

TO START		CHICKEN PAKORA • A small triangular pastry case containing spiced vegetables	5.95	LAMB BOTI KEBAB • Boneless lamb marinated in yogurt and spices then	15.95
BUTTERNUT SQUASH SOUP • Cumin spiced fresh home made butternut squash puree	5.95	PAKORA (V) • A deep-fried fritter made of vegetables dipped in a chickpea batter	4.95	cooked in Tandoor oven PANEER TIKKA	10.95
MULLIGATAWNY SOUP • Curry spiced Onion, Celery and Carrot	6.95	MIXED PLATTER • Paneer pakora, samosa and vegetable pakora	7.95	 Paneer cheese cubes marinated and cooked in Tandoor oven 	
RASAM • Spicy fresh tomato soup	2.95	PAPPADUM(V) • Thin and crisp flat bread. Made with Lentils and chickpea flour	1.95	BIRYANI	
• Slow cooked chicken, cream of corn	3.95	PANEER PAKORA • Deep-fried chickpea battered paneer cheese	4.95	CHICKEN	12.95
				LAMB	14.95
HOUSE SALAD	4.95			GULF SHRIMP	16.95
• Mix of organic greens, cheese, tomatos, red onions, lemon	TANDOORI			VEGETABLES & PANEER	11.95
ADD GRILLED CHICKEN BREAST(+4), LAMB (+5), PANEER CHEESE(+3) KACHUMBER • Salad with chopped onions, tomatoes, cucumbers and salt, pepper, lemon dressing	1.95	CHICKEN TIKKA • Boneless chicken breast cubes marinated in yogurt and Tandoori spices then cooked in clay oven.	13.95	V L O L M I D L L D C I T M V L L M	11,00
		RESHMI KEBAB • Boneless chicken slices marinated in cashew, almond sauce. Cooked in Tandoori oven.	14.95		
APPETIZERS		LAMB CHOPS	17.95		
SAMOSA(V) • A small triangular pastry case containing spiced	4.95	Rack of lamb marinated in tandoori spices and yogurt and cooked in Tandoori oven	17.93		
vegetables and green peas	4.95	SCALLOPS • Grilled Scallops tandoor roasted chutney & peppers	18.95		
PANI POORI(V)Stuffed puffed bread, avocado, dry mango, tamarind syrup	4.93	ATLANTIC SALMON • capers, tomato & White wine sauce, truffle rissotto	18.95		
AVOCADO JHALMURI (V)	7.95				
• Puffed rice tossed with avocado, tomato & pepper		MIXED GRILL • Chicken Tikka, Lamb Boti Kebab, Gulf Shrimp	17.95		

Tandoor on Highland, 4828 S Highland Dr, UT - 84117 Phone # 801-999-4243

CLASSIC
NON-VEGETARIAN

TRADITIONAL VEGETARIAN

NAAN

1.95

PLAIN/BUTTER NAAN

TIKKA MASALA	13.95	PANNER SAAG	10.95	White flat bread baked in Tandoor oven	1.93
• White boneless chicken or Lamb breast marinated, cooked in a tandoori oven and served in a creamy	15,75	• Paneer Cheese cooked in sauce made with spinach, herbs and spices	1000	GARLIC NAAN • Bread baked in tandoor oven with touch of garlic	2.95
tomato sauce. LAMB(+2)		PANEER MAKHANI • Paneer cheese cooked in creamy sauce made with	10.95	PESHWARI NAAN • Stuffed with nuts, raisins, coconut and honey	3.95
CHICKEN MAKHANI • Boneless chicken cooked in creamy sauce made	13.95	tomato, honey and saffron		ALOO NAAN	3.95
with tomato, honey and saffron KORMA	13.95	HYDERABADI BAGARA BAINGANBaby egg plants cooked in creamy sesame sauce	11.95	 Potato & onion stuffed and cooked in Tandoori oven 	
 Chicken or Lamb or Shrimp cooked in coconut creamy sauce made with almonds and pistachios LAMB +2, SHRIMP +3 MADRAS CURRY Chicken or Lamb or Shrimp. South Indian cookery, a pungent dish of vegetables, onions, tomatoes etc., flavored with curry powder. LAMB +2, SHRIMP +3 	12.95	NAVARATHAN KORMA • Vegetables cooked in creamy sauce made with almonds and pistachios CHANA MASALA • Chick Peas, onions, tea leaves TANDOOR PUMPKIN MASALA • Pumpkin and egg plant cubes, roasted cumin and curry leaves	10.95	ONION NAAN • Stuffed with onion and cooked in Tandoori oven	2.95
			9.95	ROTI • Whole wheat flat bread baked in Tandoor oven	1.95
			10.95	DESERTS	
			10.00	KHEER(RICE PUDDING) • Rice cooked with sweet steamed milk	3.95
• Boneless Chicken or Lamb cooked in sauce made	12.95	OKRA MANGO MASALA	10.95	GULAB JAMOON	4.95
with spinach, herbs and spices		 Okra and grated mango sautéed with roasted 		 Home made fried cheese dumplings in sugar syrup 	
LAMB(+2), SHRIMP(+4)	1405	onions, cumin seeds	10.05	RASMALAI	5.95
	14.95	e e	10.95	RASMALAI • Cheese patties in a sweet milk sauce KULFI	5.95 5.95
LAMB(+2), SHRIMP(+4) LAMB VINDALOO Boneless lamb cooked in sauce made with vinegar,	14.95 16.95	onions, cumin seeds DHAL MAKHANI • Black beans cooked in buttery sauce made from	10.95 10.95	RASMALAI • Cheese patties in a sweet milk sauce	