

ENTREE

VEG SAMOSA 3pcs	8.90
Triangular shaped pastry filled with potatoes and spices with mint sauce ,tamarind sauce and salad	
MEAT SAMOSA 3pcs	9.50
Triangular shaped pastry filled with lamb and spices with mint sauce, tamarind sauce and salad	
ONION BHAJI	8.95
Sliced onions coated with gram flour and spices fried to golden brown accompanied with salad and mint sauce , tamarind sauce	
CHEESE KURKURIES (4PCS)	9.50
Made in creamy cheese , finely chopped onion, capsicum, Indian spices and herbs served with mint,tamarind sauce	
CHICKEN TIKKA	12.90
Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce, tamarind sauce and salad	
CHICKEN MALAI	13.90
Chicken breast marinated in cheesy cream sauce and cooked in traditional tandoori oven , served with mint,tamarind sauce and salad	
SEEKH KEBAB 6pcs	13.50
lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad.	
MASALA PANEER	13.50
Lightly battered cottage cheese cooked with onion , capsicum and tomato sauce	
TANDOORI CHICKEN	13.50
Tandoori chicken with bone marinated in yoghurt and spices ,cooked in tandoori oven served with mint and tamarind sauce and salad	
AMRITSARI FISH(4PCS)	14.90
Fish fillet marinated in Indian style batter &deep fried	
EGGPLANT KASHMIRI	15.90
Eggplant marinated in Indian spices and cooked in oven and served with tomato chutney, parmesan cheese &raita and salad	
PRAWN PAKORA 6pcs	16.90
King tiger prawns marinated in Indian spices &deep fried and served with mint sauce & tamarind chutney and salad	
TANDOORI FLAMES NON VEG PLATTER 2 PERSONS	24.90
CHEFS SIGNATURE DISH	
Chicken malai, chicken tikka, seekh kebab, amritsari fish, prawns pakoras served with mint sauce, tamarind chutney and salad .	
TANDOORI FLAMES VEG SELECTION PLATTER 2 PERSON	18.90
Veg samosa , cheese kurkuri and onion bhaji ,aloo tikki served with mint,tamarind chutney and salad	
PAPADUMS BASKET	3.00

MAIN COURSE

CHICKEN DISHES

BUTTER CHICKEN (GF)	23.95
Signature tandoori flames dish, must try Tender chicken thighs simmered in mild creamy tomato sauce finished with fenugreek leaves.	
CHICKEN MASALA (GF)	23.95
Boneless chicken cooked with onion, tomato and ground spices finished with fresh coriander.	
SAAG CHICKEN (GF)	23.95
Boneless chicken cooked in a rich, spiced english spinach sauce.	
CHICKEN VINDALOO (GF)	23.95
A goan delicacy for the fans of hot food with fiery hot chefs special sauce.	

CHICKEN MUMTAZ (GF)	23.95
Boneless chicken cooked in onion sauce with a hint of cream and mint.	
CHICKEN KORMA (GF)	23.95
Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves.	
CHICKEN JALFREZI (GF)	23.95
Tender boneless chicken cooked with sautee onion and capsicum finished with fresh coriander and cream	
CHICKEN TIKKA (GF)	21.95
Chicken thigh marinated overnight in yoghurt , Indian spices served with mint sauce, tamarind chutney ,salad	
CHICKEN MALAI (GF)	21.95
Chicken breast marinated in cheesy cream sauce and cooked in traditional tandoori oven , served with mint,tamarind sauce and salad	
TANDOORI CHICKEN MAIN (GF)	23.95
Tandoori chicken with bone marinated in yoghurt and spices ,cooked in tandoori oven served with mint and tamarind sauce and salad	
TANDOORI FLAMES CHEFS SPECIALITY	
TANDOORI LAMB CHOPS (GF)	25.90
Succulent lamb chops , marinated in Indian spices , cooked in tandoori oven and served with salad	
LAMB SHANK (GF)	25.90
Slow cooked lamb shank in dark rich spiced gravy	
TANDOORI RAAN (GF)	65.00
(24 HOURS NOTICE) Roasted to perfection ,whole lamb shoulder marinated and cooked in tandoori oven	

LAMB DISHES

LAMB KARAHI (GF)	23.95
Diced tender lamb cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion and capsicum	
LAMB KORMA (GF)	23.95
Lamb cubes cooked in creamy cashew based sauce finished with touch of cream	
SAAG GOSHT (GF)	23.95
Tender lamb cooked with rich english spinach sauce and a dash of cream	
LAMB MALABARI (GF)	23.95
Lamb cooked with coconut milk, mustard ,coriander cumin seeds.	
LAMB VINDALOO (GF)	23.95
A goan speciality ,lamb cooked in very hot chefs special sauce	
LAMB ROGAN JOSH (GF)	23.95
Traditional lamb curry cooked with onion ,tomato and selected spices finished with fresh coriander.	
GOAT CURRY (GF)	24.90
Baby goat preparation with a blend of garam masala and exotic Indian herbs	

BEEF DISHES

BEEF KARAHI (GF)	22.50
Tender diced fillet of beef cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion ,capsicum.	
BEEF KORMA (GF)	22.50
Beef cubes cooked in a creamy cashew based sauce finished with touch of cream	
BEEF VINDALOO (GF)	22.50
A goan speciality , beef cooked in very hot chefs special sauce	

SAAG BEEF (GF)	22.50
Tender beef cooked with rich english spinach sauce and dash of cream	
BEEF MALABARI (GF)	22.50
Beef cooked with coconut milk ,mustard,cumin and coriander seed	

SEAFOOD DISHES

FISH GOAN CURRY (GF)	27.90
Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chillies	
FISH VINDALOO (GF)	27.90
A very hot curry from Goa with chefs own blend of spice	
FISH MASALA (GF)	27.90
Fish cooked in Indian spices and masala sauce	
PRAWN GOAN CURRY (GF)	29.90
Shelled tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies	
BUTTER PRAWNS (GF)	29.90
Shelled prawns cooked in rich creamy tomato sauce finished with fenugreek leaves	
PRAWN JALFREZI (GF)	29.90
Tiger prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander	
PRAWN MASALA (GF)	29.90
Prawn cooked in a medium sauce with tomatoes and fresh coriander.	

VEGETARIAN DISHES

MALAI KOFTA	18.50
<i>Signature</i> TANDOORI FLAMES DISH (A MUST TRY) Mild spiced homemade potato and cheese dumplings cooked in tomato and cashew nut based sauce finished with cream and hint of fenugreek leaves	
VEGETABLE KORMA (GF)	17.50
Home made potatoes and vegetables presented in a creamy cashew nut and sultana sauce	
MUSHROOM JALFREZI (GF)	18.50
Mushroom cooked in thick onion based sauce with sautee onion ,capsicum finished with cream , fresh coriander	
KARAHI PANEER (GF)	18.50
Ricotta cheese in onion and tomato based curry with sautee onion ,capsicum finished with fresh coriander	
PALAK PANEER (GF)	18.50
Ricotta cheese in rich spiced english spinach sauce with touch of cream	
CHOLAY MASALA (GF)	17.90
Chick peas cooked in onion and tomato based sauce finished with fresh coriander and touch of cream	
DAL MAKHNI (GF)	17.90
Black lentils simmered in creamy tomato and onion sauce finished with cream	
MIXED VEGETABLE (GF)	17.90
Mix seasonal vegetables cooked with blend of spice and onions finished with fresh coriander	
ALOO GOBHI (GF)	16.90
Potato and cauliflower cooked with tomato and onion sauce	
DAL TADKA (GF)	16.90
Yellow lentil cooked in Indian spices and herbs	

RICE AND BIRYANI (GF)

BASMATI RICE PLAIN	5.50
SAFFRON RICE	6.50
Basmati rice cooked with saffron and spices	
VEGETABLE BIRYANI (WITH RAITA)	15.50
Basmati rice cooked with seasonal vegetables and spices	
CHICKEN BIRYANI (WITH RAITA)	17.50
Basmati rice cooked in traditional spices with chicken	
LAMB /BEEF BIRYANI (WITH RAITA)	18.50
Basmati rice cooked in traditional spices with chicken	

BREADS

ROTI	4.00
Whole meal bread cooked in tandoor	
PLAIN NAAN	4.00
Leavened bread cooked in tandoor (without butter)	
BUTTER NAAN	4.50
Plain flour, naturally leavened ,cooked in tandoor	
GARLIC NAAN /CHILLI GARLIC NAAN	4.95
North Indian style bread cooked in tandoor with garlic or chilli garlic	
PARATHA	5.00
Flaky whole meal bread cooked in tandoor	
ALOO KULCHA	5.50
Bread stuffed with mashed potatoes and spices cooked in tandoor	
ONION KULCHA	5.50
Naan stuffed with onions and spices	
PANEER KULCHA	5.90
Bread stuffed with cheese and spices cooked in tandoor	
PESHAWARI NAAN	6.50
Naan stuffed with dried fruits and coconut cooked in tandoor	
KEEMA NAAN	6.50
Bread stuffed with spicy minced lamb	

CONDIMENTS

PLAIN YOGHURT (GF)	3.50
RAITA (GF)	4.50
Chopped cucumber and herbs mildly spiced in natural yoghurt	
KACHUMBER SALAD	7.50
Onion , tomato, cucumber with home made dressing	
MANGO/MIXED/LIME PICKLE	3.50
SWEET MANGO CHUTNEY	3.50
MINT CHUTNEY	4.00

Please advise staff of any allergies

DESSERTS

PLAIN KULFI	5.50
Ice cream made with pistachio nuts and saffron in a traditional way	
MANGO KULFI	6.00
Ice cream made with pistachio nuts and mango in a traditional way	
GULAB JAMUN WITH ICE CREAM	6.50
Sweet dumplings made of flour and milk served in sweet syrup , home made ice cream	
HONEY COMB	7.50
Home made ice cream served with honey ,passion fruit syrup	

BANQUET MENU

Recommended for 4 or More Guests

TANDOORI FLAMES NON VEG BANQUET \$40

Entree

Meat Samosa, Cheese Kurkuries , Prawns , Chiken Tikka/ Chiken Malai

Main

For 4 to 5 Person 3 Curries and 6+ 4 Curries

From LAMB / CHICKEN / BEEF DISHES

WITH LAMB CHOP / LAMB SHANKS \$45

TANDOORI FLAME VEG BANQUET \$32

Entree

Veg Samosa, Cheese Curries, Onion Bhaji, Aloo Tikka

Main

For 4 to 5 People 3 Curries & 6 + 4 Curries

From VEG DISHES

TANDOORI FLAMES SEA FOOD BANQUET \$49

Entree

Meat Samosa, Prawn Pakoras, Fish Amritsari, Cheese Curries , Seekh kebab

Main

For 4 to 5 People (3 curries) 6 + (4 curries)

From LAMB / CHICKEN / BEEF DISHES/ SEAFOOD



tandoori flames
INDIAN CURRY HOUSE

FINE DINE RESTAURANT

DINE IN MENU

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We cater for Birthday, Corporate & wedding events.
Private Function Room available.