

Tandcori Delicacies



TANDOORI CHAAP @₹320/-

SOVA CHAAP TIKKA

(A popular Indian starter made with chunks of soya & veggies marinated with yogurt and achaari spices. Traditionally grilled in a tandoor)

MIX CHEESE SOYA CHAAP TIKKA

(This tantalizing dish features succulent soy Chaap tikka, marinated in curd and a signature blend of aromatic spices brushed, stuffed & topped with diff cheese and cooked in tandoor to perfection)

PANEER & EXOTIC TIKKAS @ ₹350/-

PANEER TIKKA

(A popular Indian starter made with cubes of paneer & veggies marinated with yogurt and spices. Traditionally grilled in a tandoor)

PANEER AKBARI TIKKA

(Akbari Paneer is a Mughlai Delicacy made with the stuffing of dry fruits between paneer slices cooked to perfection in a charcoal tandoor)

THOMA KA COCO PANEER TIKKA

(Paneer slices dipped in a special marination of fried onion paste with coconut cream in hung curd spiced up with Indian spices produce a flavour to relish, grilled to perfection in tandoor. Garnished with caramelised coconut)

PANEER PAHADI TIKKA

(Cubes of cottage cheese marinated with mint, coriander, green chilli & spices with hung curd, grilled to perfection in tandoor)

PANEER TIKKA ANAR DANA

(Cottage Cheese marinated in hung curd with dried pomegranate seeds releases a tangy flavour to savour)

PANEER CHUKANDARI TIKKA

(Cottage cheese covered in beetroot paste mix hung curd marination gives an earthy flavour, cooked to perfection in a tandoor)

PANEER KA LUKMA TIKKA

(Walnut & Raisin Stuffed cottage cheese triangles wrapped in ginger garlic paste pan cooked to perfection)

MALAI BROCCOLI TIKKA

(Broccoli coated with creamy Malai and Cashew cheese paste marinade and roasted in the tandoor to perfection. Garnished with a mix of bread crumbs & almond crumbs)

Accompaniments



	₹
BOTTLE WATER	Mrp
PAPAD FRY / DRY	40/-
PAPAD MASALA	50/-
PLAIN SALTED FRIES	150/-
PEANUT CHAAT (Peanut chaat is loaded with so many textures and flavours - sweet, sour, tangy, spicy, and crunchy)	150/-
CORN CHAAT (Sweet corn gets tossed with onions, bell peppers, tomatoes, cilantro, Lime juice, black salt, spices, and a hefty dose of chaat Masala)	150/-
BUTTER MILK	100/-
FRESH LIME SODA	100/-

Soups & Salads

SOUP	₹
TOMATO BASIL SOUP (Everyone's Favourite)	139/-
MANCHOW SOUP (Chinese soup made with mixed vegetables, garlic, ginger, soya sauce, topped with crispy fried noodles)	149/-
HOT & SOUR SOUP (Hot and sour soup is a simple yet incredibly flavourful appetizer made with lots of fresh veggies and vibrant spices)	149/-
LEMON CORIANDER SOUP (A clear soup that has a tangy and herby taste has spring onions, ginger, garlic, carrots, mushrooms and lemon grass paired with of course the lemon juice and cilantro)	149/-
SWEET CORN SOUP (A truly comforting soup which is delicious, rich and creamy perfect to enjoy as an appetizer)	149/-
ALMOND BROCCOLI SOUP (Mildly flavoured with celery and garlic, it tastes amazing. Almonds are toasted to bring out its complete flavour and to add crunch to protein rich broccoli)	159/-
SALAD	₹
ONION SALAD (The basic human need)	50/-
GARDEN (The basic human need)	129/-
CAESER SALAD (Combination of lettuce, croutons, Parmesan cheese, and in house Caesar dressing)	179/-
HAPPY GREEK SALAD (This traditional salad is made of sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese)	179/-

House Special



ALMOND BROCCOLI SOUP	159/-
HAPPY GREEK SALAD	179/-
THOMA KA COCO PANEER TIKKA	350/-
PANEER KA LUKMA TIKKA	350/-
KUR KURE SEEKH KEBAB	290/-
SEV TIKKI	290/-
KUNGPAO PANEER	360/-
LOTUS STEM SCHEZWAN SAUCE	360/-
WATER CHEST NUT IN PLUM SAUCE	360/-
MEXICAN ROLL	360/-
HOUSE SPECIAL BAKED FLORENTINE	350/-
ZAAFRANI PANEER	350/-
HOUSE SPECIAL PANEER KANDHARI	350/-
METHI PALAK PAPAD	310/-
RAJASTHANI LAL MUSHROOM	340/-
DAL MAKHANI	260/-
CASHMIRI NAAN	70/-
EGETABLE ZAFRANI BIRYANI	290/-
ISTA STUFFED MAWA BATI	150/-