17.90
Brinjal Fish	Fish fillets cooked with smoke roasted eggplant to our special spicy recipe	17.90	Tandoori Chicken (half, off-the-bone)	Chicken marinated overnight in yoghurt and ground spices, smoked and roasted in the Tandoori Oven	15.90	Lamb Shank	Lamb Shanks marinated with spices & herbs, smoke roasted in Tandoori oven Served with mashed potatoes, peas & lightly spiced cabbage in medium spices sauce	17.90
Prawn Pathia	Prawn cooked with ginger roots, garam masala & garlic in a special tomato sauce	17.90	Tandoori Salmon	Succulent salmon fillet marinated overnight in special curry blend, spices & herbs smoked cooked in the tandoori oven	17.90	Akbari Duck	Mouth-watering Duck diced breast fillets cooked with a selection of exotic warm spices blend along with Calming orange	20.90
			Tandoori Prawns	Succulent prawns delicately spiced and parched over charcoal in the tandoor	17.90	Creamy Mushroom Veal	Tantalising pieces of diced veal cooked skillfully with button mushrooms, mustard and asparagus served in a delightful mild mushroom sauce with a touch of cream	17.90
			Boti Kebab	Tender pieces of lamb marinated in aromatic spices cooked in Tandoor	15.90	Goat Rezalla	Incredibly succulent baby goat meat cooked with grated ginger roots, specially mixed selection of aromatic spices and natural yoghurt	17.90
						Sultan Goat Curry	Well seasoned diced baby goat meat cooked with potatoes, onions, tomatoes and authentic spices in a medium hot sauce	17.90

AUTHENTIC TRADITIONAL DISHES	\$	TANDOORI BREADS	\$	ACCOMPANIMENTS	\$
Chicken fillets, Lamb or Beef	16.90	Roti Fresh Wholemeal Bread	3.50	Papadum	3.00
Madras Cooked with garlic, onions, fresh tomatoes & potatoes in a delicious medium hot curry sauce		Paratha Flaky pan fried bread	4.00	Mango, Chutney , Mango Pickle, Lime Pickle Chilli Pickle (each)	3.00
Saag Prepared with spinach, herbs & a blend of spices in a touch of creamy sauce		Naan Tandoori styled, soft flat leavened bread	3.50	Onion and Tomato Salad	3.50
Korma Cooked with cashew nuts, coconut and a mild creamy sauce		Garlic Naan Tandoori styled, soft, flat unleavened bread with garlic and herbs	4.00	Raita Yoghurt, cucumber and mint	3.50
Do Pizza Onions, capsicums and blended spices in a medium hot thick sauce		Aloo Kulcha Naan bread filled with vegetables such as potatoes and peas	4.50	Side Dish Platter Choice combination of any four of the above	11.00
Vindaloo Very hot tangy spicy sauce		Cheese Naan A house specialty! Naan bread filled with our own delicious recipe of cheese and spices	4.50	Special Saffron Basmati Rice (per serve)	3.00
Bhoona Cooked with mixed spices, herbs and medium hot sauce		Peswari Naan Naan bread stuffed with almonds, sultanas, dried apple, coconut and date fruits	4.90		
Dhansak Sweet, and in a medium spicy curry sautéed with onions & cooked with lentils, fenugreek and spinach		Keema Naan Naan filled with aromatically spiced, minced meat and spinach	4.90		
Balti Curry A highly flavoured curry with garlic, ginger, tamarind & mixed spices cooked in an iron wok.					
Apricot Curry Cooked with apricot, garlic & ginger in a creamy sweet & sour sauce with touch of red wine					
Lankan Curry Cooked with Ceylon mixed spices, herbs & medium hot coconut based sauce					