



251-410-6800

<http://www.dapperdeliveries.com>

Tandoor

Appetizers

Vegetable Samosa	\$6.75
<i>Crisp patties stuffed with potatoes & green peas</i>	
Chicken Samosa	\$8.00
<i>Crisp patties stuffed with ground chicken & spices</i>	
Mix Pakora	\$10.25
<i>Vegetable fritters mixed with chick peas & deep fried</i>	
Aloo Pakora	\$10.00
<i>Potato fritters mildly spices & fried in oil</i>	
Chili Pakora	\$9.00
<i>Hot peppers spiced in chick pea butter & fried</i>	
Chicken Pakora	\$10.25
<i>Boneless chicken tenders mixed with chick pea flour & deep fried in oil</i>	
Chicken Tikka	\$12.50
<i>Chicken marinated overnight in ginger/garlic paste & yogurt, skewered then grilled</i>	
Seekh Kebab Appetizer	\$12.50
<i>Mild spiced minced chicken wrapped around a skewer & grilled in a clay oven</i>	
Vegetarian Special (Veg. Platter)	\$11.50
<i>A combo platter with samosa, aloo pakora & mixed pakora</i>	
Non Vegetarian Special (Meat Platter)	\$13.75
<i>An assortment of chicken tikka, seekh kabab, chicken samosa & vegetable pakora</i>	
Fish Pakora	\$12.50
<i>Marinated fish deep fried</i>	
Samosa Chaat	\$11.50
<i>Mix of samosa & garbanzo been topped with yogurt, tamarind & mint chutney</i>	
Aaloo Papdi Chat	\$11.25
<i>Mix of garbexo beans, potatoes, tomatoes, papdi, top with yogurt, tamarind and mint chutney</i>	

Soups

Lentil Soup	\$6.75
<i>Yellow lentils cooked with mild spices</i>	
Chicken Soup	\$8.00
<i>Yellow lentils cooked with mild spices</i>	
Mulgatani Soup	\$9.00
<i>Delicious lentil soup with chicken, herbs & mild spice</i>	

Bread From Tandoor

Tandoor is a very special clay oven imported from India which has been used there for 100 or more years. It is heated with mesquite charcoal up to 400 or 500 degrees

Naan	\$3.05
<i>A bread made from refined flour &</i>	

Complete Dinners

Non Vegetarian Dinner (Non-Veg Thali)	\$20.50
<i>Served with a piece of tandoori chicken, chicken tikka masala, daal, vegetable of the day, basmati rice, naan, raita & dessert</i>	
Vegetable Dinner (Veg. Thali)	\$19.25
<i>Served with a piece of vegetable pakora, palak panner, daal, vegetable of the day, naan, raita & dessert</i>	
Tandoori Dinner	\$22.75
<i>Served with chicken tikka, seekh kabab, tandoori chicken, lamb boti, vegetable curry, rice naan & dessert</i>	

Vegetarian Specials

(Served with Basamati Rice)	
Baingan Bharta	\$15.75
<i>Eggplant grilled over charcoal, mashed then cooked with with fresh tomatoes, onion & spices</i>	
Mixed Vegetable Curry	\$15.75
<i>Vegetables cooked with spices in curry sauce</i>	
Channa Masala	\$14.75
<i>Chick peas cooked with onion & spices</i>	
Okra Bhaji	\$14.75
<i>Okra cooked with spices in an onion gravy</i>	
Daal Makhani	\$14.75
<i>Black beans flavored with ginger, garlic & tomatoes</i>	
Yellow Daal Fry	\$13.75
<i>Yellow lentils cooked with garlic, cumin & cilantro</i>	
Matar Paneer	\$19.00
<i>Green peas cooked with panner in mild sauce</i>	
Saag Paneer	\$17.00
<i>Freshly chopped spinach & homemade cheese cooked in a mild sauce</i>	
Bombay Aloo	\$14.75
<i>Potato specialty from Bombay cooked in a creamy tomato based sauce with cumin & spices</i>	
Navratan Korma	\$17.00
<i>Vegetables with homemade cheese cooked in mild creamy sauce made with cashews & almonds</i>	
Aloo Mutter	\$15.75
<i>Green peas & potatoes cooked in curry sauce</i>	
Aloo Gobi	\$14.75
<i>Potatoes and cauliflower cooked with herbs & spices</i>	
Malai Kofta	\$17.00
<i>Croquettes made from cheese & vegetables simmered in a sauce of cashews & almonds</i>	
Paneer Tikka Masala	\$19.25
<i>Homemade cheese cooked with onion in a creamy tomato based sauce</i>	

Lamb Specialities

(Served with Basmati Rice)	
Lamb Curry	\$19.25
<i>Lamb cooked in curry sauce with Indian spices</i>	
Lamb Vindaloo	\$19.25
<i>Lamb marinated with vinegar, chilies & spices, then cooked with potatoes in a curry sauce</i>	
Lamb Korma	\$20.25
<i>Lamb cooked in cashews & onion sauce</i>	
Lamb Saag	\$19.25
<i>Boneless lamb cubes cooked with chopped spinach</i>	
Goat Curry	\$19.25
<i>Goat cooked with curry sauce and Indian spices</i>	
Goat Karahi	\$19.25
<i>Goat cooked with bell peppers, onions, tomatoes & spices</i>	
Lamb Rogan Josh	\$20.25
<i>Lamb cooked in a curry sauce with yogurt, tomatoes & spices</i>	

Tandoori Specialites

Chicken Tandoori	\$18.25
<i>Chicken marinated overnight in yogurt with fresh Indian spices & grilled in a clay oven</i>	
Chicken Tikka	\$18.25
<i>Chicken marinated overnight in garlic, ginger, lemon juice & yogurt, then skewered & grilled in day oven</i>	
Seekh Kebab	\$19.25
<i>Mild spiced minced chicken wrapped around a skewer & grilled in tandoor</i>	
Boti Kabob	\$21.50
<i>Lamb marinated with ginger, garlic, herbs & spices skewered then grilled in tandoor</i>	
Tandoori Shrimp	\$21.50
<i>Fresh shrimp marinated in yogurt & mild spices</i>	
Mixed Tandoori Platter (Mix Grill)	\$22.75
<i>An assortment of tandoori chicken, seekh kabab, chicken tikka, boti kabab & tandoori shrimp</i>	

Chicken Specialties

(Served with Basmati Rice)	
Chicken Tikka Masala	\$19.25
<i>Chicken tikka cooked with onions and spices in a tomato based sauce</i>	
Chicken Vindaloo	\$19.25
<i>Chicken marinated with vinegar, chilies & spices, then cooked with potatoes in a curry sauce</i>	
Chicken Madras	\$19.25
<i>Chicken cooked with special madras, coconut & fenegreng seeds</i>	
Chicken Makhani (Butter Chicken)	\$19.25
<i>A delicious preparation of boneless chicken tikka cooked in a creamy</i>	

<i>baked in a clay oven</i>	
Garlic Naan	\$4.00
<i>A light bread made with fresh garlic, herbs & cilantro on top</i>	
Aloo Paratha	\$4.50
<i>Wheat bread stuffed with mashed potatoes & peas</i>	
Peshwari Naan	\$4.75
<i>Sweet naan stuffed with fruits, nuts, raisins & coconut</i>	
Onion Kulcha	\$4.70
<i>Tandoori bread stuffed with onion, cumin & cilantro</i>	
Bullet Naan	\$5.25
<i>Spicy naan stuffed with chili & cilantro</i>	
Cheese Naan	\$5.25
<i>Bread stuffed with shredded cheese</i>	
Roti Bread	\$2.96
<i>Whole wheat bread cooked in an oven</i>	
Keema Naan	\$5.70
<i>Minced chicken stuffed inside a light flatbread</i>	

Side Orders

Mango Chutney or Raita	\$3.50
Plain Yogurt	\$3.50
Green Salad	\$7.00
Makhani Sauce or Curry Sauce	\$10.25
Korma Sauce or Vindaloo Sauce	\$10.00
Roasted Papdum	\$2.50
French Fries	\$5.75

Methai-Desserts

Gulab Jamun	\$5.75
<i>A light pastry made from fat free milk and honey</i>	
Rice Pudding	\$5.75
<i>Rice cooked with cashew nuts, raisins, and milk</i>	

Kadai Paneer	\$18.25
<i>Homemade cheese cooked with bell peppers, onion & spices in a creamy tomato based sauce</i>	

Seafood Specialites

(Served with basmati rice)

Fish Curry	\$18.25
<i>Tilapia cooked in a curry sauce with herbs & spices</i>	
Fish Korma	\$19.50
<i>Tilapia cooked in cashews & onion sauce</i>	
Fish Masala	\$19.25
<i>Tilapia cooked in onion in a tomato based cream sauce</i>	
Shrimp Curry	\$17.25
<i>Shrimp cooked in a curry sauce with Indian spices</i>	
Shrimp Vindaloo	\$18.25
<i>Shrimp marinated with vinegar, chillies & spices, then cooked with potatoes in a curry sauce</i>	
Shrimp Korma	\$19.50
<i>Shrimp cooked in cashews & onion sauce</i>	
Shrimp Masala	\$19.50
<i>Shrimp sauteed with ginger garlic, onion in a tomato based creamy sauce</i>	
Shrimp Karahi	\$17.75
<i>Shrimp cooked with bell peppers, onions, tomatoes & spices</i>	

Beverages

Mango Lassi	\$5.75
<i>(mango yogurt shake sweetened)</i>	
Sweet Lassi	\$4.50
<i>(Homemade yogurt shake sweetened)</i>	
Salty Lassi	\$4.50
<i>(homemade yogurt shake salted)</i>	
Masala Tea	\$3.25
<i>(tea prepared with fresh herbs & spices)</i>	
Orange Juice	\$3.50
Soft Drinks	\$2.25
<i>(coke, sprite, diet coke, dr. pepper)</i>	

<i>tomato based sauce</i>	
Chicken Korma	\$19.25
<i>Chicken cooked in cashews & onionsauce</i>	
Chicken Saag	\$18.25
<i>Chicken cooked with chopped spinach & Indian spices</i>	
Chicken Curry	\$17.25
<i>Boneless chicken cooked in curry sauce</i>	
Chicken Karahi	\$17.25
<i>Boneless chicken with onions, bell peppers, tomatoes, garlic, ginger, fresh coriander & spices</i>	
Chicken Xacuti	\$19.25
<i>Chicken cooked in coconut based gravy with potatoes</i>	

Biryani Rice Specialties

Vegetable Biryani	\$15.75
<i>Vegetables cooked with mild sauces along with basmati rice, garnished with cilantro, nuts & raisins</i>	
Chicken Biryani	\$18.25
<i>Chicken & basmati rice cooked with saffron & spices, garnished with cilantro, nuts & raisins</i>	
Lamb Biryani	\$19.25
<i>Lamb & basmati rice cooked with saffron & spices, garnished with cilantro, nuts & raisins</i>	
Shrimp Biryani	\$19.25
<i>Shrimp cooked in a special curry sauce in basmati rice, garnished with cilantro, nuts & raisins</i>	
Goat Biryani	\$19.25
<i>Goat cooked in a special curry sauce in basmati rice, garnished with cilantro, nuts & raisins</i>	
Shahjahani Biryani	\$20.50
<i>Cubed lamb, chicken & shrimp cooked with aromatic basmati rice, mild spices, & saffron, garnished with cilantro, nuts & raisins</i>	