

Seafood Specialties

Fish Curry: (Gluten-free)	19.95
Boneless skinless Haddock cooked with curry sauce.	
Fish Masala: (Gluten-free)	20.95
Haddock cooked in a tomato cream sauce with aromatic herbs.	
Fish Vindaloo: (Gluten-free)	20.95
Haddock and potatoes cooked with hot spices and green herbs.	
Salmon Timuri Masala: (Gluten-free)	20.95
Pieces of salmon cooked in tomato cream sauce with Himalayan peppercorns.	
Seafood Timuri Masala: (Gluten-free)	21.95
Assorted seafood cooked in tomato cream sauce with Himalayan peppercorns.	
Shrimp Korma: (Gluten-free)	20.95
Shrimp cooked in a light creamy sauce enriched with nuts and raisins.	
Shrimp Saag: (Gluten-free)	19.95
Shrimp cooked with spinach.	
Shrimp Vindaloo: (Gluten-free)	20.95
Shrimps and potatoes cooked with hot spices and green herbs.	
Shrimp Tandoori Masala: (Gluten-free)	21.95
Yogurt marinated shrimp cooked on Tandoori oven and assorted with tomato cream sauce and Indian spices.	
Shrimp Do-paizza: (Gluten-free)	19.95
Barbecued shrimp roasted with onions, peppers and exotic spices.	
Shrimp Curry: (Gluten-free)	19.95
Shrimp cooked with curry sauce.	
Goa Shrimp Curry: (Gluten-free)	21.95
Famous shrimp curry of Goa prepared with freshly grounded coconut and exotic spices.	
Timuri Shrimp Masala: (Gluten-free)	22.95
Pieces of shrimp cooked in tomato cream sauce with Himalayan peppercorns.	

Rice Specialties

A true Mughlai favorite holds a special place in Mughal cuisines. Rice cooked with fresh vegetables, nuts and aromatic herbs. (Biryani served with Raita)

Vegetable Biryani: (Gluten-free)	15.95
Saffron flavored Basmati rice cooked with a variety of fresh vegetables, seasoned with herbs and toasted with nuts and raisins.	
Chicken Biryani: (Gluten-free)	16.95
Saffron flavored Basmati rice cooked with chicken in a delicate blend of exotic spices and toasted nuts and raisins.	
Lamb Biryani: (Gluten-free)	17.95
Saffron flavored Basmati rice cooked with lamb in a delicate blend of exotic spices and toasted nuts and raisins.	
Goat Biryani: (Gluten-free)	17.95
Saffron flavored Basmati rice cooked with boned goat, toasted nuts and an array of masterfully blended spices.	
Special Biryani: (Gluten-free)	21.95
Saffron flavored Basmati rice cooked with vegetables, chicken, lamb and seafood seasoned in special biryani masala and toasted nuts.	
Shrimp Biryani: (Gluten-free)	19.95
Saffron flavor Basmati rice cooked with shrimp, vegetables, Indian spices and toasted nuts and raisins.	

Tandoori

What is Tandoor? Tandoor is a traditional charcoal oven made with clay. Food cooked in a Tandoor is juicy, lighter, and hearty with a smoky delicious flavor.

(All Tandoori items served with Masala Sauce)

Tandoori Chicken: (Gluten-free)16.95Half /28.95 full

The supreme of Kababs - spring chicken marinated in Tandoori masala and yogurt for over 24 hours and then cooked in Tandoori. Tastiest way to barbecue chicken.

Chicken Tikka: (Gluten-free)	16.95
Tendered chicken marinated with yogurt and barbecued in Tandoori oven.	
Lamb Kabab: (Gluten-free)	19.95
Succulent lamb pieces marinated with yogurt and barbecued in Tandoori oven.	
Lamb Sheekh Kabab: (Gluten-free)	19.95
Lean minced lamb mixed with onions, ginger, mints and Indian spices baked on skewers in a Tandoori oven.	
Rack of Lamb: (Gluten-free)	25.95
Tender piece of lamb marinated with yogurt, herbs and spices cooked in Tandoori oven.	
Tandoori Salmon: (Gluten-free)	20.95
Salmon marinated with yogurt, herbs and spices cooked in Tandoori oven.	
Tandoori Shrimp: (Gluten-free)	20.95
Jumbo shrimp marinated with yogurt, herbs and spices cooked in Tandoori oven.	
Mixed Tandoori Grill: (Gluten-free)	21.95
Variety of barbecued items (Lamb Kabab, Chicken Tikka, Chicken Tandoori, Tandoori Salmon and Tandoori Shrimp).	
Chicken Sashlik: (Gluten-free)	19.95
Chicken breast, onions and peppers marinated with yogurt, nut-paste, herbs and spices cooked in Tandoori oven.	
Paneer Tikka: (Gluten-free)	18.95
Home-made cottage cheese marinated with yogurt, herbs and spices cooked in Tandoori oven.	
Tofu Sashlik: (Vegan, Gluten-Free)	18.95
Tofu marinated with tomato-based sauce, herbs and spices cooked in Tandoori oven.	

Special House Dinners

Veg Thali:	22.95
Mulligatawny Soup, Vegetable Samosa, choice of two entrées, choice of dessert, tea or coffee. (Not available to go).	
Dinner for Two Veg:	41.95
Mulligatawny Soup, Veg Samosa, Raita, choice of two vegetable entrees, 2 Naan, choice of dessert, tea or coffee.	
Dinner for One Non-veg:	28.95
Chicken Soup, Meat Samosa, choice of entrees (Lamb Kabab, Lamb Sheekh Kabab, Chicken Tandoori, Chicken Tikka), 1 Naan, choice of dessert, tea or coffee.	
Dinner for Two Non-veg:	55.95
Chicken Soup, Meat Samosa, choice of 2 entrees, Mixed Grill (Sheekh Kebab, Lamb Kebab, Chicken Tandoori, Chicken Tikka, Tandoori Shrimp and Tandoori Fish), 2 Naan, choice of dessert, tea or coffee.	

Breads

Plain Naan:	3.95
Leavened handmade buttered bread, baked in a clay oven.	
Poori:	4.95
Crispy deep-fried puffy bread (whole wheat flour).	
Chapati: (Vegan)	4.95
Traditional whole wheat flat Indian bread.	
Plain Paratha:	4.95
Multi-layered whole wheat bread cooked with butter on the griddle or Tandoori	
Laccha Paratha:	4.95
Famous multi-layered whole wheat bread cooked on the griddle or Tandoori	
Tandoori Roti: (Vegan)	4.95
Whole wheat bread cooked in Tandoori.	
Aloo Paratha:	4.95
Whole wheat bread stuffed with spiced potatoes and green peas, cooked with butter on the griddle.	

Gobi Paratha:	4.95
Whole wheat bread stuffed with spiced cauliflower and green peas.	
Plain Bread Basket:	7.95
(Plain Naan, Garlic Naan, and a Poori.)	
Stuffed Bread Basket:	10.95
Garlic Naan, Aloo Naan, Onion Naan and Mint Paratha.	
Garlic Naan:	3.95
Leavened handmade bread with a touch of garlic.	
Onion Naan:	4.95
Leavened handmade bread stuffed with chopped onion.	
Cheese Naan:	4.95
Leavened bread stuffed with home-made cottage cheese.	
Kasmiri Naan:	4.95
Leavened bread stuffed with nuts and raisins.	
Mint Naan:	4.95
Leavened bread stuffed with chopped mint.	
Aloo Naan:	4.95
Leavened bread stuffed with spiced potato.	
Chicken Naan:	4.95
Bread stuffed with spiced, barbecued, ground chicken.	
Keema Naan:	4.95
Leavened bread stuffed with spice ground lamb.	
Bhatura:	4.95
Wheat flour puffy bread.	
Cherry Naan:	4.95
Leavened bread stuffed with cherry.	

Desserts

Rasmalai:	5.95
Homemade fresh cottage cheese, sweetened milk, served cold garnished with pistachio.	
Gulab Jamun:	5.95
A northern Indian sweet dessert, a delicious light pastry ball made from milk, fried and soaked in syrup and garnished with coconut.	
Kheer (Rice Pudding): (Gluten-free)	5.95
Homemade rice pudding flavored with cardamom and nuts.	
Carrot Cake: (Gluten-free)	5.95
Minced carrot cake, reduced in sweetened milk	
Kulfi Badam Pista: (Gluten-free)	5.95
An Indian dessert made by freezing milk (concentrated by boiling away water,) and flavored with nuts, pistachio almonds, and cardamom).	

Ice Creams

Mango Ice Cream	5.95
Ginger Ice Cream	5.95
Coconut Ice Cream	5.95
Pistachio Ice Cream	5.95

Beverages

Soft Drinks:	2.25
Coke, Diet Coke, Sprite, Club Soda, Iced Tea	
Lassi:	
Cool, refreshing and delicious yogurt drink sweetened with honey. Available as: Mango Lassi 3.95, Sweet Lassi 2.95, Plain Lassi 2.95, Lemonade fresh 3.50.	
Hot Drinks:	3.95
Tea (Darjeeling), Green Tea, Lemon Ginger Tea, Masala Chai .	
Cold Drinks:	5.00
Sparkling water San Pellegrino, or distilled water Acqua Panna.	
Juices:	3.95
Mango, Apple, Pineapple, Orange, Cranberry,	



House of Tandoor

TAKE-OUT MENU

Indian and Nepali Cuisine

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Minimum Delivery \$25.00

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WEEKDAY BUFFET LUNCH \$13.95

Served 12:00 noon – 3:00 p.m.

WEEKEND BRUNCH \$15.95

Served 11:30 a.m. – 3:00 p.m.

Gift Cards Available

Consuming raw or undercooked food may increase the risk of Food-Bourne illness.

Before placing order, please inform your server if a person in your party has food allergy.

Starters

Mulligatawny Soup (Gluten-free & Vegan):	4.95
Internationally recognized Indian lentil soup flavored with dices of lemons.	
Coconut Soup (Gluten-free):	4.95
Fresh coconut milk flavored with honey.	
Kwati Soup (Gluten-free, Vegan):	4.95
Mixed soup with nine types of sprouted beans with Himalayan herbs.	
Chicken Soup: (Gluten-free)	4.95
Garlic flavored clear chicken soup-rich, warm and favorite of all time.	
Soup of the Day:	4.95
Chef's special.	

Hot Appetizer

Vegetarian Samosa (2): (Vegan)	4.95
Homemade crispy turnovers stuffed with spiced potatoes and peas.	
Meat Samosa (2):	5.95
Mashed potato stuffed with lamb and peas.	
Cheese Pakora: (Gluten-free)	5.95
Stuffed homemade slice of cheese dipped in chickpea batter and crisp fried.	
Vegetable Pakora: (Vegan)	5.95
Fresh vegetables mixed with Indian spices and crisp fried.	
Shrimp Pakora: (Gluten-free)	7.95
Extra-large shrimp marinated in a mixture of mild spices and crisp fried.	
Fish Pakora: (Gluten-free)	7.95
Skinless haddock marinated with chickpea flour, Indian spices and crisp fried.	
Aloo Tikki (2): (Vegan, Gluten-free)	4.95
Potatoes and green peas marinated with chickpea flour, Indian spices and crisp fried.	

Fried Squid:	9.95
Squid battered in oriental style and crisp fried.	
Spring Roll (2): (Vegan)	5.95
Shredded cabbage and carrots with noodles toasted into Indo-Chinese style and deep fried.	
Khasi Ko Saeakuwa: (Gluten-free)	
Boneless mutton cooked in Tandoori oven with an array of masterfully blended spices.	
Chicken Kebab: (Gluten-free)	8.95
White chicken tenders marinated with fresh yogurt and Indian spices and cooked in Tandoori oven.	
Duck Kebab:(Gluten-free)	9.95
Duck breasts marinated with yogurt, an array of masterfully blended spices and cooked in Tandoori oven.	
House Special Platter:	11.95
Varieties of vegetables, meats and seafood combinations (one Meat Samosa, one Vegetable Samosa, two Vegetable Pakoras, one Chicken Pakora, one Shrimp Pakora, one Fish Pakora, one Aloo Tikki and a piece of Fried Boneless Chicken.)	
House Vegetable Platter:	8.95
A great combination of vegetarian appetizers (one Samosa, two Pakoras, one Cheese Pakora and one Aloo Tikki.)	

Salad and Cold Appetizer

Aloo Ko Mixed Achaar: (Gluten-free, Vegan)	6.95
Diced boiled potatoes mixed with sesame paste and Himalayan spices.	
Aloo Chat Papri:	6.95
Diced boiled potatoes and chickpeas served with tomato, onion and whipped spiced yogurt.	
Bhel Poori:	6.95
Rice lentil puffs with diced tomato, cucumber, onion and tossed in our homemade sweet and sour sauce.	
Samosa Chat:	6.95
Two pieces of Samosas and tomatoes, onions, sweet and sour sauce with spicy yogurt.	
Aloo Tikki Chat: (Gluten-free)	6.95
Two pieces of Aloo Tikki with tomatoes, onions, and sweet & sour sauce with spicy yogurt.	

Chicken Chat: (Gluten-free)	7.95
Barbecued chicken delicately tossed in our homemade mayonnaise with salad.	
Cucumber Salad: (Vegan, Gluten-free)	5.95
Diced tomatoes, peppers, lettuce, and cucumber with home-made dressing.	
Garden Salad: (Gluten-free)	5.95
Slices of tomato, cucumber, carrot, onion and bell peppers on a bed of lettuce.	
House Chef Special Salad: (Gluten-free)	6.95
Salad topped with roasted chicken served with homemade dressing.	

Nepali Corner

Momo:	
Steamed dumpling, a popular casual snack served in Nepalese homes and on the streets of Kathmandu. Serve as steamed or fried or soup or chili (chili is steamed and cooked with onion, tomato, and green pepper.) Half order = 5 pieces or full order = 10 pieces.	
Veg Momo:	Half 7.95/Full 11.95
Plantain Momo: (Vegan)	Half 7.95/Full 12.95
Chicken Momo:	Half 7.95/Full 12.95
Lamb Momo:	Half 7.95/Full 12.95

Chow Mein/Nepalese Noodles

Noodle cooked with garlic, onions, bell pepper, cabbage, carrots, soy sauce and Nepali spices.	
Vegetable Chow Mein:	\$13.95
Chicken Chow Mein:	\$14.95
Lamb Chow Mein:	\$15.95
Shrimp Chow Mein:	\$16.95

Chili Menu

Chicken Chili:	15.95
Pieces of chicken pan roasted with fresh tomatoes, onions, peppers, and chili paste and soya sauce, served with Basmati rice.	
Paneer Chili:	15.95
Pieces of home cottage cheese pan roasted with fresh tomatoes, onions, peppers, and chili paste and soya sauce, served with Basmati rice.	
Tofu Chili:	15.95
Pieces of tofu pan roasted with fresh tomatoes, onions, peppers, and chili paste and soya sauce, served with Basmati rice.	
Mushroom Chili:	15.95
Pieces of mushroom pan roasted with fresh tomatoes, onions, peppers, and chili paste and soya sauce, served with Basmati rice.	

Salad topped with roasted chicken served with homemade dressing

Main Entrees

All entrées cooked with Indian spices and served with Basmati Rice. Vegan

Aloo Gobi: (Vegan, Gluten-free)	15.95
Fresh cauliflower and potatoes cooked with 5 types of spices and herbs.	
Aloo Mutter: (Vegan, Gluten-free)	15.95
Fresh garden peas cooked with potatoes.	
Rayo Ko Saag: (Vegan, Gluten-free)	15.95
Mustard greens cooked with Nepali spice, cumin seeds, and dry roasted chili.	
Kabuli Chana: (Vegan, Gluten-free)	15.95
North Indian specialty; subtly flavored chickpeas cooked in its own	

masala.	
Vegetable Curry: (Vegan, Gluten-free)	15.95
Mixed fresh garden vegetables cooked with light spices	
Shahi Bhindi Bhuna: (Vegan, Gluten-free)	15.95
Fresh okra cooked with onions, ginger-garlic, tomatoes, and spices.	
Baigan Bharta: (Vegan, Gluten-free)	15.95
Eggplant gently baked in open fire and then cooked with green peas and spices.	
Bhanta Ko Tarkari: (Vegan, Gluten-free)	15.95
A popular Anglo-Indian dish cooked with mini eggplant and roasted with tomatoes, onions, and peppers with a touch of ginger & garlic paste.	
Jeera Saag: (Vegan, Gluten-free)	15.95
Fresh spinach, pan roasted with cumin seeds and an array of masterfully blended spices.	
Jeera Aloo: (Vegan, Gluten-free)	15.95
Diced potatoes cooked with cumin seeds and an array of masterfully blended spices.	
Aloo Simi: (Vegan, Gluten-free)	15.95
Fresh green beans mixed with cooked potatoes and Himalayan herbs.	
Aloo Bodi: : (Vegan, Gluten-free)	15.95
Black-eyed beans cooked with diced potatoes and Himalayan herbs.	
Aloo Bodi Tama: (Vegan, Gluten-free)	15.95
Fresh diced potatoes mixed with black-eyed beans, bamboo shoots, and spices.	
Jhanaeko Daal: (Vegan, Gluten-free)	15.95
Royal lentil dish tempered with Jimbu (a Himalayan herb).	
Quanti: (Vegan, Gluten-free)	15.95
Stewed mixed beans cooked with Ajwain seeds (a Himalayan herb).	

Vegetarian

Mutter Paneer: (Gluten-free)	16.95
Homemade cottage cheese and garden peas, in a mild and rich gravy.	
Tofu Saag: (Gluten-free)	16.95
Fresh spinach and tofu cooked in light spices.	
Chana Saag: (Gluten-free)	16.95
Chickpeas and spinach cooked in light spices.	
Tofu Bhurgi: (Vegan, Gluten-free)	16.95
Tofu cooked with ginger-garlic, onions, peppers, tomatoes, and spices.	
Kofta Masala: (Gluten-free)	16.95
Vegetables simmered with nut paste and cooked with creamy tomato sauce.	
Saag Paneer: (Gluten-free)	16.95
Cubes of homemade cheese and fresh blended spinach cooked with light spices.	
Aloo Palak: (Gluten-free)	16.95
Diced potatoes with fresh spinach cooked in curry sauce and light spices.	
Malai Kofta: (Gluten-free)	16.95
Vegetable balls cooked in creamy nut sauce with herbs and spices.	
Shai Paneer Korma: (Gluten-free)	16.95
Home-made cheese sautéed with fresh ginger-garlic, onions, tomatoes garnished with nuts and raisins cooked in creamy tomato sauce.	
Vegetable Masala: (Gluten-free)	16.95
Fresh vegetables cooked with creamy tomato sauce and herbs.	
Navaranta Korma: (Gluten-free)	16.95
Fresh vegetables cooked with nuts and creamy curry sauce.	
Dal Maharani: (Gluten-free)	16.95
Slow cooked black lentils tempered with ginger-garlic, onions, tomatoes and spices with a touch of cream.	
Paneer Tikka Masala: (Gluten-free)	16.95
Home-made cheese tandoori style and cooked in rich creamy tomato sauce.	

Chef's Special

Kukhura Ko Masu Ra Saag (spinach or mustard greens): (Gluten-free)	17.95
White meat chicken cooked with fresh saag in Nepali style.	
Saffron Lamb Curry: (Gluten-free)	22.95
Lamb cooked in saffron curry sauce and garlic flakes.	
Haas Ra Saag: (spinach or mustard greens): (Gluten-free)	23.95
Duck cooked with saag and exotic spices.	

Haas Khadai: (Gluten-free)	23.95
Young duck breast tossed in onions, peppers, tomatoes with Himalayan spices.	
Haas Masala: (Gluten-free)	24.95
Tender duck cooked in tomato creamy and spices.	
Khukhura Ko Masu Huddy Wala: (Gluten-free)	15.95
Chicken with bones cooked in Himalayan herbs and spices.	

Chicken Special

Chicken Curry: (Gluten-free)	16.95
White meat, boneless chicken cooked with ginger-garlic paste and unique blend spices.	
Chicken Mushroom: (Gluten-free)	16.95
Boneless chicken cooked with mushrooms.	
Chicken Korma: (Gluten-free)	16.95
Boneless chicken cooked with nuts and light creamy sauce.	
Chicken Vindaloo: (Gluten-free)	16.95
Chicken and potatoes cooked with tangy sauce and spices.	
Chicken Tikka Masala: (Gluten-free)	17.95
Diced boneless white meat chicken Tandoori style and cooked in rich creamy tomato sauce.	
Chicken Saag: (Gluten-free)	16.95
Chicken cooked with spinach.	
Chicken Do-Pizza: (Gluten-free)	16.95
Boneless chicken roasted with onions, peppers, tomatoes and spices.	
Chicken Jhalfrazi:(Gluten-free)	16.95
Boneless chicken cooked with mixed vegetables.	
Chicken Makhani:(Gluten-free)	17.95
Charbroiled chicken dipped in fresh tomato sauce, enriched with fenugreek and garnished with nuts.	
Chicken Tikka Saag: (Gluten-free)	16.95
Tandoori white boneless chicken cooked with spinach.	

Goat Specialties

Goat Curry: (Gluten-free)	17.95
Fresh goat meat with bones cooked in Himalayan spices.	
Goat Vindaloo: (Gluten-free)	17.95
Fresh goat and potatoes cooked with tangy sauce and spices.	
Goat Saag: (Gluten-free)	17.95
Fresh goat meat cooked with spinach.	
Achari Goat: (Gluten-free)	17.95
Fresh goat meat cooked with spiced pickle.	
Goat Rogan Josh: (Gluten-free)	17.95
Fresh goat cooked with yogurt, nuts, and spices.	

Lamb Specialties

Lamb Curry: (Gluten-free)	17.95
Fresh boneless lamb cubes cooked in special curry sauce.	
Lamb Saag: (Gluten-free)	17.95
Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs.	
Lamb Tikka Masala: (Gluten-free)	17.95
Boneless diced lamb cooked in Tandoori and assorted with creamy tomato sauce.	
Lamb Rogan Josh: (Gluten-free)	17.95
Boneless tender pieces of lamb cooked with onions, garlic, tomatoes, yogurt, nuts, raisins and spices.	
Lamb Korma: (Gluten-free)	17.95
Lamb curry cooked with nuts and raisins in creamy sauce.	
Lamb Bhuna: (Gluten-free)	17.95
Boneless lamb roasted with onions, peppers, tomatoes and spices.	
Lamb Mushroom: (Gluten-free)	17.95
Lamb curry cooked with mushrooms.	
Lamb Vindaloo: (Gluten-free)	17.95
Tender pieces of lamb and potatoes cooked with hot spices and fresh green herbs.	
Keema Curry: (Gluten-free)	17.95
Ground lamb cooked with green peas, tomatoes and onions.	
Lamb Do-piazza: (Gluten-free)	17.95
Barbecued lamb roasted with onions, peppers and exotic spices.	