

Desserts

Ras Gulla Soft milk balls soaked in sweet syrup and served cold.	\$3.95
Gulab Jamun Soft milk balls, deep fried, soaked in sweet syrup and served hot.	\$3.95
Kheer Special Tandoor Palace rice pudding.	\$3.95
Kulfi (All Same Price) Homemade traditional Indian ice cream. Mango Ice Cream Vanilla Ice Cream Pistachio Ice Cream Chocolate Ice Cream	\$3.95

From the Clay Oven (Tandoor)

Tandoori Chicken Chicken marinated overnight in yogurt and spices, roasted in the clay oven.	\$19.95
Chicken Tikka Kebab Succulent pieces of chicken marinated and roasted over slow heat in the clay oven.	\$15.95
Murg Malai Kebab Boneless chicken pieces marinated in ginger, garlic, cream cheese and spices.	\$15.95
Seekh Kebab Ground lamb with herbs and spices, grilled on a skewer.	\$16.95
Boti Kebab Cubed lamb marinated and roasted to perfection on a skewer.	\$16.95
Garlic Fish Tikka Boneless fish cubes perfectly marinated with garlic and spices.	\$18.95
Tandoori Shrimp Jumbo shrimp seasoned with herbs and spices, grilled in the clay oven.	\$19.95
Mixed Kebab Platter An assortment of kebabs perfectly combined by Tandoor chefs.	\$20.95
Paneer Saslick Cubed homemade cottage cheese, onions, and bell peppers marinated and roasted in our clay oven.	\$14.95

Beverages

Coffee	\$1.50
Plain Tea	\$1.50
Masala Tea	\$1.95
Mango Lassi	\$3.95
Soft Drinks	\$1.50

Shahi Bawarhi Khana (Chicken)

Chicken Tikka Masala Boneless chicken supremes simmered in creamy tomato gravy with the succulent flavor of fenugreek.	\$14.95
Buttered Chicken Boneless Tandoori chicken cooked in a tomato cream sauce.	\$14.95
Chicken Madras Boneless chicken breast cooked with curry leaves, coconut and mustard seeds.	\$14.95
Chicken Rampuri Korma Boneless chicken cooked in saffron and cashew nut sauce.	\$14.95
Kadhai Chicken Tender chicken pieces tossed with onions, tomatoes and bell peppers cooked in a wok.	\$14.95
Chicken Vindaloo Pieces of chicken breast and potatoes, cooked in vinegar and hot sauce.	\$14.95
Chicken Chatnad Boneless chicken breast cooked with crushed black pepper mustard seed, and curry leaves in a hot and spicy flavor.	\$14.95

Lamb & Goat

Bhuna Goat Curry goat cooked in a traditional sauce.	\$17.95
Rara Meat Juicy lamb cubes cooked in a rich onion sauce.	\$17.95
Saag Meat Lamb prepared with slightly ground spinach, cooked with freshly ground spices.	\$17.95
Chicken Rampuri Korma Boneless chicken cooked in saffron and cashew nut sauce.	\$17.95
Lamb Vindaloo Pieces of lamb and potatoes cooked in vinegar and hot sauce.	\$17.95
Lamb Badam Pasanda Lamb cubes simmered in a rich almond sauce.	\$17.95



Tandoor Palace

126 Hill Motor Lodge Road
(Next to Days Inn Tannersville)
Tannersville, PA 18372

Phone: (570) 619-0068

Visit Us On The Web
www.tandoorpalacepa.com

Jain Menu

Bhindi Masala	\$11.95
Gobi Mutter	\$11.95
Dal Tadka	\$11.95
Paneer Makhni	\$13.95
Channa Masala	\$11.95
Methi Malai Mutter	\$13.95
Harabhara	\$6.95
Paneer Pakoda	\$7.95

Appetizers

Vegetable Samosa	\$5.95
Turnovers filled with mildly spiced potatoes and green peas, fried to golden perfection.	
Aloo Tikki	\$4.95
Spiced potato patties served with tamarind and mint sauce.	
Mixed Vegetable Pakora	\$5.95
Assorted vegetable fritters delicately spiced in our special batter.	
Chicken Pakora	\$7.95
Chicken wings with ginger and garlic, both in our special batter.	
Chicken Kaathi Roll	\$6.95
Spiced chicken, onions, and bell peppers rolled in thin refined flour bread.	
Vegetable Kaathi Roll	\$5.95
Sautéed cabbage, onions, and bell peppers rolled in thin refined flour bread.	
Shrimp Koliwada	\$10.95
Special recipe created by fishermen from coastal Bombay.	
Fish Amritsari	\$7.95
Famous North Indian fried fish in ginger, garlic and yogurt masala.	
Paneer Chili	\$8.95
Chicken Chili	\$9.95

Chaval Ki Deck

Chicken Biryani	\$15.95
Chicken and basmati rice cooked with exotic Indian spices.	
Lamb or Goat Biryani	\$19.95
Succulent pieces of goat or lamb and basmati rice cooked with exotic spices.	
Shrimp Biryani	\$20.95
Shrimp and basmati rice cooked with exotic Indian spices.	
Vegetable Biryani	\$13.95
Basmati rice cooked with seasonal vegetables, herbs and spices.	
Kashmiri Pulao	\$9.95
Rice cooked with mixed fruits and nuts.	
Peas Pulao	\$5.95
Plain Rice	\$2.95

Soup

Chicken Shorba	\$3.95
A contemporary version of a classic soup created by our chefs.	
Mutton Shorba	\$3.95
A peppery flavored lamb soup.	
Mulligotany Soup	\$3.95
A pepper flavored lentil soup from South India.	
Tomato Soup	\$3.95

From the Sea

Goan Fish Curry	\$16.95
Fish cooked in a coconut milk sauce with onions, tomatoes and curry leaves.	
Shrimp Masala	\$16.95
Shrimp cooked in grated coconut sauce- the Indian & Portuguese fusion.	
Kadal Shrimp	\$16.95
Shrimp with grilled, sliced onion and bell pepper in a thick sauce.	

Tandoor Roti/Naan (Indian Bread)

Roti	\$2.95
Whole wheat bread baked in a clay oven.	
Naan	\$2.95
Bread made with white flour baked in a clay oven.	
Lachha Paratha	\$3.95
Layered whole wheat butter bread.	
Pudina Paratha	\$3.95
Whole wheat bread prepared with fresh mint leaves and coriander.	
Aloo Paratha	\$3.95
Whole wheat bread stuffed with spicy potatoes.	
Onion Kulcha	\$3.95
Bread baked with finely chopped onions and spices.	
Paneer Kulcha	\$4.95
White dough bread stuffed with homemade cottage cheese.	
Garlic Naan	\$3.50
White dough bread topped with chopped garlic and butter.	

Accompaniments

Green Salad	\$3.95
Raita	\$1.95
Mango Chutney	\$1.95
Papa Dam	\$1.95



Vegetable Curries

Panner Bhurji	\$15.95
Methi Malai Mutter	\$13.95
A rare blend of creamed, chopped Fenugree leaves, spinach and green peas.	
Paneer Malai Kofta	\$13.95
Homemade cottage cheese and vegetable dumplings cooked in mild sauce.	
Paneer Tikka Masala	\$13.95
Roasted cottage cheese cubes cooked in a special tomato masala sauce with capsicum and onions.	
Palak Paneer	\$13.95
Ground spinach and cottage cheese cooked in a rich sauce.	
Bhindi Masala	\$11.95
Okra sautéed with onions, tomatoes, and spices.	
Mushroom Mutter	\$13.95
Mushroom and peas cooked with onions and tomatoes.	
Baingan Bhurta	\$13.95
Baked and mashed eggplant cooked with onions and tomatoes.	
Sabzi Makhni	\$12.95
Mixed vegetables cooked in onion and cashew sauce.	
Aloo Gobhi	\$11.95
Cauliflower and potatoes tossed with ginger cooked over slow heat.	
Dum Aloo Kashmiri	\$11.95
Potatoes cooked in onion, tomato and cashew sauce with cocktail fruits.	
Aloo Zeera	\$11.95
Potatoes cooked with whole cumin seeds and other fresh ground spices.	
Channa Masala	\$11.95
Chickpeas cooked with whole and fresh ground spices.	
Dal Makhni	\$11.95
Black lentils cooked in a creamy sauce with onions, tomatoes and spices.	
Yellow Dal Tadka	\$11.95
Lentils steamed and cooked Indian style.	