

SALADS & CONDIMENTS

Dressings: Homemade Indian Dressing

GARDEN SALAD	6.99
ONION SALAD <i>Onions, green chilies, & lemon</i>	2.99
RANG CHEF SALAD	8.99
<i>Garden salad with freshly roasted chicken</i>	
KORMA SAUCE	9.99
<i>Fresh cream tossed in fine herbs, nut & raisins, then cooked with onion chutney</i>	

MIXED PICKLE	2.99
MANGO / MINT / ONION /	2.99
TAMARIND / COCONUT CHUTNEY	
RAITA <i>Yogurt, cucumber, & mint</i>	3.99
TIKKA SAUCE <i>Rich creamy tomato sauce</i>	9.99

SOUPS

TOMATO SOUP	4.99
CHICKEN SOUP	4.99

COCONUT SOUP	4.99
<i>Coconut, coco cream, pistachio, & hot milk</i>	
MULLIGATAWNY SOUP GF V	4.99
<i>Vegetable & lentils prepared in north Indian style</i>	

APPETIZERS

SAMOSA OR ALOO TIKKI CHAT	6.99
<i>Fried tossed with mint & tamarind chutnies topped with yogurt</i>	
CHICKEN CHAT	7.99
<i>Chicken with mint & tamarind chutnies with yogurt</i>	
HARA BHARA CHAT	7.99
<i>Chat is made with boiled chickpeas, potatoes and topped with yogurt</i>	
CHOLE BHATURE	11.50
<i>Fully deep-fried leavened bread, served with chickpea curry</i>	
SAMOSA CHOLE CHAT	9.99
<i>2 Vegetarian samosa topped with chickpeas curry, chopped onion, yogurt & tamarind sauce</i>	
PAPAD GF V (2 Slices) <i>Very light black bean wafer.</i>	1.99
ALOO TIKKI GF V <i>Potato patties.</i>	5.99
CHEESE PAKORA	7.99
<i>Stuffed homemade cheese slices, dipped in chickpea batter & fried crisp</i>	
VEGETABLE PAKORA GF V	6.99
<i>Mixed vegetable fritters</i>	
VEGETABLE SAMOSA	5.99
<i>Crispy turnovers stuffed with spiced potatoes & peas</i>	

VEGETABLE MIXED APPETIZERS	9.99
<i>Vegetable pakora, vegetable samosa, aloo tikki, & cheese pakora</i>	
CHICKEN PAKORA GF	8.99
<i>Tender boneless chicken breast marinated in lightly spiced batter & fried crisp</i>	
TAVA CHICKEN GF	10.99
<i>Cubes of chicken tikka roasted with green chilies, peppers, & onions</i>	
MEAT SAMOSA	6.99
<i>Crisp turnovers stuffed with ground lamb, spiced potatoes, & peas</i>	
SHRIMP PAKORA OR FISH PAKORA GF	10.99
<i>Extra large shrimp marinated in mixture of mild spices & fried crisp</i>	
RANG MIXED APPETIZERS	13.99
<i>Vegetable pakora, vegetable samosa, aloo tikki, cheese pakora, chicken pakora, meat samosa, fish pakora, & shrimp pakora</i>	
TAVA PANNER GF	10.99
<i>Cubes of homemade cottage cheese cooked with green chilies, green peppers & onions</i>	
CHOLE POORI	11.50
<i>2 Pieces of fried bread with chickpeas curry</i>	

SOUTH INDIAN SPECIALTIES

Served with chutney

CHICKEN DOSA GF	15.99
<i>Thin crisp crepe, stuffed with chicken & potatoes</i>	
LAMB DOSA GF	15.99
<i>Thin crisp crepe, stuffed with lamb & potatoes</i>	
MASALA DOSA GF V	15.99
<i>Thin crisp crepe, stuffed with potatoes & onions</i>	

UTTAPAM GF V	15.99
<i>Thin pancake style made with rice & lentils topped with onion, tomato, peppers, coconut & fresh coriander</i>	
PANEER DOSA GF	14.99
<i>Thin crisp crepe, stuffed with paneer & potatoes</i>	
ONION DOSA GF V	13.99
<i>Thin crisp crepe, stuffed with onion & potatoes</i>	

GF (Available in Gluten free) **V** (Vegan)

- We take your allergies seriously, please let us know if you have any food allergies.
- We will also be glad to make our food mild, medium or hot for you. • We will be glad to honor any special request.
- Consumer advisory warning for raw foods In compliance with the department of public health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health
- Price, items & offers are subject to change without notice. • Subject to MA & local meals tax. • Not responsible for lost articles.

EAT HEALTHY

TANDOORI SPECIALTIES

Tandoori is a traditional, charcoal oven made with clay.
This old-fashioned style of cooking is about two thousand years old.
Food cooked in a clay oven is very juicy, healthy and light, and has its own distinct smokey delicious flavor.
Served with basmati rice

CHICKEN TANDOORI GF 17.99

Chicken marinated in yogurt & homemade special tandoori spices grilled in clay oven

KALMI KEBOB GF 17.99

Boneless chicken breast subtly flavored with spices & baked to perfection in tandoor

LAMB KEBOB GF 21.99

Clay oven cooked juicy chunks of lamb marinated in sour cream & fresh ground herbs & spices

FISH TANDOORI GF 18.99

Tilapia marinated in yogurt cream cheese ground cilantro & spices then broiled over charcoal flame

SHRIMP TANDOORI GF 21.99

Jumbo shrimp marinated in freshly ground spices, sour cream & grilled in clay oven

MIX TANDOORI GRILL GF 23.99

Delicious combinations of lamb, chicken, fish, & shrimp tandoori

SALMON TIKKA GF 21.99

Marinated salmon seasoned in herbs & spices, cooked in our special clay oven

RESHMI KEBAB GF 17.99

Chicken mince blended with homemade herbs and spice cooked in tandoori over

PANEER TIKKA GF 17.99

Clay oven cooked juicy chunks of paneer marinated in sour cream & fresh ground herbs & spices

VEGETARIAN DELIGHTS

Served with Basmati rice

GOBHI MANCHURIAN GF 15.99

Cauliflower made with crisp coating is tossed with mothering spices

ALOO MATAR GF V 15.99

Fresh garden peas cooked with potatoes

BAINGAN BHARTA GF V 15.99

A classic dish, eggplant roasted over charcoal, gently blended and tempered with aromatic herbs & spices

DAL MAHARANI GF V 15.99

A royal lentil dish cooked with fresh ginger, garlic, & onion

KABULI CHANA GF V 15.99

A north Indian Specialty-Flavored chickpeas & potatoes tempered with ginger & garlic

MALAI KOFTA GF 16.99

Vegetables croquettes cooked in a cashew-ish cream tomato gravy

MATAR PANEER GF 15.99

A classic dish in Northern India-fresh homemade cottage cheese gently cooked with tender garden peas & spices

NAVRATAN KORMA GF 16.99

Garden fresh mixed vegetables & cottage cheese cooked with cashew, raisins in creamy sauce

SAAG PANEER GF 16.99

A flavored blend of fresh spinach, ginger garlic, onions, & cubes of homemade cottage cheese cooked in light spices

VEGETABLE MAKHANI GF 16.99

A variety of fresh vegetables cooked in fresh tomato sauce

VEGETABLE CURRY GF V 15.99

Garden fresh assorted vegetables cooked with light spices

BHINDI MASALA GF V 15.99

Freshly cooked cut Okra sauteed with onions tomatoes, ginger, green chilli garlic & spices

VEGETABLE VINDALOO (HOT) GF V 15.99

Vegetables cooked with potatoes, hot spices, touch of lemon, & fresh herbs

ALU GOBHI GF V 15.99

Potatoes & cauliflower cooked in delicately spiced sauce

TARDKA DAAL GF V 15.99

A royal yellow lentil cooked with fresh ginger, garlic & onions

CHANNA SAAG GF V 15.99

Chicpeas & spinach cooked together with ginger, onion & garlic

CHANNA PANEER GF 16.99

A flavored blend of fresh garbanzo beans cooked with homemade cottage cheese

SHAHI PANEER 16.99

Cooked with fresh garlic, ginger, onion, homemade cottage cheese, nuts & raisins, tomato base sauce & little cream

PANEER CHILLI MASALA 16.99

Cottage cheese cooked with spices, green chillies, onion, tomatoes & peppers

PANEER TIKKA MASALA 16.99

Cottage cheese cooked in a rich creamy tomato sauce

CHICKEN SPECIALTIES

Served with basmati rice

CHICKEN CURRY **GF** 17.99

Boneless chicken cooked with fresh onions, garlic, & a unique blend of spices

CHICKEN DO PIAZZA **GF** 17.99

Boneless chicken – pan roasted with spices, onions, peppers, & tomatoes

CHICKEN KORMA **GF** 17.99

Boneless chicken marinated in fresh cream tossed in fine herbs, spices, nuts, & raisins, then cooked with its own gravy

CHICKEN VINDALOO (HOT) **GF** 17.99

Chicken cooked with potatoes, hot spices, touch of lemon, & fresh herbs

CHICKEN TIKKA MASALA **GF** 17.99

Charbroiled boneless chicken tandoori cooked in a rich creamy tomato sauce

BUTTER CHICKEN **GF** 17.99

Boneless chicken cooked with butter in a creamy tomato sauce

CHICKEN 360 **GF** 17.99

Chicken tender straps tossed in homemade chilli garlic sauce

CHICKEN TIKKA SAAG **GF** 17.99

Boneless chicken “Tandoori Style” cooked with fresh spinach

CHICKEN CHILLI MASALA (VERY HOT) **GF** . 17.99

Boneless diced chicken tandoori cooked with spices, green chillies, onions, tomatoes, & peppers

CHICKEN JALFREZI **GF** 17.99

Boneless chicken pieces cooked with vegetables & fresh herbs

CHICKEN BAINGAN **GF** 17.99

Boneless chicken cooked with eggplant & freshly ground spices

MANGO CHICKEN **GF** 17.99

Boneless chicken marinated with mango pulp cooked with freshly ground herbs & spices

CHICKEN NARIAL **GF** 17.99

White meat chicken goa style prepared with freshly ground coconut, coconut milk & an array of masterfully blended spices

LAMB SPECIALTIES

Served with basmati rice

LAMB CHILLI MASALA **GF** 21.99

Boneless lamb cooked with spices, green chilli, onion, tomatoes & peppers

LAMB KEEMA CURRY **GF** 21.99

Ground lamb & peas cooked with fresh onion, garlic & unique blend of spices

LAMB CURRY **GF** 21.99

Boneless lamb cooked with fresh onion, garlic & unique blend of spices

LAMB SAAG **GF** 21.99

Boneless pieces of lamb cooked with fresh spinach & flavored with green herbs

LAMB DO PIAZZA **GF** 21.99

Boneless lamb – pan roasted with onions, tomatoes, & spices

LAMB ROGAN JOSH **GF** 21.99

Boneless tender pieces of lamb cooked with onions, garlic, fresh tomatoes, coconut & fresh spices

LAMB VINDALOO (HOT) **GF** 21.99

Very tender pieces of lamb marinated in fresh tomatoes & lemon, cooked with potatoes, garlic, ginger, hot spices, & fresh green herbs

LAMB KORMA **GF** 21.99

Lamb marinated in fresh cream tossed in fine herbs, spices, nuts, & raisins cooked in its own gravy

LAMB TIKKA MASALA **GF** 21.99

Boneless diced lamb “Tandoori Style” cooked in a rich creamy tomato sauce

LAMB SHANKS **GF** (1PC) 18.99 (2PCS) 23.99

Tender lamb shank cooked in Kashmiri style sauce that is made with cloves, cinnamon, garlic and ginger, cooked until meat falls off the bone

RICE SPECIALTIES

Served with Raita

NAVRATAN BIRYANI **GF V** 16.99

Basmati rice cooked with a variety of fresh vegetables, seasoned with herbs with roasted cashews, & raisins-very aromatic!

SHRIMP BIRYANI **GF** 20.99

Extra large shrimp, seasoned with fresh ground spices, cooked with saffron flavored Basmati rice, vegetables & roasted nuts & raisins

SPECIAL RANG BIRYANI **GF** 20.99

Saffron flavored Basmati rice cooked with vegetables, lamb, shrimp, & chicken then seasoned with fresh ground spices & roasted nuts & raisins

CHICKEN BIRYANI **GF** 17.99

Royal specialty from Hyderabad. Long grain Basmati rice cooked with chicken in a delicate blend of exotic spices, vegetables & roasted nuts & raisins

LAMB BIRYANI **GF** 19.99

Royal specialty from Hyderabad. Long grain Basmati rice cooked with lamb in a delicate blend of exotic spices, vegetables & roasted nuts & raisins

MUTTON BIRYANI **GF** 19.99

Royal specialty from Hyderabad. Long grain Basmati rice cooked with mutton in a delicate blend of exotic spices, vegetables & roasted nuts & raisins

BASMATI RICE **GF V** (SIDE ORDER) 4.50

BROWN RICE **GF** 4.50

SEAFOOD SPECIALTIES

Served with basmati rice

FISH TIKKA MASALA GF 18.99

Tilapia fish cooked in a rich creamy tomato sauce

FISH CURRY GF 18.99

Boneless skinless tilapia cooked in a light sauce

FISH BHUNA GF 18.99

Fish saturated in a mixture of chopped onions, herbs, & spices

FISH VINDALOO GF (HOT) 18.99

Fish cooked with potatoes, hot curry sauce with a hint of lemon

SHRIMP SAAG GF 20.99

King size shrimp cooked with fresh spinach

SHRIMP DO PIAZZA GF 20.99

Shrimp pan roasted with spices, peppers, onions, & tomatoes

GOA SHRIMP CURRY GF 20.99

The famous shrimp curry goa style prepared with freshly ground coconut & coconut milk & an array of masterfully blended spices

SHRIMP VINDALOO GF (HOT) 20.99

King size shrimp cooked with potatoes, hot curry sauce with a hint of lemon

SHRIMP TIKKA MASALA GF. 20.99

Shrimp cooked in a rich creamy tomato sauce

SHRIMP BHUNA GF 20.99

Cooked in gently flavoured, rich sauce with tomatoes

SHRIMP KORMA GF 20.99

Mildly spiced cream sauce with nuts & raisins

MUTTON SPECIALTIES

Served with basmati rice

MUTTON SAAG GF 20.99

Pieces of goat cooked with fresh spinach & flavored with green herbs

MUTTON KHADHI GF 20.99

Goat cooked with freshly grined spices such as black peppercorns, coriander and cayenne, which gives a distinct flavor to this North Indian delicacy

MUTTON ROGAN JOSH GF 20.99

Tender pieces of goat cooked with onions, garlic, fresh tomatoes, coconut & fresh spices

MUTTON VINDALOO (HOT) GF 20.99

Very tender pieces of goat marinated in fresh tomatoes & lemon, cooked with potatoes, garlic, ginger, hot spices & fresh green herbs

MUTTON KORMA GF 20.99

Goat marinated in fresh cream tossed in fine herbs, spices, nuts, & raisins cooked in its own gravy

MUTTON TIKKA MASALA GF 20.99

Diced goat "Tandoori Style" cooked in a rich creamy tomato sauce

MUTTON CHILI MASALA (HOT) GF 20.99

Goat cooked with slices green chilli, onion, tomatoes & peppers

INDIAN BREADS

All naans are baked in a clay oven

CHAPATI *Traditional whole wheat flat Indian bread* . . .4.50

NAAN *Unleavened white flour baked bread*4.50

KEEMA NAAN5.50

White flour bread stuffed with spices & minced lamb

CHICKEN NAAN5.50

Handmade bread stuffed with diced chicken

CHEESE NAAN.5.50

Unleavened white bread stuffed with cheese

GARLIC NAAN5.50

Unleavened white bread stuffed with garlic

ONION NAAN5.50

Unleavened white bread stuffed with onion

KASHMIRI NAAN5.50

Raisins, cashews, & coconut stuffed bread

PARATHA.4.99

Multilayer whole wheat bread cooked with butter

POORI *Crispy, deep-fried puffy bread*5.50

TANDOORI ROTI.4.50

Wheat bread baked over charcoal heat

ALOO PARATHA.5.99

Paratha stuffed with spices, mashed potatoes & peas

GOBHI PARATHA5.99

Paratha stuffed with spiced cauliflower

ONION KULCHA5.99

A north Indian specialty - naan stuffed with onions

BREAD BASKET *The variety of breads*

SMALL Naan, garlic naan, & tandoori roti11.99

LARGE Naan, garlic naan, onion naan & tandoori roti 15.99

LACHCHA PARATHA4.99

White flour bread. Layered and baked in tandoori clay oven

LUNCHEON SPECIALS

Mon. to Fri. 11:30 am - 2:30 pm (Except Holidays).

All Items served with Basmati rice & chutney

ALOO MATAR GF V **9.99**

Fresh garden peas cooked with potatoes

BAINGAN BHARTA GF V **9.99**

A classic dish, eggplant roasted over charcoal, gently blended and tempered with aromatic herbs & spices

DAL MAHARANI GF V **9.99**

A royal lentil dish cooked with fresh ginger, garlic, onion, & tomatoes

KABULI CHANA GF V **9.99**

A north Indian Specialty-subtly flavored chickpeas & potatoes tempered with ginger & garlic

SAAG PANEER GF **9.99**

A flavored blend of fresh spinach, ginger garlic, onions, & cubes of homemade cottage cheese cooked in light spices

VEGETABLE MAKHANI GF **9.99**

A variety of fresh vegetables cooked in fresh tomato sauce

CHICKEN CURRY GF **10.99**

Boneless chicken cooked with fresh onions, garlic, & a unique blend of spices

CHICKEN SAAG GF **10.99**

Chicken cooked with fresh spinach

NAVRATAU KORMA **10.99**

Garden fresh mixed vegetables cooked with cashews & raisins in a creamy sauce

CHICKEN KORMA GF **10.99**

Tender pieces of chicken marinated in fresh cream, tossed in fine herbs, spices, nuts, & raisins, then cooked with its own gravy

CHICKEN TIKKA MASALA GF **10.99**

Charbroiled chicken tandoori cooked in a rich creamy tomato sauce

CHICKEN VINDALOO (HOT) GF **10.99**

Chicken cooked with potatoes, hot spices, touch of lemon, & fresh herbs

LAMB KORMA GF **11.99**

Lamb curry cooked with fresh cream, nuts, & raisins

LAMB ROGAN JOSH GF **11.99**

Boneless tender pieces of lamb cooked w/ onions, garlic, fresh tomatoes, & fresh spices

LAMB VINDALOO (HOT) GF **11.99**

Very tender pieces of lamb marinated in fresh tomatoes & lemon, cooked with potatoes, ginger, hot spices, & fresh green herbs

FISH CURRY GF **11.99**

Boneless skinless fish cooked in a light sauce

GOA SHRIMP CURRY GF **11.99**

The famous shrimp curry goa style prepared with freshly ground coconut & an array of masterfully blended spices

SHRIMP DO PIAZZA GF **11.99**

Shrimp pan roasted with spices, peppers, onions, & tomatoes

DESSERTS

RASGULLA GF **4.99**

Homemade cheese balls soaked in sweetened syrup

RASMALAI **4.99**

Homemade fresh cottage cheese sweetened milk Served cold

GULAB JAMUN GF **4.99**

A North Indian sweet dessert delicious light pastry ball made from milk fried & soaked in sweet syrup

BADAMI KHEER GF **4.99**

Homemade rice pudding flavored with cardamom & blended with almonds

MANGO ICE CREAM GF **6.99**

KULFI GF **6.99**

Traditional still frozen ice cream with saffron, almonds, pistachio, & milk

GAJAR HALWA **5.99**

Fresh grated carrots cooked with sweetened milk & served warm

BEVERAGES

LASSI **3.99**

Homemade yogurt drink with salt or sweetened with rose water

MANGO LASSI *Homemade yogurt drink with Mango* **4.99**

STRAWBERRY LASSI **4.99**

Homemade yogurt drink with strawberry

JUICES *Orange, Mango, Cranberry, Pineapple* **3.99**

ICED TEA OR COFFEE **3.50**

ICED MASALA CHAI **3.50**

SOFT DRINK **2.99**

DARJEELING TEA **3.50**

COFFEE **3.50**

SAN PELLEGRINO

. *Small 4.99 Medium 5.99 Large 6.99*

LEMONADE **2.99**

ST. PAUL (Non-Alcoholic) **3.99**

WATER **2.50**

GF (Available in Gluten free) **V** (Vegan)

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