

## FUSION AT ITS BEST

<b>Kathi Rolls</b> CHOICE OF FILLINGS CHICKEN TIKKA, BUTTER CHICKEN, PANEER TIKKA, MANCHURIAN, SOYA CHAAP, ALOO FRIES & CHILLI CHICKEN	<b>10.99</b>
<b>Wraps</b> CHOICE OF FILLINGS CHICKEN TIKKA, SEEKH KABAB, PANEER TIKKA, MANCHURIAN, SOYA CHAAP, ALOO FRIES & CHILLI CHICKEN	<b>10.99</b>
<b>Indian Burrito</b> CHOICE OF FILLINGS CHICKEN TIKKA, BUTTER CHICKEN, PANEER TIKKA	<b>10.99</b>
<b>Poutine</b> A platter with potato fries topped with butter chicken with a dash of homemade sauce. CHOICE OF FILLINGS BUTTER CHICKEN & SHAHI PANEER	<b>10.99</b>

## APPETIZERS

### VEGETARIAN

<b>Vegetable Samosa with Chutney</b> (1 piece)	<b>1.99</b>
<b>Dahi Bhalla</b>	<b>7.99</b>
<b>Chat Papdi</b>	<b>7.99</b>
<b>Vegetable Pakoras</b> (7-8 pieces)	<b>8.99</b>
<b>Plate of 2 samosas with chickpeas curry</b>	<b>8.99</b>
<b>Plate of 2 Aloo Tikki with chickpeas curry</b>	<b>8.99</b>
<b>Paneer Pakoda</b> (6 pieces)	<b>9.99</b>
<b>Pani Poori</b>	<b>9.99</b>
<b>Paneer Tikka</b> (8 pieces)	<b>12.99</b>
<b>Tandoori Soya Chaap</b> (10pieces)	<b>13.99</b>
<b>Malai Soya Chaap</b>	<b>14.99</b>
<b>Cauliflower 65</b>	<b>14.99</b>
<b>Paneer 65</b>	<b>15.99</b>

### NON-VEGETARIAN

<b>Chicken Keema Samosa</b> (1 piece)	<b>3.99</b>
<b>Fish Pakoda</b>	<b>11.99</b>
<b>Chicken Pakora</b> (8 pieces)	<b>11.99</b>
<b>Tandoori Chicken Tikka</b> (8 pieces) CHOICE OF FLAVOURS TANDOORI, MALAI, ACHARI & MINT	<b>13.99</b>
<b>Chicken Seekh Kebob</b> (10-12 pieces)	<b>13.99</b>
<b>Lamb Seekh Kebob</b> (10-12 pieces)	<b>14.99</b>
<b>Fish Tikka</b> (7-8 pieces)	<b>14.99</b>
<b>Tandoori Shrimp</b> (6 pieces)	<b>14.99</b>
<b>Chicken 65</b>	<b>15.99</b>
<b>Fish Tikka Salmon</b> (7-8 pieces)	<b>16.99</b>

## ENTREES

### VEGETARIAN

<b>Aloo Gobi</b> (Vegan) (Florets of cauliflower & potatoes stir-fried with onions, tomatoes and herbs)	<b>13.99</b>
<b>Paneer Butter Masala</b> (A vegetarian alternative to chicken Tikka Masala)	<b>13.99</b>
<b>Paneer Makhani</b> (Cubes of Indian cheese (paneer) cooked in an exotic tomato sauce and curry spices)	<b>13.99</b>
<b>Achari Paneer</b> (Cubes of Indian cheese (paneer) cooked in a butter sauce with pickle spices)	<b>14.99</b>
<b>Karahi Paneer</b> (Fresh Indian cheese cubes cooked with capsicum and onions)	<b>13.99</b>
<b>Chana Masala</b> (Chick peas sauteed and cooked in a combination of tomatoes, onions & spices, garnished with cilantro)	<b>12.99</b>
<b>Mixed Vegetables</b> (Cauliflower, broccoli and carrots coked in a thick tomato and onion based curry)	<b>12.99</b>
<b>Dal Makhni (can be made vegan)</b> (Fresh small dark brown lentils cooked delicately in a curry sauce served mild, medium or hot to your taste)	<b>12.99</b>
<b>Dal Tadka (Vegan)</b> (Yellow lentils cooked in an aromatic curry spices)	<b>12.99</b>
<b>Malai Kofta</b> (Soft Paneer and vegetable balls served in a creamy curry sauce)	<b>13.99</b>
<b>Egg Plant (Vegan)</b> (Egg plant diced and cooked with fresh tomatoes, onions and curry spices)	<b>13.99</b>
<b>Vegetable Korma (Can be made vegan)</b> (Cauliflower, broccoli and carrots & paneer cooked with flakes of coconut in a creamy curry sauce)	<b>14.99</b>
<b>Matar Paneer</b> (Green peas and cubes of fresh Indian cheese (paneer) cooked in curry sauce)	<b>13.99</b>
<b>Saag/Palak Paneer (Can be made vegan)</b> (Spinach puree and Indian cheese cooked with Indian herbs and spices)	<b>13.99</b>
<b>Methi Malai Paneer</b> (Flavorful, robust curry made with fresh fenugreek leaves, soft paneer cubes in a spiced and tangy onion, tomatoes and curd (yogurt) based gravy)	<b>14.99</b>
<b>Paneer Bhurji</b> (Scrambled Indian cottage cheese with onion, tomatoes and spices)	<b>14.99</b>
<b>Karahi Chaap</b> (Popular recipe where Chaap and bell peppers are cooked in a spicy masala)	<b>14.99</b>
<b>Shahi Chaap</b> (Preparation of chaap, consisting of a thick gravy of cream, tomatoes and Indian spices)	<b>14.99</b>
<b>Chaap Tikka Masala</b> (Popular recipe where Chaap and bell peppers are cooked in a spicy masala)	<b>14.99</b>
<b>Achari Chaap</b> (Soft pieces of Chaap are served in a creamy, masala gravy accentuated with pickle spices and tangy curd)	<b>14.99</b>

## ENTREES

### NON-VEGETARIAN

<b>Chicken Curry</b> (Fresh and boneless chicken breast cooked in a medium spiced sauce)	<b>14.99</b>
<b>Chilli Chicken</b> (Fresh and boneless chicken breast deep fried and sauteed with peppers, onions and tomatoes)	<b>14.99</b>
<b>Saag Chicken</b> (Fresh and boneless chicken breast cooked in a thick spinach based curry)	<b>14.99</b>
<b>Cream Chicken</b> (Fresh and boneless chicken breast cooked in a fresh cream)	<b>15.99</b>
<b>Butter Chicken</b> (Tender boneless pieces of chicken breast cooked in a tomato based sauce with butter & fenugreek leaves)	<b>15.99</b>
<b>Chicken Vindaloo</b> (Boneless pieces of chicken breast cooked in a medium spiced tangy curry sauce)	<b>14.99</b>
<b>Chicken Tikka Masala</b> (Boneless pieces of marinated chicken breast baked in Tandoor and cooked with tomatoes, onions & green /red/yellow peppers )	<b>14.99</b>
<b>Madras Chicken</b> (Fresh and boneless chicken breast cooked with sauteed mustard seeds, black pepper and the base curry spices)	<b>14.99</b>
<b>Karahi Chicken</b> (Fresh and boneless chicken breast cooked with capsicum and onions)	<b>14.99</b>
<b>Korma Chicken</b> (can be made dairy free) (Boneless pieces of chicken cooked in a creamy coconut sauce)	<b>15.99</b>
<b>Lamb Curry</b> (Boneless pieces of fresh Ontario lean & tender lamb cooked in a medium spiced fresh curry sauce)	<b>14.99</b>
<b>Lamb Vindaloo</b> (Boneless pieces of fresh Ontario lean & tender lamb cooked in a medium spiced tangy curry sauce )	<b>15.99</b>
<b>Lamb Masala</b> (Boneless pieces of fresh Ontario lean & tender lamb cooked with green/red/yellow peppers and onions in a fresh curry sauce)	<b>15.99</b>
<b>Korma Lamb</b> (Boneless pieces of fresh Ontario lean & tender lamb cooked with flakes of coconut in a creamy curry sauce)	<b>16.99</b>
<b>Lamb Saag</b> (Boneless pieces of fresh Ontario lean & tender lamb cooked with pureed spinach and fresh curry spices)	<b>15.99</b>
<b>Madras Lamb</b> (Bonesless pieces of fresh Ontario lean & tender lamb cooked with spicy curry sauce and fresh herbs)	<b>15.99</b>
<b>Methi Murg Malai</b> (Decadent and luxurious Mughlai dish prepared with chicken and fresh methi (fenugreek) greens simmered in a rich creamy curry)	<b>15.99</b>
<b>Kali Mirch Chicken</b> (Spicy chicken curry that is cooked with loads of Black Pepper or kali Mirch)	<b>15.99</b>
<b>Egg Bhurji</b> (The Indian twist to scrambled eggs. Packed with the right amount of flavor and spice)	<b>12.99</b>

## INDIAN BREADS

Naan	2.49
Butter Naan	2.99
Garlic Naan	2.99
Lacha Prantha	3.49
Tandoori Roti/ TVA Roti	2.99
Amritsari Kulcha	5.99
Onion Kulcha	5.99
Chilli Roti/ Naan	3.49
Chicken Naan	7.99
Cheese Naan	7.99

## SEAFOOD ENTREES

<b>Goan Fish Curry</b> (Boneless white fish filet marinated and cooked in fresh curry spices)	14.99
<b>Shrimp Biryani</b> (Medium sized shrimp cooked with long grain basmati rice and fresh curry spices)	15.99
<b>Shrimp Curry</b> (Medium sized shrimp cooked in a medium spiced curry sauce)	16.99
<b>Shrimp Masala</b> (Medium sized shrimp cooked with green/red/yellow peppers)	16.99
<b>Shrimp Vindaloo</b> (Medium sized shrimp cooked in a tangy curry sauce)	16.99
<b>Shrimp Korma</b> (Dairy free) (Medium sized shrimp cooked in coconut based curry sauce)	17.99

## BASMATI RICE

<b>Steamed Basmati Rice</b> (Aged aromatic long grain basmati rice cooked with flavourful cumin)	4.99
<b>Jeera Rice</b> (Rice sauteed with cumin seeds)	6.99
<b>Vegetable Biryani</b> (Assorted vegetables slowly cooked with long grain basmati rice and curry spices)	12.99
<b>Chicken Biryani</b> (Tender pieces of chicken slowly cooked with long grain basmati rice and curry spices)	13.99
<b>Lamb Biryani</b> (Very lean and tender pieces of lamb slowly cooked with long grain basmati rice and curry spices)	14.99

## INDO-CHINESE

### VEGETARIAN

Veggie noodles	11.99
Veggie Fried Rice	11.99
Spring Rolls	11.99
Veg Manchurian Gravy	13.99
Veg Manchurian Dry	14.99
Cheese Chilli Dry	15.99
Cheese Chilli Gravy	13.99
Chilli Soya Chaap Dry	14.99
Chilli Soya Chaap Gravy	12.99
Honey Garlic Potatoes	13.99
Honey Garlic Cauliflower	14.99

## NON-VEGETARIAN

Chicken Manchurian Dry	14.99
Chicken Manchurian Gravy	13.99
Chicken Noodles	13.99
Chicken Fried Rice	13.99
Chicken Chilli Gravy	14.99
Chicken Chilli Dry	15.99
Chilli Fish Gravy	14.99
Chilli Fish Dry	15.99
Shrimp Noodles	16.99

## DESSERTS

<b>Gulab Jamun</b> (served warm) 2 pieces (Two pieces of gulab jamun dipped in a sugar syrup)	4.99
<b>Ras Malai</b> (served cold) 2 pieces (Cheese dumpling in creamy sauce)	4.99
<b>Gajar Halwa</b> (served warm)	4.99

## SIDE ORDERS

<b>Papad/Papadom</b> (Thin, crispy oven-roasted cumin flavoured waffles)	1.49
<b>Mixed Raita/ Boondi Raita</b> (Plain yogurt mixed with shredded cucumber & spices)	3.99
<b>Raita 4oz</b>	2.00
<b>Vinegar/Lemon Onions</b>	2.00
<b>Mint/Tamarind Chutney 2oz</b>	1.00
<b>Mint/Tamarind Chutney 4oz</b>	2.00
<b>Hot Sauce 2oz</b>	1.00
<b>Hot Sauce 4oz</b>	2.00

## SALADS

<b>Coleslaw Salad</b>	4.99
<b>Kachumber Salad</b>	4.99
<b>Green Salad</b>	4.99

## DRINKS

<b>Delhi Style Cold Coffee</b>	7.99
<b>Milkshake</b>	7.99
<b>Almond Shake</b>	7.99
<b>Mango Shake</b>	7.99
<b>Royal Falludah</b>	8.99
<b>Chocolate Shake</b>	7.99
<b>Sweet Lassi</b>	6.99
<b>Salted Lassi</b>	6.99
<b>Mango Lassi</b>	6.99
<b>Tea</b>	3.99
<b>Hot Coffee</b>	3.99

## POPS

<b>Indian Pops</b>	2.99
<b>Bottled Pops/Drinks</b>	3.49
<b>Pops</b>	2.00
<b>Water</b>	2.00
<b>Energy Drinks</b>	2.99



# Tandoori Chaska

## INDIAN BAR & GRILL

DINE IN, TAKE-OUT & CATERING

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## COMBO SPECIALS

<b>VEGGIE THALI</b> <b>9.99</b>	<b>NON-VEG THALI</b> <b>11.99</b>	<b>RICE COMBO</b> <b>9.99</b>	<b>NON-VEG RICE COMBO</b> <b>11.99</b>
<b>CHANA BHATURA</b> <b>9.99</b>	<b>KULCHA CHANA</b> <b>9.99</b>	<b>CHEESE NAAN GRAVY</b> <b>10.99</b>	<b>CHICKEN NAAN GRAVY</b> <b>11.99</b>
<b>CHINESE COMBO VEG</b> <b>14.99</b>	<b>CHINESE COMBO NON-VEG</b> <b>16.99</b>	<b>Add NOODLES FOR +\$2</b>	

1407 LONDON ROAD, SARNIA ON N7S 6K4

OPENS DAILY: 11AM TO 10 PM  
(TUESDAY CLOSED)