

KID'S MENU (not for take-out)

INDIAN CHICKEN NUGGETS <i>with fries - White meat chicken cubes breaded with special mild blend of spice, deep fired, served with tomato ketchup</i>	8.50
MALAI CHICKEN TIKKA <i>with naan bread- White meat chicken cubes lightly marinated in special yogurt paste, cooked to perfection in clay oven</i>	8.50
ALOO NAAN <i>with Raita Dip - Bread stuffed with boiled potatoes , mild spice and baked in our clay oven, served with raita (yogurt)</i>	3.00
INDIAN CHICKEN PIZZA - <i>Naan bread stuffed with shredded marinated chicken, topped with onions, cooked in tandoor</i>	4.95
INDIAN CHEESE PIZZA - <i>Naan bread stuffed with home made cottage cheese , baked in clay oven and then sprinkled with cheddar cheese on top while its hot</i>	3.95
MANGO LASSI (small)	2.50
MANGO ICE CREAM (small)	3.25
PISTACHIO ICE CREAM (small)	3.25
ALL SOFT DRINKS (small)	1.50

BEVERAGES

SODA - <i>Coke, diet coke, sprite, lemonade, ice tea, & club soda (free re-fills)</i>	2.50
JUICE - <i>Cranberry, Orange, Watermelon, Arnold Palmer & Shirley Temple</i>	2.75
MASALA SODA - <i>Coke or diet coke with special Indian spicy masala & fresh squeezed lemon</i>	2.75
LASSI - <i>Mango, sweet or salt smoothie, made with yogurt and special dry spices</i>	3.50
PELLEGRINO SPARKLING WATER(750ml)	3.25
BOTTLED WATER	1.95
INDIAN MASALA CHAI - <i>Tea Complimentary for dine in customer, self serve</i>	1.95

DELICIOUS DESSERTS

RAS MALAI - <i>One of the popular Bengali sweet of spongy cottage cheese balls aka rasgullas soaked in thickened & sweetened milk, topped with pistachio, cashews and almonds, served cold</i>	4.50
KHEER - <i>Rice pudding slow cooked in milk with sugar. Almonds & raisins served cold</i>	4.50
MANGO ICE CREAM - <i>Homemade fresh ice cream (not for take-out)</i>	4.50
PISTACHIO ICE CREAM - <i>Homemade fresh ice cream (not for take-out)</i>	4.50
GULAB JAMUN - <i>Soft flour dumplings cooked in milk with touch of saffron, dipped in cardamom & sweet syrup, topped with coconut powder, served warm</i>	4.50
CHOCOLATE CAKE - <i>Chocolate cake topped with whipped cream & cherries</i>	5.50

18% Service charge added to party of 6 or more

Please inform your server of any food allergies or dietary restrictions.

We don't serve raw or under cooked meats & sea food as it increases risk of food borne illness.

TANDOORI TIMES 2 Indian Bistro

5626 W Bell Rd # 103 , Glendale AZ 85308

TAKE-OUT , DELIVERIES & RESERVATIONS

Ph- 602 993 1422

www.TANDOORI TIMES.COM



To serve you better:

We serve **ONLY HALAL** meats

Select Spice level – **MED** (🌿) * **HOT** (🔥) * **VERY HOT** (🔥🔥) * **CHEF HOT** (🔥🔥🔥)

Join us for **HAPPY TIMES** Mon-Sun 5-7 pm

You are welcome to take MENUS with you, we will not REUSE them.

Vegetarian (🌿) * **Gluten Free** (🚫) * **Vegan** (🌱)

Enjoy your dining experience with us & visit again!

CHEF SPECIAL DINNERS

(Served with Rice, Naan Bread, Yellow Lentil Soup, Raita & Green Salad)

UPGRADE YOUR NAAN BREAD (Garlic, Aloo, Onion, Chili, Pesto or Roti) 2.50

GOAT CURRY (Punjabi style)- <i>Classic goat meat , on the bone, cooked in ginger, garlic, onions and fine blend of special dry spices and herbs from Indian</i>	19.00
CHICKEN MAKHANI (Mughalai style) - <i>On the bone chicken (leg & thigh) cooked in clay oven, then cooked in special curry base of vine ripened tomatoes, special spices, touch of butter & fenugreek herbs</i>	18.00
CHICKEN CURRY (Punjabi style)- <i>Chicken on the bone (leg & thigh) cooked in onions, garlic, ginger, tomatoes with delicately balanced dry spices. Very aromatic traditional flavor</i>	18.00
METHI CHICKEN - <i>Boneless white meat chicken cubes cooked in onions, garlic, ginger, tomato with fenugreek herbs (methi) & Indian dry spices</i>	18.00
GOAN PRAWN CURRY - <i>Prawns cooked in special coconut base curry with aromatic blend of dry spices</i>	19.00
MALAI KOFTA (🌿) - <i>Spiced mix vegetables balls cooked in lightly tomato base sauce with touch of cream and topped with cashews & almonds</i>	17.00

SALADS (🌿)

GARDEN SALAD - <i>Freshly chopped iceberg lettuce, cucumbers, tomatoes, onions & bell pepper, sprinkled with shredded parmesan cheese, capers, served with special homemade dressing on the side</i> Add Chicken Tikka 2.00 or Add Paneer 1.00	7.00
INDIAN SALAD - <i>Fresh cut onions, cucumber, tomatoes and green chilies platter with lemon and sprinkled with special chaat masala</i>	3.25
PAPADAM - <i>4 piece smoked and crisp Indian tortia, cumin and black pepper flavor</i>	2.00
ONIONS & GREEN CHILIES - <i>with Lemon</i>	2.00
RAITA - <i>Freshly graded cucumber, potatoes, onions and chopped mint in yogurt, served cold</i>	2.00
MANGO CHUTNEY - <i>Sweetened mango relish with Indian spices</i>	2.00
TAMARIND CHUTNEY - <i>A sweet & sour condiment made from Tamarind seeds, salt, jaggery & spices to elevate your taste</i>	2.00

NON-VEGETARIAN (Small Plates)

(Served with "Kachunbar Salad", finally cut onions, tomatoes, cucumber & green chilies, with vinegar & lemon)

TANDOORI CHICKEN - <i>Spring chicken marinated in secret tandoori masala & barbecued to perfection</i> Half 13.00 / Full 21.00	
MALAI CHICKEN TIKKA - <i>Boneless white meat chicken cubes marinated in special yogurt paste with blend of dry spices cooked in tandoor</i>	15.00
TANDOORI SPICY WINGS - <i>Chicken wings, marinated in yogurt paste with special Indian spices and cooked in tandoor</i>	15.00
CHILI CHICKEN (🔥) - <i>White meat chicken cubes with onions and bell pepper cooked in special chili and soy sauce</i>	15.00
TANDOORI LAMB CHOPS - <i>4 Juicy tandoori lamb chops, marinated in garlic, ginger, lemon juice & special dry spices rub, then cooked on skewers in clay oven served with fries</i>	19.00
LAMB SEEKH KEBAB (🚫) - <i>Finely minced lamb marinated with fresh ground herbs and spices, wrapped on skewer, lowered onto tandoor to cook to perfection</i>	15.00
TANDOORI PRAWNS (🚫) - <i>Jumbo prawns, marinated in our special tandoori sauce, cooked in tandoor</i>	16.00
TANDOORI FISH (🚫) - <i>Sole fish cubes marinated in fresh grounded spices and cooked in tandoor</i>	16.00
CHILI PRAWNS (🔥) - <i>Prawns cooked with onions and bell pepper in special chili and soy sauce</i>	15.00
CHILI FISH (🔥) - <i>Fish fillet cooked with onions and bell pepper in special chili and soy sauce</i>	15.00

VEGETARIAN (Small Plates)

TANDOORI PANEER 🍃 - Cubes of fresh homemade cottage cheese, red pepper, green pepper & onions marinated in yogurt and dry spices, lowered in tandoor and cooked to perfection	14.00
CHILI PANEER 🍃 - Cubes of fresh homemade cottage cheese cooked with onions & bell pepper in special chili & soy sauce	14.00
ARBI FRY (taro root) 🍃 - Filet of taro root, marinated with special dry spices & lightly fried, its fish fry for vegetarians	13.00
BHUTTA (Challi) 🍃 - Popular Indian street style two corn on the cob slow roasted on coal, served with squeezed lime juice, red chili and chaat masala	8.00
MIX VEG PAKORA 🍃 - Fresh cut potatoes, cauliflower, onions and spinach leaves, fried in special batter, served with tamarind sauce	8.00
ALOO TIKKI 🍃 - Two potato patties mix with green peas. Onions and dry spices, served with garbanzo beans, mint and tamarind sauce	9.00
SAMOSA CHOLEY - Two crusty pastries stuffed with potatoes and green peas, served with garbanzo beans, mint and tamarind sauce	9.00

AROMATIC CURRY DISHES (Ala carte)

Vegetarian 14 / Chicken 15 / Lamb 16 / Seafood 17

FAMOUS TIKKA MASALA 🍃

Choice of your dish from below is cooked in clay oven, then cooked in tomato base curry with touch of cream, herbs & spices

Chicken Lamb Prawn Paneer 🍃

FAMOUS MAKHANI (BUTTER) CURRY 🍃

Choice of your dish from below, cooked in clay oven, then cooked in special curry base of vine ripened tomatoes, special spices, touch of butter & fenugreek herbs

Chicken Prawn Paneer 🍃 Daal (black lentil) 🍃

MASALA CURRY 🍃

Choice of your dish cooked in onions, garlic, ginger, tomatoes with delicately balanced dry spices

Chicken Lamb Prawn Fish Matar Paneer 🍃 Channa 🍃 🍃 Aloo Gobi 🍃 🍃
Bindi (okra) 🍃 🍃 Arbi (taro root) 🍃 🍃 Bengan Bhartha (eggplant) 🍃 🍃 Tarka Daal (yellow lentil) 🍃

SAAG (Spinach) 🍃

Choice from below, cooked with fresh spinach, onions, ginger, garlic & fenugreek herbs & touch of cream

Chicken Lamb Prawn Paneer 🍃 Aloo (potatoes) 🍃

KORMA CURRY 🍃

Choice of your dish, cooked in delicately spiced creamy sauce, topped with cashews

Chicken Lamb Prawn Fish Mix Vegetable 🍃 Paneer 🍃

VINDALOO GOAN SPICY CURRY 🍃 🍃

Ethnic dish from Goa, cooked in special spicy aromatic sauce with potatoes, dash of vinaigrette

Chicken Lamb Prawns Paneer 🍃 Gobi (cauliflower) 🍃

KARAHI MASALA 🍃

Choice of your dish cooked with red bell pepper, green bell pepper, onions, ginger, garlic & blend of Indian spices, semi dry curry

Chicken Lamb Prawn Paneer 🍃

CHILI SPICY CURRY 🍃 🍃

Your choice from below, cooked in special Indo-Chinese soy chili sauce, sautéed with onions & bell pepper

Chicken Prawn Fish Paneer 🍃

ACHARI MASALA 🍃

Choice of your item from below, cooked in onions, tomatoes, garlic, ginger and special pickle seeds

Chicken Lamb Fish Prawn Paneer 🍃

COCONUT CURRY 🍃

Dish of your choice cooked in coconut base sauce with Indian dry spices and touch of cream

Chicken Lamb Prawn Paneer 🍃

TANDOORI NAAN BREADS

(All our flour bread, freshly baked in clay oven, traditionally from North India)

PLAIN BUTTER NAAN	2.75
ALOO NAAN - Stuffed with lightly spiced potatoes	3.25
ONION & CHILI NAAN 🍃 - Garnished with white onions and chopped green chilies	3.25
TAVA PARANTHA 🍃 - Traditional bread cooked on the oval pan (tava) lightly buttered	2.95
GARLIC NAAN - Garnished with fresh chopped garlic & cilantro	3.75
GARLIC & ONION NAAN - Garnished with fresh garlic & onions	3.95
GARLIC & CHILI NAAN 🍃 - Garnished fresh chopped garlic and green chilies	3.95
PESTO NAAN - Topped with lightly spiced garlic, basil & cheese mix	3.75
PANEER CHILI NAAN 🍃 - Stuffed with minced cottage cheese and fresh green chilies	3.75
TANDOORI ROTI - Unleavened whole wheat flour	3.25
LACHA PARANTHA 🍃 - Whole wheat flour, multi-layered, buttered and baked	3.50
KEEMA NAAN- (served with lamb curry) - Naan bread stuffed with cooked minced lamb with blend of spices	5.00
CHICKEN NAAN- (served with chicken curry) - Naan bread stuffed with shredded chicken marinated and cooked in clay oven	5.00

BIRYANIS

“Thousand grains of Basmati Rice”

(All Biryanis are served with Raita. Almonds, cashews & raisins added on request)

CHICKEN BIRYANI - Boneless cubes of chicken, sautéed & slow cooked with onions, green peas and special aromatic Indian dry spicy	15.00
LAMB BIRYANI - Boneless cubes of lamb, sautéed & slow cooked with onions, green peas and special aromatic Indian dry spicy	16.00
SHRIMP BIRYANI - Fresh prawns, sautéed & slow cooked in rice with onions, green peas, and special aromatic Indian dry spices	16.00
EGG BIRYANI - Basmati rice cooked with onions, tomatoes, green peas and special dry spices topped with scrambled eggs	14.00
VEGETABLE BIRYANI 🍃 🍃 🍃 - Fresh mix vegetables, sautéed & slow cooked with onions, green peas and special aromatic Indian dry spicy	14.00
SEASONED RICE 🍃 🍃 🍃 - 1000 grains of Indian basmati rice, cooked with cumin and green peas	Half 2.00 / Full 3.00

TANDOORI WRAPS

(Served with “Kachunbar Salad”, finally cut onions, tomatoes, cucumber & green chilies, with vinegar & lemon)

CHICKEN TIKKA WRAP - Chicken white meat cubes, marinated and cooked in clay oven and wrapped in naan bread with lettuce, onions, dash of special ranch sauce & mint chutney	10.00
CHICKEN FUSION WRAP - Diced tandoori chicken grilled with onions, green chilies, cilantro & touch of soy sauce, wrapped in fresh baked Naan Bread	10.00
LAMB SEEKH KEBAB WRAP - Finely minced lamb, marinated and cooked in clay oven and wrapped in naan bread with lettuce, onions, dash of special ranch sauce & mint chutney	10.00
SHRIMP WRAP - Fresh shrimps marinated & cooked in clay oven then wrapped in naan bread with lettuce, onions, mint sauce & dash of special ranch dressing	12.00
PANEER WRAP 🍃 - Homemade cottage cheese, marinated and cooked in clay oven and wrapped in naan bread with lettuce, onions, dash of special tamarind sauce & mint chutney	10.00
ALOO TIKKI WARP 🍃 - Crisp potato patty, wrapped in naan bread with lettuce, onions, tamarind sauce & mint chutney	10.00