

Appetizers

VEGETARIAN

- Chili Paneer** * * * *
Fresh Indian Cottage Cheese Fried, Tossed In Chili Sauce.
- Garlic Cheese Naan** * * * *
Unleavened Bread Stuffed With Cheese, Topped W/ Ghee, Fresh Minced Garlic & Cilantro.
- Paneer Pakora** * * * *
Fresh Indian Cheese Dipped In Chickpea Batter & Deep Fried.
- Vegetable Samosa** * * * *
Crisp Turnovers Stuffed W/ Seasoned Potatoes, Green Peas & Deep Fried.

NON-VEGETARIAN

- Chicken 65** * * * *
Fresh Indian Cottage Cheese Fried, Tossed In Chili Sauce.
- Chicken Samosa** * * * *
Unleavened Bread Stuffed With Cheese, Topped W/ Ghee, Fresh Minced Garlic & Cilantro.

Vegetarian Entrees

- Aloo Tikka Masala** * * * *
Potatoes Simmered In A Creamy Masala Sauce.
- Egg Curry** * * * *
Hard Boiled Eggs In A Rich Onion Tomato Gravy Sauce.
- Malai Kofta** * * * *
Veggie Dumplings In An Onion & Heavy Cream Based Curry.
- Navratan Korma** * * * *
Assortment Of Garden Fresh Carrots, Peas, Potatoes, Nuts & Bell Pepper Delicately Cooked In A Rich Creamy Sauce.
- Dal Saag** * * * *
A Traditional Dish Of Spinach And Lentils Tempered W/ A Blend Of Spices.
- Dal Makhani** * * * *
Whole Black Lentils Simmered Until Tender, Seasoned W/ Ginger, Garlic, & Herbs.
- Paneer Makhani** * * * *
Fresh Paneer Cheese Cooked In A Creamy Tomato Sauce.
- Palak Paneer** * * * *
Fresh Paneer Cheese Cooked In A Creamy Tomato Sauce.
- Aloo Gobi** * * * *
Potatoes And Cauliflower Cooked W/ Onion, Tomatoes, & Spices.
- Chole Puri** * * * *
Chickpeas & Tomatoes Simmered W/ Onions And A Blend Of Spices W/ 2 Pieces Unleavened Deep-Fried Bread (Puri).
- Mutter Paneer** * * * *
Fresh Indian Paneer Cheese Cooked W/ Green Peas In A Mild Curry Sauce.
- Methi Mutter Malai** * * * *
Seasoned Fenugreek & Sweet Peas In A Creamy Mix Of Herbs & Spices.
- Paneer Tikka Masala** * * * *
Tandoori Cooked Paneer Cheese, Diced Onion & Bell Peppers Simmered In A Creamy Onion & Tomato Sauce.
- Dal Tadka** * * * *
A Combination Of Lentils & Tomatoes Tempered W/ Cumin Seeds & Garlic.

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Non-Vegetarian Entrees

- Saag Chicken** * * * * 17
Fresh Spinach & Chicken Sautéed In A Curry Sauce.
- Chicken Makhani (Butter Chicken)** * * * * 16
Boneless Pieces Of Chicken, Cooked In Butter, Seasonings, & Fresh Tomato Paste.
- Chicken Korma** * * * * 17
Chicken Breast Chunks Cooked Deliciously In An Almond Based Curry.
- Chicken Kadai** * * * * 17
Chicken Sautéed With Mixed Bell Peppers And Onion In A Blend Of Fresh Spices
- Chicken Tikka Masala** * * * * 16
Tender Tandoori-Cooked Boneless Chicken Curried In A Special Sauce.
- Chicken Curry** * * * * 17
Chicken Simmered In Onions & Tomato Sauce W/ A Blend Of Aromatic Herbs & Spices.
- Mango Chicken Curry** * * * * 19
Chicken Breast & Mango Pieces Delicately Simmered In An Onion Gravy Sauce W/ A Blend Of Spices
- Lamb Curry** * * * * 22
Lamb Simmered In Onions & Tomato Sauce W/ A Blend Of Aromatic Herbs & Spices.
- Lamb Korma** * * * * 23
Tender Pieces Of Lamb Cooked Deliciously In An Almond Based Curry
- Lamb Saag** * * * * 22
Fresh Spinach Delicately Seasoned & Cooked With Pieces Of Lamb.
- Lamb Pasanda** * * * * 22
Boneless Lamb Cooked With A Hint Of Mango, Fenugreek, Ginger, Garlic, & Spices.
- Fish Curry** * * * * 21
Tender Cubes Of Mahi Mahi Simmered In A Seasoned Onion & Tomato Gravy.
- Shrimp Kadai** * * * * 19
Shrimp Sautéed With Mixed Bell Peppers & Onions In A Blend Of Fresh Spices.
- Shrimp Saag** * * * * 22
Fresh Spinach Delicately Seasoned And Cooked With Shrimp.
- Goat Curry** * * * * 24
Goat W/Bone Cooked In A Traditional Sauce.
- Chicken Vindaloo** * * * * 20
A Fiery Chicken Dish Made W/ Potato Pieces & Fresh Ground Spices In A Indo-Portuguese Style
- Lamb Vindaloo** * * * * 22
An Australian Lamb Dish Made W/ Potato Pieces & Fresh Ground Spices In A Indo-Portuguese Style.
- Shrimp Vindaloo** * * * * 21
Shrimp Made W/ Potato Pieces & Fresh Ground Spices In A Indo-Portuguese Style.
- Biryani** * * * *
Basmati Rice Cooked With An Aromatic Blend Of Herbs And Spices.
Cooked W/ Your Choice Of Either:
W/ Vegetarian 15
W/ Chicken 16
W/ Lamb 18
W/ Shrimp 21



Tandoori Specialties

Made In Our Traditional Charcoal Clay Pit

Tandoori Chicken ✨ ❄️ ❄️ ❄️

Spring Chicken Marinated In Yogurt And Blended With Spices & Herbs, Roasted In Our Clay Oven & Served On A Sizzling Platter.

Half Chicken 13

Full Chicken 22

Tandoori Lamb Chops ✨ ❄️ ❄️ ❄️

Lamb Chops Marinated In Indian Spices & Delicately Cooked.

Tandoori Chicken Tikka ✨ ❄️ ❄️ ❄️

Tandoori Fish Tikka ✨ ❄️ ❄️ ❄️

Tandoori Shrimp ✨ ❄️ ❄️ ❄️

Tandoori Paneer Tikka (6 Pieces) ✨ ❄️ ❄️ ❄️

Chicken Malai Kebab ✨ ❄️ ❄️ ❄️

Flatbreads

Naan

Unleavened Bread

Garlic Naan

Unleavened Bread Cooked W/ Fresh Chopped Garlic & Butter.

Bullet Naan ✨ ✨ ❄️ ❄️

Unleavened Bread Topped W/ Green Chilies, Cilantro, & Garlic.

Roti Tandoori

Round Whole Wheat Flour Bread.

Onion Kulcha

Whole Wheat Leavened Bread Stuffed With Onions

Spice Levels

❄️ ❄️ ❄️ ❄️ Mild
 ❄️ ❄️ ❄️ ❄️ ❄️ Spicy
❄️ ❄️ ❄️ ❄️ Medium
 ❄️ ❄️ ❄️ ❄️ ❄️ ❄️ Very Spicy

*Ask Your Server If You Want To Increase The Spice Level.

Tandoori Specialties

Basmati Rice

Small Portion 3

Large Portion 5

Basmati Jeera Rice

Rice Cooked W/ Cumin Seeds & Whole Spices Tempered In Ghee.

Spinach Pulao ✨ ❄️ ❄️ ❄️

Fried Onions, Basmati Rice, Spinach.

Masala Mircha ✨ ✨ ❄️ ❄️

Jalapeños Deep Fried & Tossed In Fresh Ground Spices.

Desserts

Gulab Jamun

Spongy Roundels Of Powdered Milk, Golden Fried & Soaked In Sweet Saffron Syrup. Served Warm.

Rice Pudding

Puffed Rice Reduced In Milk & Sugar & Flavored W/ Indian Spices.

Kashmiri Naan

Unleavened Bread Stuffed With A Grinded Blend Of Almonds, Cashews, Powdered Coconut, And Cherries.

Mango Lassi

A Yogurt-Based Mango Milkshake.

Drinks

Soft Drinks

Coke, Diet Coke, Ginger Ale, Sprite, Blue Powerade

Sweet Tea

Masala Chai Tea

Spiced Milk Tea (Lunch Only).

Water

Jain Items Must Have 24 Hours Notice And Minimum 2 Orders. Requires A 50% Non-Refundable Deposit

Prices And Availability Of Menu Items Subject To Change

Tandoor & Tap Indian Kitchen

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