



Hours:

11:30am – 10:00pm, Tuesday ~ Saturday

11:30am – 9:30pm, Sunday

(Closed Monday)

Lunch Buffet Served Daily

Tandoor Of Toledo.com
TandoorofToledo@gmail.com

2247 S. Reynolds Rd. Toledo, Ohio 43614 (419) 385-7467

MasterCard ~ Visa ~ Discover



Appetizers ~

Vegetable Samosa 3.00

Triangular pastries filled with seasoned potatoes and green peas. (2pc)

Samosa Chaat (served cold) 4.50

Crushed vegetable samosa mixed with onions, chickpeas, yogurt and tamarind sauce.

Vegetarian Platter 8.95

Assortment of samosa, aloo tiki, vegetable pakoras and paneer pakoras.

Tiki Chaat (served cold) 4.50

Crushed aloo tiki with onions, chickpeas, yogurt and tangy tamarind sauce.

Aloo Tiki 4.25

Potato patty stuffed with peas and spices, served hot with chutneys.

Tandoori Platter 10.95

Assortment of chicken tikka and lamb kabob mixed with onions.

Pakorras

Deep fried crispy and delicately spiced fritters, served hot with our fresh chutneys.

Vegetable 4.95 ~ Chicken 6.25 ~ Paneer 4.95 ~ Shrimp 6.95

Soups & Salads ~

Vegetable Soup 3.50

Made from lentils, fresh vegetables & flavored with delicate herbs.

Coconut Soup 3.50

A sweet soup made with milk and coconut, served hot with pistachios.

Garden Salad 4.25

Lettuce, tomatoes, onions and cucumbers.

Mulligatawny Soup 4.95

A traditional lentil chicken soup with spices.

Raita 2.95

Homemade whipped yogurt with cucumbers, potatoes, carrots and fresh cilantro.

Beverages ~

Mango Lassi 3.50

Cool yogurt drink flavored with mango

Juices 2.95

Mango, Orange, Cranberry

Sweet Lassi 3.25

Cool yogurt drink flavored with rosewater

Spiced Tea 2.50

Served hot or cold.

Sodas: Coke, Diet Coke, Sprite and Mountain Dew 2.25

Any dish can be spiced to your preference



Mild



Medium



Hot



The Tandoor ~ The Tandoor is a pit oven made from clay, fueled with charcoal.

Tandoori Chicken 11.95

Chicken with bone marinated in yogurt and freshly ground spices.

Tandoori Fish 13.95

Swordfish marinated with spices and herbs.

Seek Kabob 11.95

Finger rolls of ground lamb, prepared with onions, spices and herbs.

Reshmi Kabob 11.95

Mild, tender pieces of chicken breast marinated in a very mild sauce.

Chicken Tikka 11.95

Boneless, tender chicken, gently broiled.

Mixed Grill 13.95

An assortment of tandoori specialties: tandoori chicken, seek kabob, chicken tikka & shrimp.

All tandoori meats are marinated, then skewered and broiled in the Tandoor.

Breads ~ An Indian staple; freshly cooked on the inner walls of our Tandoor oven.

Naan 2.25

Leavened fine flour bread, soft and fluffy.

Onion Kulcha 3.25

Stuffed with freshly chopped onions and spices.

Peshawari Naan 3.25

Stuffed with raisins and coconut.

House Special Bread 3.95

Stuffed with cheese, chicken, garlic, cauliflower and spices.

Paratha 2.95

Whole-wheat bread, buttered and layered.

Poori 2.95

Puffy whole-wheat bread, fried in hot oil. (2pc)

Garlic Naan 3.25

Layered with fresh garlic and cilantro.

Keema Naan 3.95

Stuffed with ground lamb and spices.

Paneer Kulcha 3.25

Features Indian cheese with spices and herbs.

Roti 2.50

Whole wheat bread cooked in Tandoor.

Aloo Paratha 3.25

Whole wheat, stuffed with potatoes, peas & spices.

Batura 2.95

Puffy white flour bread, fried in hot oil. (2pc)

Sides ~

Papadum 1.50

A crisp lentil wafer, flavored with spices.

Pickles 1.25

Mixed Indian pickles, spicy.

Chutney - Condiments (Mango / Mint / Onion / Tamarind) 1.25

Any dish can be spiced to your preference





Biryani ~ *Basmati rice cooked with tomatoes, green peppers, nuts, herbs and spices.*

<i>Lamb</i>	13.95	<i>Vegetable</i>	11.95
<i>Chicken</i>	11.95	<i>Beef</i>	12.95
<i>Shrimp</i>	13.95	<i>Pullao (nuts, peas, raisins)</i>	4.95

Curries ~ *Spice up your day with our delicious authentic curries. (Served with rice.)*

Traditional

A traditional curry cooked with onions, garlic, ginger, yoghurt and a unique mix of spices.

Beef 12.95 Shrimp 12.95 Lamb 12.95
Chicken 11.95

Saagwala

Your selection of meat combined with a mix of creamed spinach and spices.

Lamb 12.95 Chicken 11.95
Beef 12.95 Shrimp 12.95

Mango Curry

Exotic flavors featuring onions, garlic, ginger and sweet mango sauce.

Lamb 12.95 Chicken 11.95
Beef 12.95 Shrimp 12.95

Shahi Korma

A mild curry made from a unique mix of cream and nuts, wonderfully spiced.

Lamb 12.95 Chicken 11.95
Beef 12.95 Shrimp 12.95

Masala

A rich and creamy tomato curry made from our own special mix of spices, cream & herbs.

Shrimp 12.95 Fish 12.95 Beef 12.95
Chicken 11.95 Lamb 12.95

Bhuna

Gently fried spices, tomatoes, ginger and garlic cooked with your selection of meat creating a strong flavored dish with a thick sauce; garnished with onions, bell peppers and spices.

Lamb 12.95 Chicken 11.95
Beef 12.95 Shrimp 12.95

Muglai

A traditional north Indian dish made with mushrooms cooked in a tomato and butter sauce.

Lamb 12.95 Beef 12.95 Chicken 11.95

Garlic Shrimp

Shrimp cooked in onion curry with garlic sauce and cilantro. 12.95

Vindaloo ~ *Marinated meats, sauteed with vegetables and served with rice.*

Always spicy. Featuring extra garlic, ginger, vinegar and chilies.

Lamb 12.95 - Shrimp 12.95 - Chicken 11.95 - Beef 12.95

Extra Rice – 2.00

Any dish can be spiced to your preference





Vegetarian Specialties ~

*Saag Paneer** 11.95

Fresh homemade **cheese** (or **potatoes**) in creamed spinach with fresh spices.

*Vegetable Jalfrezi** 11.95

Fresh vegetables sautéed with green peppers, tomatoes and onions.

Kadi Pakora 10.95

Dumplings of mixed vegetables cooked in chickpea flour, yogurt and mustard sauce.

*Navratan Korma** 11.95

Nine assorted fresh garden vegetables sautéed in a traditional onion and cream sauce.

*Channa Masala** 10.95

A north Indian specialty, subtly flavored chick peas, tempered with ginger and garlic.

Kadai Paneer 11.95

Paneer mixed in gravy infused with a mix of fresh spices, onions, green peppers and tomatoes.

Paneer Masala 11.95

Tender chunks of homemade cheese cooked in a tomato and butter sauce.

Paneer Shahi Korma 11.95

Homemade cheese cooked with nuts, cream and a mix of fresh herbs and spices.

Malai Kofta 11.95

Garden vegetable balls with homemade cheese cooked in a rich sauce with nuts and cream.

*Dal Makahni** 10.95

Black lentils and beans cooked in onions, tomatoes and cream.

*Bhaigan Bharttha** 10.95

Roasted eggplant sautéed with onions, tomatoes and green peas.

*Aloo Gobhi Masala** 11.95

Fresh cauliflower and potatoes cooked dry with tomatoes and herbs.

*Mattar** 10.95

Tender garden peas and spices, prepared with **your choice of mushrooms or potatoes or paneer.**

**Can be made Vegan-please ask your server*

Desserts ~

Gulab Jamun 2.95

Sponge cake balls, soaked in honey and rosewater.

Mango Pudding 2.95

Mango flavored pudding with chunks of fruit, nuts and pistachios.

Mango Ice Cream 3.25

Mango flavored ice cream.

Kulfee 3.25

Homemade ice cream made with reduced milk, almonds and pistachios.

Kheer 2.95

Traditional Indian rice pudding made from milk, raisins and nuts, flavored with cardamom.

Any dish can be spiced to your preference



Mild



Medium



Hot



~ Chef Recommends ~

The Tandoor Special

18.95

Vegetable pakora, Tandoori Chicken, Chicken Tikka and Seek Kabob, followed by Chicken masala, Dal, Naan, Raita and Kheer.



The Seafood Special

19.95

Vegetable pakora, Tandoori Fish and Tandoori Shrimp followed by Shrimp Masala, Dal, Naan, Raita and Kheer.



Vegetarian Thali

13.95

A traditional Indian meal served on a silver platter with Dal, Channa Masala, Mattar Paneer, with rice, Raita, Naan and Kheer. (Dine in only)



Non-Vegetarian Thali

14.95

A traditional Indian meal served on a silver platter with Dal, Chicken Curry, Lamb Curry, with Rice, Raita, Naan and Kheer. (Dine in only)



No substitution, please. Not available for carry-out.

Indian food owes its popularity in the West to the concept of curry and rice. Contrary to common belief, curries are NOT prepared from curry powder, but from a variety of special spices and herbs, blended fresh every day for each individual dish. Curries are not always hot, as it is generally expected; they can be mild, medium or hot according to choice.



Any dish can be spiced to your preference



Mild



Medium



Hot